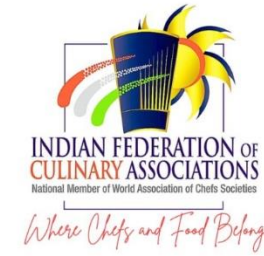


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# PHDCCI NATIONAL YOUNG CHEF COMPETITION GRAND FINALE

19<sup>th</sup> January 2026

Institute of Hotel Management, Pusa, New Delhi

## JURY PROFILES

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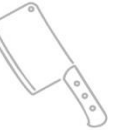
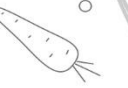
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## JURY CHAIR



**Chef Anil Grover**  
Certified World Chefs Judge

Certified Worldchefs Judge and Founder of Groovy Foods, Chef Anil Grover combines culinary mastery with entrepreneurial vision. An alumnus of IHM Pusa and former Chef at ITC Maurya, he has judged competitions across 20+ countries and served on international juries from Vietnam to Russia. A key figure in India's culinary landscape, he helped organize the World Heritage Culinary Summit and led India's Bocuse d'Or Asia Team Selection. He remains passionately active in promoting global gastronomy and heritage cuisine.



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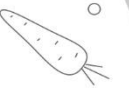
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With 37+ years in hospitality, Chef Nand Lal Sharma is a champion of Himachali cuisine and innovation. A Guinness and Limca record holder, he also serves as the President of Himachal Chefs Association. An MBA in Hotel Management, he has hosted dignitaries, led international culinary delegations and regularly appears on leading TV food shows. An FSSAI Master Trainer and ISO 22000 Lead Implementer, Chef Sharma's culinary mission blends tradition, excellence and mentorship across India and abroad.

## Chef Nand Lal Sharma

Deputy GM, Himachal Pradesh  
Tourism Development Corporation



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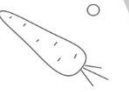
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## **Chef Deajeet Majumdar**

Executive Chef  
Welcomhotel Chennai

Chef Deajeet Majumdar is a seasoned culinary professional with over 25 years of experience as a Consultant Chef, Trainer and Hospitality Consultant. An IHM Kolkata graduate, he specializes in pre-opening projects, kitchen design, SOPs, menu development and operational audits across hotels, healthcare, institutions and QSRs. A recipient of the Everest Culinary Award, he serves as a FOSTAC trainer, hygiene auditor, examiner, columnist and culinary judge, contributing actively to India's hospitality excellence.



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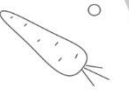
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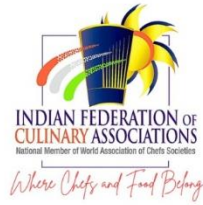
## **Chef Nitin Shende**

Professor – Food Production  
GIHMCT, Nagpur

Chef Nitin Shende, a distinguished culinary educator with 21+ years of experience, is a Professor of Food Production at GIHMCT Nagpur. Widely respected for his expertise in menu planning, food production management, hygiene standards and training, he has earned top honours including the Bharat Gaurav Award and Best Assistant Professor in Food Production. An executive member of IFCA, he has contributed to national culinary curricula, operational manuals and large-scale culinary initiatives, shaping India's hospitality education.



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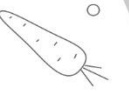
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## **Chef Srinivas V**

Executive Chef  
Travel Food Services

Chef Srinivas Venkatesan is an accomplished hospitality professional with over 30 years of experience as an Executive Chef across luxury hotels, large-scale F&B operations, travel retail, cruise lines and premium catering in India and abroad. Renowned for leading pre-opening projects and high-volume, multi-cuisine kitchens, he combines culinary excellence with strong financial and strategic acumen. His expertise includes menu innovation, cost optimisation, ISO 22000 and FSSAI compliance and building high performing multi-cultural teams.



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## OBSERVER



### **Chef M. Prabu Manickam**

Joint Registrar, Dr. M.G.R.  
Educational & Research Institute

Chef M. Prabu Manickam is an accomplished academic leader and hospitality professional with over 20 years of experience. He serves as Head of the Department, Faculty of Hotel Management, Culinary Arts & Aviation Management at Dr. MGR Educational & Research Institute, Chennai. With qualifications in Hotel Management, Business Administration, Psychology and Tourism, he is recognized for curriculum development and skill-based education. As Executive Officer of IFCA, he actively contributes to national and international culinary initiatives, conferences and training programmes.

