




MEDIA COVERAGE – National Young Chef Competition (Grand Finale)

S. No.	Publication Name	Date	Link
1.	Press Trust of India (PTI)	19/01/2026	Changing consumption patterns present chefs with unique opportunity to innovate: Shekhawat
2.	Press Information Bureau (PIB)	19/01/2026	Young Chefs Are Torchbearers of India's Culinary Heritage: Shri Gajendra Singh Shekhawat
3.	The Print	19/01/2026	Changing consumption patterns present chefs with unique opportunity to innovate: Shekhawat
4.	BW Hotelier	20/01/2026	Symbiosis Pune wins maiden PHDCCI National Young Chef Competition
5.	The News Strike	20/01/2026	Young chefs are torchbearers of India's culinary heritage, says Shri Gajendra Singh Shekhawat
6.	HospitalityBiz India	21/01/2026	Symbiosis School of Culinary Arts Wins Inaugural PHDCCI National Young Chef Competition
7.	Fortune India	20/01/2026	"Young chefs are torchbearers of India's culinary heritage," says Gajendra Singh Shekhawat
8.	ET Hospitality	21/01/2026	Symbiosis School of Culinary Arts, Pune win PHDCCI National Young Chef Competition
9.	Edex Live	20/01/2026	Shifting consumption patterns encourage culinary innovation, says Shekhawat
10.	Hospibuz.com	20/01/2026	"Young chefs are torchbearers of India's culinary heritage," says Shri Gajendra Singh Shekhawat
11.	HospitalityBiz India	21/01/2026	Shift from Quantity to Quality food Opens Big Entrepreneurship Window for Young Chefs: Shekhawat
12.	Nuffoods Spectrum	21/01/2026	Symbiosis School of Culinary Arts, Pune wins Grand Finale of PHDCCI National Young Chef Competition 2025-26
13.	Travel Mail	21/01/2026	"Young chefs are torchbearers of India's culinary heritage," says Shri Gajendra Singh Shekhawat
14.	Voyager's World	22/01/2026	Symbiosis School of Culinary Arts and Nutritional Sciences Wins Inaugural PHDCCI National Young Chef Competition


Ministry of Tourism



Young Chefs Are Torchbearers of India's Culinary Heritage: Shri Gajendra Singh Shekhawat

Symbiosis School of Culinary Arts, Pune wins Grand Finale of PHDCCI National Young Chef Competition 2025-26

प्रसिद्धि तिथि: 19 JAN 2026 10:55PM BY PIB Delhi



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Changing consumption patterns present chefs with unique opportunity to innovate: Shekhawat

NEW DELHI: (Jan 19) Union Culture and Tourism Minister Gajendra Singh Shekhawat on Monday said rapid urbanisation and changing consumption patterns present Indian chefs with a "unique opportunity" to innovate and find nutritionally balanced food solutions.

He was addressing a gathering on the occasion of PHDCCI National Young Chef Competition (NYCC) 2025-26, whose grand finale was held at IHM, Pusa, here.

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"Young chefs are torchbearers of India's culinary heritage," says Shri Gajendra Singh Shekhawat

Discover the culinary excellence of Symbiosis School of Culinary Arts, winner of the PHDCCI National Young Chef Competition 2025-26. Join us in celebrating success!

20 Jan 2026 14:39 IST

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Shift from Quantity to Quality food Opens Big Entrepreneurship Window for Young Chefs: Shekhawat

By HBI Staff | New Delhi — January 21, 2026

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As consumer preferences rapidly move from eating more to eating better, young chefs stand at

BW HOTELIER
BWHOTELIER.COM

Symbiosis Pune wins maiden PHDCCI National Young Chef Competition

BW Online Bureau | Jan 20, 2026


PHDCCI # National Young Chef Competition # culinary education

hospitality institutes # Indian cuisine # Ministry of Tourism

IFCA

Maharashtra State IHMCT, Pune, was declared the first runner-up, while IHM Pusa, New Delhi, secured the second runner-up position

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Symbiosis School of Culinary Arts, Pune win PHDCCI National Young Chef Competition

Maharashtra State IHMCT, Pune and Institute of Hotel Management, Pusa were declared the first runner-up and second runner-up respectively, at the Grand Finale held on January 19, 2026 at IHM, Pusa, New Delhi. The award for the Best Bhaja Dish was conferred upon the team from Chef's Kitchen Institute of Culinary Arts and Hotel Management, Kolhapur, said a release.

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ThePrint

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Changing consumption patterns present chefs with unique opportunity to innovate: Shekhawat

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"Young chefs are torchbearers of India's culinary heritage," says Shri Gajendra Singh Shekhawat

written by Travel Mail | January 21, 2026 | 3 minutes read

Symbiosis School of Culinary Arts, Pune, emerges as the winner at the Grand Finale of the PHDCCI National Young Chef Competition 2025-26

Symbiosis School of Culinary Arts and Nutritional Sciences, Pune emerged as the Winner of the maiden PHDCCI National Young Chef Competition (NYCC) 2025-26, while teams from Maharashtra State IHMCT, Pune and

FORTUNE APP

"Young chefs are torchbearers of India's culinary heritage," says Gajendra Singh Shekhawat

Subhojit Sarkar

January 20, 2026, 19:31 IST / 3 min read

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The Grand Finale witnessed participation from 10 leading hospitality institutions representing all four zones of the country.

