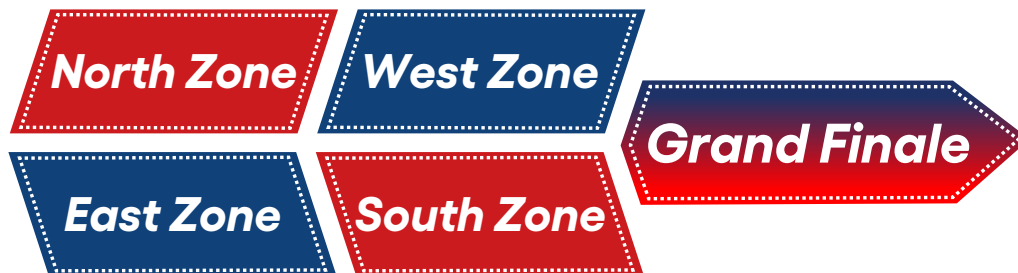


# आच



## NATIONAL YOUNG CHEF COMPETITION 2.0

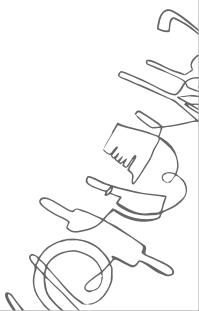
**'India on a Plate: Rediscovering Regional Cuisine'**



**ASSOCIATION PARTNER**



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## INTRODUCTION

In the Indian kitchen, **आँच** is more than just heat; it is the soul of the craft. It represents the ancestral wisdom passed down through generations, where the steady glow of a chulha or the intense fire of a tandoor transforms humble grains and spices into a celebration of identity. To speak of **आँच** is to speak of the patience required for a slow-cooked Dal Makhani and the spirited energy of a coastal fish curry.

## A JOURNEY OF CONTINUITY

The initiative **आँच** serves as a bridge between our storied past and a flavourful future.

- 👑 **The Depth of Tradition:** It honours the regional diversity that defines us — from the fermented delights of the North-East to the spice-laden feasts of the South.
- 👑 **The Warmth of Hospitality:** Just as a flame draws people together, Indian culinary heritage is rooted in *Atithi Devo Bhava*, where the warmth of the stove is matched only by the warmth of the welcome.
- 👑 **The Precision of Alchemy:** Our heritage teaches us that the right "aanch" (temperature) is the secret to unlocking the medicinal properties of turmeric or the aromatic oils of cumin, blending science with seasoning.



## PRESERVING THE SPARK

Through **आँच**, we don't just consume food; we consume history. It is a reminder that while techniques may modernize, the essence of our heritage lies in that flickering flame — the constant, nourishing heat that has kept the heart of the Indian home beating for millennia.

"In every grain, a story; in every spice, a memory; and in every **आँच**, the enduring spirit of India."

## ABOUT THE INITIATIVE

**PHDCCI National Young Chef Competition आँच** is a national-level culinary competition designed to identify and nurture the next generation of culinary experts. It aims to provide hospitality students an opportunity to showcase their skills, creativity and innovation in cooking a traditional Indian meal.

**आँच** is more than just a contest; it is a movement to shine light on India's culinary heritage while embracing the future of gastronomy. By blending tradition with modernity, we aim to create a new generation of chefs who honor the past while shaping the future.



## THEME

### *'India on a Plate: Rediscovering Regional Cuisine'*

The aim is to challenge participants to reinterpret traditional cuisine using modern techniques and sustainable practices, striking a balance between heritage and creativity.



## OBJECTIVES

- Encourage innovation while preserving traditional culinary techniques.
- Provide a competitive platform for budding chefs to demonstrate their skills.
- Promote regional and sustainable cuisine.
- Foster networking opportunities between hospitality students and industry experts.
- Connect emerging chefs with industry leaders, fostering mentorship and career opportunities.

## आँच SCHEDULE

Zone	Month	Location
North	September 2026	Shimla
East	September 2026	Bhubaneswar
West	September 2026	Pune
South	October 2026	Bengaluru
Grand Finale	January 2027	New Delhi

## Participation Fee of आँच

**Entry Fee: INR 2,000 + GST**  
(non-refundable)  
– at the time of registration  
**Fee for second round**  
(upon qualification):  
**INR 8,000 + GST**

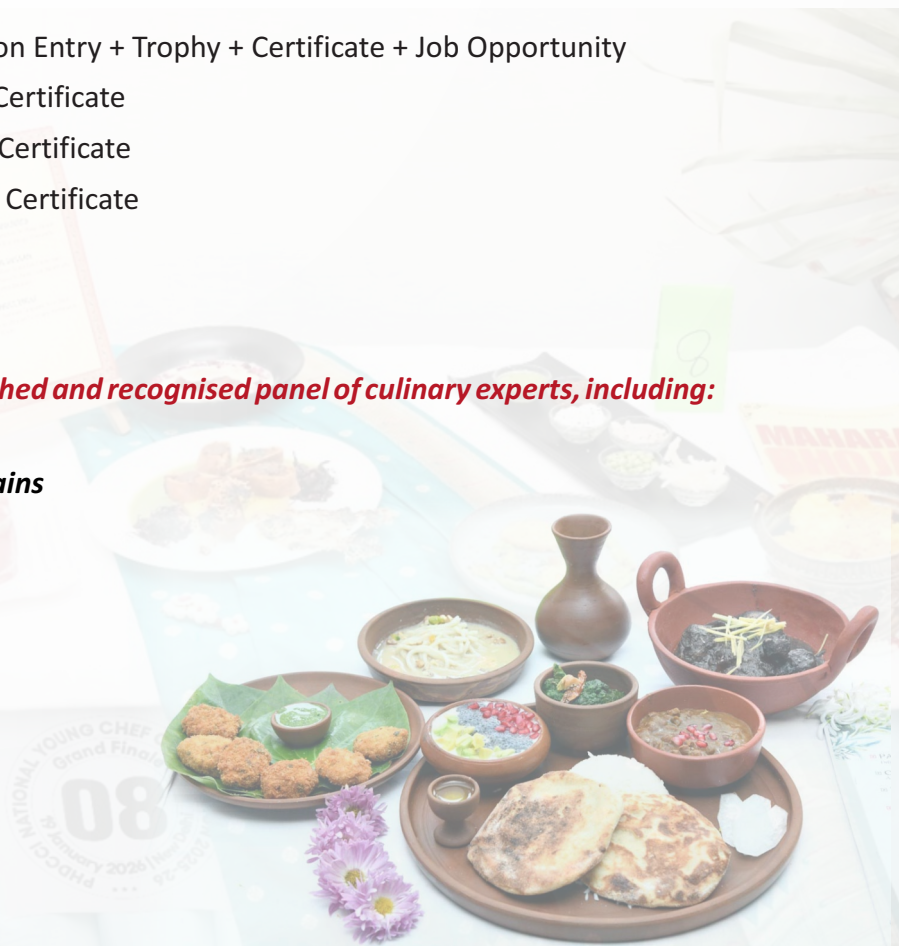
## PRIZES & RECOGNITION

- **Winner:** International Chef Competition Entry + Trophy + Certificate + Job Opportunity
- **1<sup>st</sup> Runner-Up:** Cash Prize + Trophy + Certificate
- **2<sup>nd</sup> Runner-Up:** Cash Prize + Trophy + Certificate
- **Special Category Award:** Cash Prize + Certificate

## JURY

*The competition is judged by well-established and recognised panel of culinary experts, including:*

- **Celebrity chefs and restaurateurs**
- **Senior executives from leading hotel chains**
- **Industry experts and food critics**



# Glimpses of First Edition 2025-26



## Steering Committee

CHAIR



**Chef Manjit Gill**  
President, IFCA

JURY HEAD



**Chef Sudhir Sibal**  
Founder Member, IFCA



**Chef Anil Grover**  
Certified World Chefs Judge



**Mr. Rajan Bahadur**  
CEO  
Tourism and Hospitality Skill Council



**Prof. Kamal Kant Pant**  
Principal  
IHM Pusa



**Mr. Amarjit S Ahuja**  
Director – Procurement  
Le Meridien New Delhi



**Dr. Nisheeth Srivastava**  
Former Principal  
IHM Mumbai



**Chef Nitin Shende**  
Assistant RC  
Govt. of Maharashtra



**Chef Abhiru Biswas**  
President  
Eastern India Culinary Association

## PARTNERSHIP OPTIONS AVAILABLE

Sulagna Ghosh, Secretary, PHDCCI

(M) 8800339112 | (E) sulagna.ghosh@phdcci.in

Sanchit Prabhakar, Joint Secretary, PHDCCI

(M) 7982072810 | (E) sanchit.prabhakar@phdcci.in

### PHD CHAMBER OF COMMERCE AND INDUSTRY

PHD House, 4/2 Siri Institutional Area, August Kranti Marg, New Delhi 110016

Tel: 91-11- 49545454, 49545400, 49545500 | Web: www.phdcci.in

For more info & registration dates visit:

[www.phdccitourismhospitality.in](http://www.phdccitourismhospitality.in)