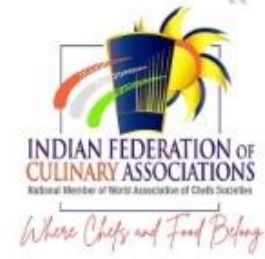




पर्यटन मंत्रालय
MINISTRY OF
TOURISM

अतुल्य! भारत
Incredible India



PHDCCI NATIONAL YOUNG CHEF COMPETITION

Celebrating Indian Culinary Heritage
Blending Tradition with Innovation

North | East | West | South | Grand Finale



Curtain Raiser Press Conference

15 July 2025 | PHD House, New Delhi

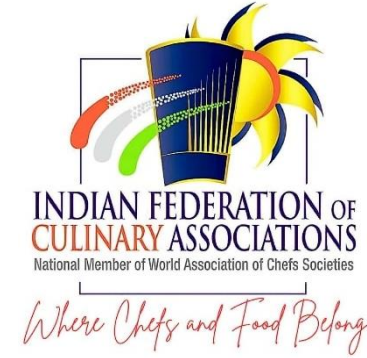
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पर्यटन मंत्रालय
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In collaboration with
Indian Federation of Culinary Associations



Skill Development Partner
Tourism and Hospitality Skill Council



Vision and Mission



VISION

To **position India as a global hub for culinary excellence** by empowering the next generation of chefs through **skill development, innovation** and **opportunity**.

MISSION

To **identify, train** and **celebrate emerging chefs** from hospitality institutes across India, providing them a national platform to showcase their **creativity, competence** and **passion** for the culinary arts.



Objectives



Skill Development

To promote advanced culinary skills, professionalism and innovation among final-year hospitality students.

Cultural Promotion

To encourage the revival and modern reinterpretation of India's regional and traditional cuisines.

Talent Discovery

To identify and reward exceptional young chefs from across India's regions, fostering diversity in cuisine and approach.

Industry-Academia Linkage

To strengthen ties between hospitality institutes and the food service industry, aligning education with evolving market demands.

Career Pathways

To create pathways for placements, internships and mentorship by connecting participants with hospitality leaders.

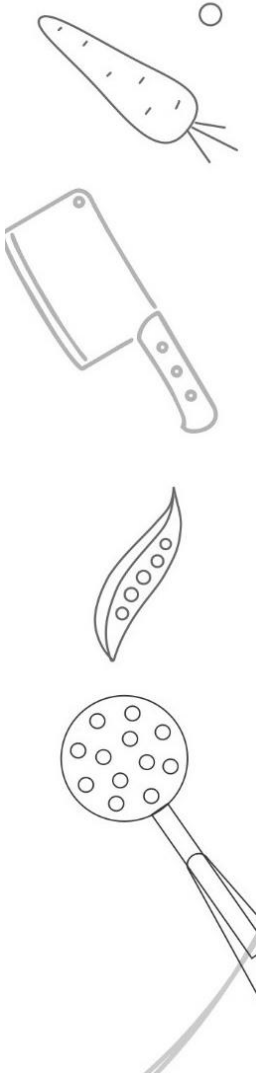
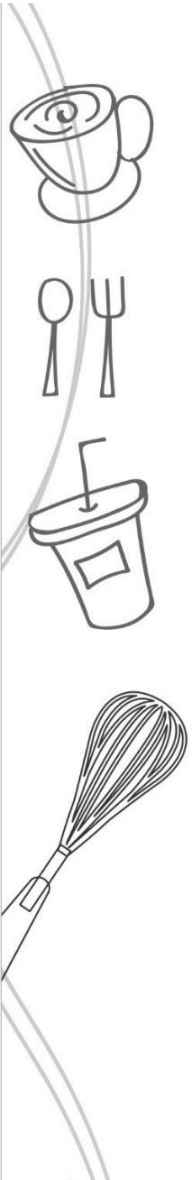
National Integration

To bring together students from across the country, promoting exchange of ideas, cultural pride and culinary collaboration.

Why this Competition is timely



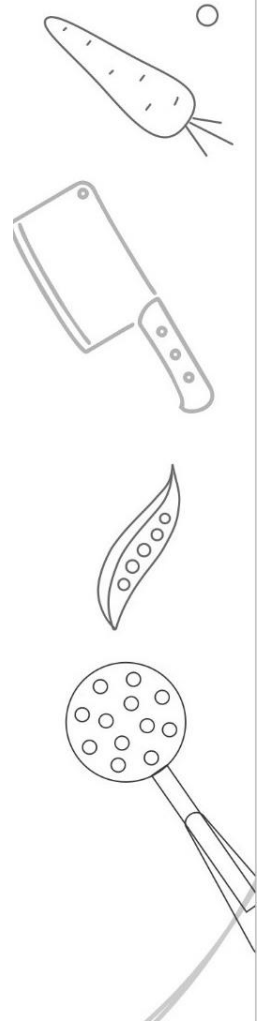
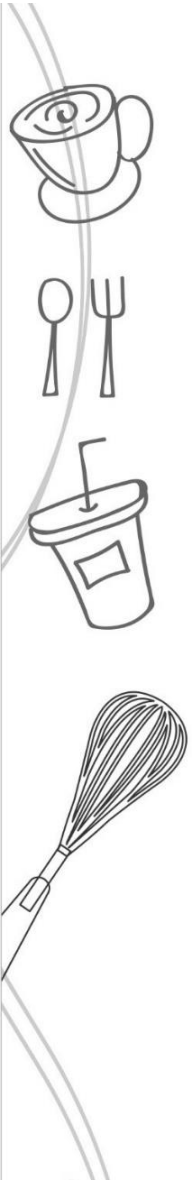
- Rising demand for industry-ready culinary professionals
- IHMs across India face declining student enrolment
- Institutions must evolve to meet new-age hospitality expectations
- NYCC fills this gap by creating an aspirational career platform
- Annual continuity will drive consistent ecosystem growth



Stakeholders



- Hotel Management Institutes and Culinary Schools
- Luxury Hotel Chains and Hospitality Brands
- Food & Beverage Companies
- National Council for Hotel Management and Catering Technology
- State Tourism Boards
- Food Bloggers, Social Media Influencers
- Media and related stakeholders



Steering Committee Members



Chair



Dr. Chef Manjit Gill
President, IFCA



Chef Sudhir Sibal
Founder Member, IFCA



Chef Anil Grover
Certified World Chefs Judge



Mr. Rajan Bahadur
CEO, THSC



Prof. Kamal Kant Pant
Principal, IHM Pusa



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



Dr. Nitin S Nagrale
Founder & General Secretary
HPMF

Competition Format



Theme – **Celebrating Indian Culinary Heritage: Blending Tradition with Innovation**

- ➔ Traditional **3-course Indian meal** to be reinterpreted creatively
- ➔ Two students per team, one team per college
- ➔ Evaluation on hygiene, mise-en-place, preparation, innovation, presentation and taste
- ➔ Professional kitchen setup at each zone

Round 1

Preliminary Recipe Submission
(Photograph + Recipe)

Round 2

Zonal Live Cooking
(Live Cooking & Evaluation)

Round 3

Grand Finale
(Top 8 teams battle it out in Delhi)

Competition Schedule



Zone	Date	Location
North	6 August 2025	AIHM Chandigarh
East	18 September 2025	IHM Kolkata
West	November 2025	IHM Mumbai
South	18 December 2025	IHM Kovalam
Grand Finale	January 2026	IHM Pusa

Recognition & Honour



Grand Champion

Entry to International Chef Competition + Trophy + Certificate + Job Opportunity

1st Runner-Up

Cash Prize + Trophy + Certificate

2nd Runner-Up

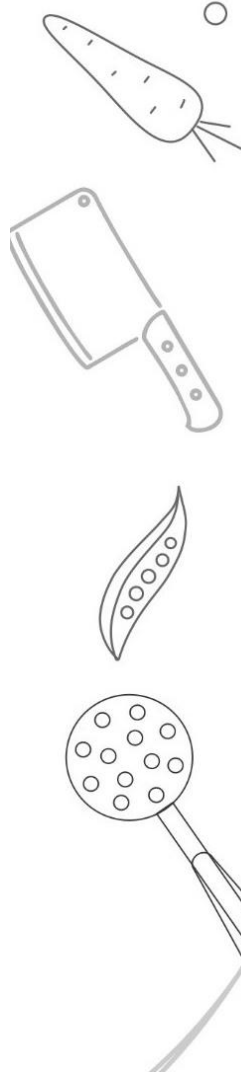
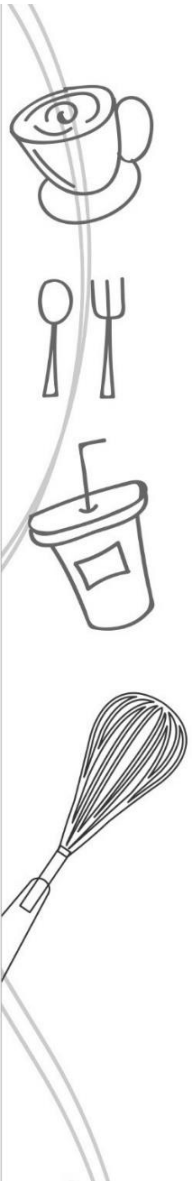
Cash Prize + Certificate

Best Sustainable Dish Award

Cash Prize + Certificate

Zonal Finalists

Medals + Certificate



Roadmap 2025 – 2027



1

Year 1 (2025): Foundation & Visibility

Launch NYCC | Establish Brand Equity

2

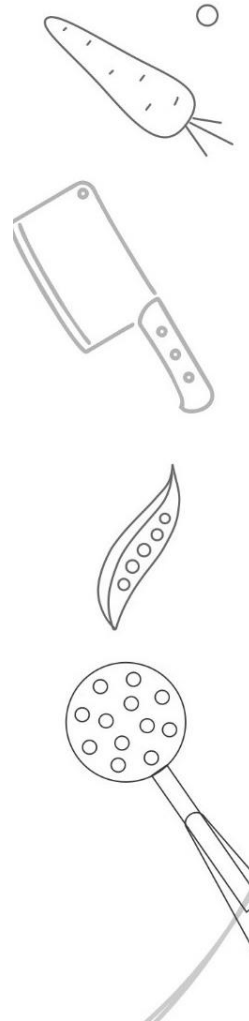
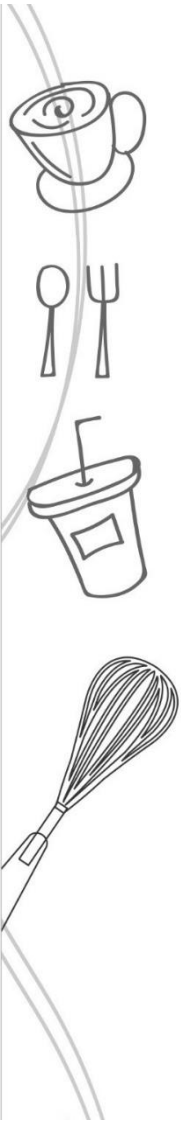
Year 2 (2026): Expansion & Engagement

Multiple entries per college
Outreach to Tier-II & Tier-III cities
Zonal rounds extended to two days

3

Year 3 (2027): Diversification & Legacy Building

Competition opens for broader categories: professionals, home chefs, bakers
Multiple tracks under NYCC umbrella (Heritage Cuisine, Continental, Bakery)



Partners

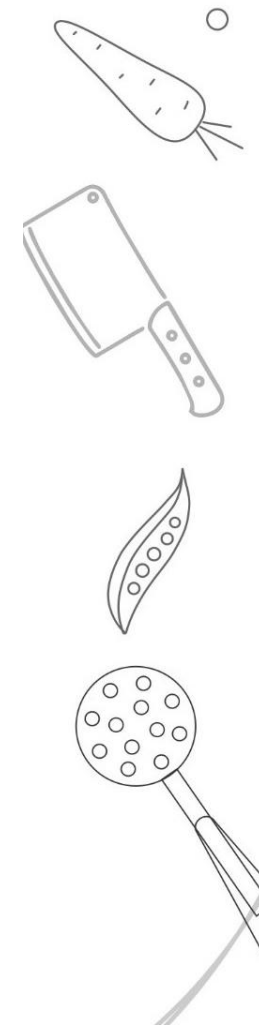
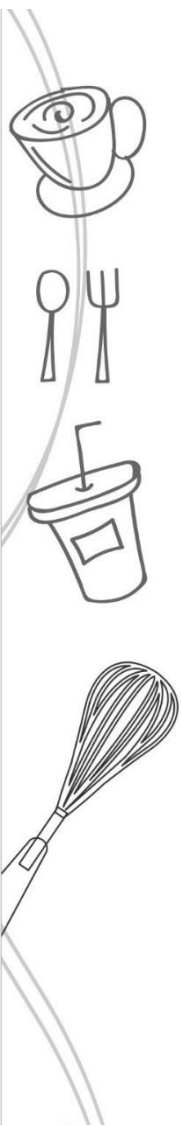


Call to Action



Let's inspire India's culinary future

Join hands
with PHDCCI
to foster
young talent
and
celebrate
Indian
gastronomy



Tourism & Hospitality Committee Leadership



Mr. Anil Parashar

Chair – Tourism Committee
President & CEO, InterGlobe Technology Quotient



Ms. Kavita Ahuja

Chair – Hospitality Committee
Director, Raj Chopra & Company



Mr. Rajan Sehgal

Co-Chair – Tourism Committee
Founder & Advisor, Teleporters Travel Solution



Ms. Meena Bhatia

Co-Chair – Hospitality Committee
Vice President & GM, Le Meridien New Delhi

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CONTACT US



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