

Ministry of Tourism



PHDCCI Unveils National Young Chef Competition to Spotlight India's Culinary Heritage

Grand Curtain Raiser in New Delhi Marks Beginning of Nationwide Talent Hunt to Blend Tradition with Innovation

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The PHD Chamber of Commerce and Industry (PHDCCI), in collaboration with the Ministry of Tourism, Government of India, officially launched the National Young Chef Competition (NYCC) with a grand curtain raiser event at PHD House, New Delhi. The initiative aims to discover, mentor, and showcase the finest culinary talent among final-year hospitality students across the nation.



Gracing the occasion as Chief Guest, Mr. Suman Billa (IAS), Additional Secretary and Director General, Ministry of Tourism, emphasized the need to preserve India's fading culinary traditions. "Our culinary heritage is built on cultural memory and regional techniques. We must reinforce these traditions and also expand India's footprint in the global fine dining space," he said, urging young chefs to think creatively and represent India with confidence on the international gastronomic stage.

NYCC, a collaborative effort with the Indian Federation of Culinary Associations (IFCA) and the Tourism & Hospitality Skill Council (THSC), is themed "Celebrating Indian Culinary Heritage: Blending Tradition with Innovation". It features zonal competitions across India culminating in a grand finale at IHM Pusa, New Delhi, in January 2026.

Zonal Round Schedule:

- North Zone: 6 August 2025, AIHM Chandigarh
- East Zone: 18 September 2025, IHM Kolkata
- West Zone: November 2025, IHM Mumbai

- South Zone: 18 December 2025, IHM Kovalam

Apart from the main competition, NYCC will conduct career sensitization workshops for Class 11 and 12 students at each zonal venue, addressing declining enrolment in hospitality education and introducing students to real-world culinary careers.

Speaking at the event, Mr. Rajan Sehgal, Co-Chair, Tourism Committee, PHDCCI, called NYCC a “movement” that unites industry, education, and youth to celebrate Indian gastronomy. Dr. Chef Manjit Gill, President, IFCA, added, “NYCC is not just a contest, but a cultural revival. It’s a call to preserve and modernize India’s diverse food legacy.”



Other dignitaries present included Chef Sudhir Sibal, Chef Anil Grover, Mr. Rajan Bahadur (THSC), Prof. Kamal Kant Pant (IHM Pusa), Mr. Amarjit Singh Ahuja (Le Meridien), and Ms. Shalini S Sharma of PHDCCI, who presented the detailed roadmap of the competition.

With participation from over 130 hospitality institutions, the event is supported by leading partners including Venus Industries, Nestlé Professional, Wagh Bakri Tea Group, Cremica, McCain Foods, and many others. Winners will receive cash prizes, internships, international exposure, and a special award for the 'Best Sustainable Dish'.

For more information, visit:

<https://phdccitourismhospitality.in/upcoming-events/phdcci-national-chef-competition>

PHDCCI NYCC Curtain Raiser

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