

Date: 15/07/2026

UEA/AY/26-27/10

For Grade 6 to 8

Dear Parents,

Kindly note,

In alignment with the objectives of the National Education Policy 2020 and the Skill India Mission, CBSE is organizing the Young India Culinary Championship 2026-27 for students of Classes VI to VIII with the aim of equipping learners with essential hospitality and culinary competencies along with fostering creativity and teamwork. This initiative will also encourage entrepreneurship and inspire the next generation of professionals in the tourism and hospitality industry.

Objectives:

- ❖ To impart culinary skills in the students (Classes VI-VIII) by giving them a practical cooking experience.
- ❖ To improve nutritional literacy, food sustainability, food hygiene and food innovation amongst the students.
- ❖ To introduce hospitality and culinary career opportunities to students through the industry.
- ❖ To identify and enable the competent students in culinary arts to compete in the future and represent India.
- ❖ To promote experiential and skill-based learning aligned with NEP 2020 for hospitality and food industry related careers.

Expected Outcomes:

1. Skill Development
2. Industry Exposure
3. Career Awareness
4. Healthy Lifestyle

CATEGORY I: Non-Fire Cooking (Classes VI-VIII)

Competition Levels:

The Young India Culinary Championship (YICC) will be conducted at three levels:

Level 1: School Level

Level 2: Regional Level

Level 3: National Level

Level 1: School Level

❖ We, at Unnati English Academy have organised A Non-Fire Culinary Competition for the students of Grade 6 to 8. Students will be assessed by the renowned chefs of the city using guidelines and rubrics provided by CBSE. Based on overall performance, two winners will be selected from this Category-I. These two students from the same category will qualify as a team for the Regional Level.

Level 2: Regional Level

❖ Qualified team of 2 students from the school will compete at designated venues located in – Delhi, Mumbai, Kolkata and Chennai which are equipped with professional kitchens and facilities.

Level 3: National Level (Finale event)

❖ The top teams from each region will compete at the National Level, proposed to be held in Chandigarh. The evaluation will be done by industry experts and renowned chefs. Teams will perform in real-life kitchen settings, focusing on advanced cooking techniques, presentation and overall culinary excellence.

LEVEL I: SCHOOL LEVEL

The School Level Young India Culinary Championship (YICC) shall be conducted within the school for this category as per the structure.

A. GENERAL GUIDELINES:

1. Participation is open to all the **students of Grade 6 to 8.**
2. **Participants will compete class-wise in pairs at school level.**
3. **Submission of the Registration form given below should be latest by 24th July, 2026,** implies acceptance of all the competition rules and terms. **Late entries will not be accepted at all.**
4. A hard copy of the recipe must be submitted along with the Registration form.
5. The Registration form including the consent form must be duly filled and signed by both the students' parent/guardian.
6. Contestants must report and present their dishes along with the ingredient details and Name Tag according to the allotted time schedule. Late presentations may lead to disqualification.
7. Participants must bring their own raw materials, display items, utensils and any special equipment (if required).
8. Participants are responsible for maintaining cleanliness, waste collection and proper disposal. Hygiene standards will be assessed.
9. Semi-cooked or semi-finished products are not permitted. Use of banned ingredients will result in disqualification.
10. Proper school uniform along with apron/chef coat and head cover must be worn as per the guidelines.
11. The judgement process shall be conducted fairly, transparently and without bias by a panel of competent chefs and their decision shall be final and binding.

B. SPECIFIC GUIDELINES:

Category I- Classes VI to VIII

1. Participants shall prepare **one dish only** from the following categories:
 - a. Salad
 - b. Sandwich
 - c. Canapé
2. Fire cooking **is NOT allowed** for this category.
3. Only the following ingredients may be used:
 - a. Bread
 - b. Vegetables
 - c. Fruits
 - d. Dairy products
 - e. Savory mixes
4. Participants must prepare **two portions** of the same dish:
 - a. One plate for display
 - b. One plate for judging
5. Competition time: **60 minutes** (Preparation and presentation)
6. Competition Day & Date: **Wednesday, 29/07/2026**

C. ASSESSMENT RUBRICS:

Sr. No.	CRITERION	MAXIMUM MARKS
1.	Taste, Flavour & Aroma	30
2.	Texture, Doneness & Presentation	30
3.	Hygiene and Food safety	10
4.	Nutrition, Ingredient choice	10
5.	Creativity/authenticity	10
6.	Workplace Organization and Waste Control	10
	Total	100

Looking forward for an Enthusiastic Participation from the students.

Regards,

Principal,
Unnati English Academy.



**REGISTRATION FORM FOR CATEGORY – I OF NON-FIRE CULINARY
COMPETITION**

Participant's Full Name: _____

House Name: _____

Partner Participant's Full Name: _____

House Name: _____

[Tick Appropriately]

Grade: 6 / 7 / 8

Section: A / B / C / D

Dish to be prepared: Salad / Sandwich / Canapé

Recipe Attached: Yes / No

CONSENT FORM

We, _____ & _____,
parents of _____ & _____
studying in Grade ____ Section ____, hereby give consent for our wards to participate in this
Category – I of Non-Fire Culinary Competition. We assure that our wards will strictly abide to
all the rules and terms mentioned in the circular and failing to do so will disqualify them from
this competition.

Parent 1 Sign: _____

Date: _____

Parent 2 Sign: _____

Date: _____