



केन्द्रीय माध्यमिक शिक्षा बोर्ड

(शिक्षा मंत्रालय, भारत सरकार के अधीन एक स्वायत्त संगठन)

CENTRAL BOARD OF SECONDARY EDUCATION

(An Autonomous Organisation Under the Ministry of Education, Govt. of India)



STD. VIII

Dear Parents,

17.07.2026

Subject: CBSE's Young India Culinary Championship (YICC) 2026-27- reg.

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, 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 by giving them a practical cooking experience.
- ❖ 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

Competition Levels:

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



Level 1: School Level

- ❖ Based on overall performance, two winners will be selected. These two students will qualify as a team for the Regional Level which will be conducted in Chennai.

* School level competition will be held on Saturday 1st August 2026.



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ANNEXURE I

LEVEL I: SCHOOL LEVEL

The School Level Young India Culinary Championship (YICC) shall be conducted within the respective schools for the two categories as per the structure.

A. GENERAL GUIDELINES

1. Submission of the nomination form implies acceptance of all competition rules and terms.
2. A hard copy of the recipe must be submitted along with the nomination form.
3. The nomination form must carry No Objection Certificate (NOC) or consent form duly signed by parent/guardian.
4. Contestants must report and present their dishes according to the allotted time schedule. Late presentations may lead to disqualification.
5. Participants must bring their own raw materials, display items, utensils and any special equipment (if required).
6. Participants are responsible for maintaining cleanliness, waste collection and proper disposal. Hygiene standards will be assessed.
7. Semi-cooked or semi-finished products are not permitted. Use of banned ingredients will result in disqualification.
8. Proper school uniform along with apron/chef coat and head cover must be worn as per the guidelines.
9. The judgement process shall be conducted fairly, transparently and without bias by a panel of competent teachers and their decision shall be final and binding.

B. SPECIFIC GUIDELINES

1. Participants shall prepare **one dish only** from the following categories:
 - a. Salad
 - b. Sandwich
 - c. Canapé
2. Fire cooking is NOT allowed.
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)

C. ASSESSMENT RUBRICS

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

DESCRIPTION OF TERMS

SALADS

A salad can be defined as a cold dish prepared of various mixtures of raw or cooked vegetables and other food items, usually seasoned with oil, vinegar or other dressing.



SANDWICHES

A sandwich can be defined as a type of food placed between the slices of bread. In the case of sandwich, the breads work as a wrapper to some of food too.



CANAPÉS

Canapés are not sandwiches but they are the one bite size piece of the decorated bread slice. In the canapés the base has to be crispy toast or similar item.

