

CHEF ARENA: COOKING COMPETITION

Food Making Competition for School & College Students

ROUND 1 & 2 : DATE: 14TH OF MARCH 2026

FINAL ROUND: 15TH OF MARCH 2026

Venue:

Food Production Laboratory, SCHOOL OF TOURISM & HOSPITALITY

ENTRY FEES: 1000

ELIGIBILITY OF PARTICIPANTS:

- School students (senior secondary level)
- College students (Hospitality / Culinary / General streams)
- Team with two members allowed.

RULES & REGULATIONS:

- The competition will be conducted in **three rounds**, spread across two **days**.
- Competition will take place **only in the Food Production Lab**
- Participants must bring apron and cap. Students of Hotel Management has to wear chef uniform.
- Participants can bring their kitchen tool kit, chopping Board on day 1 and day 2.
- Participants are allowed to bring outside electrical appliances on day 1 and day 2.
- On day one all ingredients will be provided by the institute
- On day two Student has to bring their ingredients for their signature dishes.
- Judges' decision will be final and binding.
- No cancellation or refund will be allowed after confirmed registration by participants.

DAY 1 -

DATE: 14th of March 2026

ROUND 1-

Time : 11 am to 1 Pm

Basic Kitchen Skills Assessment

Purpose:

To evaluate fundamental culinary skills and kitchen discipline.

TASK TO PERFORMED:

- Cutting and chopping techniques
- Vegetable cuts
- Peeling, slicing, and portioning
- Basic hygiene and sanitation practices
- Knife handling and safety
- Workstation organization

Judging Criteria:

- Knife skills and accuracy
- Speed and time management
- Cleanliness and hygiene
- Safety practices
- Discipline and professionalism

Outcome:

- Selected students will qualify for **Round 2**

ROUND 2 –

Time : 2 pm to 5 Pm

Mystery Box

Purpose:

To test creativity, planning, and execution skills.

Task:

Participants will be assigned a **Three-Course Menu**, which includes:

1. Starter
2. Main Course
3. Dessert

Special Feature – Mystery Box:

- Ingredients will be provided from Institute
- Participants must plan and prepare dishes **only using the given ingredients**

Facilities Allowed:

- Cooking Range
- Oven
- Griller
- Chinese Range

Judging Criteria:

- Menu planning and balance
- Taste and flavor
- Presentation and plating
- Creativity and innovation
- Time management
- Proper use of equipment

Outcome:

- Best-performing students will qualify for the **Final Round**

Day 2 : 15th March 2026

Grand Finale Cooking Challenge

Participants:

Only **final selected students** from Round 2

Task:

- Student can bring their ingredients and prepare their any two signature dish preparation
- Student can use their own equipments.

Judging Criteria:

- Culinary excellence
- Originality and innovation
- Professional presentation
- Consistency of taste
- Overall performance across all rounds

Student coordinators :

- Ashutosh Das: 9337595272
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Faculty Coordinators:

- Prof. Lochan Nagar: 8109233895
- Chef Hemant kUmar Yadav: 8319502808

