



EASTERN INDIA CULINARY ASSOCIATION

CULINARY KAIZENS TALENT 2.0

Rulebook

REGISTER



21st, 22nd & 23rd August 2026

IHM Kolkata
&

FoodTech, Milan Mela Complex, Kolkata

Powered by



Our Partners





INTRODUCTION

The Eastern Indian Culinary Association (EICA) promotes culinary excellence through workshops, competitions, festivals, and training programs. As a proud member of IFCA & WACS, EICA celebrates the rich culinary heritage of Eastern India while upholding global standards. EICA has already established its presence across West Bengal, Sikkim, the North-Eastern states, Odisha, and Jharkhand, with plans to expand into Bihar and Chhattisgarh. For more details & membership opportunities, visit: <https://eicaindia.co.in/about-eica>

CULINARY KAIZENS TALENT 2.0

Culinary Kaizens Talent is EICA's flagship annual event, which celebrates excellence in culinary arts and hospitality. Bringing together students, chefs, homechefs, and academicians from across India. The event features diverse competitions judged by renowned industry experts. Following last year's success, this edition returns bigger and better, welcoming the culinary fraternity to celebrate creativity, learning, and excellence.

“A Stage for Culinary Excellence: Compete, Create, Celebrate”



CULINARY KAIZENS TALENT 2.0

Jury Panel

21st - 23rd August 2026

Kolkata



Chef Nimish Bhatia

Celebrity Chef, Middle East



Chef Manjit Singh Gill

President IFCA



Chef Subrata Debnath

Area Director, Culinary
IHCL & Exec. Chef Taj
City Center, Kolkata



Chef Vijay Malhotra

Area Exec. Chef (E) ITC Hotels



Chef Sumanta Chakrabarti

Culinary Consultant &
VP- EICA



Chef Sireesh Saxena

Assoc. Vice-president,
ICF, Ex. VP-ITDC



Chef Abhiru Biswas

President EICA



Chef Altamsh Patel

Director of Culinary,
Hilton Mumbai



Chef Raj Sethia

Director Culinary, Munch
Booth, Gangotree



Chef Clement D Cruz

Exec. Chef, Taj
Vivanta, Kolkata



Ms. Indrani Sanyal

Head Facilities,
Woodlands Hospital



Mr. Raja Sadhukhan

Principal, IHM
Kolkata



Dr. Santanu Dasgupta

Principal, SIHM
Durgapur



Chef Kavitha Unni

Exec. Sous Chef,
Taj Bengal, Kolkata



Chef Shivaji Majumdar

Exec. Chef, ITC Sonar

Convenor: Chef Sandeep Kumar Pandey & Chef Rangonath Mukherjee

**Organizing Committee: Chef Debyeet Majumdar, Chef Priyanka Bannerjee,
Chef Debolina Das Purkayastha, & Chef (Prof.) Amit Datta**



CULINARY KAIZENS TALENT 2.0

DAY - 01

21st August 2026 Venue: IHM Kolkata

Category A: EICA Culinary Kaizen Talent

Participant Type: Hotel Management Students (Team of 2)

Deliverables: Preparation and presentation of a 3-Course Eastern Regional Menu with accompaniments; starter or main course must include a fish preparation.

Registration Fees: 1000/-

Category B: Ultimate Slice-Off Kaizen Talent

Participant Type: Hotel Management Students (Solo)

Deliverables: Live demonstration of professional knife skills and cutting techniques.

Registration Fees: 500/-

Category C: Quizine Talent Competition

Participant Type: Hotel Management Students (Team of 2)

Deliverables: Participation in a culinary knowledge quiz consisting of preliminary and final rounds.

Registration Fees: 500/-

Category D: Quizine Future Talent Competition

Participant Type: School Students (Class XI & XII – Team of 2)

Deliverables: Culinary-based Quiz Competition of Preliminary & Final rounds

Registration Fees: 500/-

Category E1: EICA Culinary Kaizen Professionals

Participant Type: Culinary Professionals (Team of 2)

Deliverables: Preparation and presentation of a 3-Course Eastern Regional Menu with accompaniments; starter or main course must include a fish preparation.

Registration Fees: 1000/-

Category E2: Nestle Kaizen Professionals

Participant Type: Culinary Professionals (Solo)

Deliverables: Preparation of 01 dish from the sponsor's basket.

Registration Fees: Not required. No registration is required; all E1 participants will be eligible to participate in this special event.



CULINARY KAIZENS TALENT 2.0

DAY - 02

22nd August 2026 Venue: Food Tech, Milan Mela Complex

Category F1: Cheesy Kaizen Talent

Participant Type: Hotel Management Students (Solo)

Deliverables: Display of 8 portions of cheese-based dessert (120 gm each).

Registration Fees: 500/-

Category F2: Cheesy Kaizen Professionals

Participant Type: Professional Chefs (Solo)

Deliverables: Display of 8 portions of cheese-based dessert (120 gm each).

Registration Fees: 500/-

Category G1: Artisan Choco Talent

Participant Type: Hotel Management Students (Solo)

Deliverables: Display of homemade chocolate-based pralines/truffles featuring regional flavours.

Registration Fees: 500/-

Category G2: Artisan Choco Professionals

Participant Type: Hotel Management Students (Solo)

Deliverables: Display of homemade chocolate-based pralines/truffles featuring regional flavours.

Registration Fees: 500/-

Category H: Creative Sal-wich Future Talent

Participant Type: School Students (Class XI & XII – Team of 2)

Deliverables: Arrangement and presentation of salad and sandwich creations using pre-prepared ingredients.

Registration Fees: 500/-

Category I: Cheesy Kaizen Creator

Participant Type: Home Chefs (Solo)

Deliverables: Display of 8 portions of cheese-based dessert (120 gm each). Display of homemade chocolate pralines/truffles in regional flavours.

Registration Fees: 500/-

Category J: Artisan Choco Talent

Participant Type: Home Chefs (Solo)

Deliverables: Display of homemade chocolate pralines/truffles in regional flavours.

Registration Fees: 500/-

Category K: Mishti Magic Creator

Participant Type: Open to all

Deliverables: Display of two varieties of regional desserts, including one milk-based dessert.

Registration Fees: 500/-

Category L: Barista Kaizen Talent

Participant Type: Open to All (Solo)

Deliverables: Demonstration of barista craftsmanship through preparation of two coffee varieties with or without coffee-making equipment.

Registration Fees: 500/-



CULINARY KAIZENS TALENT 2.0

DAY - 03

23rd August 2026 Venue: Food Tech, Milan Mela Complex

Category M: SharBot e Talent

Participant Type: Hotel Management Student (Solo)

Deliverables: Preparation and presentation of two Sherbat varieties based on Eastern/North-Eastern regional traditions or local ingredients; one must be fruit-based.

Registration Fees: 500/-

Category N: Kaizen FoldCraft Talent

Participant Type: Hotel Management Students (Solo)

Deliverables: Demonstration of two styles of napkin folding techniques.

Registration Fees: 500/-

Category O: Kaizen BloomCraft Talent

Participant Type: Hotel Management Students (Solo)

Deliverables: Creation and presentation of a theme-based flower arrangement.

Registration Fees: 500/-

Category P: EICA Culinary Kaizen Creator

Participant Type: Home Chefs (Solo)

Deliverables: Display of 3 Course Indian regional menu with accompaniments (Lost or Traditional: Non- vegetarian/Vegetarian or Satvik Meal)

Registration Fees: 500/-



CULINARY KAIZENS TALENT 2.0

CATEGORY A: EICA CULINARY KAIZEN TALENT CONTEST

PARTICIPATION GUIDELINES

- The competition is open to **Hotel Management Students only**.
- Each team shall consist of **two participants**.
- Participants must carry their valid institute ID cards.
- Registration must be completed within the stipulated timeline.
- Each team must submit their proposed menu details before the competition commences.

COMPETITION THEME AND MENU REQUIREMENT

Competition Theme & Menu Requirements

Participants must prepare One portion of a **3-course Indian Regional Menu** consisting of:

Starter/Appetizer

Main Course

Dessert

It is mandatory to include Fish / Prawn preparation in either the Starter or Main Course.

It will be mandatory to use **ingredients or gravies provided by sponsors** in the dishes. Suitable traditional accompaniments must be presented with the dishes (See sponsor logo for product identification).

The menu should demonstrate:

Regional authenticity, Traditional culinary techniques, Balanced flavors, Creativity and innovation

Competition Procedure

The competition will be conducted as a live culinary event at the pre-informed venue

Teams must complete preparation and presentation within the allotted time.

Participants must set up their workstation before the commencement of the competition.

Each team must present their dishes to the judging panel along with a brief explanation of:

Menu concept

Regional background

Ingredients used

Cooking techniques

Presentation Guidelines

Dishes must be presented professionally on suitable serving ware.

Presentation should reflect:

Regional identity

Creativity

Balance and aesthetics

Garnishes must be edible and relevant to the dish.

Participants must provide a menu card mentioning:

Dish names

Regional origin

Accompaniments

Common ingredients

Participants will be provided with the below-listed common pool of ingredients

All ingredients provided will be fresh and of good quality.

Pre-prepared components will be permitted only as per the organizer's guidelines.

Participants may bring additional speciality ingredients required for their menu, subject to prior approval from the organizing committee.

Any additional ingredients brought by the team must meet required food safety and hygiene standards.

Common Pull Items

NON VEG PROTIEN

Whole Chicken
Fish Fillet (Basa)
Prawns (13/15 Shelled
Frozen Prawns)

GRAVIES & BASES

Makhanwala Gravy
Kadhai Gravy
Afghani Gravy
Curry Masala

MILK & MILK PRODUCTS

Mawa/khowa
Milk
Butter
Ghee
Fresh Cream

SEASONINGS &

SWEETNERS

Salt
Black Salt
Palm candy
Jaggery (Solid)
White pepper powder
Black Pepper powder

SPICES

Green Cardamom
Large Cardamom
Clove
Cinnamon
Mace
Nutmeg
Black Mustard
Yellow Mustard
Star Anise
Kebabchini
Rose Petal
Ajwain
Nigella Seeds
Sesame
Black Sesame
Whole Red Chilli
Bay Leaf

Fennel
Fenugreek
Whole Coriander
Whole Cumin
Shahi Jeera
Black Peppercorn
Asafoetida

SPICE POWDERS

Turmeric Powder
Red Chilli Powder
Coriander Powder
Cumin Powder
Kashmiri Chilli Powder
Garam Masala Powder
Chaat Masala

PASTES & PUREES

Ginger Paste
Garlic Paste
White Paste
Poppy Paste
Red Chilli Paste
Tomato Puree
Coconut Milk
Tamarind Pulp

RICE FLOUR & PULSES

Basmati Rice
Gobindabhog Rice
Maida
Atta
Semolina
Rice Flour
Besan
Sattu
Chana Dal
Arhar Dal

FLAVOURING AGENTS

Rose Water
Kewra Water
Meetha Attar

OILS & VINEGAR

Vinegar
Mustard Oil

Refined Oil

NUTS & DRY FRUITS

Half Cashew
Raisins
Almonds

PASTES & PUREES

Ginger Paste
Garlic Paste
White Paste
Poppy Paste
Red Chilli Paste
Tomato Puree
Coconut Milk
Tamarind Pulp

VEGETABLES & FRESH PRODUCE

Large Potatoes
Medium Sized Potatoes
Baby Potatoes
Onion
Shallots
Ginger
Peeled Garlic
Tomato
Carrot
Beans
Cauliflower
Shelled Green Peas
Shelled American Corn
Capsicum
Brinjal
Pumpkin
Drumsticks
Okra
Spinach
Coconut
Cucumber
Ripe Tamarind
Raw Banana
Lemon
Gandharaj Lemon
Coriander Leaves
Mint Leaves
Banana Leaves
Green Chilli

CULINARY KAIZENS TALENT 2.0

EICA CULINARY KAIZEN TALENT

DISQUALIFICATION CLAUSE

A team may be disqualified for:

- Not following the competition theme.
- Failure to include fish in the Starter/Main Course.
- Use of unhygienic practices.
- Misconduct or unfair practices.
- Exceeding the allocated competition time significantly.

GENERAL INSTRUCTIONS

- The decision of the judges will be final and binding.
- Participants must follow instructions provided by the organising committee.
- Any changes in rules will be communicated by the organisers.
- Participants are expected to maintain professional culinary ethics throughout the competition.

CULINARY KAIZENS TALENT 2.0

CATEGORY B: ULTIMATE SLICE -OFF KAIZEN TALENT

PARTICIPATION GUIDELINES

The competition is open to **Hotel Management Students only**.

Participation will be on an **individual (solo) basis**.

Participants must carry their valid institute ID cards.

Participants must report at the venue as per the allotted schedule.

Registration must be completed within the stipulated timeline.

COMPETITION FORMAT

Participants must demonstrate professional knife skills through assigned cutting tasks.

The competition may include demonstrations of:

JULLIENNE

BRUNOISE

MACEDOINE

PAYSANNE

CHIFFONADE

FINE CHOPPING/ MINCING

TURNING ROOT VEGETABLES

CUTS OF POULTRY

Participants must complete the assigned cuts within the given time limit.

The focus will be on accuracy, uniformity, and safety.

RULES & INSTRUCTIONS

EXECUTION & PROCESS

- Basic ingredients and cutting materials will be provided as per organizer guidelines.
- Participants must bring their own professional knives and personal knife tools.
- Knives must be clean, sharp, and suitable for professional use.
- Participants are responsible for the safety and maintenance of their equipment.

INGREDIENTS PROVIDED

POTATO BIG
CARROTS
CABBAGE
ONIONS RED

EQUIPMENT PROVIDED

CHOPPING BOARDS
COMMON GARBAGE BIN
SMALL & MEDIUM BOWLS
COLANDER
KITCHEN DUSTER OR PAPER

DISQUALIFICATION CLAUSE

Not following the competition rules.

Use of unhygienic practices.

Misconduct or unfair practices.

Exceeding the allocated competition time significantly.

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GENERAL INSTRUCTIONS

The decision of the judges will be final and binding.

Participants must follow instructions provided by the organising committee.

Any changes in rules will be communicated by the organisers.

Participants are expected to maintain professional culinary ethics throughout the competition.

CULINARY KAIZENS TALENT 2.0

CATEGORY C: QUIZINE TALENT COMPETITION

PARTICIPATION GUIDELINES

- Participation will be in teams of TWO.
- Participants must carry their valid institute ID cards.
- Participants must report at the venue as per the allotted schedule.
- Registration must be completed within the stipulated timeline.

COMPETITION FORMAT

The competition will be conducted in two stages:

Round 1: Preliminary Round All registered teams will participate in a written or digital quiz.

Questions may include:

- Culinary Arts and Food Production
- Bakery and Confectionery
- Food & Beverage Service
- Hospitality Industry
- Nutrition and Food Science
- Culinary History and Heritage

The highest-scoring teams will qualify for the Final Round.
Qualified teams will compete in an interactive stage quiz.

The final round may include:

- Multiple Choice Questions (MCQs)
- Rapid Fire Round
- Visual Identification Round
- Audio-Visual Round
- Culinary Puzzle Round
- Buzzer Round

RULES & INSTRUCTIONS

EXECUTION & PROCESS

Name of the chocolate creation,

- Participants must report at the venue at least 30 minutes before the scheduled start time.
- Mobile phones, smart watches, books, notes, or any reference materials are strictly prohibited during the competition.

PRESENTATION & CONDUCT

Display should include: Product name, Flavour description, Regional inspiration, Key ingredients used.

- All displayed pieces should be uniform in size and appearance.
- Chocolates must be prepared under hygienic conditions.
- Products must be fresh, safe, and suitable for tasting.
- Dairy products must be handled and stored at appropriate temperatures.
- Professional presentation using suitable trays, stands, labels, and décor is encouraged.

DISQUALIFICATION CLAUSE

- A team may be disqualified for:
- Not following the competition rules.
 - Use of unethical practices.
 - Misconduct or unfair practices.
 - Exceeding the allocated competition time significantly.

GENERAL INSTRUCTIONS

The format of the final round may be modified at the discretion of the Quiz Master.
Preliminary Round time and format will be specified by the organizers.

In case of a tie, a tie-breaker round will be conducted.
The Quiz Master's and Judges' decisions shall be final and binding.
Any form of unfair practice or misconduct will result in immediate disqualification.



CULINARY KAIZENS TALENT 2.0

CATEGORY D: QUIZINE FUTURE TALENT

PARTICIPATION GUIDELINES

The competition is open to school students studying in 11th & 12th Standard only

Participation will be in teams of TWO.

Participants must carry their valid school ID cards.

Participants must report at the venue as per the allotted schedule.

Registration must be completed within the stipulated timeline.

COMPETITION FORMAT

The competition will be conducted in two stages:

Round 1: Preliminary Round

Digital: MCQ on Encovate application

Questions may include:

- Hospitality & Food Trends
- Recognize the personality/place/product
- Pick the famous dish (Regions of India)
- Calcutta street food
- Basic level of cooking

The highest-scoring teams will qualify for the Final Round.

Round 2: Final Round (45 to 60 minutes)

Qualified teams will compete in an interactive stage quiz.

The final round may include:

- Guess the ingredient
- Culinary logo and brand
- Around the world
- Regional Food of India
- Calcutta Food scene

GENERAL INSTRUCTIONS & RULES

The format of the final round may be modified at the discretion of the Quiz Master.

Preliminary Round time and format will be specified by the organizers.

Participants must report at the venue at least 30 minutes before the scheduled start time.

Mobile phones, smart watches, books, notes, or any reference materials are strictly prohibited during the competition.

Any form of unfair practice or misconduct will result in immediate disqualification.

In case of a tie, a tie-breaker round will be conducted.

The Quiz Master's and Judges' decisions shall be final and binding.

Organizers reserve the right to alter the competition format, number of rounds, or scoring pattern if necessary.

DISQUALIFICATION CLAUSE

Exceeding the allocated competition time significantly.

Not following the competition rules.

Use of unhygienic practices.

Misconduct or unfair practices.



CULINARY KAIZENS TALENT 2.0

CATEGORY E 1 : EICA CULINARY KAIZEN PROFESSIONALS

PARTICIPATION GUIDELINES

- Competition is open to **Professional Chef only**.
- Each team shall consist of **two participants**.
- Participants must carry their valid institute ID cards.
- Registration must be completed within the stipulated timeline.
- Each team must submit their proposed menu details before the competition.

COMPETITION THEME & MENU REQUIREMENTS

Participants must prepare One portion of a **3-course Indian Regional Menu** consisting of:

Starter/Appetizer

Main Course

Dessert

It is mandatory to include Fish / Prawn preparation in either the Starter or Main Course.

It will be mandatory to use **ingredients or gravies provided by sponsors** in either of the dishes

Suitable traditional accompaniments must be presented with the dishes (*See sponsor logos for product identification*).

The menu should demonstrate:

Regional authenticity

Traditional culinary techniques

Balanced flavours

Creativity and innovation

Competition Procedure

The competition will be conducted as a **live culinary event at the pre-informed venue**

Teams must complete preparation and presentation within the allotted time.

Participants must set up their workstation before commencement of the competition.

Each team must present their dishes to the judging panel along with a brief explanation of:

Menu concept

Regional background

Ingredients used

Cooking techniques

Presentation Guidelines

Dishes must be presented professionally on suitable serving ware.

Presentation should reflect:

Regional identity

Creativity

Balance and aesthetics

Garnishes must be edible and relevant to the dish.

Participants must provide a menu card mentioning:

Dish names

Regional origin

Accompaniments

Common ingredients

Participants will be provided with the **below-listed common pool of ingredients**

All ingredients provided will be **fresh and of good quality**.

Pre-prepared components will be permitted only as per the **organizer's guidelines**.

Participants may bring additional speciality ingredients required for their menu, subject to prior approval from the organizing committee.

Any additional ingredients brought by the team must meet required **food safety and hygiene standards**.



CULINARY KAIZENS TALENT 2.0

Common Pull Items

NON VEG PROTIEIN

Whole Chicken
Fish Fillet (Basa)
Prawns (13/15 Shelled)
Frozen Prawns)

GRAVIES & BASES

Makhanwala Gravy
Kadhai Gravy
Afghani Gravy
Curry Masala

MILK & MILK PRODUCTS

Mawa/khowa
Milk
Butter
Ghee
Fresh Cream

SEASONINGS &

SWEETNERS

Salt
Black Salt
Palm candy
Jaggery (Solid)
White pepper powder
Black Pepper powder

SPICES

Green Cardamom
Large Cardamom
Clove
Cinnamon
Mace
Nutmeg
Black Mustard
Yellow Mustard
Star Anise
Kebabchini
Rose Petal
Ajwain
Nigella Seeds
Sesame
Black Sesame
Whole Red Chilli
Bay Leaf

Fennel
Fenugreek
Whole Coriander
Whole Cumin
Shahi Jeera
Black Peppercorn
Asafoetida

SPICE POWDERS

Turmeric Powder
Red Chilli Powder
Coriander Powder
Cumin Powder
Kashmiri Chilli Powder
Garam Masala Powder
Chaat Masala

PASTES & PUREES

Ginger Paste
Garlic Paste
White Paste
Poppy Paste
Red Chilli Paste
Tomato Puree
Coconut Milk
Tamarind Pulp

RICE FLOUR & PULSES

Basmati Rice
Gobindabhog Rice
Maida
Atta
Semolina
Rice Flour
Besan
Sattu
Chana Dal
Arhar Dal

FLAVOURING AGENTS

Rose Water
Kewra Water
Meetha Attar

OILS & VINEGAR

Vinegar
Mustard Oil

Refined Oil

NUTS & DRY FRUITS

Half Cashew
Raisins
Almonds

PASTES & PUREES

Ginger Paste
Garlic Paste
White Paste
Poppy Paste
Red Chilli Paste
Tomato Puree
Coconut Milk
Tamarind Pulp

VEGETABLES & FRESH PRODUCE

Large Potatoes
Medium Sized Potatoes
Baby Potatoes
Onion
Shallots
Ginger
Peeled Garlic
Tomato
Carrot
Beans
Cauliflower
Shelled Green Peas
Shelled American Corn
Capsicum
Brinjal
Pumpkin
Drumsticks
Okra
Spinach
Coconut
Cucumber
Ripe Tamarind
Raw Banana
Lemon
Gandharaj Lemon
Coriander Leaves
Mint Leaves
Banana Leaves
Green Chilli



CULINARY KAIZENS TALENT 2.0

CATEGORY E: EICA CULINARY KAIZEN PROFESSIONALS

DISQUALIFICATION CLAUSE

A team may be disqualified for:

- Not following the competition theme.
- Failure to include fish in the Starter/Main Course.
- Use of unhygienic practices.
- Misconduct or unfair practices.
- Exceeding the allocated competition time significantly.

GENERAL INSTRUCTIONS

- The decision of the judges will be final and binding.
- Participants must follow instructions provided by the organising committee.
- Any changes in rules will be communicated by the organisers.
- Participants are expected to maintain professional culinary ethics throughout the competition.

NOTE : Additional items such as mutton, poultry, speciality fish, seafood, etc. must be arranged by the participating team.

CULINARY KAIZENS TALENT 2.0

CATEGORY E 2 : NESTLE KAIZEN PROFESSIONALS

PARTICIPATION GUIDELINES

- Competition is open to **Professional Chef only**.
- Each team shall consist of **SOLO participants**.
- Participants must carry their valid institute ID cards.
- No separate registration is required. All E 1 participants will be eligible for this event

COMPETITION THEME & MENU REQUIREMENTS

- Participants need to prepare 01 creative dish with the products (Nestle Milkmaid and/or Nestle Coconut Milk Powder) given by the sponsor. Participants may take vegetables, fruits, dairy, poultry, and other necessities that are required for the preparation, without shadowing the sponsor's product. The sponsor's products need to be highlighted during presentation.

CULINARY KAIZENS TALENT 2.0

CATEGORY F1: CHEESY KAIZEN TALENT

PARTICIPATION GUIDELINES

- Competition is open to Hotel Management Student only.
- This will be a solo competition.
- Participants must carry their valid institute ID cards.
- Registration must be completed within the stipulated timeline.
- Each team must submit their proposed menu details before the competition.

COMPETITION FORMAT

THE PARTICIPANTS HAVE TO PRESENT 8 IDENTICAL PORTIONS OF CHEESE DESSERT

EACH PORTION SHOULD BE 120 GMS

All 8 portions should be identical in size, shape, and presentation

The participants will be given 20 minutes to assemble & present their dishes

GENERAL INSTRUCTIONS & RULES

- Cheese must be an integral part of the dessert concept.
- The dessert must be completely prepared at home before arriving at the venue.
- Participants should bring the finished product in ready-to-display condition.
- The dessert should be suitable for professional food service presentation.
- Participants must ensure the product maintains its quality, freshness, and appearance during transportation.
- Participants are responsible for arranging and presenting their dessert attractively at the designated display area.
- Decorative elements, garnishes, and plating styles should enhance the overall appeal.
- Participants may carry their own display plates, stands, labels, and accessories.
- Participants must clearly mention: Name and type of cheese used, Role of cheese in the dessert, Inspiration behind the creation.
- Each participant must submit a recipe card containing information (if applicable).
- **Name of the dessert, Concept/theme, Ingredients list, Type of cheese used, Brief preparation method, Allergen**
- Participants must follow proper hygiene practices during preparation and transportation.
- Dairy products must be handled and stored at appropriate temperatures.
- The final product should be safe for consumption and suitable for judging.
- Participants must report at the venue with the prepared dessert within the allotted reporting time.
- Display setup must be completed within the given timeframe.

DISQUALIFICATION CLAUSE

Not following the competition rules.
Use of unhygienic practices.
Misconduct or unfair practices.
Exceeding the allocated competition time significantly.

GENERAL INSTRUCTIONS

The decision of the judges will be final and binding.
Participants must follow instructions provided by the organising committee.
Any changes in rules will be communicated by the organisers.
Participants are expected to maintain professional culinary ethics throughout the competition.

CULINARY KAIZENS TALENT 2.0

CATEGORY F2: CHEESY KAIZEN PROFESSIONALS

PARTICIPATION GUIDELINES

- Competition is open to Professional Chef only.
- This will be a solo competition.
- Participants must carry their valid institute ID cards.
- Registration must be completed within the stipulated timeline.
- Each team must submit their proposed menu details before the competition.

COMPETITION FORMAT

THE PARTICIPANTS HAVE TO PRESENT 8 IDENTICAL PORTIONS OF CHEESE DESSERT

EACH PORTION SHOULD BE 120 GMS

All 8 portions should be identical in size, shape, and presentation

The participants will be given 20 minutes to assemble & present their dishes

GENERAL INSTRUCTIONS & RULES

- Cheese must be an integral part of the dessert concept.
- The dessert must be completely prepared at home before arriving at the venue.
- Participants should bring the finished product in ready-to-display condition.
- The dessert should be suitable for professional food service presentation.
- Participants must ensure the product maintains its quality, freshness, and appearance during transportation.
- Participants are responsible for arranging and presenting their dessert attractively at the designated display area.
- Decorative elements, garnishes, and plating styles should enhance the overall appeal.
- Participants may carry their own display plates, stands, labels, and accessories.
- Participants must clearly mention: Name and type of cheese used, Role of cheese in the dessert, Inspiration behind the creation.
- Each participant must submit a recipe card containing information (if applicable).
- **Name of the dessert, Concept/theme, Ingredients list, Type of cheese used, Brief preparation method, Allergen**
- Participants must follow proper hygiene practices during preparation and transportation.
- Dairy products must be handled and stored at appropriate temperatures.
- The final product should be safe for consumption and suitable for judging.
- Participants must report at the venue with the prepared dessert within the allotted reporting time.
- Display setup must be completed within the given timeframe.

DISQUALIFICATION CLAUSE

Not following the competition rules.
Use of unhygienic practices.
Misconduct or unfair practices.
Exceeding the allocated competition time significantly.

GENERAL INSTRUCTIONS

The decision of the judges will be final and binding.
Participants must follow instructions provided by the organising committee.
Any changes in rules will be communicated by the organisers.
Participants are expected to maintain professional culinary ethics throughout the competition.



CULINARY KAIZENS TALENT 2.0

CATEGORY G1: ARTISAN CHOCO TALENT

PARTICIPATION GUIDELINES

- Competition is open to Hotel Management Student only.
- This will be a solo competition.
- Participants must carry their valid institute ID cards.
- Registration must be completed within the stipulated timeline.
- Each team must submit their proposed menu details before the competition.

COMPETITION FORMAT

THE PARTICIPANTS HAVE TO PRESENT 12 IDENTICAL PRALINES / TRUFFLES INCLUDING REGIONAL INGREDIENTS & THEMES

All 8 portions should be identical in size, shape, and presentation

The products need to be innovatively prepared with innovative zeal & professional finish

The participants will be given 20 minutes to assemble & present their creations

GENERAL INSTRUCTIONS & RULES

- The entry must be an original chocolate-based creation prepared by the participant.
- Regional ingredients such as traditional spices, fruits, nuts, sweets, or local flavours should be incorporated creatively.
- The chocolate flavour profile should be balanced and appealing.
- Participants are responsible for arranging their chocolates attractively at the venue.
- Display should include: Product name, Flavour description, Regional inspiration, Key ingredients used.
- Professional presentation using suitable trays, stands, labels, and décor is encouraged.
- All displayed pieces should be uniform in size and appearance.
- Participants must display an adequate number of pralines/truffles for evaluation.
- Individual pieces should represent professional portioning and consistency.
- Participants must submit a recipe/concept card containing:
 - **Name of the chocolate creation, Regional inspiration/story behind the concept, Type of chocolate used, Ingredients and flavour components, Brief preparation method, Allergen information (if applicable).**
- Chocolates must be prepared under hygienic conditions.
- Proper storage and transportation conditions must be maintained to preserve quality.
- Products must be fresh, safe, and suitable for tasting.
- Participants must follow proper hygiene practices during preparation and transportation.
- Dairy products must be handled and stored at appropriate temperatures.
- The final product should be safe for consumption and suitable for judging.
- Participants must report at the venue with the prepared dessert within the allotted reporting time.
- Display setup must be completed within the given timeframe.

DISQUALIFICATION CLAUSE

Not following the competition rules.
Use of unhygienic practices.
Misconduct or unfair practices.
Exceeding the allocated competition time significantly.

GENERAL INSTRUCTIONS

The decision of the judges will be final and binding.
Participants must follow instructions provided by the organising committee.
Any changes in rules will be communicated by the organisers.
Participants are expected to maintain professional culinary ethics throughout the competition.

CULINARY KAIZENS TALENT 2.0

CATEGORY G2: ARTISAN CHOCO PROFESSIONALS

PARTICIPATION GUIDELINES

- Competition is open to Professional Chef only.
- This will be a solo competition.
- Participants must carry their valid institute ID cards.
- Registration must be completed within the stipulated timeline.
- Each team must submit their proposed menu details before the competition.

COMPETITION FORMAT

THE PARTICIPANTS HAVE TO PRESENT 12 IDENTICAL PRALINES / TRUFFLES INCLUDING REGIONAL INGREDIENTS & THEMES

All 8 portions should be identical in size, shape, and presentation

The products need to be innovatively prepared with innovative zeal & professional finish

The participants will be given 20 minutes to assemble & present their creations

GENERAL INSTRUCTIONS & RULES

- The entry must be an original chocolate-based creation prepared by the participant.
- Regional ingredients such as traditional spices, fruits, nuts, sweets, or local flavours should be incorporated creatively.
- The chocolate flavour profile should be balanced and appealing.
- Participants are responsible for arranging their chocolates attractively at the venue.
- Display should include: Product name, Flavour description, Regional inspiration, Key ingredients used.
- Professional presentation using suitable trays, stands, labels, and décor is encouraged.
- All displayed pieces should be uniform in size and appearance.
- Participants must display an adequate number of pralines/truffles for evaluation.
- Individual pieces should represent professional portioning and consistency.
- Participants must submit a recipe/concept card containing:
 - **Name of the chocolate creation, Regional inspiration/story behind the concept, Type of chocolate used, Ingredients and flavour components, Brief preparation method, Allergen information (if applicable).**
- Chocolates must be prepared under hygienic conditions.
- Proper storage and transportation conditions must be maintained to preserve quality.
- Products must be fresh, safe, and suitable for tasting.
- Participants must follow proper hygiene practices during preparation and transportation.
- Dairy products must be handled and stored at appropriate temperatures.
- The final product should be safe for consumption and suitable for judging.
- Participants must report at the venue with the prepared dessert within the allotted reporting time.
- Display setup must be completed within the given timeframe.

DISQUALIFICATION CLAUSE

Not following the competition rules.
Use of unhygienic practices.
Misconduct or unfair practices.
Exceeding the allocated competition time significantly.

GENERAL INSTRUCTIONS

The decision of the judges will be final and binding.
Participants must follow instructions provided by the organising committee.
Any changes in rules will be communicated by the organisers.
Participants are expected to maintain professional culinary ethics throughout the competition.



CULINARY KAIZENS TALENT 2.0

CATEGORY H: CREATIVE SAL-WICH FUTURE TALENT

PARTICIPATION GUIDELINES

The competition is open to school students studying in 11th & 12th Standard only.
Participation will be in teams of TWO.
Participants must carry their valid school ID cards.
Participants must report at the venue as per the allotted schedule.
Registration must be completed within the stipulated timeline.

COMPETITION FORMAT

THE STUDENT TEAMS HAVE TO PRESENT ONE PORTION EACH OF

A SALAD

A SANDWICH

The participants will be given 25 minutes to assemble & present their dishes

GENERAL INSTRUCTIONS & RULES

- Participants must carry pre-prepared ingredients required for their creations.
- Ingredients should be hygienically packed, stored, and transported.
- Only final assembly, garnishing, plating, and presentation will be allowed at the venue.
- Participants should avoid wastage and practice responsible food handling.
- Participants must complete the final arrangement of salad and sandwich at the designated competition area.
- Presentation should reflect creativity, colour balance, and professional plating techniques.
- Sandwiches should be neatly assembled with proper portioning and structure.
- Salads should showcase freshness, arrangement, and appealing composition.
- Use of suitable garnishes and decorative elements is encouraged.
- Both team members must actively participate in the final presentation process.
- Effective communication, coordination, and time management will be considered during evaluation.
- Teams must submit a concept card mentioning:
 - Name of the salad and sandwich creation Theme/inspiration, Ingredients used, Special features or innovation, Nutritional highlights (optional)**
- Participants must maintain cleanliness and hygiene during final assembly.
- Proper food handling practices must be followed.
- Workstations should be kept clean and organised throughout the activity.
- The final product should be safe for consumption and suitable for judging.
- Participants must report at the venue with the prepared dessert within the allotted reporting time.
- Display setup must be completed within the given timeframe.

DISQUALIFICATION CLAUSE

Exceeding the allocated competition time significantly.
Use of unhygienic practices.
Misconduct or unfair practices.

GENERAL INSTRUCTIONS

The decision of the judges will be final and binding.
Participants must follow instructions provided by the organising committee.
Any changes in rules will be communicated by the organisers.
Participants are expected to maintain professional culinary ethics throughout the competition.

CULINARY KAIZENS TALENT 2.0

CATEGORY I : CHEESY KAIZEN CREATOR

PARTICIPATION GUIDELINES

The competition is open to HOME CHEFS ONLY
Participation will be in SOLO
Participants must carry their valid GOVT ID cards.
Participants must report at the venue as per the allotted schedule.
Registration must be completed within the stipulated timeline.

COMPETITION FORMAT

THE HOME CHEFS HAVE TO PRESENT 8 IDENTICAL PORTIONS OF CHEESE DESSERT

EACH PORTION SHOULD BE 120 GMS
All 8 portions should be identical in size, shape, and presentation
The participants will be given 20 minutes to assemble & present their dishes

RULES & INSTRUCTIONS

Each participant must submit a recipe card containing: information (if applicable).

Name of the dessert, Concept/theme, Ingredients list, Type of cheese used, Brief preparation method, Allergen

- Participants must follow proper hygiene practices during preparation and transportation.
- Dairy products must be handled and stored at appropriate temperatures.
- The final product should be safe for consumption and suitable for judging.
- Participants must report at the venue with the prepared dessert within the allotted reporting time.
- Display setup must be completed within the given timeframe.

GENERAL INSTRUCTIONS & RULES

- Cheese must be an integral part of the dessert concept.
- The dessert must be completely prepared at home before arriving at the venue.
- Participants should bring the finished product in ready-to-display condition.
- The dessert should be suitable for professional food service presentation.
- Participants must ensure the product maintains its quality, freshness, and appearance during transportation.
- Participants are responsible for arranging and presenting their dessert attractively at the designated display area.
- Decorative elements, garnishes, and plating styles should enhance the overall appeal.
- Participants may carry their own display plates, stands, labels, and accessories.
- Participants must clearly mention: Name and type of cheese used, Role of cheese in the dessert, Inspiration behind the creation.

DISQUALIFICATION CLAUSE

Not following the competition rules.
Use of unhygienic practices.
Misconduct or unfair practices.
Exceeding the allocated competition time significantly.

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GENERAL INSTRUCTIONS

The decision of the judges will be final and binding.
Participants must follow instructions provided by the organising committee.
Any changes in rules will be communicated by the organisers.
Participants are expected to maintain professional culinary ethics throughout the competition.

CULINARY KAIZENS TALENT 2.0

CATEGORY J : ARTISAN CHOCO CREATOR

PARTICIPATION GUIDELINES

The competition is open to HOME CHEFS ONLY
Participation will be in SOLO
Participants must carry their valid GOVT ID cards.
Participants must report at the venue as per the allotted schedule.
Registration must be completed within the stipulated timeline.

COMPETITION FORMAT

THE HOME CHEFS HAVE TO PRESENT 12 IDENTICAL PRALINES / TRUFFLES INCLUDING REGIONAL INGREDIENTS & THEMES

All 8 portions should be identical in size, shape, and presentation
The products need to be innovatively prepared with innovative zeal & professional finish
The participants will be given 20 minutes to assemble & present their creations

RULES & INSTRUCTIONS

Participants must submit a recipe/concept card containing:

- **Name of the chocolate creation, Regional inspiration/story behind the concept, Type of chocolate used, Ingredients and flavour components, Brief preparation method, Allergen information (if applicable).**
- Chocolates must be prepared under hygienic conditions.
- Proper storage and transportation conditions must be maintained to preserve quality.
- Products must be fresh, safe, and suitable for tasting.
- Participants must follow proper hygiene practices during preparation and transportation.
- Dairy products must be handled and stored at appropriate temperatures.
- The final product should be safe for consumption and suitable for judging.
- Participants must report at the venue with the prepared dessert within the allotted reporting time.
- Display setup must be completed within the given timeframe.

GENERAL INSTRUCTIONS & RULES

- The entry must be an original chocolate-based creation prepared by the participant.
- Regional ingredients such as traditional spices, fruits, nuts, sweets, or local flavours should be incorporated creatively.
- The chocolate flavour profile should be balanced and appealing.
- Participants are responsible for arranging their chocolates attractively at the venue.
- Display should include: Product name, Flavour description, Regional inspiration, Key ingredients used.
- Professional presentation using suitable trays, stands, labels, and décor is encouraged.
- All displayed pieces should be uniform in size and appearance.
- Participants must display an adequate number of pralines/truffles for evaluation.
- Individual pieces should represent professional portioning and consistency.
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DISQUALIFICATION CLAUSE

Not following the competition rules.
Use of unhygienic practices.
Misconduct or unfair practices.
Exceeding the allocated competition time significantly.

GENERAL INSTRUCTIONS

The decision of the judges will be final and binding.
Participants must follow instructions provided by the organising committee.
Any changes in rules will be communicated by the organisers.
Participants are expected to maintain professional culinary ethics throughout the competition.



CULINARY KAIZENS TALENT 2.0

CATEGORY K: MISHTI MAGIC CREATOR

PARTICIPATION GUIDELINES

The competition is open to ALL CATEGORIES
Participation will be in SOLO
Participants must carry their valid GOVT ID cards.
Participants must report at the venue as per the allotted schedule.
Registration must be completed within the stipulated timeline.

COMPETITION FORMAT

THE PARTICIPANTS WILL PRESENT TWO VARIETIES OF INDIAN MITHAI
ONE VARIETY SHOULD BE MILK BASED & OTHER NON MILK
4 PORTIONS EACH SHOULD BE DISPLAYED
EACH VARIETY OF MITHAI SHOULD BE UNIFORM IN PRESENTATION AND SIZE
The participants will be given 20 minutes to assemble & present their dishes

GENERAL INSTRUCTIONS & RULES

- Use of traditional elements, creative plating, and decorative displays is encouraged.
- Portioning and arrangement should reflect professional standards.
- Adequate quantity of both desserts must be displayed for judging and evaluation.
- Individual portions should be uniform and visually appealing.
- Participants must submit a concept card containing:
 - **Name of both desserts**
 - **Region/state represented**
 - **Cultural inspiration or background**
 - **Ingredients used**
 - **Brief preparation method**
 - **Special features or innovation (if any)**
- Desserts must be prepared following proper hygiene practices.
- Participants must ensure safe transportation and appropriate storage conditions.
- Dairy-based desserts must maintain proper temperature control and freshness.
- The final product should be safe for consumption and suitable for judging.
- Participants must report at the venue with the prepared dessert within the allotted reporting time.
- Display setup must be completed within the given timeframe

DISQUALIFICATION CLAUSE

Not following the competition rules.
Use of unhygienic practices.
Misconduct or unfair practices.
Exceeding the allocated competition time significantly.

GENERAL INSTRUCTIONS

The decision of the judges will be final and binding.
Participants must follow instructions provided by the organising committee.
Any changes in rules will be communicated by the organisers.
Participants are expected to maintain professional culinary ethics throughout the competition.



CULINARY KAIZENS TALENT 2.0

CATEGORY L: BARISTA KAIZEN TALENT

PARTICIPATION GUIDELINES

- The competition is open to ALL CATEGORIES
- Participation will be in SOLO
- Participants must carry their valid GOVT ID cards.
- Participants must report at the venue as per the allotted schedule.
- Registration must be completed within the stipulated timeline.

COMPETITION FORMAT

THE PARTICIPANTS WILL PRESENT TWO VARIETIES OF COFFEE

THE COFFEE MUST BE THE PRIMARY INGREDIENT

BARISTA KAIZEN TALENT

GENERAL INSTRUCTIONS & RULES

2. Equipment & Setup

- Allowed: Espresso machines, manual brewing methods, other suitable coffee equipment
- Participants bring own ingredients, equipment, accessories
- Workstation: Must be clean and organized. Equipment handling will be judged

3. Preparation & Technique

- Professional demonstration of the preparation process
- Hygiene & sanitation maintained throughout
- Safe handling of hot beverages and ingredients is mandatory
- Workflow: Efficient, organized, within allotted competition time

4. Explanation to Judges Must include:

- Name of the coffee beverage
- Type of coffee used
- Brewing/preparation technique
- Inspiration behind the creation

5. Final Product Evaluation

- Presentation: Attractive, suitable garnishing, professional finishing
- Sensory balance: Aroma, flavour, texture, and appearance
- Safety: Must be safe for consumption and suitable for judging

6. Innovation Encouraged

Participants can experiment with:

- Regional flavours
- Unique brewing methods
- Modern coffee trends
- Creative presentation styles

DISQUALIFICATION CLAUSE

- Not following the competition rules.
- Use of unhygienic practices.
- Misconduct or unfair practices.
- Exceeding the allocated competition time significantly.

GENERAL INSTRUCTIONS

- The decision of the judges will be final and binding.
- Participants must follow instructions provided by the organising committee.
- Any changes in rules will be communicated by the organisers.
- Participants are expected to maintain professional culinary ethics throughout the competition.



CULINARY KAIZENS TALENT 2.0

CATEGORY M: SHARBOT E TALENT

PARTICIPATION GUIDELINES

- The competition is open to Hotel Management Students only.
- Participation will be on an individual (solo) basis.
- Participants must carry their valid institute ID cards.
- Participants must report at the venue as per the allotted schedule.

COMPETITION FORMAT

THE PARTICIPANTS HAVE TO PREPARE & PRESENT 6 IDENTICAL GLASSES OF AN INNOVATIVE SHARBAT

- ✓ All should be identical in quantity, garnish & presentation
- ✓ The participants will be 20 minutes to assemble & present their sharbat
- ✓ APPROPRIATE GLASSWARE SHOULD BE USED

RULES & INSTRUCTIONS

EXECUTION & PROCESS

Participants are encouraged to use locally sourced ingredients such as:

- Seasonal fruits,
- Indigenous herbs and spices,
- Traditional sweeteners,
- Floral extracts,
- Regional flavouring agents.

PRESENTATION & CONDUCT

The connection between the beverage and the region represented should be clearly explained.

- Participants must submit a beverage concept card containing:
 - Name of both Sherbat varieties,
 - Region represented,
 - Key ingredients used,
 - Brief preparation method,
 - Cultural or regional significance,
 - Special innovation or unique feature (if any)

DISQUALIFICATION CLAUSE

- Not following the competition rules.
- Use of unhygienic practices.
- Misconduct or unfair practices.
- Exceeding the allocated competition time significantly.

GENERAL INSTRUCTIONS

- The decision of the judges will be final and binding.
- Participants must follow instructions from the organising committee.
- Any changes in rules will be communicated by the organisers.
- Participants are expected to maintain professional culinary ethics throughout.



CULINARY KAIZENS TALENT 2.0

CATEGORY N: KAIZEN FOLDCRAFT TALENT

PARTICIPATION GUIDELINES

- The competition is open to Hotel Management Students only.
- Participation will be on an individual (solo) basis.
- Participants must carry their valid institute ID cards.
- Participants must report at the venue as per the allotted schedule.

COMPETITION FORMAT

- Participants must showcase two distinct napkin folding styles.

THE FOLDS MAY INCLUDE

- ✓ Classic table service folds
 - ✓ Contemporary decorative folds
 - ✓ Theme-based creative folds
- The napkins need to be stiff, starched and clean.
 - The focus will be on accuracy, uniformity and safety.

RULES & INSTRUCTIONS

EXECUTION & PROCESS

- Each fold should be neat, symmetrical, and professionally executed.
- Participants must demonstrate the complete folding process in front of the judges.
- Participants should explain the fold's name, suitable occasion/ service style, and practical application in hospitality settings.
- Final folded napkins should be displayed attractively.
- Participants must bring their own napkins, required accessories, and presentation materials.
- Napkins should be clean, properly ironed, and suitable for professional service.

PRESENTATION & CONDUCT

- Participants are encouraged to incorporate modern table décor concepts, seasonal themes, and fine dining presentation ideas.
- The final presentation should enhance the overall dining experience.
- Participants must maintain clean hands and hygienic handling practices.
- Workstations should remain neat and organised.
- Professional grooming and service etiquette will be considered.
- Participants must complete both demonstrations within the allotted competition time.
- Efficient workflow and confidence during presentation will be evaluated.

DISQUALIFICATION CLAUSE

- Not following the competition rules.
- Use of unhygienic practices.
- Misconduct or unfair practices.
- Exceeding the allocated competition time significantly.

GENERAL INSTRUCTIONS

- The decision of the judges will be final and binding.
- Participants must follow instructions from the organising committee.
- Any changes in rules will be communicated by the organisers.
- Participants are expected to maintain professional culinary ethics throughout.

CULINARY KAIZENS TALENT 2.0

CATEGORY O: KAIZEN BLOOMCRAFT TALENT

PARTICIPATION GUIDELINES

- The competition is open to Hotel Management Students only.
- Participation will be on an individual (solo) basis.
- Participants must carry their valid institute ID cards.
- Participants must report at the venue as per the allotted schedule.

COMPETITION THEME

- ❖ Seasonal Celebrations
- ❖ Nature Inspired Design
- ❖ Festival Decoration
- ❖ Luxury Lobby Display
- ❖ Hospitality & Hotel Décor
- ❖ Indian Cultural Heritage
- ❖ Contemporary Floral Styling
- ❖ Creative Table Centrepiece

RULES & INSTRUCTIONS

A. MATERIALS

- Bring your own flowers, foliage, containers, foam, tools and accessories.
- Fresh flowers are compulsory.
- Natural decorative elements may be used.
- No pre-assembled arrangements.

B. FLORAL DESIGN GUIDELINES

- Demonstrate balance and proportion.
- Maintain colour harmony.
- Show creativity and originality.
- Professional finishing.
- Suitable for hospitality settings.

C. PRESENTATION

- Explain name, theme, flower selection, colours and hospitality application.
- Presentation: 2–3 minutes.

D. COMPETITION RULES

- Duration: 60 minutes.
- No external assistance.
- No mobile phone use.
- Follow organisers' instructions.

DISQUALIFICATION CLAUSE

- Not following the competition rules.
- Use of unhygienic practices.
- Misconduct or unfair practices.
- Exceeding the allocated competition time significantly.

GENERAL INSTRUCTIONS

- The decision of the judges will be final and binding.
- Participants must follow instructions from the organising committee.
- Any changes in rules will be communicated by the organisers.
- Participants are expected to maintain professional culinary ethics throughout.



CULINARY KAIZENS TALENT 2.0

CATEGORY P : EICA CULINARY KAIZEN CREATOR

PARTICIPATION GUIDELINES

- The competition is open to HOME CHEFS ONLY
- Participation will be in SOLO
- Participants must carry their valid GOVT ID cards.
- Participants must report at the venue as per the allotted schedule.
- Registration must be completed within the stipulated timeline.

COMPETITION FORMAT

THE HOME CHEFS HAVE TO PRESENT A THREE- COURSE MENU SHOWCASING REGIONAL INGREDIENTS & THEMES

STARTER

MAIN COURSE WITH ACCOMPANIMENT

DESSERT

(CURRY MASALA , MAKKHANWALA GRAVY in Starter or Main Course)

THE MENU HAS TO BE PRESENTED IN TRADITIONAL CROCKERY/ CUTLERY & FLATWARE

The products need to be TRADITIONALLY prepared with INNOVATIVE zeal & PROFESSIONAL finish

The participants will be given 25 minutes to assemble & present their creations

GENERAL INSTRUCTIONS & RULES

The complete menu should showcase regional authenticity and traditional cooking practices. Participants must submit a menu card/concept note containing

Region/state/community represented; historical or cultural significance of the menu; unique features of the cuisine; ingredients used; cultural background/story of the cuisine; special cooking techniques or traditions followed; allergen information (if applicable)

- Traditional ingredients, cooking methods, and recipes are encouraged.
- Innovation is allowed while maintaining the essence of the cuisine.
- Participants are responsible for arranging their complete menu attractively at the venue.
- The display should include: Menu name, Region represented, Course-wise details, Description of dishes
- Professional plating, traditional serving styles, and suitable décor elements are encouraged.
- Attention should be given to colour, balance, portioning, and overall visual appeal.
- Appropriate accompaniments must be displayed along with the main course.
- Accompaniments should complement the regional menu and enhance authenticity.
- .
- Food must be prepared under hygienic conditions.
- Proper storage and transportation must be maintained.
- Participants must ensure food quality, freshness, and safe handling during display.

DISQUALIFICATION CLAUSE

- Not following the competition rules.
- Use of unhygienic practices.
- Misconduct or unfair practices.
- Exceeding the allocated competition time significantly.

GENERAL INSTRUCTIONS

- The decision of the judges will be final and binding.
- Participants must follow instructions provided by the organising committee.
- Any changes in rules will be communicated by the organisers.
- Participants are expected to maintain professional culinary ethics throughout the competition.



CULINARY KAIZENS Talent 2.0

REGISTER



CONTACT

Convenor:

- Chef Sandeep Pandey 82400 64623
- Chef Rangonath 98365 27304

Co-convenor:

- Chef Debjeet Majumdar 98300 91955

Registration:

- Chef Priyanka Bhattacharya 9038090444
- Chef Palak Chatterjee 9804628166

Time duration: 6 pm-8 pm

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