



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)



CBSE/SE/YICC/AP&AD/2026

Date: 14.08.2026

Heads of all institutions affiliated to CBSE

Subject: CBSE's Young India Culinary Championship (YICC) 2026-27 Regional Level- 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 of Classes VI to XII 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.

CBSE had announced the YICC School Level registration through Circular No. 82 dated 01.07.2026 for which the last date was 1st August, 2026. A good number of registrations have been received for participating in the competition. In continuation, the next level of the championship is YICC Regional Level which is to be organized at four venue cities- Delhi, Mumbai, Chennai and Kolkata.

There are two major categories in the championship at this level as well, where winners of the school level YICC will participate as teams at the Regional Level.

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

CATEGORY II: Fire Cooking (Classes IX-XII)

The Young India Culinary Championship (YICC) has three levels starting from School Level which has already been conducted and now Regional and National Levels are to be conducted. This notification is regarding YICC Regional Level.



Level 2: Regional Level

- ❖ Qualified team/s from schools will compete at designated venues located in – Delhi, Mumbai, Kolkata and Chennai which are equipped with professional kitchens and facilities. **(Detailed guidelines and structure at Annexure II)**
- ❖ Details related to Venues where Regional Level YICC would be organized for different schools will be intimated after the closing of Regional Level registrations by the schools.



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Venue cities	DELHI	MUMBAI	KOLKATA	CHENNAI
CBSE Regional Offices covered	Ajmer	Ahmedabad	Bhopal	Bengaluru
	Dehradun	Pune	Bhubaneswar	Chennai
	Delhi (East)	Raipur	Guwahati	Hyderabad
	Delhi (West)	Ranchi	Patna	Thiruvananthapuram
	Gurugram	-	-	Vijayawada
	Lucknow	-	-	-
	Ludhiana	-	-	-
	Noida	-	-	-
	Panchkula	-	-	-
	Prayagraj	-	-	-
	Shimla	-	-	-

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. **(Detailed guidelines and structure at Annexure III)**

Timeline:

- **September-October 2026:** Regional level competitions in Delhi, Mumbai, Kolkata and Chennai (venues will be intimated through notification on CBSE portal)
- **November-December 2026:** National level competition in Chandigarh (venue will be intimated through notification on CBSE portal)



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Please note:

SCHOOLS REGISTERING FOR THE YICC REGIONAL LEVEL MUST ENSURE THEIR PARTICIPATION. WITHDRAWAL OR NON-PARTICIPATION AFTER REGISTRATION SHOULD BE AVOIDED.

IMPORTANT DETAILS ABOUT YICC 2026-27 REGIONAL LEVEL

Registration link for the Regional Level YICC participation*	https://forms.gle/sJs4uhUDN6PGVTvX7	
The last date for Regional Level registration for participation in YICC 2026-27	August 31, 2026	
Participation Fee at any level	NIL	
Link for ingredients, tools/equipment, crockery/cutlery provided at the venue	LIST	
Link for Proforma of Consent Form (to be submitted with online Regional Level registration)	CONSENT FORM	
Link for Proforma of Declaration Form (to be submitted at the venue at the time of reporting on the day of competition)	DECLARATION FORM	
Link for YICC 2026-27 introductory video	YICC 2026-27 AV	
Link for YICC 2026-27 detailed presentation	Detailed information slides	
Link for YICC 2026-27 FAQs	FAQs YICC 2026-27	

* This form is only for those schools who had registered for School Level YICC, have conducted it in their schools and will now be participating in YICC Level II i.e. Regional Level.

For any queries or information, please write to drpoojaakshay.cbse@gmail.com

Biswajit Saha

(Dr. Biswajit Saha)
Professor & Director (Skill Education)



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Copy to the respective Heads of Directorates, Organizations and Institutions as indicated below with a request to disseminate the information to all the schools under their jurisdiction:

1. The Commissioner, Kendriya Vidyalaya Sangathan, 18, Institutional Area, Shaheed Jeet Singh Marg, Delhi-110016.
2. The Commissioner, Navodaya Vidyalaya Samiti, B-15, Sector-62, Institutional Area, Noida – 201309.
3. The Director of Education, Directorate of Education, Govt. of NCT of Delhi, Old Secretariat, Delhi – 110054.
4. The Director of Public Instructions (Schools), Union Territory Secretariat, Sector 9, Chandigarh – 160017.
5. The Director of Education, Govt. of Sikkim, Gangtok, Sikkim – 737101.
6. The Director of School Education, Govt. of Arunachal Pradesh, Itanagar - 791 111
7. The Director of Education, Govt. of Andaman & Nicobar Islands, Port Blair – 744101
8. The Director, Central Tibetan School Administration, ESSESS Plaza, Community Centre, Sector 3, Rohini, New Delhi.
9. The Secretary, Sainik Schools Society, Room No.101, D-1 Wing, Sena Bhawan, New Delhi-110001.
10. The Additional Director, General of Army Education, A – Wing, Sena Bhawan, DHQ, PO, New Delhi – 110001.
11. The Director, The Navy Education Society, Dte of Naval Education, Navel Headquarters, Ministry of Defence, West Block-V, RK Puram, New Delhi-110066.
12. The Secretary, AWES, Integrated Headquarters of MoD (Army), FDRC Building No. 202, Shankar Vihar (Near APS), Delhi Cantt – 110010.
13. The Secretary, Eklavya Model Residential Schools (EMRS), Ministry of Tribal Affairs, Government of India.
14. The Chairman, Odisha Adarsha Vidyalaya Sangathan, N-1/9, Near Doordarshan Kendra, PO Sainik School Nayapalli, Bhubaneswar, Odisha-751005
15. The Deputy Secretary to Chairman, CBSE - for kind information of the Chairman, CBSE.
16. All the Heads of Department/ Directors of the Board.
17. All the Regional Directors/Regional Officers/Head-COEs, CBSE with the request. to send this circular to all the Heads of the affiliated schools of the Board in their respective regions for compliance.
18. Director (Media & Public Relations), CBSE – with a request to give wider publicity to this notification.
19. Joint Secretary (IT), CBSE, Dwarka with the request to upload this notification on the CBSE Academic website.
20. Incharge, Hindi Cell, CBSE HQ – for Hindi Translation of this notification.

Professor & Director (Skill Education)



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ANNEXURE II

LEVEL II: REGIONAL LEVEL

(DELHI, MUMBAI, KOLKATA, CHENNAI)

Qualified participants from schools will compete at designated venues located in – Delhi, Mumbai, Kolkata and Chennai which are equipped with professional kitchens and facilities.

A. GENERAL GUIDELINES

1. Participation is open only to candidates who are winners of the School Level competition conducted under CBSE.
2. Participants must compete in teams of two students in one team.
3. Submission of the online registration form implies acceptance of all the guidelines and rules & regulations related to the competition.
4. Participants/participating schools must make their own arrangements for travel, lodging and boarding.
5. The consent form duly signed by parent/guardian of the participating students should be uploaded with registration by the school.
6. Some of the ingredients, tools/equipment, crockery/cutlery (link of the list given in the circular) will be provided by the organizing venue of the competition. In case participants want something specific, they can carry along or procure from the local market but they will have to declare all of that via a declaration form and submit it at the time of reporting on the day of the competition.
7. Contestants must present dishes according to the allotted schedule. Late presentation may result in disqualification.
8. The CBSE or organizers shall not be responsible for any mishap, loss, or damage to personal materials/equipment.
9. Participants are responsible for waste collection and disposal. Hygiene standards will be evaluated.
10. Semi-cooked or semi-finished products are not allowed. Use of banned ingredients will lead to disqualification.
11. Proper school uniform along with apron/chef coat and head cover must be worn as per the guidelines.
12. The decision of the jury shall be final and binding.

B. SPECIFIC GUIDELINES

Category I- Classes VI to VIII

1. Participants must prepare:
 - a. Any one dish from:
 - i. Salad

- ii. Sandwich
 - iii. Canapé
- and**
- b. One Indian Savory Dish
- 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 each dish**:
 - a. One plate for display
 - b. One plate for judging
- 5. Shared facilities provided:
 - a. Worktables
 - b. Sink
- 6. Competition time: **90 minutes** (For preparation and presentation)

Category II -Classes IX to XII

- 1. Participants must prepare:
 - a. One Starter
- and**
- b. Any one Main Course Dish
- 2. Cuisine may be selected from:
 - a. Modern Western
 - b. Asian
 - c. Indian
- 3. Use of non-vegetarian food item is strictly prohibited.
- 4. Participants must prepare **two portions of each dish**, with proper garnishing:
 - a. One plate for display
 - b. One plate for judging
- 5. Shared facilities provided:
 - a. Burners
 - b. Worktable
 - c. Sink
 - d. Cooking unit/Oven
- 6. Competition time: **90 minutes** (For preparation and presentation)

C. ASSESSMENT RUBRICS (for both the categories)

S.No.	CRITERION	MAXIMUM MARKS	MARKS AWARDED	COMMENTS
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 Organisation and waste Control	10		
	Total	100		

ANNEXURE III
LEVEL III: NATIONAL LEVEL (FINALE EVENT)
(CHANDIGARH)

The National Level of Young India Culinary Championship (YICC) shall be conducted at a designated venue in Chandigarh.

A. GENERAL GUIDELINES

1. Participation is open only to candidates who are winners of the Regional Level competition conducted under CBSE.
2. Participants must compete in teams of two students in one team.
3. Submission of the online registration form implies acceptance of all the guidelines and rules & regulations related to the competition.
4. Participants/participating schools must make their own arrangements for travel, lodging and boarding.
5. The consent form duly signed by parent/guardian of the participating students should be uploaded with registration by the school.
6. Some of the ingredients, tools/equipment, crockery/cutlery (link of the list given in the circular) will be provided by the organizing venue of the competition. In case participants want something specific, they can carry along or procure from the local market but they will have to declare all of that via a declaration form and submit it at the time of reporting on the day of the competition.
7. Contestants must present dishes according to the allotted schedule. Late presentation may result in disqualification.
8. The CBSE or organizers shall not be responsible for any mishap, loss, or damage to personal materials/equipment.
9. Participants are responsible for waste collection and disposal. Hygiene standards will be evaluated.
10. Semi-cooked or semi-finished products are not allowed. Use of banned ingredients will lead to disqualification.
11. Proper school uniform along with apron/chef coat and head cover must be worn as per the guidelines.
12. The decision of the jury shall be final and binding.

B. SPECIFIC GUIDELINES

Category I-Classes VI to VIII

1. Participants must prepare:
 - a. Any one dish from:
 - i. Salad

- ii. Sandwich
 - iii. Canapé
- and**
- b. One Cold Dessert
- 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 each dish**:
 - a. One plate for display
 - b. One plate for judging
- 5. Shared facilities provided:
 - a. Worktables
 - b. Sink
- 6. Competition time: **90 minutes** (For preparation and presentation)

Category II -Classes IX to XII

- 1. Participants must prepare a **Three-Course Menu** consisting of:
 - a. One Starter
 - b. One Main Course
 - c. One Dessert
- 2. Main Course cuisine may be selected from:
 - a. Modern Western
 - b. Asian
 - c. Indian
- 3. Use of non-vegetarian food item is strictly prohibited.
- 4. Participants must prepare **two portions of each dish**, with appropriate garnishing:
 - a. One plate for display
 - b. One plate for judging
- 5. Shared facilities provided:
 - a. Burners
 - b. Worktable
 - c. Sink
 - d. Cooking unit / Oven
- 6. Competition time: **120 minutes** (For preparation and presentation)

C. ASSESSMENT RUBRICS (for both the categories)

S.No.	CRITERION	MAXIMUM MARKS	MARKS AWARDED	COMMENTS
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 Organisation and waste Control	10		
	Total	100		

Standard Operating Procedure

To ensure the smooth, safe, and fair conduct of the Young India Culinary Championship (YICC) at the school level, the following Do's and Don'ts must be adhered to:

Do's

- Ensure prior planning and arrangement of venue, equipment and ingredients.
- Follow all safety protocols, especially for fire-based cooking (Classes IX–XII), under strict adult supervision.
- Maintain high standards of hygiene, including clean uniforms/aprons, hand washing and sanitized work spaces.
- Use fresh, safe and quality ingredients while promoting balanced nutrition.
- Adhere to the time limits and competition guidelines provided by CBSE.
- Ensure fair and transparent evaluation using the prescribed assessment rubrics.
- Encourage teamwork, creativity and responsible use of resources.
- Provide first-aid facilities and ensure availability of basic emergency support.

Don'ts

- Do not allow the use of fire or heating appliances for Classes VI–VIII.
- Do not permit unsafe handling of sharp tools, equipment or heat sources.
- Avoid the use of stale, unhygienic or unsafe food ingredients.
- Do not allow external assistance to participants during the competition.
- Avoid food wastage and improper disposal of waste.
- Do not deviate from the prescribed rules, categories or evaluation criteria.
- Avoid overcrowding in the cooking area.

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.



A QUICK GLANCE

Level 1: School Level

- Conducted by the school as an in-house cooking competition
- Students compete as individuals in two categories as per CBSE guidelines
- Students will be assessed by teachers using guidelines and rubrics provided by CBSE
- Top two students will be selected as winners from each category at the School Level
- These winning students from each category will qualify as a team from the school to compete in respective category at the Regional Level competition

Level 2: Regional Level

- Conducted by CBSE at designated venues located in Delhi, Mumbai, Kolkata and Chennai
- Participation is open only to candidates who are winners of the School Level competition
- Students compete as a team of two students from a school (winners in respective category at school level)
- Students will be assessed by a jury consisting of industry experts and renowned chefs nominated by CBSE
- Winning teams from each category will compete in respective category at the National Level competition

Level 3: National Level

- Conducted by CBSE at a venue located in Chandigarh
- Winning teams from the Regional Level competition shall compete in respective categories in the Finale event
- Students will be assessed by a jury consisting of industry experts and renowned chefs nominated by CBSE
- Teams will perform in real-life kitchen settings, focusing on advanced cooking techniques, presentation and overall culinary excellence.