



# 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: 01.07.2026

**Heads of all institutions affiliated to CBSE**

**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 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.

## Objectives:

- ❖ To impart culinary skills in the students (Classes VI-XII) 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

## Competition Categories:

There will be two major categories in the championship at three levels:

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

**CATEGORY II:** Fire Cooking (Classes IX-XII)

## Competition Levels:

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



द्वितीय तल, सी.बी.एस.ई एकीकृत कार्यालय परिसर, सेक्टर 23, द्वारका, नई दिल्ली – 110077  
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## Level 1: School Level

- ❖ Each participating school shall organise an in-house cooking competition. Students will be assessed by teachers using guidelines and rubrics provided by CBSE. Based on overall performance, two winners will be selected from each category. These two students from the same category will qualify as a team for the Regional Level. **(Detailed guidelines and structure at Annexure I)**

## 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)**

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)**



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### Workshop and Orientation Programme:

Before the Regional and National competition stage, students will be subjected to skill workshops on the following suggestive themes which will be conducted by professional chefs.

- Nutrition and Healthy Cooking
- Kitchen Hygiene
- Knife and Tool Safety
- Fire Safety (Classes IX-XII)
- Plating and Presentation
- Food Sustainability

### Videography/Photography:

The cooking process and final presentations at the school level shall be recorded through pictures and videography. This will ensure transparency and enable remote evaluation, if required. The recorded footage may be reviewed by national-level judges and may also be used for live telecast or shared on the CBSE portal to inspire and motivate other students.

### Timeline:

- **July-August 2026:** Competitions at the school level (as per CBSE guidelines)
- **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)

### IMPORTANT DETAILS ABOUT YICC 2026-27

Registration link for school level YICC participation	<a href="https://forms.gle/4wvspQt1FxPQkcMD6">https://forms.gle/4wvspQt1FxPQkcMD6</a>	
The last date for registration for participation in YICC 2026-27	August 1, 2026	
The last date to organise the YICC 2026-27 at your school	August 15, 2026	
Participation Fee at any level	NIL	
Link for YICC 2026-27 introductory video	<a href="#">YICC 2026-27 AV</a>	
Link for YICC 2026-27 detailed presentation	<a href="#">Detailed information slides</a>	
Link for YICC 2026-27 FAQs	<a href="#">FAQs YICC 2026-27</a>	

For any queries or information, please write to [drpoojaakshay.cbse@gmail.com](mailto:drpoojaakshay.cbse@gmail.com)

(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 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. Participation is open only to regular students of schools affiliated with CBSE.
2. Participants will compete individually at school level.
3. Submission of the nomination form implies acceptance of all competition rules and terms.
4. A hard copy of the recipe must be submitted along with the nomination form.
5. The nomination form must carry No Objection Certificate (NOC) or consent form duly signed by parent/guardian.
6. Contestants must report and present their dishes 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 teachers 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. Shared facilities provided:
  - a. Worktables
  - b. Sink
- 6. Competition time: **60 minutes** (Preparation and presentation)

**Category II- Classes IX to XII**

- 1. Participants shall prepare **one main course dish only** from any one of the following cuisines:
  - a. Modern Western
  - b. Asian
  - c. Indian
- 2. Use of non-vegetarian food item is strictly prohibited.
- 3. Participants must prepare **two portions** of the dish with appropriate garnishing:
  - a. One plate for display
  - b. One plate for judging
- 4. Shared facilities provided:
  - a. Burners
  - b. Worktable
  - c. Sink
  - d. Cooking unit/Oven
- 5. Competition time: **90 minutes** (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 Organization and Waste Control	10		
	<b>Total</b>	<b>100</b>		

## **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 nomination form implies acceptance of all competition rules and terms.
4. Participants must make their own arrangements for travel, lodging and boarding.
5. A hard copy of the recipe must be submitted along with the nomination form.
6. Contestants must present dishes according to the allotted schedule. Late presentation may result in disqualification.
7. The nomination form must carry NOC or consent form duly signed by parent/guardian.
8. The 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. Raw material and basic equipment will be provided by the organizing venue of the competition.
13. Selected teams must submit their list of required items at least 15 days prior to the competition date.
14. 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)**

<b>S.No.</b>	<b>CRITERION</b>	<b>MAXIMUM MARKS</b>	<b>MARKS AWARDED</b>	<b>COMMENTS</b>
<b>1.</b>	Taste, Flavour & Aroma	<b>30</b>		
<b>2.</b>	Texture, Doneness & Presentation	<b>30</b>		
<b>3.</b>	Hygiene and Food safety	<b>10</b>		
<b>4.</b>	Nutrition, Ingredient choice	<b>10</b>		
<b>5.</b>	Creativity /Authenticity	<b>10</b>		
<b>6.</b>	Workplace Organisation and waste Control	<b>10</b>		
	<b>Total</b>	<b>100</b>		

**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 nomination form implies acceptance of all competition rules and terms.
4. Participants must make their own arrangements for travel, lodging and boarding.
5. A hard copy of the recipe/s must be submitted along with the nomination form.
6. The nomination form must carry NOC or consent form duly signed by parent/guardian.
7. Contestants must present dishes according to the allotted schedule. Late presentation may result in disqualification.
8. 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 assessed.
10. Semi-cooked or semi-finished products are not permitted. 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 guidelines.
12. Raw material and basic equipment will be provided by the organizing venue of the competition.
13. Selected teams must submit their list of required items at least 15 days prior to the competition date.
14. 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)**

<b>S.No.</b>	<b>CRITERION</b>	<b>MAXIMUM MARKS</b>	<b>MARKS AWARDED</b>	<b>COMMENTS</b>
<b>1.</b>	Taste, Flavour & Aroma	<b>30</b>		
<b>2.</b>	Texture, Doneness & Presentation	<b>30</b>		
<b>3.</b>	Hygiene and Food safety	<b>10</b>		
<b>4.</b>	Nutrition, Ingredient choice	<b>10</b>		
<b>5.</b>	Creativity /Authenticity	<b>10</b>		
<b>6.</b>	Workplace Organisation and waste Control	<b>10</b>		
	<b>Total</b>	<b>100</b>		

## **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.