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BUSINESS EVENTS FOR
HORECA PROFESSIONALS

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VISIT

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ICC 2025

COMPETITION RULEBOOK



**WORLD OF
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BUSINESS EVENTS FOR
HORECA PROFESSIONALS



INTRODUCTION

The Incredible Chef Challenge 2025 is an exclusive culinary competition being conducted by the **Culinary Forum of Goa (CFG)** in collaboration with **World of Hospitality**. The competition celebrates professional excellence in culinary arts and is a platform for both seasoned professionals and aspiring student chefs to showcase their skills.

This competition is part of the **World of Hospitality Expo 2025**, to be held at the **Shyam Prasad Mukherjee Stadium, Bambolim**, and will witness Goa's finest culinary talent under one roof.

EVENT DETAILS

- **Date:** 10th – 11th August 2025
- **Venue:** Shyam Prasad Mukherjee Stadium, Bambolim, Goa
- **Opening Hours:** Reporting Time: **9:00 AM** sharp Competition Start Time: **10:00 AM** onwards
- **Entry Badges:** Provided before the show at the venue. Competitors must wear them at all times within the exhibition hall. Badges are non-transferable.

HOW TO REGISTER

Eligibility

ICC 2025 is open to chefs and students from:

- Restaurants & Hotels
- Confectionery & Catering Organizations
- Catering Institutes

Registration Process

- To Register, Kindly fill the attached Google form ([Registration Link](#))
- Hotels, Restaurants, and Institutes must select 2 teams (2 members each) to represent them.
- Final Team member should be register by **1st of August 2025**

Key Guidelines

- No restriction on the number of entries per hotel, restaurant, or institute per category.
- Final team names must be submitted by **1st of August 2025**
- Entries are accepted on a first-come, first-served basis.
- Once submitted, category changes are not allowed.
- Submission of the entry form confirms acceptance of all competition rules.

 **Entry Submission Deadline: 1st of August 2025**

COMPETITION CATEGORY & REQUIREMENTS

General Guidelines

- Reporting Time: **9:00 AM** sharp | Competition Start Time: **10:00 AM** onwards
- Uniform: All participants must wear clean, professional chef attire and kitchen-appropriate footwear.
- Branded apparel is allowed but must maintain a professional appearance.
- A pre-event briefing will be shared via email before the competition.
- Teams must bring their own ingredients, equipment, and display items.
- Participants are encouraged to bring colleagues or team supporters to cheer them on.

Competition Format

Day 1 - (10th of August 2025)

Professional Chef Category

- Display Space: 4 ft x 1.5 ft per team.
- Time Limit: 2 hour.
- Dish Requirements:
 - o Two dishes to be presented – One Entrée (Starter) and One Main Course (Savoury).
 - o Dishes must be pre-cooked, with final assembly and presentation done on-site.
 - o Only induction-friendly equipment allowed.
 - o Workstations with induction heaters and limited water supply will be provided.

Day 2 - (11th of August 2025)

Student Chef Category

- Display Space: 4 ft x 1.5 ft per team.
- Time Limit: 2 hour.
- Dish Requirements:
 - o One surprise ingredient will be revealed **24 hours prior** to the competition on day 1
 - o Participants must present one dish (either Entrée / Main Course / Dessert) based on the given ingredient.
 - o Dishes must be pre-cooked, with final assembly and presentation done on-site.
 - o Only induction-friendly equipment allowed.
 - o Workstations with induction heaters and limited water supply will be provided.

Participation & Judging Rules

1. Originality: Entries must be original; copying will lead to disqualification.
2. Team Composition: Teams consist of **two members**.
3. Category Changes: Not allowed after registration closes. Any cancellations must be reported immediately.
4. Competition Schedule:

- Competitors must be present on the assigned day/time.
- On day of event registration closes at **9:30 Am.**
- 5. Conduct:**
 - Only competitors and their helpers allowed in the competition area.
 - Judges' decisions are final and non-negotiable.
- 6. Intellectual Property:**
 - Organizers hold rights to recipes, menus, photos, videos, and recordings.
 - Only official photographers may take photos during the event.
 - Contestants need to submit hard copies of the recipes and have a basic description for display when presenting
- 7. Liability & Responsibility:**
 - Competitors are responsible for their own exhibits and equipment.
 - Organizers are not liable for any damage, loss, or theft.
- 8. Post-Competition:**
 - Competitors must clear their exhibits and utensils after the judging process is complete on the same day

JUDGING CRITERIA

Entry Submission Requirements

- Entries must be original. Direct copies will be disqualified.
- Each entry must include:
 - A recipe with a brief description and personal notes from the chef.
 - Clearly specified cooking method, displayed beside the dish.
 - Two sets of recipes:
 - Soft copy attached with the entry form (**mandatory**).
 - Printed copy placed beside the display.

Evaluation Criteria for "Innovation in Traditional Cuisine"

1. Overall Taste, Quality, Flavor Profile, and Textures – 40%
2. Presentation and Execution – 20%
3. Creativity – 20%
4. Technical Skill and Degree of Difficulty – 20%
5. Judging sheets will be distributed after the Awards Ceremony.
6. Judging Panel: Qualified judges selected by the Show Committee. _____

Disqualification Conditions

- Entry does not fit within allocated space.
- Soft copy of the recipe is not submitted with the entry form.
- Entry is found to be a copy of another participant's work.
- Participant comes in at a wrong time or date

📍 **Competition Date & Venue**

📅 **10th – 11th August 2025**

📍 **Shyam Prasad Mukherjee Stadium, Bambolim, Goa**

Let's make the **ICC 2025 Chef Challenge** an exciting celebration of culinary excellence

