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PRESENTS



# Where Culinary Dreams Turn into Glory

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**WOH WEBINAR**



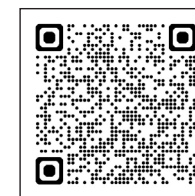
# WELCOME TO INCREDIBLE CHEF CHALLENGE 2026 – MUMBAI

**World of Hospitality (WOH)** and **Western India Culinary Association (WICA)** are pleased to announce the most prestigious culinary art competition **Incredible Chef Challenge (ICC) 2026 - Mumbai**, which will be held on 29<sup>th</sup> – 31<sup>st</sup> January, 2026 at Bombay Exhibition Centre, NESCO, Goregaon, Mumbai.

The ICC is a celebration of culinary excellence, showcasing the exceptional skills of both professional chefs and culinary students in the areas of Culinary Art, Food Preparation, Presentation, and Service.

This platform aims to promote and evolve the diverse repertoire of Indian cuisine by recognizing and accrediting the skill-sets of participants. The competition will be judged by a panel of renowned chefs.

Participants will receive badges for entry before the competition at the venue. These badges must be worn by participants at all times within the exhibition area and are non-transferable. Please refer to the reporting time for each category competition below.



## PROCESS:

- Kindly click the link to submit entry form: <https://tinyurl.com/ICCMum26> or scan here
- ICC 2026 is open to restaurant, hotel, confectionery / catering organization / catering institute chefs and students.
- An individual competitor can participate in multiple categories.
- There is no restriction on the number of entries per hotel/ restaurant/ institute, per category.
- All Entry forms must be accompanied by registration fees.
- Acceptance of entries is on a first-come-first-serve basis. Submission of a completed entry form means acceptance to abide by the Rules and Regulations.
- Payment should be done in INR. Foreign bank drafts should be made payable to **‘Incredible Fairs & Media Pvt. Ltd’**.
- No change of category or refund of registration fees, for whatsoever reason, will be allowed once the application has been accepted. Competitors will receive a communication when the entry deadline is reached.



**ICC 2026 - Mumbai**

29<sup>th</sup> – 31<sup>st</sup> January, 2026  
Bombay Exhibition Centre,  
NESCO, Goregaon, Mumbai

## REGISTRATION FEES STRUCTURE:

Individual Display Competition: INR 1780

**\*GST – 18% applicable INR 320 Total Amount - INR 2100/- (for Professionals)**

Individual Display Competition: INR 750

**\*GST – 18% applicable INR 135 Total Amount - INR 885/- (For Students)**

All competitors can expect to receive confirmation of their entries by **10th Jan,2026**

**Kindly submit all entries together with registration fees.**

**Terms of Payment: Payment to be made by Account Payee Cheque / DD favoring “INCREDIBLE FAIRS AND MEDIA PRIVATE LIMITED”.**

Bank Details	HDFC BANK LIMITED
Bank Account No.	50200054965431
IFSC	HDFC0000542
Branch	LOWER PAREL
GST NUMBER	27AAFCI9110B1ZY
Beneficiary Name	Incredible Fairs and Media Pvt. Ltd.

### In case of any query contact:

Juveriya Shaikh - 7700041573

Mail Id - wohdata1@gmail.com

Neha Khan - 9220246472

Mail Id - neha@worldhospitality.in

### Incredible Fairs & Media Pvt. Ltd

Floor No 5, Plot No 20/22, Vinayak Sadan N M Joshi Marg,


Mumbai 400013 Mobile: +91 9899003030



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INCREDIBLE FAIRS AND MEDIA  
 PRIVATE LIMITED





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## CATEGORY AND JUDGING CRITERIA:

*Individual Artistic Display – For Professionals & Catering College Students)*

- Class 1: Artistic Pastry Showpiece
- Class 2: Plated Desserts
- Class 3: Plated Appetizers
- Class 4: Three Tier Wedding Cake
- Class 5: Vegetable & Fruit Carving

*Live Cooking – For Professionals and Culinary Students*

- CLASS 6: LIVE COOKING CHALLENGE

## COMPETITION REQUIREMENTS

### CLASS 1: ARTISTIC PASTRY SHOW PIECE

- In this class it is required to display a showpiece of pastillage, marzipan, chocolate, sugar, etc. The choice is given to the participant.
- Theme: Celebration.
- A minimum of 3 different techniques have to be used.
- The whole display has to be totally hand made.
- 30% Frames, wires, supports are permitted.
- The allocated space for display will be 100cm (l) x 50cm (b) X 75 (h)
- Show piece will be display during the entire competition duration
- The exhibits removed before this period will be disqualified

- Recipe required to be displayed
- Assembly and set-up to be executed by 9.00 AM sharp.

The maximum point per exhibit is 100, composed as follows:

- Suitability in complementing food display 0 - 30 points
- Presentation and General Impression 0 - 30 points
- Technique n Degree of difficulty 0 - 40 points

### CLASS 2: PLATED DESSERTS

- 4 desserts presented cold for one person suitable for a la carte service. All desserts have to be plated in individual plates.
- 2 dessert free of choice and 2 dessert has to have an Indian twist.
- Practical and up-to-date presentation is required. Showpieces are allowed but will not be judged.
- Table space allowed: **100cm (l) x 50cm (b) x 75cm (h)**
- Recipe required to be displayed
- Assembly and set-up to be executed by 9.00 AM sharp.

**The maximum point per exhibit is 100, composed as follows:**

- Composition 0-10 points
- Degree of Difficulty/Creativity 0-10 points
- Correct Professional Preparation 0-30 points
- Practical and Up-To-Date Serving 0-30 points
- Presentation/Innovation 0-20 points



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### CLASS 3: PLATED APPETIZERS

- This class must consist of 4 different appetizers, (Hot or Cold): to be displayed cold each for one person suitable for a la carte service. Individually displayed in separate plate
- 3 free of choice and 1 vegan
- Appetizers will not be tasted
- The Allocated space for display will be 100cm (l) x 50cm (b) x 75cm (h).
- Recipes must be displayed along with the exhibit.
- Assembly and set-up to be executed by 9.00 AM sharp

**The maximum point per exhibit is 100, composed as follows:**

- |                                   |             |
|-----------------------------------|-------------|
| • Correct Preparation             | 0-30 points |
| • Presentation and Portion Size   | 0-30 points |
| • Practical, Up-To-Date Serving   | 0-20 points |
| • Composition                     | 0-10 points |
| • Degree of Difficulty/Creativity | 0-10 points |

### CLASS 4: 3 TIER WEDDING CAKE

- In this class all the 3 tiers must be used to incorporate a wedding design
- The top tier must be edible, remaining 2 tiers can be dummy cakes.

- The cake should be entirely decorated by hand with the exception of pillars
- All decorations except pillars and cake stand bases must be edible
- Wires for stems of flowers are permitted
- A section of the finished cake must be cut for inspection by the judges
- The cake structure should not exceed 3 tiers
- The allocated space for display is one (1) table of size 4 Ft x 2 Ft. The participants must use table cloth to cover
- The recipes must be forwarded along with the exhibit

**The maximum point per exhibit is 100, composed as follows:**

- |                                     |             |
|-------------------------------------|-------------|
| • Technique & degree of difficulty  | 0-50 points |
| • Presentation & general impression | 0-35 Points |
| • Originality/Novelty/ Theme        | 0-15 Points |

### CLASS 5: FRUIT AND VEGETABLE CARVING

- In this class it is required for the participant to execute a free-style, practical exhibit within 3 hours
- Pre-Slicing, carving or any kind of preparation of fruits and vegetables before the competition begins will not be permitted
- The work station space will be allocated

- The display exhibit must have a theme or name
- The allocated space for display is one (1) tables of size 4 Ft x 2 Ft. The participants must use table cloth to cover
- Exhibits must be displayed upon completion of practical work and can be removed after 2.00 pm on the day of competition

**The maximum point per exhibit is 100, composed as follows:**

- |  |             |
|--|-------------|
| • Suitability in complementing food displays | 0-15 Points |
| • Presentation and general impression        | 0-35 Points |
| • Technique and degree of difficulty         | 0-50 Points |

- The judges prior to the commencement of cooking will check all ingredients.
- Judges reserve the right to disqualify the participant if the ingredients are deemed to be unfit for consumption.

**The maximum point per exhibit is 100, composed as follows:**

- |                                      |               |
|--------------------------------------|---------------|
| • Mise en place                      | 0 - 10 points |
| • Correct Professional preparation   | 0 - 20 points |
| • Hygiene/Working skill / techniques | 0 - 10 points |
| • Presentation n innovation          | 0 - 20 points |
| • Taste and Texture                  | 0 - 40 points |

**CLASS 6: LIVE COOKING**

**THEME: FREE CHOICE – VEG OR NON-VEG**

- In this class it is required for the participant to prepare and present a main course (Hot) with an accompaniment in 90minutes.
- The participant must prepare 1 portions of each dish and present it to the judges.
- The participant must bring in all ingredients. Raw meat to be brought to the venue and Rolling, Stuffing, trussing etc. to be done at the competition site. All sauces, gravies to be made at the venue live.



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## MEDALS AND PRIZES

Gold, Silver and Bronze medals to be won

**Best Hotel Team:** Hotel organization has to send a minimum of 5 competitors from the same property participating in a total of not less than 4 different categories in the individual competition. The best overall team would be chosen on the basis of the highest points scored.

**Best college:** Hospitality Management Colleges has to send a minimum of 4 competitors from the same college participating in a total of not less than 4 different categories in the individual competition. The best overall team would be chosen on the basis of the highest points.

## GENERAL RULES FOR COMPETITORS

### TIPS AND ADVICE FOR CONSIDERATION

- Please follow the rules carefully.
- The criteria for judging all dishes start with the description, a brief description of Ingredients and method is required.
- Ingredients and garnishes should harmonize with the main part of the dish and conform to Contemporary standards of nutritional values.
- Unnecessary ingredients should be avoided and practical, acceptable cooking methods should be implemented.
- No change of category will be allowed after the entry is accepted.
- Participants are advised to desist using Beef & Pork.
- In case of cancellation of participation due to unforeseen circumstances, the Organizers should be notified immediately.



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## GENERAL GUIDELINES

- The competition is open to any professional Chef from a Restaurant, Hotel, confectionery, Bakery, catering organization & catering institute.
- All teams are required to bring their own utensils, kitchen equipment and plates, bowls etc. for the purpose of presentation & serving.
- Collection and disposal of all wastes is the responsibility of each individual team. Points will be awarded for hygiene & cleanliness
- The organizer and its committee shall not be liable to any claim in the event of any mishap and/or misplaced equipment. Participants are advised to take precautionary measures about their safety and that of their belongings.
- Certificates of participation may be collected from the Secretariat upon completion of your event on the day of competition.
- Minor kitchen equipment, such as hand blender, etc., not provided by the competition Kitchen.
- Competitors will be provided with an induction stove only. If anyone wishes to bring their own induction or any additional equipment, they are welcome to do so. Further details will be shared in due course.
- All participants must be in Chef Uniforms. No company name/logo should be visible to the Judges during the competition. This includes crockery & cutlery used for display. Violation of this guideline will lead to disqualification.
- Five points will be deducted for each violation such as revealing identities, using forbidden seasonings, smuggling in semi-finished or finished products.
- Participants will be made aware in writing of the starting and finishing time. Discretion by any authority for extension of time will not be permitted.
- Entrance fees will not be refunded if the competition is canceled for reasons beyond the Organizer's Control, or in case of a competitor withdrawing his/her entry.
- Competitors must submit menus & recipes along with their applications. The recipes must be displayed on the day of the competition.
- The decision of the panel of Judges will be final and binding.
- Entry forms without registration fees will not be considered. Payment should be made in INR by cheque/DD/Online Transfer in the favor of 'INCREDIBLE FAIRS AND MEDIA PRIVATE LIMITED'.
- Acceptance of entries is on a first-come first-served basis.
- No change of category, for whatever reason, will be allowed once the application has been accepted.
- Competitors will receive a communication from WOH and WICA regarding the schedule of trade tests.
- Please download or photocopy if more forms are required.
- Kindly send the soft and hard copy of the menu along with the recipe with your nomination form.



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