



INDIA'S BIGGEST CULINARY STAGE IS SET.

OWN THE SPOTLIGHT

RULE BOOK

4 5 6 JUNE 2026

Palace Grounds, Bengaluru



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Welcome to

Incredible Chef Challenge 2026 – Bengaluru

World of Hospitality (WOH) and South India Chef's Association (SICA) are pleased to announce the most prestigious culinary art competition Incredible Chef Challenge (ICC) 2026 - Bengaluru, which will be held on 04th - 06th June, 2026 at Tripura Vasini, Palace Grounds, Mekhri Circle, Bengaluru.

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 on the link to submit the entry form: <https://forms.gle/i7h4hj1zqrpHzHFZA>
- 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**'. Please do not send cash by mail.
- 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.
- **All the participants must be updated members of the South India Chef's Association.** Hence those who are not registered will not be allowed to participate. Kindly check your membership updates before enrolling to the competition. **For new membership and membership renewals, please contact Chef Nageshwaran K @ 8939179326 / 9884883659**
- **For Online Membership Log on to www.sica.co.in**

REGISTRATION FEES STRUCTURE:**Individual Display Competition: INR 2500 (for Professionals)***GST – 18% applicable INR 450 Total Amount - **2950/-****Individual Display Competition (For Students): INR 2000 + 18% GST INR 2360/-****All competitors can expect to receive confirmation of their entries by 20th May, 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”.**

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Incredible Fairs & Media Pvt. Ltd

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Email id: prateek@worldofhospitality.in**For any technical queries please contact****Ms. Juveriya Pawaskar**

Mobile : 77000415773

Email I'd: wohdata1@gmail.com**Ms. Neha**

Mobile: 9220246472

Email I'd: neha@worldofhospitality.in

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COMPETITION CATEGORY:

Individual Artistic Display – (DAY-1)

Morning session

- CLASS 1: 3 TIER WEDDING CAKE
- CLASS 2: ARTISTIC PASTRY SHOW PIECE
- CLASS 3: ARTISTIC BAKERY SHOWPIECE

Day-1 Afternoon Session

- Class 4: Filter Coffee Challenge – Live Category
- Class 5: Cocktail / Mock tail – Live Category

Live Cooking Category (DAY-2)

- CLASS 6: LIVE COOKING CHALLENGE – **(Concept International Street Food Vegan Food)**

Morning - Professional Category / Afternoon - Student category

Individual Live Competition (DAY-3)

- CLASS 7: FRUIT AND VEGETABLE CARVING (Morning) – Live
- CLASS 8: EGG PREPARATION (Morning) – Live

Professionals & Catering College Students can Participate in all the above category

COMPETITION REQUIREMENTS:

CLASS 1: THREE-TIER WEDDING CAKE

1. In this class, all three tiers must be used to incorporate a wedding design.
2. The bottom tier must be edible. **Plum Cake to be Used as Base Cake**
3. The cake should be entirely decorated by hand with the exception of pillars.
4. All decorations, except pillars and cake stand bases must be edible.
5. Wires for flower stems will not be permitted.
6. A section of the finished cake must be cut for inspection by the judges.
7. The cake structure should not exceed three tiers.
8. The allocated space for display is one table of size 4 Ft x 2 Ft. The participants must use tablecloths to cover.
9. The recipes must be forwarded along with the exhibit.
10. Assembly and set-up are to be executed within a time limit of 1 hour.

CLASS 2: ARTISTIC PASTRY SHOWPIECE

1. The display exhibit must have a theme or name.
2. In this class, it is required to display the showpiece of pastillage, marzipan, chocolate, sugar croquant. The choice is given to the participant.
3. Frames, wires, supports and molds will not be permitted.
4. The allocated space for display is one table of size 4 Ft x 2 Ft. The participants must use tablecloth to cover the table. Exhibits removed before the specified time will be disqualified.
5. Assembly and set-up are to be executed within a time limit of 1 hour.

CLASS 3: ARTISTIC BAKERY SHOWPIECE

1. In this class, it is required to display a total of 6 types of bread, as specified Below.
2. 1 Bread loaf (Max 500g each), 1Health bread (Max 500g each).
3. 2 types of Bread rolls (6 pieces each), 2 Breakfast bakery items (6 piece each).
4. One slice of each loaf must be cut for the judge's inspection.
5. An edible centre piece made up of salt or bread dough must be displayed and will be judged as a part of the display.
6. No Glue guns support to be used anywhere in the showpiece.
7. The allocated space for display is one table of size 4 Ft x 2 Ft. The participants must use tablecloths to cover the table.
8. The recipes must accompany the exhibits.
9. Assembly and set-up is to be executed within a time limit of 1 hour

CLASS 4: FILTER COFFEE CHALLENGE

1. Each participant will have 15 minutes to mix, cut, and present two servings of authentic South Indian filter coffee using the traditional Dabara-Tumbler setup.
2. Participant need to declare the mix of the coffee powder along with the recipe of making the Dabara Coffee.
3. Participants may bring pre-prepared decoction for this category.
4. Each participant must prepare two portions of coffee — one for judging and one for display.
5. Coffee will be judged on taste, temperature, and aroma.
6. A common five-minute time will be allotted to all participants for the traditional coffee "cutting" (pouring back and forth) in front of the jury. This performance is part of the judging process.
7. Only traditional ingredients may be used: coffee powder, water, milk, and sweetening agents.
8. No artificial flavourings are allowed.
9. **Participants must bring their own coffee filter, milk boiling setup, utensils, and serving ware, Induction for cooking**
10. All mise-en-place and ingredients will be inspected by the jury before the challenge begins.
11. Work station shall be of size 4 Ft x 2 Ft.

CLASS 5: COCKTAIL / MOCKTAIL COMPETITION

1. Participants must prepare one cocktail and one mocktail, with two portions of each, within a time limit of 15 minutes.
2. One portion of both the cocktail and mocktail must be garnished for presentation, while the second portion must be served in three small glasses of each for tasting.
3. A maximum of five ingredients may be used per drink. This includes all additions such as “dashes” and “drops.”
4. The drink must not exceed 60 ml of alcoholic beverage.
5. **Participants must bring their own beverages, garnishes, glassware, and necessary equipment.**
6. Recipes for both the cocktail and mocktail must be submitted along with the exhibit.
7. No logos or branding from any hotel, college or catering organization may be visible on display items.
8. The organizers reserve the right to disqualify any participant who fails to comply with the specified rules.
9. The allocated space is one table of size 4ft. x 2 ft. The participants must cover the table with tablecloths.
10. Participants must be 21 years of age or older on the date of the competition.

CLASS 6: LIVE COOKING CHALLENGE – (Concept International Street Food Vegan Food)

(For Professionals & Catering College Students)

1. In this class it is required for the participant to prepare and present a Pre- Plated Appetizer with the appropriate accompaniments in one hour, which should be an **International Street Food – Vegan**
2. No soup or salad to be prepared in Appetizer course.
3. The participant must prepare 2 portion of each dish and present it.
 - a) 1 portion pre-plated for display
 - b) 1 portion pre-plated for judges.
4. **The participant must bring in all ingredients, cooking equipment's.** 1-Electricity point and work tables will be provided at the venue.
5. All sauces, gravies to be made at the venue live
6. Unseasoned base stocks are allowed. Vegetables can be brought in peeled form; no processing is allowed.
7. All ingredients will be checked by the judges prior to the commencement of cooking.
8. No assistants are allowed at the competition Zone.
9. No visible logos to be displayed in chef jackets or Presentation Plates.
10. Separate judging criteria will be done for students and professional category.
11. Food Hygiene and safety parameters will be judged across the competition.
12. The recipes are required to be submitted on the day of the competition for judging. With the Place of Origin of the dish.
13. Judges reserve the right to disqualify the participant if the ingredients are deemed to be unfit for consumption.
14. Organizers reserve the right to disqualify any participant who does not obey the rules specified

15. Participants Must use only Vegan based product. Dairy And Egg should not be used at any forms.
16. The allocated space for display is one (1) table of size 4 Ft. x 2 Ft. The participants must use table cloth
17. **All participants have to carry their own induction**
18. Judge's decision is final
19. No Additional Time will be provided

CLASS 7: FRUIT AND VEGETABLE CARVING

Reporting time is 7:00 a.m.

1. In this class, it is required for the participant to execute a free-style, practical exhibit within 3 hours.
2. Re-Slicing, Carving or any kind of preparation of fruits and vegetables before the competition begins will not be permitted.
3. The work station space will be allocated.
4. The display exhibit must have a theme or name.
5. The allocated space for display is two (2) tables of size 4 Ft x 2 Ft. The participants must use tablecloth to cover.
6. Exhibits must be displayed upon completion of practical work and can be removed after the day of Competition.

CLASS 8: EGG PREPARATION

Reporting time is 8:00 a.m.

In this class, participants are required to prepare and present One (1) egg preparations within 10 minutes.

The participant must prepare any 1 from the following:

Classic French Omelette, Eggs Benedict, Shakshuka, Frittata.

Rules

1. Boiled eggs are not permitted.
2. All preparations must be cooked live at the competition.
3. No pre-cooked egg components are allowed.
4. Basic mise-en-place (cut/clean vegetables) is allowed, provided it is maintained under proper temperature control.
5. **Participants must bring their own ingredients, tools, utensils and equipment, presentation wares**
6. Recipe to be produced during food tasting
7. One (1) portion per dish must be presented.
8. One (1) working table 4Ft x 2 ft with Power Supply will be provided.
9. **Induction stove to be bought by the participant.**
10. Any food deemed unsafe for consumption by the judges will not be evaluated.
11. The workstation must be cleaned and handed over in the same condition as allocated. Failure to do so will result in deduction of marks under Hygiene & Food Safety.
12. No marks will be given for accompaniments.
13. Only whole eggs to be used.

The maximum point per exhibit is 100, composed as follows

THREE TIER WEDDING CAKE (CLASS 1)

Technique & Degree of Difficulty 0-25 Points

This is judged by the artistry, competence and expert work involved in the execution or presentation of the exhibit.

Presentation & General Impression 0-25 Points

Depending on the material used, the finished exhibit must present a good impression based on ethical and aesthetic principles.

Taste 0-25 Points

The typical taste of the cake should be preserved; it must have appropriate quality, flavor and color

Correct Professional Preparation 0-25 Points

Correct Basic Culinary Preparation Corresponding to today's modern Patisserie

ARTISTIC PASTRY SHOWPIECE (CLASS 2)

ARTISTIC BAKERY SHOWPIECE (CLASS 3)

FRUIT & VEGETABLE CARVING (CLASS 7)

Creativity and Originality 0-20 Points

Artistic Impression and first impression must be pleasing and present a successful ensemble. It should be original and creative.

Usable for banquet or reception operation.

Design and Composition 0-30 Points

Attention to details, finished appearance, design must be elegant, color harmony, Choice of product displayed.

Technique and Degree of Difficulty 0-50 Points

Judgment is primarily based on the artistic work but also on the Degree of difficulty and the effort expended

DABRA FILTER COFFEE CHALLENGE – (CLASS 4)

Decoction strength, milk balance, proportion, temperature, texture, and froth **0-20 Points**

Taste, aroma, and authenticity of the coffee **0- 20 Points**

The live “cutting” skill—pouring the coffee back and forth in the traditional South Indian style will be evaluated for technique and precision **0- 10 Points.**

Style, confidence, flair, and avoidance of spillage during presentation, along with cultural aesthetics, will contribute to the score **0-10 Points.**

Creativity in accompaniments, the use of Dabara-Tumbler setup, props, and attire will also be considered **0-10 Points.**

Additionally, the thematic link and cultural relevance of the presentation will be judged, along with **hygiene and clean workmanship** **0-20 Points.**

Time management, flow and the overall impact and impression on the jury **0-10 Points**

COCKTAIL / MOCKTAIL COMPETITION (CLASS 5)

Grooming / Mis-en-Place/ Hygiene Practices **0-25 Points**

Speed/ Degree of difficulty / Creativity **0-25 Points**
Judgment is primarily based on the artistic, skilled work done but also on the degree of difficulty and the effort expended.

Correct Technical Skill / Aroma / Colour **0-20 Points**
Proper Sequence of Mixing the drink.

Presentation / Taste **0-30 Points**
Using Proper Glassware/ Garnish/Overall Appearance/ Taste

LIVE COOKING CHALLENGE – (CLASS -6)

Mise-en-place **0-5 Points**

Planned arrangement of materials for trouble-free working and Service, correct utilization of working time to ensure punctual completion of work.

Hygiene and Food Waste **0- 10 Points**

Keep work station clean, Separate Raw and cooked food, Cook correctly keep food at safe Temperature, personnel hygiene, safe food purchase.

Food wastage during work.

Correct Professional Preparation **0-20 Points**

Correct basic preparation of food, corresponding to today's Modern culinary art. Preparation should be practical, acceptable methods that exclude unnecessary ingredients. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables working skill and kitchen organization.

Service **0-5 Points**

The punctual delivery of each entry at the appointed time, Service flow smoothly and dishes come out on time from the kit.

Arrangement and Presentation **0-10 Points**

Clean arrangements, with no artificial garnishes, and no time-consuming arrangements. Exemplary plating to ensure an Appetizing appearance, Classes require ethnic/preferred format of presentation.

Taste / Creativity / Unique Skill **0-50 Points**

The typical taste of the food should be preserved.

The dish must have appropriate taste, seasoning, quality, and flavour, the dish should conform to today's standard of nutritional values.

Unique skill to be exhibited.

EGG PREPARATION (CLASS 8)

Hygiene & Food Safety **0–20 Points**

(Clean workstation, proper handling of eggs, avoidance of cross-contamination).

Presentation / Innovation **0–20 Points**

Appetizing appearance, modern style, creativity.

Composition **0–30 Points**

Balance of flavour, texture, colour, and proportion. Practical and serviceable dishes.

Correct Professional Preparation **0–30 Points**

Use of correct techniques, precision in egg cookery, and overall skill execution.

MEDAL & CERTIFICATES OF AWARD

- The respective medals will be awarded to any participant according to the table below.
- No half points will be awarded.
- Participation certificate will be issued to all categories
- Winner's certificate will be issued along with medals

Medal for all classes and competitions

- | | |
|--------------------------|--------------|
| 1. Gold with Distinction | 100 Points |
| 2. Gold | 90-99 Points |
| 3. Silver | 80-89 Points |
| 4. Bronze | 70-79 Points |

PLEASE READ AND FOLLOW THE RULE BOOK CAREFULLY :

- Every exhibit must be a Bonafide work of the individual competitor.
- **All the participants must be members of the South India Chef's Association. Hence those who are not registered will not be allowed to participate. Membership No to be mentioned in application form**
- An individual competitor can participate in as many classes as he/she wishes but he/she is restricted to only one entry in any one class.
- No change of class will be allowed after the closing date of entries. In case of cancellation of participation due to unforeseen circumstances, the organizers should be notified immediately, fees will not be refunded.
- Competitors please note that entries will be DISQUALIFIED if the complete display is not kept within the space limit specified in the category of class
- Competitors must ensure that no name/logo of his/her organization is visible to the judges while judging
- **No logos or any such identification marks of the Hotel of the Participants are allowed to be displayed in any of the presentation.**
- The organizers will not be held responsible whatsoever for any damage to exhibits, loss of equipment or utensils of the competitors. Competitors are being present at their allocated display area by the time advised to them.
- The organizers reserve the right to rescind (Withdraw), modify or add on to any of the above rules and conditions and their interpretation will be final.
- They also reserve the right to limit the number of entries per class or cancel any class, should there be a need to do so
- Registration of exhibits will commence at 7.00 am.
- All exhibits for competition must be registered, in place and ready for judging by 11.00am. Results will be announced after the judging for all the Categories.
- All exhibits for competition for afternoon batch must be registered, in place and ready for judging by 2:00 pm.
- Competitors, their helpers and chefs are requested to wear a full, freshly laundered chef uniform during the competition.

- The organizers, while taking all reasonable precaution, shall not under any circumstances be held liable or responsible for the loss or damage of any exhibits, goods or personal effects.
- **No committee member, member or any chef will be allowed to intervene during judging, no appeals will be entertained; judge's decision is final and no changes will he/she make after the final results are issued**
- The organizers, SICA reserves all rights to recipes, menus, videos, photographs, sound recordings etc. Any publication, reproduction or copying of same can only be made with the approval of the organizers. Only competitors and official photographers appointed by the SICA are allowed to take photographs.
- Competitors contravening any of the Rules and Regulations of SICA Culinary Competition may be disqualified.
- **All Competitors in live category should report to the organizing committee one hour prior to the scheduled time for the inspection of ingredients by the judges.**
- Co-operate with the organizers and officials at all times. They are there to help you and ensure that the culinary competition runs smoothly.
- Judging of prepared dishes will be done with an assessment of the recipe. Make sure to place it by the side of the display. For all displayed exhibits (artistic, pastry showpiece), a theme or name must be given.
- Keep your written descriptions as clear as possible without losing clarity. You are allowed to have someone else do the written description for you.
- No points will be given for writing/displaying of menus/descriptions/recipes.
- The method of preparation should be clearly specified, and displayed beside each dish/preparation, 1 sets of recipes should be provided. Failure to do so would result in disqualification.
- Each competitor must provide his/her own supporting materials and base. He/she also must ensure his creation can be moved to the judging area, when his/her time limit is up.
- Competitors who are in doubt of the interpretation of the criteria/ rules and regulations are advised to contact anyone from the organizing committee
- Organizers reserve the right to disqualify any participant who not obey the rules specified

FOR PARTICIPANTS OF CULINARY COMPETITIONS

This code of conduct is issued by SICA in conjunction with IFCA & WACS Rules and applied to all activities regarding a participant's involvement with Culinary Competitions. IFCA & SICA recognizes the important role that chefs play in culinary competitions. Chefs to realize that they have responsibilities to treat everyone with fairness and respect.

PARTICIPATING CHEFS AGREE TO ABIDE BY THE FOLLOWING CODE OF CONDUCT

1. Each participant is responsible for reading out the general rules and regulations outlined in Competition Manual and comply with or bound by them.
2. Participants are encouraged to accept responsibility for their own behaviour and performance during all stages of the competition.
3. Respect and obey all decisions made by IFCA & SICA approved judges during the competitions
4. Decisions made by IFCA & SICA approved Judges are final and binding. Participants should never argue nor show dissent in case of judgments made against their expectations / desires.
5. SICA usually brings WACS certified judges to judge competitions. And hence they are bound by WACS code of conduct and will be fair and impartial in all their judgments. And hence not accepting judgments or not accepting the medals or walking-off during the middle of the competitions are strictly prohibited. Participants / teams involved in such activities will be black listed from participating in future SICA events.
6. Participants are expected to treat fellow participants, judges, competition organizing committee members with required courtesy and respect including following all instructions given on the floor, responding to requests in reasonable time etc.,
7. Participants are expected to obey and assemble in team when event organizing committee members call for 'team photo shoots', taking attendance, introducing team members, receiving special badges, trophies etc.,
8. Under no circumstances is any participant is allowed to consume alcohol throughout the competitions. Any breach of this would result in disqualification from the competition.
9. Participants are expected to represent their hotel/organization with pride and dignity. Should not do something that might bring disrepute to their organization
10. Participants are expected to conduct themselves with utmost professionalism and respect other competing professionals.
11. Participants are expected to exchange only pleasant words. They are never allowed to utter anything that might hurt the feelings or sentiments of others.
12. Participants are expected to set high standards of Fair Play for others to follow
13. Participants are expected to follow the rules and participate accordingly; no cheating or short cuts are allowed.
14. Participants are not supposed to use abusive language to anyone including judges, fellow participants, team mates, event organizing committee members and others at all stages of the competition.
15. Participants are not allowed to bully or use bullying tactics to spoil the performance of other contestants.
16. Participants are not allowed to harm team members, contestants or their property, belongings, culinary equipment, ingredients etc., through physical action.
17. Participants should refrain themselves from telling lies or spreading rumors without verifying facts, anything related to SICA approved culinary competitions.
18. Participants are expected not to use social media platforms to post abusive or derogatory remarks about SICA approved culinary competitions, judges, other contestants, event organizing committee members and others related to the event.
19. Usage of mobile phone, other electronic gadgets inside the competition area, is strictly prohibited, incase if any usage is found participant will be disqualified from competition.

However, participants are allowed to register formal grievances against judges, contestants, organizing committee members and anyone connected with SICA. In such cases, participants can submit their formal grievances to sicasouthernchapter@gmail.com. SICA Executive Board will look into the grievances and initiate suitable action, if the grievance is genuine.

SOUTH INDIA CHEF'S ASSOCIATION (SICA) – A PROUD MEMBER OF IFCA:

South India Chef's Association is a fraternity of culinary professionals representing the finest hotels, restaurants and culinary institutions in South India. SICA was founded in August 1998 in Chennai by chefs from reputed hotels. It is an independent, apolitical, voluntary and non-profitable body of culinary professionals from varied backgrounds and specialties. SICA is a proud member of Indian Federation of Culinary Association (IFCA) and World Association of Chefs Societies (WACS) IFCA is a National member of the World Association of Chefs Societies (WACS), the apex body of culinary professionals with over 10 million members from all over the world. It is considered to be the UN of the culinary profession and is recognized by 103 Countries. IFCA is the proud recipient of 'Global Communication Award' from the World Association of Chefs Societies.

SICA BOARD MEMBERS

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Founder and CCO, Chefs Imprint

Chef Litwin Shanjit.

A Culinary Consultant

Chef Nimesh Bhatia

Chef Consultant

Chef George K George

Chef Consultant

Chef Ashok Pillai

Executive Chef- Carnoustie Ayurveda and Wellness Resort

Chef Selladurai. P

Executive Sous Chef – Grand by GRT, Madurai

Chef Padmanabhan

Corporate Chef and Chef Consultant

Chef Shaju Zacharia

Chef Consultant

Chef Himanshu Shekhar Sahoo

Director, Bhakti Industrial School of Cooking Chennai

Chef Mohamed Haneef

Corporate Executive Chef,

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Chef Muruganandam.

Corporate Chef Sangam Hotels Chennai

Chef Vikram Simha

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Chef Sekar.P

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Chef Jesu Santiago Lambert

Executive Chef

Chef Balaji N

Executive Chef, Park Hyatt

Chef Boopesh

Corporate Chef, Writers Café

Chef Karthick

Master Trainer Thai Carving Academy

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Consultant Chef

Chef Saravanan. R

Executive Chef

Chef Suresh Kanna

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Chef Dilip Kumar. M

Executive Chef – Fresco Food Works

Chef Yuva Durga Prasath. G

Executive Chef, Barak Dubai

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Culinary Trainer – GRT Hotels and Resorts

Chef Balamurugan

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Chef Raj Sethia

Culinary Director- Gangotree and Munch Booth

Junior Forum Chief Co-coordinator & Election Officer

Chef Kannan. N

Chef Consultant

Junior Forum Co-ordinator

Chef Rajkumar. M

HOD, Chennais Amirta IIHM Chennai

Chef John Milton Siluvai

Chef Incharge, Residency Towers Puducherry

Mrs. Lalitha Sri

Vice Principal, SRM IHM

EDUCATION COMMITTEE

Dr. Chef Joseph Paul

Faculty- GITAM School of Business – Vishakhapatnam

Dr. Chef. Raj Mohan. M.S

HOD, G.T.N Arts College Dindigul

Dr. Chef Shaji.K

Principal Oriental College –Wayanad

WOMEN FORUM CHIEF CO-ORDINATOR

Chef Parimala. R

Principal- Institute of Hotel Mgt Catering Technology & Applied Nutrition, Chennai.

Chef Rumana Jaseel

Founder & Executive Pastry Chef, Incredible Art Academy, Kochi

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Executive Chef –The Residency Towers

Chef Kishore Kumar

Executive Chef – Radisson Airport GRT

Chef Keshav Krishna

CEO – Cheers Chocolates

Chef Sreedhar Kare

Executive Chef - Grand by GRT Vijayawada

EVENT PROFILE FROM SICA

Over the years, SICA has organized several high-profile events over the last few years with widespread participation, including:

- SICA and Nestle Young Star Chef Competition, November 2000
- SICA and Nestle Young Star Chef Competition, September 2001
- SICA and Nestle Young Star Chef competition, October 2002
- Great India Culinary Challenge, January 2005 & 2006
- Chef Amudhupadai 2006 & 2007
- Chef Nallamudhu 2007
- Soya recipe competition 2007
- IFCA Southern Region Culinary Challenge and Exhibition, 2008
- Tamil Unavuthiruvila (Chennai Sangamam) 2008 & 2009
- Hans Bueschkens Culinary Challenge for Juniors, 2009
- SICA Culinary Competition and Exhibition 2012
- International Chefs day 2013, 2014 & 2015
- SICA Culinary Competition and Exhibition 2014
- Raw Food Workshop 2014
- Dr. Chef Rick's Culinary Workshop 2015
- Sous Vide & Molecular Gastronomy Workshop 2015
- Chefs Connect, AGM 2016
- Food Hospitality World 2016, Bangalore
- SICA Pastry & Hot Plate Presentation workshop -2016
- SICA Culinary Competition and Exhibition 2016
- Modernist Workshop 2016, Lavasa
- Koodivilaiyadu – 6th Jan 2017
- Beyond Chocolate Workshop 2017
- Food Hospitality World 2017, Bangalore
- India Food Ex 2017
- SICA Europe Culinary Tour 2017

- International Chefs Day 2017
- Koodivilaiyadu – 24th Nov 2017
- Organics and Millets 2018 - International Trade Fair
- Fundamentals of Hot & Cold Culinary Preparation 2018
- Sports Day for the Differently Abled Children 2018
- Modernized Cuisine Workshop 2018 - Kerala Chapter
- Food Hospitality World 2018
- SICA Pastry Art & Hot Plate Presentation Workshop 2018
- Express Food and Hospitality India 2019
- Webinar on Healthy Foods from Future 2020
- Webinar on Opportunity for Young Chefs 2020
- Webinar on Building Next Generation Culinary Industry 2021
- Eat Right Chennai Food Festival 2022 with FSSAI
- SICA HORECA food Conclave and Expo 2022 at Coimbatore
- Incredible Chefs Challenge Bengaluru 2022
- CII Food Pro Expo 2022 at Chennai Trade Center
- SICA 6TH Edition of the SICA Culinary challenge and exhibition 2023
- SICA Culinary Quiz 2023,2024,2025,2026
- SICA & RKG STEPPING STONE -2025
 - 7th Edition Of SICA Culinary Olympiad and Exhibition 2025
 - International Chefs Day 2025
 - SICA Family Day 2026