

# France wins IIHM's YCO19

## Romania wins Silver, England wins Bronze



**Padma Shri Chef Sanjeev Kapoor**  
YCO Chief Mentor

**SILVER Bogdan Petru**  
ROMANIA

**GOLD Cyrene Randrianasolo**  
FRANCE

**Dr Suborno Bose**  
Chairman, YCO Global Council

**BRONZE Luke Hayward**  
ENGLAND

**Chef Ranveer Brar**  
IIHM Brand Ambassador

### SNIPPETS

#### Oxford Cambridge Club Executive Chef praises IIHM training



**1 Feb 2019:** Chef Stuart Littlejohn, Executive Chef of iconic Oxford and Cambridge Club in London was full of praises of the students of IIHM on his first visit to YCO 2019.

#### Prof. David Foskett auditorium in IIHM Global Campus inaugurated



**1 Feb 2019:** A 150-seater, state-of-the-art auditorium named after Prof David Foskett was inaugurated at the IIHM Global Campus on 1st February. "I feel honoured to be a part of the culinary world and I would like to see the culinary arts as a subject of study and excellence."

**Kolkata, Feb 2:** Dr Suborno Bose, Chairman of the YCO 2019 Committee said, "It is indeed heart warming to see the extraordinary response that the Young Chef Olympiad (YCO) has received from the hospitality and culinary industry globally, with 50 countries participating in YCO 2019. YCO is emerging as an annual global convention for the culinary stars of tomorrow." Three thrilling rounds across four cities and six days later; Cyrene Randrianasolo of France won the 5th International Young Chef Olympiad presented by International Institute of Hotel Management (IIHM). She lifted the winner's trophy, a cheque of \$10,000 and bagged a gold medal after defeating 49 other countries. Cyrene was joined on stage by silver medal winner Bogdan- Petru of Romania and bronze winner Luke Hayward of England.



**Top:** Sanjeev Kapoor & Ranveer Brar India's top iconic Chefs judging the YCO 19 finals.



**Right:** The YCO19 winning salmon based main dish prepared by Cyrene of France.

## FLAVOURS FROM 50 COUNTRIES COME TOGETHER AT UNITED WORLD OF YOUNG CHEFS

**Kolkata, Feb 1** The terrace banquet at Novotel was a riot of colours and flavours and a blend of fragrances that emanated from the hot pots simmering tasty dishes prepared by the young student chef participants from 50 different countries. The evening of 1st February was alive and colourful where history was made a

second timewith 50 participants of the International Young Chef Olympiad 2019 gathered to prepare and present a traditional dish of their country at the United World of Young Chefs.

This was the second edition if this unique initiative within the competition. Last year's success triggered the

second edition if this event where guests gathered at a single venue to taste the flavours of the world. Most of the guests were of the opinion that no such event has ever taken place before anywhere in the world. While some participants made their impression on the guests' palates with their food, others made heads turn with



their colourful and vibrant costumes.

The South African participant wrapped up early since his Bobotie, which was a spice mixture of deboned leg with bread served with Broche, served in

## SNIPPETS

### ERASMUS student exchange programme in France



1 Feb 2019: The final ERASMUS student exchange programme for IIHM students will take place in March in France. Two other exchange programmes in Sweden and Turkey took place last year.

### QUOTE

The global reach of YCO 2019 has escalated to new highs because of social media and technology and YCO is today the biggest ever hospitality platform to promote skills and talent.



**Dr Suborno Bose**  
Chairman, YCO Global Council  
Co-chairman & CEO,  
International Hospitality Council  
Founder & Chief Mentor,  
Indismart Group

small earthen glasses were finished in a no time. Biryani -lovers in the crowd made a beeline for the Thalapakatti Biryani, a South Indian styled chicken biryani served with kachumber salad and brinjal curry. The Uzbekistan stall got full marks for its decor, more than the food. The table was decorated with traditional crockeries and items, giving a feel of the colourful country. For food they had made a traditional and popular Uzbek meat pulao served with stuffed samosas. The Cambodian Amok Prawns, a spicy and tangy prawn recipe in Cambodian sauce,



was a delight for its inherent Indian taste.

A distinguished guest at the United World of Young Chefs (UWYC) was Bruce Bucknell, the British Deputy High Commissioner in Kolkata. Bucknell enjoyed the evening sampling a variety of cuisines from the stalls. "YCO is a wonderful competition and United World of Young Chefs is place to see the camaraderie among

us," he said.

Chef Ranveer Bar, the Brand Ambassador of the International Institute of Hotel Management (IIHM), was thrilled by the ambience, "Its so amazing to see so many countries, from across the world coming together in one place to present their national dish. This shows the spirit of YCO. The fact that it's about interacting and bringing the world together." The United World of

Young Chefs was initiated to promote harmony, friendship and bonding among the nations. This is the second such initiative in the world and IIHM has set the path for many more of such programmes in future. Such an event will bring nations closer and help them explore each other's culture," said Dr Suborno Bose, the chief mentor of IIHM and chairman of YCO 2019 committee.

Dr Bose took the opportunity to felicitate all the judges who had come to India from across the world to judge the International Young Chef Olympiad 2019 at the United World of Young Chefs.

"YCO celebrates the future through food and mutual understanding."



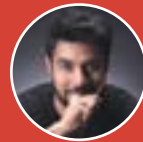
**David Foksett**

"When we were studying, a platform like YCO didn't exist. I am happy that students today have the opportunity to experience something like YCO."



**Padma Shri Chef Sanjeev Kapoor**

"YCO is a celebration of the power of youth and power of food."



**Chef Ranveer Bar**

## IIHM signs MOUs with 50 countries

Young chefs from across the world got together with IIHM students in an amazing celebration of Global Unity, Diversity and Collaboration in full public display at the inauguration of the

IIHM Global Campus in Sector V. Following this, in the impressive Central Hall of the campus, cheered on by hundreds of IIHM students, 50 of the World's finest culinary

colleges reiterated their commitment to IIHM's Global Connect Manifesto To Learn, Network and Connect with each other.

1 Feb 2019: The Global Memorandum is an agreement to exchange knowledge across the world. It envisages sharing of culinary skills, ideas, concepts and

growing together, globally. All 50 mentors along with the participants were felicitated with certificates of participation of YCO 2019 and medal.



## Delhi Dazzles In IIHM YCO19 Opener



**New Delhi, Jan 28:** The grand 5th edition of IIHM Young Chef Olympiad 2019 kicked off to a brilliant start at Dr Sarvepalli Radhakrishnan Auditorium.

The world's biggest Culinary Extravaganza was presented by the International Institute of Hotel Management (IIHM) in association with the International Hospitality Council (IHC) and supported by the Government of West Bengal.

The magnificent event attracted 50 of the world's top countries and culinary schools - Switzerland to Seychelles, Malta to Malaysia, Nepal to Namibia and Bahrain to Bhutan - to unite on one platform. Amid much pomp and grandeur, the 50 cheftestants took the stage, their country flags flying high. After address notes and performances from Delhi's Salman Public School and DPS, Gautam Budh Nagar, Noida, the YCO Trophy was unveiled in front of a global audience and the world's best from the hospitality & tourism industry.

### #YCO2019 IN NUMBERS

- Number of participating countries: **50**
- Number of judges on the panel: **21**
- Number of IIHM campuses: **8**
- Prize cheque for the YCO title: **\$10,000**
- Number of IIHM students on the social media team: **1,200**
- Number of social media posts a day: **9,600**
- Distance travelled by the farthest contestant: **15,000km**



*"The global reach of YCO 2019 reached new highs because of social media and technology. IIHM had 6,000 students who covered the contestants through social media," said Dr Suborno Bose, chief mentor, IIHM and CEO, Indismart Global.*



*"You cannot miss any event that has the 3 Fs - Food, Fun and the Future, which is you, the young people," said Chutintorn Gongsakdi, Ambassador of Thailand to India. IIHM has a flagship hospitality campus in Bangkok.*



*"YCO brings together young chef talent from around the world and celebrates what unites us all - food. Culinary arts, culture and creativity are the key words," said Prof David Foskett, world-renowned culinary teacher and writer and chairman panel of judges, YCO.*



*The International Young Chef Olympiad 2019 trophy was unveiled at the opening ceremony at Delhi's Dr Sarvepalli Radhakrishnan Auditorium by Dr Bose, Prof Foskett and the esteemed judges and adjudicators.*

**Top:** Cheftestants from 50 nations and culinary schools took the stage at the opening ceremony of #YCO2019 in Delhi as dignitaries watched the World's Biggest Culinary Olympiad. The event was streamed live on social media manned by IIHM's specially-trained media-savvy reps of 1,200 students.



*Anushka Chhabra, a student of IIHM and a disciple of Padma Bhushan Uma Sharma for 12 years, regaled the international audience with a performance of traditional Indian dance form Kathak.*

## IIHM Bangalore: Cultural hub for Tourism & Hospitality

IIHM Bangalore is famed for showcasing the regional heritage, culture & cuisine of South India. Here, "Dollu Kunitha" performers welcome our International guests with the ceremonial beating of drums.



**Jan 30-31:** Two days of cultural activity and exchange heralded the heats of IIHM Young Chef Olympiad 2019 at the IIHM Bangalore campus in Indiranagar.

Karnataka government showcased its tribal dance form Dollu Kunitha as a troupe of eight dancers took centre stage. They welcomed the participants and mentors of

10 countries with music belted out of decorated drums.

"The dance, music and the folk culture lent the competition a cultural touch and showcased Bangalore

as a hotspot of culture for tourism and hospitality," said Sanchari Chowdhury, director, IIHM Bangalore.

What's more? Demonstrations of

recipes of classic Karnataka dishes like Nippattu (crispy fried rice crackers) caused quite a sizzle as French mentor Magdala Caussimon attempted to fry a few! The thread of cultural exchange continued with esteemed mentors visiting schools in Bangalore to educate students about hospitality.



### 'HERO'S WELCOME WITH A MOTORCADE'



### IIHM escorts YCO heroes across Pune city in a colourful bike rally



View from the back of the YCO bus of enthusiastic IIHM Pune students on their bikes

#### Pune, Jan 30:

The cheftestants and mentors of 16 countries arrived in IIHM Pune's Viman Nagar Campus to a hero's welcome. The team bus was escorted by a motorcade of 30 IIHM bikes and it looked as though the entire city had turned out to welcome YCO heroes. This was followed by

local Marathi dance performance. The evening saw YCO judges Andy Varma, David Graham, Enzo Oliveri and Andreas Muller speak on the topic 'Can You ever set a benchmark in culinary arts and hospitality education?' at Sheraton Grand. "It was very exciting to see the world come together under one unifying theme of food, cooking and gastronomy," said Graham. Karen Anand and Ron Scott were also on kitchen duty in the city.

## IIHM Delhi kitchen wows Guests



#### New Delhi, Jan 29:

Spread across 3,500sq ft and equipped with state-of-the-art equipment, the training kitchen in the Badarpur campus of IIHM Delhi became the talking point among cheftestants, mentors and judges during #YCO2019.

"The nightmare for any chef is adapting to a new kitchen area. The contestants settled down immediately because

the technology we provide is at par with the best across the world. We have special ovens with precision cooking technology and knives from Japan! Leading Indian food channels shoot in our kitchen," said IIHM Delhi director Abdullah Ahmed.

The spacious hall accommodated 10 contestants, each station covering an expanse of 9ft x 6ft. The two cook-offs in

Delhi were judged by Andrew Bennett, Stefan Hogan, Garth Stroebel, Stuart Littlejohn, Parvinder Bali, adjudicators Dr Zenobia Nadirshaw and Kulsum Hussin chaired by Prof David Foskett. "Contestants were marked on technique, cleanliness and general approach, maintaining time, flavours and temperature of dishes," said Bennett.

## IIHM YCO Outreach Programme: YCO Judges and Mentors visit Schools across India to inspire and motivate young students

### Sharing Global knowledge & expertise with bright young minds

The IIHM and YCO 2019 outreach programme, aimed at grooming the future stars of hospitality sector, saw different YCO mentors interact with students in schools all over India. Some of the mentors like Canada mentor Daniel Esposito visited Kothari International School in New Delhi, Bhutan mentor Tshewang Rinzin went to DPS Bangalore, Gary Maclean, the Scotland mentor held a session at La Martiniere for Girls and New Zealand mentor Celia Hay at Pune's Kendriya Vidyalaya. "We're trying to help everyone to learn the art of enjoying food, enjoying the cuisine, enjoying sitting at the table and sharing food with family and friends and also looking at the careers that are available," said Celia.



### 'GROOMING THE FUTURE STARS!'

## Leading Kolkata Schools host IIHM Culinary Stalwarts



Chef Gary Maclean, National Chef of Scotland at La Martiniere



Chef Stefan Hogan - DPS, Newtown



Daniel Esposito - Salt Lake School

### Kolkata, Jan 31:

The cheftestants and judges arrived in the 'City of Joy' for the final showdown and started their journey with a tour of Kolkata.

The YCO judges led by Prof David Foskett and the top executive chefs of the city had a round-table discussion over lunch on the Global Culinary Trends at Hyatt Regency.

Others were busy spreading the hospitality bug in the next-gen. Scottish mentor Gary Maclean was at La Martiniere for Girls speaking on career opportunities in culinary and hospitality

industry.

"If you come into the hospitality industry, you could spend 30 years earning minimum wage or you could be a millionaire... and I know a lot of millionaires," said Gary. Others like Maite Azkarate Marti, Spanish mentor, held a session at Bridge International School, while chef Stefan Hogan enthralled a packed auditorium at DPS New Town. Canadian mentor Daniel Esposito visited Hariyana Vidya Mandir and England mentor Neil Rippington spoke at Calcutta International School.



Cyrene  
Randrianasolo  
**GOLD**  
Albert de Mun  
Paris - Le de France



Bogdan-Petru-Alin  
Vandici  
**SILVER**  
ICEP HOTEL SCHOOL



Luke  
Hayward  
**BRONZE**  
UCB

		
<b>GOLD</b> Cyrene Randrianasolo (Mentor: Caussimon Magdala) <b>FRANCE</b> Albert De Mun Hotel and Catering School	<b>SILVER</b> Bogdan-Petru-Alin Vandici (Mentor: Adrian-Lucian Sipoteanu) <b>ROMANIA</b> ICEP Hotel School	<b>BRONZE</b> Luke Hayward (Mentor: Neil Rippington) <b>ENGLAND</b> University College of Birmingham
<b>TOP 10</b>		
<b>FRANCE</b> Cyrene Randrianasolo Albert De Mun Hotel and Catering School	<b>South Africa</b> Matthew Potgieter, South Africa	<b>Canada</b> The Mentors Nomination Award Elina Seguin, Canada
<b>ENGLAND</b> Luke Hayward University College of Birmingham	<b>Bahrain</b> Best Dessert Dish in Round 1 Ahmed Alawadhi, Bahrain	<b>Malta</b> The Mentors Nomination Award Daniel Busuttill, Malta
<b>USA</b> Tianxu Dai Johnson and Wales University	<b>Italy</b> Late Shakuntala Devi Award for Best Vegetarian Dish Creation Award in Round 2 Andrea Guardiani, Italy	<b>Scotland</b> The Mentors Nomination Award Jordan Mckenzie, Scotland
<b>SWEDEN</b> Amy Allegrini Hobson Virginska Gymnasiet	<b>Scotland</b> Best Hygienic Practice Jordan Mckenzie, Scotland	<b>South Korea</b> The Rising Star, Delhi Rounds Yea Rim Kim, South Korea
<b>PHILIPPINES</b> Valery Jane Rodriguez Anthony De La Salle-College of Saint Benilde	<b>France</b> Best Hygienic Practice Cyrene Randrianasolo, France	<b>Zimbabwe</b> The Rising Star, Pune Round Tafadzwa Nigel Siyanga, Zimbabwe
<b>SCOTLAND</b> Jordan Mckenzie City of Glasgow College	<b>Singapore</b> Best Hygienic Practice Henry Tan Jung Ming, Singapore	<b>Seychelles</b> The Rising Star, Bangalore Round Tracy Celine Uranie, Seychelles
<b>JORDAN</b> Mona Mohammed Hasan Ramouni The Royal Academy of Culinary Arts	<b>Ireland</b> Best Ambassador Award Ryan Malone, Ireland	<b>Bangladesh</b> Welcome Skills Special Achievement Award Aqsa Iqbal, Bangladesh
<b>SINGAPORE</b> Henry Tan Jung Ming At-Sunrice Global Chef Academy	<b>New Zealand</b> Best Ambassador Award Eden Frank, New Zealand	
<b>NEW ZEALAND</b> Eden Frank New Zealand School of Food and Wine	<b>Switzerland</b> Best Ambassador Award Gizem Öznacar, Switzerland	
<b>ROMANIA</b> Bogdan-Petru-Alin Vandici ICEP Hotel School		