



LITTLE HASVIKA FROM BANGALORE TAKES HOME FIRST YCI JUNIOR CROWN

The very first edition of **YOUNG Chef India Junior** concluded on **8th June, 2019** at a nail-biting grand final. The competition commenced almost a year back and instantly became as popular as its predecessor, Young Chef India Schools. The **International Institute of Hotel Management (IIHM)** conceived the idea of a unique culinary competition for little culinary talents in India and **more than 4,000 schools** from across the nation responded to the invitation. Ten-year old **Hasvika Sridharan** from **Bangalore** bagged the winner's title and this historic moment was aired on **Food Food Channel**, the television partner for the event.



The selected participants of YCI Junior, gathered at the IIHM Global Campus, Kolkata to take part in the regional final round from where two participants were selected for the national rounds.

THE COMPETITION

The **International Institute of Hotel Management (IIHM)** aims to **'Catch them Young'** through their fresh new initiative designed for the tiny but talented chefs of the country. **'Young Chef India Junior' (YCI Jr)**, another culinary extravaganza for youngsters, aims to promote life skills among young children and this year IIHM organised the first season of Young Chef India Junior. The competition that started nearly a year ago, across the country at various schools, was open for talented little **'chefflings'** between **9 to 13 years** to participate. The aim was to generate an interest among youngsters about cooking and innovation in the culinary arts. IIHM had partnered with Food Food to telecast the national rounds on their channel, till the Grand Final.

After several rounds of competition at various schools in the North, South, East and West zones, the chefflings were selected for the regional semi-

finals, from where the selected ones went straight to the All India rounds and finally the Grand Final held at Delhi. After the runaway success of Young Chef India Schools, YCI Junior became an instant hit among students and more than **4,000 students** from various schools across the nation participated at the respective IIHM campuses in their regions.

At the preliminary rounds, held at the respective schools, the chefflings were allowed to carry dishes prepared at home or at their school labs, to the competition. Judged on these dishes, **60 selected chefflings**, fought another round of cook-off at the respective IIHM campuses to reach the semi-finals. At the final selection round at Global Campus in Calcutta, the chefflings were asked to make Spaghetti Aglio and fruit

truffle with the ingredients provided. It was not just the cooking and flavours. The little ones were also marked on cleanliness of their station, composition and presentation of their dishes, taste, texture and knowledge of their respective dishes.

The next stage were the national rounds held in Delhi. The chefflings now aimed for the final which would happen after winning the qualifying rounds in Delhi. The final **eight participants** selected from across the country, were shortlisted to fight the ultimate battle at the first Grand Final. Donning colourful aprons and chef caps, eight chefflings put up a commendable fight at the Grand Final, making innovative dishes with the choice of ingredients provided. *"The Young Chef India Junior, was a dream for many years at IIHM and it has finally come into reality. Cooking is a life skill and YCI Junior is just a start, a new beginning,"* said **Chef Shaun Kenworthy**, the culinary director at IIHM.

TOP

EAST ZONE



Akshat Mishra

Haryana Vidya Mandir, **Kolkata**

WEST ZONE



Harnish Malhotra

Zebar School for Children, **Ahmedabad**

SOUTH ZONE



Hasvika Sridharan

Harvest International School, **Bangalore**

NORTH ZONE



Ira Bansal

Welham Girl's School, **Dehradun**

SOUTH ZONE



Vanga Raaga Reddy

Geetanjali Senior School, **Hyderabad**

NORTH ZONE



Vaibhav Khandelwal

St. Anslem School, **Jaipur**

EAST ZONE



Pratyush Saraf

Lakshmiapat Singhanian, **Kolkata**

WEST ZONE



Mridula Krishnan

The Lexicon International School, **Pune**

THE WINNER

Bangalore girl, **Hasvika Sridharan**, 10, instantly shot to fame as she was **crowned the first Best Young Chef India Junior on 8th June, 2019** at the Grand Final of this new and unique culinary extravaganza for talented tiny 'cheflings' from the house of **International Institute of Hotel Management (IIHM)**. The little girl, a student of **Harvest International School**, Bangalore, won the title from among the eight finalists who had reached the mega final after completing five rounds of regional competition. It was an amazing experience for the young girl who couldn't imagine that she had won the contest. Hasvika won the judges' hearts with her cup cakes and her special vegetarian dish. **"I had decided to take part in Young Chef India Junior after I watched Masterchef on TV. But I never thought I would reach this level,"** said **Hasvika**. While other children like to play or do other things, cooking is one of her many hobbies and Hasvika likes to spend time in the kitchen experimenting with food or helping her mother cook. But today she is the star cook of her family. Exciting as it may sound, reaching the final was not an easy task because it also included a non-fire and a pre-recipe rounds.

Hasvika's Grand Final dish, Bell Pepper Rice or Capsicum Rice and Shyam Savera Paneer-palak balls were a hit with judges, **Chef Shaun Kenworthy** and **Chef Abhishek Gupta**. A vegetarian, Hasvika had to face certain challenges while



cooking at the competition. **"The cup cakes that I made had egg. I had to ask my aide to help me break the shells after which I beat them and continued with the other procedures,"** said **Hasvika**. Hasvika described her signature dish in the grand final, with great maturity. "I made Bell Pepper Rice by soaking the rice for 15 minutes and then I made tava rice. Next, I added a mixture of onion and capsicum, sauteed in butter with black pepper and salt and then mixed everything," she explained. Hasvika used a mixture of grated paneer, cheese and spinach which she made into balls and shallow-fried. The light dark green outside and soft white paneer inside the balls was what impressed the judges in Hasvika's recipe. The little girl is very observant about food and its ingredients. She loves to watch and learn while her mother or grandmother cook in the kitchen. When she visits neighbours or friends, she never misses to ask how they have prepared a drink or any innovative snacks item that they might have served.

Beside initiating youngsters into learning basic life skills, Young Chef India Junior has opened doors to tap talent from among the new generation and further find more innovation and creativity in the culinary world from India that has ample variety and flavours in every corner of the country.

"Following closely on the heels of our pathbreaking initiative, Young Chef India Schools, the Young Chef India Junior has created ripples among youngsters and has provided another unique platform for students between 9 to 13 years to showcase their talent. The brilliant talents in these children has been unveiled through this culinary competition and the eight best have reached the final round," said **Dr Suborno Bose**, the chairman and chief mentor of IIHM.

PUNE'S AANISHKA BAGS CROWN AT YCI 2019



YCI 2019 winner!

The stand out girl from Pune - Aanishka Sarpal of St Felix High School & Junior College, receiving the winner's trophy from IIHM's Chief Mentor, Dr Suborno Bose

"ONE OF THE WORLD'S BEST HOTEL SCHOOLS"

HAILED BY 50 COUNTRIES

Like every year, this year again, the International Institute of Hotel Management (IIHM) hosted the ninth edition of its unique initiative, the Young Chef India Schools. The nail-biting competition concluded at the grand finale on **18th May, 2019**. After several rounds of gruelling competition, first at the schools, then at their home states and finally at the All India level rounds, **10 cheftestants** reached the decisive stage of the competition from where the lucky **Aanishka** won the crown of Best Young Chef India Schools. *"It is a wonderful feeling to have reached this stage and I am feeling excited, nervous and satisfied at the same time. The competition that we had here was tough, everyone was good and I feel ecstatic*

to have won from among so many participants. I just kept calm while cooking and focused on completing my dish and plating it before the judges within one hour and I feel satisfied that I could do it. Its something I will cherish all through my life," said **Aanishka**. The **ninth edition of Young Chef India Schools** concluded after more than six months of tough battle, four zones, and a **whopping 28,000 students participating** from leading schools across India. Organized by the **International Institute of Hotel Management (IIHM)**, the final was held at IIHM Delhi, where a nail-biting excitement gripped the participants. After qualifying in the All India semi-finals, the top **10 finalists** reached the Grand Finals. The All India rounds were

being aired on **Food Food Channel**, the **media partner** for this grand event. With such amazing skills and talent, judging was the most difficult part of the competition. The cheftestants were judged on technique, culinary skills, hygienic practice, minimal waste and best use of ingredients, professional appearance, plating and of course, taste, variation and flavour of their dishes. The panel of **judges** included **Chef Shaun Kenworthy**, the Culinary Director of IIHM and celebrity chef, **Chef Abhishek Gupta**, Executive Sous Chef, Leela Ambience Gurugram and **Guneev Sachdeva** Young Chef India Winner 2018.

BRAR ACQUAINTS FUTURE CHEFS WITH THEIR RESPONSIBILITIES



Cooking is not just putting together ingredients and mixing them up with flavours to bring a great taste, it also has a lot to do with the economy and environment. Chefs too have a lot to contribute towards the ecosystem and they must take their responsibility seriously. Celebrity chef and I.I.H.M. Brand Ambassador, **Ranveer Brar** reminded students about becoming Conscious Chefs - that they too have an important task ahead as they build their careers as future chefs of the nation. Chef Brar spoke to **2nd year students** of the **International Institute of Hotel Management (IIHM)**

during his **Masterclass** on May 14th at the Global Campus, Calcutta. His Masterclass was not just a unique cooking demonstration but also included useful information and ideas about cereals and grains that are gradually losing importance and are becoming obsolete. *"There are hundreds of types of grains and cereals in our country, right from the start of Indian civilisation. Most of the grains are today lost or forgotten because we have failed to propagate or promote them or their food value,"* said **Brar** to the students. His



main focus was on rice grains. *"There are numerous varieties of rice grains in India, but we always try to promote Basmati rice because of its appearance and unique flavour. But I feel its equally important to promote other types of rice as well because they, too, have certain qualities. This, in turn, helps the ecosystem and farmers who cultivate these crops,"* said Brar. His demonstration for the day was a **biryani** made from barnyard millet (shyama chawal), a type of grain that is consumed during fasts in Indian households. All the while Brar spoke

about the cultivation, propagation and marketing of rare grains. *"As chefs we need to be conscious and concentrate on the centre of the plate. That is the staple item that people must consume along with other items,"* said **Brar**. Since rice was the main subject of discussion in his Masterclass, Brar went further to demonstrate how to make **Cheeni Gura Rice Pudding**, a dessert delicacy. *"The class was extremely interesting and engaging for us. It gave us a complete insight into the food ecosystem which is a matter of concern for the future,"* said a **2nd Year student of I.I.H.M.** who attended the Masterclass.

FUN-COOKING WITH SHAUN



Cooking becomes fun when it comes to a class where students get to watch celebrity chef and IIHM Culinary Director, **Shaun Kenworthy** at work. How he effortlessly musters up simple, mundane ingredients to prepare an exquisite recipe is worth and watch, when it happens. Second year students of IIHM Kolkata, had their chance on **May 16 and 17** when Shaun conducted Masterclasses on two days at the Global Campus. He started with a demonstration of how to make a simple salad - named 'Bengali' salad thanks to the local ingredients added to it. Using green leaves of Kalmi Saag, Laal Saag and fried pointed gourd (poto), Shaun prepared an amazing dish while the students watched on. "The idea is make something really exotic using very basic and simple ingredients. That's where the art lies," said Shaun.

A simple fish recipe made with fried fish fillet and mashed potatoes was the item in the main course recipe. When its summer, it must be mango. Shaun gave an unusual and unique twist to the Bengali's favourite Himsagar mango with caramel, in his final dessert dish. "The class was very interesting. We got to learn new and simple things that can easily be prepared with local items and can be made easily," said a student of second year after the Masterclass.



IIHM
Culinary
Director, Chef **Shaun
Kenworthy** shows
students after plating
the dessert dish during his
Masterclass at IIHM Global
Campus, Calcutta; (left) the
dessert item prepared
with mango and
caramel