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RULEBOOK

DATE

**4th | 5th | 6th
7th | 8th
MARCH**

17TH

**CULINARY
ART INDIA
2025**

VENUE

**PRAGATI
MAIDAN,
NEW DELHI**

Introduction

"Culinary Art India 2025" (CAI) - 17th professional Culinary Contest and Display Excellence Challenge is brought to you by Indian Culinary Forum (ICF) and is being organized by "ITPO" and Hospitality First with technical guidance from ICF.

The 17th edition of Culinary Art India is being staged alongside the 39th Edition of AAHAR International Fair 2025,

This Challenge will attract national level participation involving senior and apprentice chefs from India competing on an internationally modeled platform. The prime objective of the CAI is to establish a professional platform where culinary professionals across India could display their individual and combined skills, creative talent, learn, share experiences, partner and network in a purely businesslike and competitive environment.



Date & venue

EVENT

Culinary Art India 2025

DATE

4th March to 8th March 2025

VENUE

Aahar international 2025
Pragati Maidan New Delhi.
Final area location awaited

**INTEGRATED WITH THE EXHIBITION AREA
OF AAHAR INTERNATIONAL 2025.**

Opening hours & admission

TIMINGS

0900 hrs to 1800 hrs.

DATES

4th March – 8th March 2025.

FOR COMPETITORS

the CAI display areas and
secretariat within the trade
hall will be open from

0900 hrs daily

**PARTICIPANTS TO REPORT
30 MINUTES EARLIER.**

**Badges for entry will be given to
the respective competitors before
the show. These badges must be
worn by competitors at all times
within the exhibition hall, and
ARE NOT TRANSFERABLE.**



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How to register

- ♦ Entry forms can be found within.
- ♦ 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.
- ♦ Every competitor must submit the RECIPE (hard copy).
2 sets of hard copies to be brought along on the day of the competition.
- ♦ Payment should be in INR..
- ♦ No change of category or refund of registration fees, for whatever reason, will be allowed once the application has been accepted. Competitors will receive a communication when the entry deadline is reached.
- ♦ Please photocopy if extra entry forms are needed.

Participation fee structure

PRACTICAL COOKING COMPETITION:

a) Professional:

For ICF Member:

INR 1200/-

(INCLUDING 18%GST +
COST OF CAI 2025 CHEF JACKET)
mention membership
number

Non ICF members:

INR 1500/-

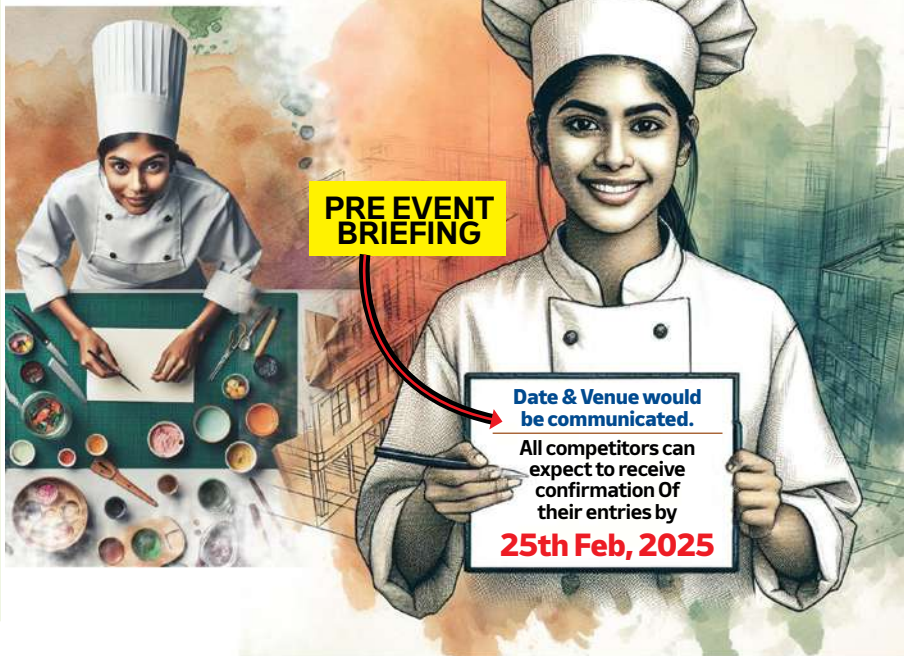
(INCLUDING 18%GST +
COST OF CAI 2025 CHEF JACKET)

b) Apprentice, students:

INR 1000/-

Age limit of 25 years as on
1st March 2025.

(INCLUDING 18%GST +
COST OF CAI 2025 CHEF JACKET)



**PRE EVENT
BRIEFING**

**Date & Venue would
be communicated.**

All competitors can
expect to receive
confirmation Of
their entries by

25th Feb, 2025



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**Please submit all
entries together with
participation fee to:**

HOSPITALITY FIRST

KIND ATTENTION:

Mr. Aashish Kohli:
9810172099
Hospitality First, 505,
5th Floor, Dakha House,
18/17, W.E.A., Karol Bagh,
New Delhi 110005.
Tel: 011-45091939



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**SCAN QR
CODE FOR
PAYMENT**



BANK DETAILS:

ICICI Bank,
Account No. 032305000776
IFSC CODE : ICIC0000323
Branch Lower Parel, Mumbai.



Competition programme

CAI 2025

♦ Open to any professional chef of a restaurant, hotel, confectionery or catering organization, and culinary students.

♦ Pre-registered participants must report to the registration desk 30 minutes before the category competition time to enter the arena. After registration, only the competitor and one helper will be allowed to enter the competition area to set up the display. The trainee/ helper who should not be more than 21 years of age as on 31st december 2024

HELPER TO CARRY AGE PROOF - AADHAR/LICENSE IN ORIGINAL.

♦ 2 Sets of hard copies of the recipes to be brought along on the day of the competition.

♦ For all displayed exhibits

ARTISTIC PASTRY SHOWPIECE. BUTTER SCULPTURES. FRUIT & VEGETABLE CARVING.

♦ Theme or name must be given.

♦ All displays must be ready by **10:00AM** when judging begins.

♦ Clearance of exhibits is strictly at 4 pm



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Display individual classes

- Class 1 3-Tier Wedding Cake
(CLASS OPEN FOR STUDENTS ALSO)
- Class 2 Artistic Pastry Showpiece
- Class 3 Artistic Bakery Showpiece
- Class 4 Fruit & Vegetable Carving
(CLASS OPEN FOR STUDENTS ALSO)

Individual cold display

- Class 5 Plated Appetizers
(CLASS OPEN FOR STUDENTS ALSO)
- Class 6 Petit Fours or Pralines
- Class 7 Three Course Set Dinner Menu
(CLASS OPEN FOR STUDENTS ALSO)
- Class 8 Desserts
(CLASS OPEN FOR STUDENTS ALSO)
- Class 9 Authentic Indian Regional Cuisine

Individual live classes

- Class 10 Contemporary Sushi Platter
- Class 11 Live Cooking Competition
(CDP AND ABOVE) 2 course
- Class 12 45 min one dish – RICE
(CLASS OPEN TO ALL)
- Class 13 Apprentices/Students
- Class 14 Egg Benedict
(CLASS OPEN FOR STUDENTS ALSO)
- Class 15 Chocolate Mania
- Class 16 Cake Decorating - Dress the Cake
(CLASS OPEN TO ALL)
- Class 17 Mocktails Competition
(CLASS OPEN TO STUDENTS)
- Class 18 Live Sandwich making competition

Competition requirements

CLASS 1

3 TIER WEDDING CAKE

- ♦ In this class all 3 tiers must be used to incorporate a wedding design.
- ♦ The entire bottom tier must be edible.
- ♦ Innovative modern shapes and designs are permitted.
(NO PRE-MOULD ICING DESIGNS ARE PERMITTED)
- ♦ The cake should be entirely decorated by hand with the exception of pillars.
(ANY EDIBLE MATERIAL CAN BE USED FOR PILLARS AS WELL)
- ♦ All decorations with the exception of pillars and cake stand bases must be edible.
- ♦ Only the use of edible colors, paste and dust are permitted
- ♦ Wires for stems of flowers will not be permitted.
(PLEASE USE ONLY EDIBLE MATERIAL)
- ♦ 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 100cm (l) x 50cm (b) X 75cm (h).
- ♦ The Recipes must be displayed along with the exhibit.
- ♦ Wedding cake structures to be removed after 5 PM. Any cakes removed before this will be disqualified.
- ♦ Assembly and set-up to be executed within a time limit of 1 hour.
- ♦ Should be executed by 9.00 AM sharp

MARKING CRITERIA	
	MAX MARKS
Visual Appeal	20
Degree Of Difficulty	10
Elements	10
Texture	20
Taste	20
Culinary Skills	20
TOTAL	100



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CLASS 2

ARTISTIC PASTRY SHOW PIECE

♦ In this class it is required to display a showpiece of pastillage, marzipan, chocolate, sugar, croquet, etc. The choice is given to the participant.

♦ A clear theme has to be depicted for the entire show piece.

♦ The whole display has to be totally hand made.

♦ Frames, wires, supports and moulds will not be permitted.

♦ The allocated space for display 100cm (l) x 50cm (b) X 75 (h).

♦ Assembly and set-up to be executed within a time limit of 1 hour.



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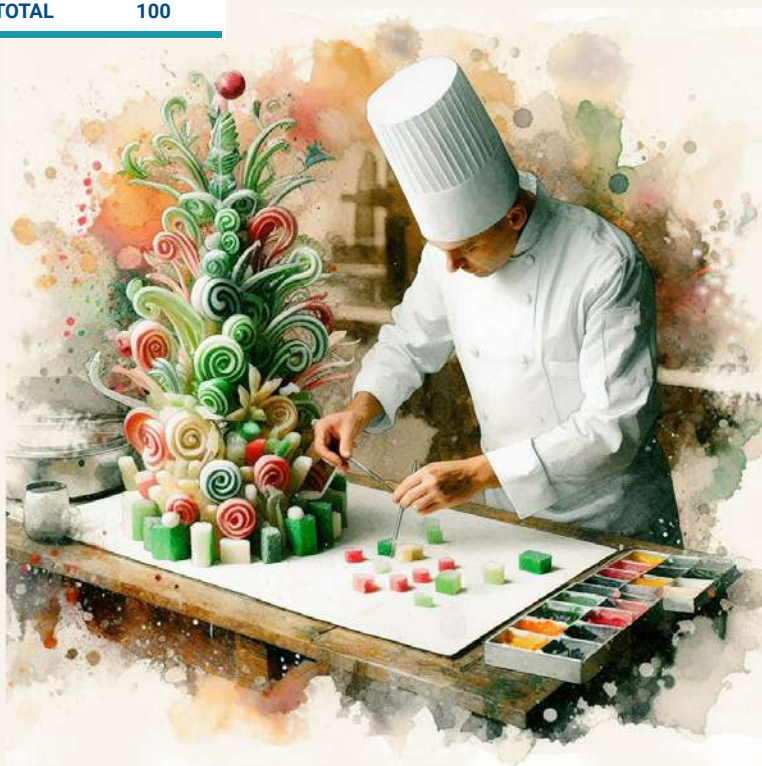


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MARKING CRITERIA

	MAX MARKS
Visual Appeal	20
Degree Of Difficulty	10
Elements	10
Texture	20
Taste	20
Culinary Skills	20
TOTAL	100



CLASS 3

ARTISTIC BAKERY SHOWPIECE

♦ In this class it is required to display a total of 12 types of bread as specified below. All types of bread for the whole display have to be made fresh for the judges to taste.

- ♦ 2 types of Bread loaves (2pcs each of Max 500 g).
- ♦ 2 types of Health Breads (2pcs each of Max 500g)
(1 BREAD SHOULD BE MILLET BASED.)
- ♦ 2 types of creative /decorative Breads (2pcs each of Max 500g).
- ♦ 3 types of Breads Rolls (6 pieces each).
- ♦ 3 types of Breakfast items (6 pieces each).
- ♦ One slice of each loaf must be cut for the judge's inspection.
- ♦ An edible showpiece must be displayed and will be judged
- ♦ As a part of the bread display.

The allocated space for display 2 Tables of
100cm (l) x 50cm (b) X 75 (h).

The recipes must be displayed with the exhibits.

- ♦ Assembly and set-up to be executed by 9.00 AM

MARKING CRITERIA

	MAX MARKS
Visual Appeal	20
Degree Of Difficulty	10
Elements	10
Texture	20
Taste	20
Culinary Skills	20
TOTAL	100



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CLASS 4

FRUIT AND VEGETABLE CARVING

- ◆ Competitors will be given 3 (three) hours to produce a free style carving of their choice.
- ◆ One fruit carving and one vegetable carving is a must.
- ◆ A minimum compulsory item to be used consists of Watermelon, Honeydew Melon, Papaya, Pumpkin, Carrot & Yam.
- ◆ No pre-slicing or carving or preparation of the vegetables will be allowed before the competition begins.
- ◆ All carvings should complement a food display on a buffet table with a theme of Participants choice.
- ◆ Carvings will be displayed for the duration of the day and can be removed after 4.00PM.
- ◆ The allocated space for display
100cm (l) x 50cm (b) X 75 (h).
- ◆ Maximum height exhibit should be 100 cm
- ◆ Competitors will be required to bring their own vegetables and fruits.
- ◆ All other kitchen tools such as knives and cutting boards must be brought by the competitor
- ◆ The competitor will be responsible to ensure that all excess materials are disposed of in a correct manner.

MARKING CRITERIA

	MAX MARKS
OBJECTIVE	
Hygiene	10
Personal	
WorkStation	10
Wastage	10
SUBJECTIVE	
Theme	10
Element	10
Degree of Difficulty	10
Visual Appeal	20
Carving Skill	20
TOTAL	100

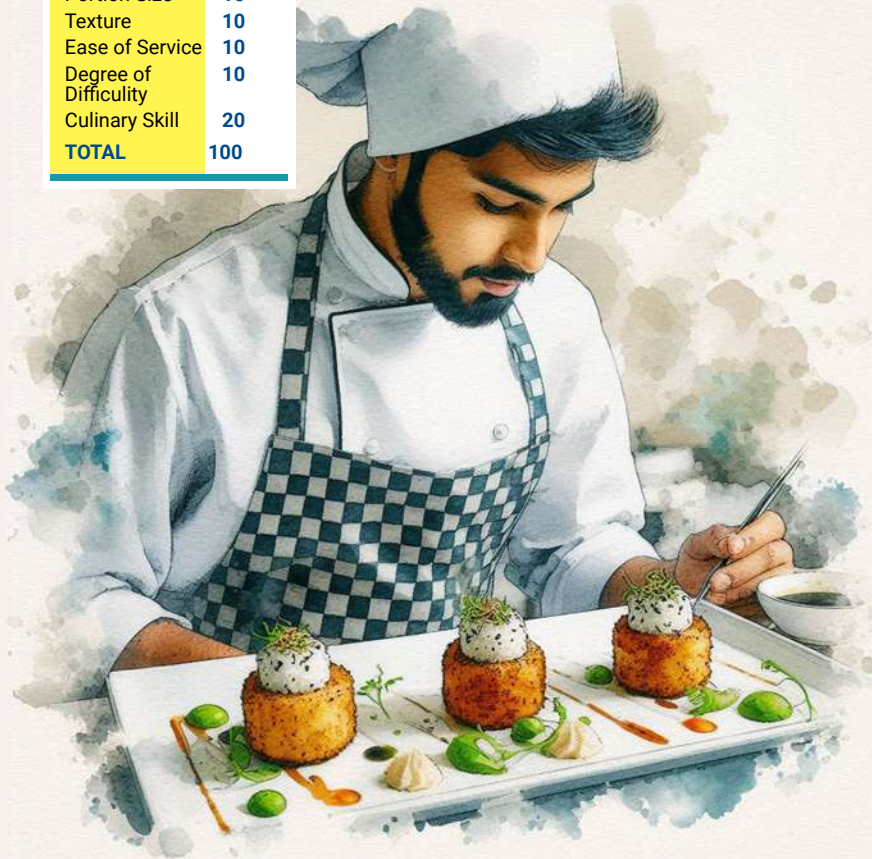


CLASS 5

PLATED APPETIZERS

- ♦ This class must consist of 3 different appetizers, (Hot or Cold): to be displayed cold, suitable for a la-carte service for one person.
- ♦ 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.

MARKING CRITERIA	
	MAX MARKS
Visual Affect	20
Element with Garnish	20
Portion Size	10
Texture	10
Ease of Service	10
Degree of Difficulty	10
Culinary Skill	20
TOTAL	100



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CLASS 6

PETIT FOURS OR PRALINES

- ♦ 6 Varieties of (four pieces each) (total 24 pieces)
- ♦ Each piece to be made for ONE bite only (12 to 15gms)
- ♦ Pieces should be suitable for service. A practical and modern presentation is required.
- ♦ Any showpiece, which enhances presentation, will be judged. All materials must be edible.
- ♦ Assembly and set-up to be executed by 9.00 AM
- ♦ Two pieces of each item must be presented for tasting separately.
- ♦ Table space allocated: 100cm (l) x 50cm (b) x 75cm (h)
- ♦ Recipe required to be displayed along with the exhibit
- ♦ 3 Varieties only can have chocolate as a garnish or total chocolate.

MARKING CRITERIA

	MAX MARKS
Visual Affect	20
Element with Garnish	20
Portion Size	10
Texture	10
Ease of Service	10
Degree of Difficulty	10
Culinary Skill	20
TOTAL	100





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CLASS 7

THREE COURSE SET DINNER MENU (INTERNATIONAL)

♦ The display must consist of appetizer, main course and dessert with appropriate garnish. The 3-courses must be prepared in advance and presented cold for 1 (one) person. Menu composition will be evaluated. Assembly and set-up to be executed within a time limit of 1 hour. It is mandatory to have one dish prepared from Millets.

♦ The allocated space for display 100cm (l) x 50cm (b) X 75 (h).

♦ Menu and Recipes are required to be displayed.

♦ All dishes to be displayed cold with appropriate aspic.

♦ Display to be ready by 9.00 Am

MARKING CRITERIA

	MAX MARKS
Visual Affect	20
Element with Garnish	20
Portion Size	10
Texture	10
Ease of Service	10
Degree of Difficulty	10
Culinary Skill	20
TOTAL	100

CLASS 8

PLATED DESSERTS

♦ 4 desserts (2 hot & 2 cold) presented cold for one person with an eggless dessert being mandatory, suitable for a la carte service.

Table space allowed: 100cm (l) x 50cm (b) x 75cm (h)

♦ Recipe required to be displayed by 9.00 Am

MARKING CRITERIA

	MAX MARKS
Visual Affect	20
Element with Garnish	20
Portion Size	10
Texture	10
Ease of Service	10
Degree of Difficulty	10
Culinary Skill	20
TOTAL	100

CLASS 9

AUTHENTIC INDIAN REGIONAL CUISINE

♦ This class requires the competitor to prepare and present the following in a traditional Indian Preparation. They must prepare 2 portions of each dish and present it on separate plates. One for display one for tasting.

♦ The Appetizers-Hot or Cold 3 in total, at the choice of the competitor.

MAIN COURSE

1. A combination of meat/poultry/seafood/Vegetarian- in total not to exceed 3. It can also be a combination of both veg and non veg or pure veg/non veg

2. regional vegetables to be served as accompaniments.

3. To consist of one starch/carbohydrates of the participants choice.

4. Accompaniments and condiments of the competitor's own choice.

5. Dessert – 2 Nos(one hot one cold)

MARKING CRITERIA

	MAX MARKS
OBJECTIVE	
Hygiene Personal	5
WorkStation	5
Wastage	5
Burnt/Spoilt	5
SUBJECTIVE	
Visual Affect	10
Element with Garnish	10
Portion Size	10
Texture	10
Taste Main Dish	20
Taste Accompaniment	10
Culinary Skill	10
TOTAL	100

♦ It is mandatory to prepare one of the dishes with millets.

♦ Judges reserve the right to disqualify the participants if the ingredients are deemed to be unfit for consumption.

♦ Table space allotted will be 3 tables of size 100cm (l) x50cm (b) x75cm (h).

♦ Assembly and set-up to be executed within a time limit of 1 hour.

♦ No marking for props.

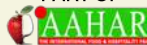


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CLASS 10 CONTEMPORARY SUSHI PLATTER

- ♦ with tasting display
- ♦ Competitors will be given one hour thirty minutes (1.30 Hrs) time to set up the display and make the sushi on site. Preparation will be done on the display table.
- ♦ Participant must prepare 2/two sushi platters for 2/two persons, one platter for display and one for the judges to taste. Each Sushi Platter will contain 4 varieties of Non Veg & 2 varieties of Veg, consisting of maki rolls, sushi with rice, fish or other seafood product, vegetable, egg, etc.
- ♦ All competitors must bring their own ingredients, prepare the sushi there and present in a free form manner with suitable table display. Rice can be brought precooked, meat / vegetables to be processed at the competition area. Induction plates and Microwave oven would be available for use. Sushi platter must be accompanied by the condiments.
- ♦ Table space allocated for preparation 105cm x 60cm
- ♦ Recipe required to be displayed
- ♦ All other kitchen tools such as knives, cutting boards and pans must be brought by the competitor.

MARKING CRITERIA

	MAX MARKS
OBJECTIVE	
Hygiene Personal	5
WorkStation	5
Wastage	5
Burnt/Spoilt	5
SUBJECTIVE	
Visual Affect	10
Element with Garnish	10
Portion Size	10
Texture	10
Taste Main Dish	20
Taste Accompaniment	10
Culinary Skill	10
TOTAL	100



CLASS 11

LIVE COOKING COMPETITION

2 course —

In this class it is required for the participant to prepare and present a main course (Hot) with the appropriate accompaniments and a Dessert in one hour 30 mins.

The participant must prepare 2 portion of each dish and present it

A) 1portion preplated for display

B) 1portions preplated for 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.

♦ Un seasoned base stocks are allowed. V egetables can be brought in peeled form, no processing is allowed.

♦ All ingredients will be checked by the judges prior to the commencement of cooking.

♦ Participant can get along a trainee/ apprentice who should not be more than 21 yrs of age as on 31st December 2024 (helper must carry age proof)

♦ Judges reserve the right to disqualify the participant if the ingredients are deemed to be unfit for consumption.

♦ Millet must be used as necessary ingredients in the main course.

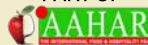


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MARKING CRITERIA	
	MAX MARKS
OBJECTIVE	
Hygiene Personal	5
WorkStation	5
Wastage	5
Burnt/Spoilt	5
SUBJECTIVE	
Visual Affect	10
Element with Garnish	10
Portion Size	10
Texture	10
Taste Main Dish	20
Taste Accompaniment	10
Culinary Skill	10
TOTAL	100



CLASS 12

RICE LIVE COOKING COMPETITION 45 MINS

♦ To prepare and present within 45 minutes, one rice main course dish for 2 persons, any style. Dish must be presented on 2 individual plates with appropriate garnishes. 1 (one) Plate for display & 1 (one) plate for judging

♦ The participant must bring utensils and display plates and all small equipment.

♦ The participant must bring in all ingredients. Raw meat to be brought to the venue - Rolling, Stuffing, Trussing etc. to be done at the competition site. All sauces, gravies to be made at the venue live.

♦ Un seasoned base stocks are allowed. V egetables can be brought in peeled form, no processing is allowed.

♦ All ingredients will be checked by the judges prior to the commencement of cooking. Judges reserve the right to disqualify the participant if the ingredients are deemed to be unfit for consumption.



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	MAX MARKS
OBJECTIVE	
Hygiene Personal	5
WorkStation	5
Wastage	5
Burnt/Spoilt	5
SUBJECTIVE	
Visual Affect	10
Element with Garnish	10
Portion Size	10
Texture	10
Taste Main Dish	20
Taste Accompaniment	10
Culinary Skill	10
TOTAL	100



CLASS-13

LIVE COOKING COMPETITION | STUDENTS/ APPRENTICE:

- ♦ Competition brief: (Choice of meat/Vegetable either alone or as a combination)
- ♦ To prepare and present within 45 minutes, one main course dish for 2 persons, MODERN WESTERN/ASIAN/ INDIAN STYLE. Dish must be presented on 2 individual plates with appropriate garnishes. 1 (one) plate for display & 1 (one) plate for judging
- ♦ 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 to be made at the venue live. Un seasoned base stocks are allowed. Vegetables can be brought in peeled form, no processing is allowed.
- ♦ All ingredients will be checked by the judges prior to the commencement of cooking.
- ♦ Judges reserve the right to disqualify the participant if the ingredients are deemed to be unfit for consumption.
- ♦ The participant must bring utensils and display plates and all small equipments.
- ♦ Recipe must be displayed with the plates .

CLASS 14

EGG BENEDICT LIVE COOKING COMPETITION 30 MINS

- ♦ Eggs Benedict is a traditional American breakfast and brunch recipe that originated in New York City. It consists of an English muffin, cut in half, toasted, and topped with poached eggs and classic French Hollandaise sauce.
- ♦ The participant must bring in all ingredients. All sauces to be made at the venue live. Un seasoned base stocks are allowed. Vegetables can be brought in peeled form, no processing is allowed.
- ♦ All ingredients will be checked by the judges prior to the commencement of cooking.
- ♦ Judges reserve the right to disqualify the participant if the ingredients are deemed to be unfit for consumption.
- ♦ The participant must bring utensils and display plates and all small equipment's.
- ♦ Recipe must be displayed with the plates.

MARKING CRITERIA

	MAX MARKS
OBJECTIVE	
Hygiene Personal	5
WorkStation	5
Wastage	5
Burnt/Spoilt	5
SUBJECTIVE	
Visual Affect	10
Element with Garnish	10
Portion Size	10
Texture	10
Taste Main Dish	20
Taste Accompaniment	10
Culinary Skill	10
TOTAL	100



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NOTE FOR CLASS 11,12,13,14

1st - Planned arrangement of materials for trouble-free working and service; correct utilization of working time to ensure punctual competition.

2nd - Correct basis preparation food, corresponding to today's modern culinary art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Punctual delivery of each entry at the appointed time is required. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables. Kitchen organization, food hygiene is a must.

3rd - As this is the time limit competition, participants are expected to show cooking skills. Your entry must not be completed with more than 10 minutes left on the clock.

4th - Clear arrangements, with no artificial garnishes and no time consuming arrangements. Exemplary plating to ensure an appetizing appearance is required.

5th - The typical taste of the food should be preserved. It must have appropriate taste and seasoning. In quality, flavor and color, the dish should conform to today's standard of nutritional values.

The following items are permitted to be brought in at certain stages of production:

Salad - Can be cleaned and washed but not portioned

Vegetables/ Fruits – Peeled

Pastas & Dough – Can be prepared but not cooked.

Fish / Seafood / Shellfish – Cleaned, filleted and portioned, not seasoned or cooked.

Lamb/Chicken – Can be portioned, but not seasoned or cooked.

Mousses – Need to be made in the kitchen, minced items allowed.

Sauces – can be reduced but not finished or seasoned

Stocks – Can be brought into competition kitchen. (Un Seasoned)

Dressings – To be made in competition kitchen.

Coulis – Puree can be brought in but needs to be finished in competition.

Sponges – Can be pre-made but not cut or shaped.

Facilities provided for practical cooking competition classes 11,12, 13
Practical live cooking

These competitions begin at 9.00 a.m. to 6.00 p.m. daily

Competitors will be provided with the following facilities.

2 Electric / Induction/ Hot Plates



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One 5 amp plug base.

Common Refrigerator and Combi oven.

Work top table 6" x 3"

Sink

All other small equipment/Utensils/Crockery must be brought along by the participant.

All ingredients will be checked by the judges prior to the Commencement of cooking. Judges reserve the right to disqualify the participants if the ingredients are deemed to be unfit for consumption.

NO Name tag other than provided by the organisers should be displayed.

NO person other than the competitor is allowed to enter the competition area for display or otherwise.

CLASS 15

CHOCOLATE MANIA

♦ In this class it is required for the participant to make 5 different flavor/variety of chocolate 10pc each. (5 for display & 5 for tasting) in 2 hours.

♦ Everything to be done from scratch. Moulds can be used. Microwave / induction will be provided for melting chocolate and making ganache.

♦ 1 flavor/ variety has to be made using ganache, 1 flavor has to be a nut based chocolate, 1 Flavor has to be fruit based and 2 flavors is of free choice.

MARKING CRITERIA

	MAX MARKS
OBJECTIVE	
Hygiene Personal	5
WorkStation	5
Wastage	5
Burnt/Spoilt	5
SUBJECTIVE	
Visual Appearance	10
Quantity	10
Portion Size/ Weight	10
Texture	10
Taste	20
Taste of filling / Sauce	10
Skills	10
TOTAL	100



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2025

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Organisation (ITPO)





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CLASS 16

CAKE DECORATING DRESS THE CAKE (LIVE)

Theme for decoration is **HEALTH**

- ♦ Open to any professional Chef of a Restaurant, Hotels, Bakeries, Confectioneries, Institutes and Catering Organizations. The competitors will get two hours to complete the dressing of the cake.
- ♦ A theme or name must be given.
- ♦ Competitors will have 2 (two) hours to compose a cake of their choice using any suitable cake base.
- ♦ Each Competitor can bring one suitable cake Base and the finished Cake should measured 30 cm diameter round or 30 cm diameter square .
- ♦ Finishing can be done as per your choice of icing, marzipan etc.
- ♦ Competitors are allowed to bring pre-mixed fillings, sauces and coatings.
- ♦ No pre-modeled materials are allowed i.e. Flowers, Chocolate pieces, Marzipan or plastic decorations. Competitors will have to bring their own working tools.
- ♦ The allocated space for display 100cm (l) x 50cm (b) X 75 (h).

MARKING CRITERIA

	MAX MARKS
OBJECTIVE	
Hygiene	5
Personal	
WorkStation	5
Wastage	5
Burnt/Spoilt	5
SUBJECTIVE	
Visual	10
Appearance	
Quantity	10
Portion Size/	10
Weight	
Texture	10
Taste	20
Taste of	10
filling / Sauce	
Skills	10
TOTAL	100

- ♦ Recipe required to be displayed
- ♦ Display Accessories may be set up before starting
- ♦ Cake will be cut for tasting.
- ♦ The truffle and whipping of the cream will be done on sight.

CLASS 17

MOCKTAILS

- ♦ In this class participants should produce 2 Mocktails each of two (2) portions within 10 minutes
 - ♦ One portion of Mocktails must be garnished for presentation and the other must be served in 3 small glasses for tasting with garnishing / dressing.
 - ♦ The maximum number of ingredients that can be used will be limited to five.
 - ♦ This number will include “dashes” & “drops”
 - ♦ The participant must bring all beverages, garnishes, glassware and necessary equipment’s.
 - ♦ The recipe of the Mocktails must be forwarded along with the exhibit
- No LOGOS or any such identification marks of the hotel of the Participants are allowed to be displayed in any of the live presentations.
- ♦ Organizers reserve the right to disqualify any participant who does not obey the rules specified

MARKING CRITERIA

	MAX MARKS
OBJECTIVE	
Hygiene	5
Personal	
WorkStation	5
Wastage	5
Burnt/Spoilt	5
SUBJECTIVE	
Visual	10
Appearance	
Quantity	10
Portion Size/ Weight	10
Texture	10
Taste	20
Taste of filling / Sauce	10
Skills	10
TOTAL	100



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CLASS 18

LIVE SANDWICH COMPETITION

- ♦ Competitors must prepare two different cold innovative Sandwiches each within 45 minutes.
- ♦ Sandwiches must be edible with the hands and while standing, easily consumed without a fork or knife.
- ♦ Ingredients can be cooked under the condition that they can be eaten cold
- ♦ Chefs should integrate into their Sandwiches a variety of different products such as Smoked
- ♦ Chicken Breast, Turkey Pastrami, Dry Salami, Smoked Pressed Chicken with Herbs, Smoked
- ♦ Turkey, or a variety of vegetables etc.
- ♦ Chefs should bring their own choice of base for the Sandwich such as bread, toast, rolls etc. and all components, and garnishes to make their Sandwiches.
- ♦ Garnishes and components should be brought unprepared, not trimmed, cut, sliced or cooked.
- ♦ The concept is to see creative new ideas for cold Sandwiches.

MARKING CRITERIA

	MAX MARKS
OBJECTIVE	
Hygiene Personal	5
WorkStation	5
Wastage	5
Burnt/Spoilt	5
SUBJECTIVE	
Visual Appearance	10
Quantity	10
Portion Size/ Weight	10
Texture	10
Taste	20
Taste of filling / Sauce	10
Skills	10
TOTAL	100

♦ Judging will be on speed, creativity and innovativeness, health and nutrition value, taste, low waste, correct preparation, cutting and slicing skills, utilization of various product ranges and clean and neat methods of working, as well as competition spirit.





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Medal & Certificates of award

The respective medals will be awarded to any participant according to the table below.

MEDALS

Gold with Distinction	100 Points
Gold	90 – 99 Points
Silver	80 – 89 Points
Bronze	70 – 79 Points
Merit	60-69 Points

NOTE: NO HALF POINTS WILL BE AWARDED

MOST OUTSTANDING CHEF

Presented to the individual chef who accumulates the highest points in the following classes.

1. Plated Appetizer (Class 6)
2. Three Course set Dinner Menu (Class 8)
3. Authentic Indian Regional Cuisine (Class 10)
4. Live Cooking Competition (Class 11,12, 13,14,)

MOST OUTSTANDING PASTRY CHEF

Most outstanding Pastry Chef- category presented to the individual chef who accumulates the highest points in 3 of his best classes: one from each category in the patisserie section, which must include:

- Class 1 - 3 Tier Wedding Cake
- Class 2 - Artistic Pastry Showpiece
- Class 3 - Artistic Bakery Showpiece
- Class 7 - Petit Fours or Pralines
- Class 9 - Desserts

NOTE: A MINIMUM OF ONE GOLD MEDAL IS REQUIRED TO QUALIFY

Hotel organization has to send a minimum of 5 competitors from the same property participating in a total of not less than 5 different categories in the individual competition. The best overall team would be chosen on the basis of the highest points scored.
NOTE: Minimum of one Gold Medal to qualify.

THE VALUATION OF THE MEDALS ARE AS FOLLOWS–

Gold - 4 points

Silver - 3 points

Bronze - 2 points

Merit - 1 point

Rules & regulations

Please go through the rules carefully

Participants are advised not to use beef and pork at the venue or during the competition.

- Competitors who are in doubt of the interpretation of the criteria/ rules and regulations are advised to contact: Chef Sireesh Saxena # 9560197410, Chef Arvind Rai # 9560197412
- Every exhibit must be a bonafide work of the individual competitor
- An individual competitor can participate in as many classes as he/she wishes but he/she is restricted to 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.
- Competitors who bring their exhibits on the wrong day will not be judged. Please refer to the final competition schedule for your competition date. Competitors are responsible for their own exhibits and should ensure that these are made available for judging on the day and time specified.
- 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 organization is visible to judges during competition.
- Helper/Trainee accompanying the participant should not be more than 21 years of age as on 31st December 2024 and carry in original Aadhar card/Driving license.
- Competitors must ensure that no uniform or chef cap of his organization is visible to judges during judging.
- Competitors of Fruit & Vegetable carving and cocktail competition classes should register with the secretariat at least 2 hours before their schedule time to complete the registration formalities- (batch, tent card, competition code).



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- The organizers will not be held responsible whatsoever for any damage to exhibits, loss of equipment or utensils of the competitors. Competitors are to be present at their allocated display area by 4:30 pm. each day to prepare for removal of their exhibits and utensils. The organizers reserve the right to dispose of uncollected exhibits.
- 3- Tier- Wedding cakes and artistic pastry show pieces, petit fours, pralines must be removed after 4.30 pm on the day of competition.
- The organizers reserve the right to rescind, 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 8 a.m. No exhibits will be accepted for registration after 9:00 a.m. NO ONE other than competitor and his helper will be allowed to enter the competition area. Competitors and helpers should collect a "Culinary Art India 2025" badge.
- All exhibits for competition must be registered, in place and ready for judging by 9:00 a.m. on each day. Judging will take place by 9:00 a.m. Results will be announced when judging is completed.
- All competitors in live categories should report to the Kitchen Manager One hour prior to schedule time for inspection of ingredients by the judges.
- Competitors, their helpers and chefs are requested to wear a full, freshly laundered chef uniform during the competition and black shoes.
- The organizers, while taking all reasonable precautions, 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 be made after final results are issued.
- Entries would be treated on First Come First Served basis as entries in each category are limited.

The organizers ICF reserves all rights to recipes, menus, videos, photographs, sound recordings, etc. used in "Culinary Art India" Contest and Exhibition 2025. Any publication, reproduction or copying of it can only be made with the approval of the organizers. Only competitors and official photographers appointed by ICF are allowed to take photographs during "Culinary Art India" Contest and Exhibition 2025.

Competitors contravening any of the Rules and Regulations of the "Culinary Art India" Contest and Exhibition 2025 will be disqualified. Co-operate with the organizers and officials at all times. They are there to help you and ensure that the Culinary Art India runs smoothly.

Judging of prepared dishes with an assessment of the recipe. Make sure to place the recipe by the side of the display.

For all displayed exhibits (artistic, Pastry showpiece, butter sculpture, fruit & vegetable carving) 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/ table set-up/ descriptions / recipes. The method of cooking should be clearly specified, and displayed beside each dish/ preparation.

2 sets of recipes should be provided for the competition. Failure to do so would result in disqualification.

Each competitor must provide his own supporting materials and base. He/She also must ensure his/her creation can be moved to the judging area, when his/her time limit is up.

Each competitor has to bring his own raw and unprocessed commodities for live cooking competition, which will be inspected prior to the competition, to ensure that no preparatory work has been done.

Competitors who are in doubt of the interpretation of the criteria/ rules and regulations are advised to contact:

Chef Vivek Sagar | **99537 37845**

Chef Sireesh Saxena | **9560197410**

Chef Arvind Rai | **9560197412**

Note: All participants and their accompanying assistants are advised to follow Hygiene norms as per requirement.



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