

RULE BOOK 2025



Presents

22nd Annual Chef Awards 2025

Celebrating Indian Culinary Excellence

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Monday
13 OCTOBER 2025
The Ashok, New Delhi

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BRIEF HISTORY ANNUAL CHEF AWARDS

The 22nd edition on the occasion of International Chefs Day and the Annual Chef Awards, hosted by Indian Culinary Forum, it promises to be a spectacular celebration of culinary excellence. This esteemed event brings together the crème de la crème of the culinary world, recognizing and rewarding outstanding contributions to the industry. With a focus on innovation, sustainability, and creativity, this year's edition is set to inspire and delight. Renowned chefs, restaurateurs, and food connoisseurs will gather to share knowledge, showcase their skills, and honor the best in the business.

On International Chefs Day, chefs are recognized as artists. The aim is to raise awareness about the profession of chefs who play a crucial role in the hospitality industry and have set remarkable standards in the art of cooking. Chefs influence culinary trends by experimenting with new ingredients and techniques that set the tone for culinary experiences worldwide. Their creativity and innovation can transform traditional dishes into modern masterpieces and inspire other chefs and home cooks alike. In addition, their focus on sustainability and local sourcing is helping to shape the future of food culture.

ABOUT INDIAN CULINARY FORUM

The Indian Culinary Forum is the Indian association of professional chefs. It was founded in 1987 in New Delhi under the leadership of Late. Chef Arvind Saraswat, as an exclusive non-profit organization dedicated to the promotion of culinary arts in India.

The aim of the forum is to act as a link and platform for the promotion of the national community of chefs. At the annual Chef Awards, Jury certified by WACS will ensure that a fair and uniform level is achieved with specific judging criteria and standard competition rules and guidelines.

All educational and professional activities undertaken or sponsored by the Indian Culinary Forum have a few core objectives in mind:

- Promoting and inspiring young chefs through training and competition.
- India's culinary reputation should be strengthened internationally.
- Encourage Indian nationals to consider a career in the hospitality industry.

PRESIDENT'S MESSAGE

Dear Culinary Professionals,

Indian Culinary Forum has been at the forefront, leading the industry to a culinary evolution. Dedicated to advancing culinary professionals in India, we work towards a mission to celebrate the art of cooking and its professionals. Our knowledge session, master classes, workshops, competitions and other events help us in reaching out to our large member base, industry companions and aspiring students.



As we embark on the 22nd edition of the Indian Culinary Forum's annual Chef Awards, we celebrate the passion, artistry and dedication of chefs who elevate the culinary arts. This event honors those who push the boundaries of creativity, uphold the highest standards of excellence, and contribute to the rich heritage of culinary legacy.

I take this opportunity to invite professional chefs and culinary students, to participate in large numbers and represent their organizations and institutions. I also urge hotel and restaurant management to promote participation and nominate their chefs for these awards, to give their chefs the much-deserved encouragement and also provide them with an opportunity to be amongst the winners.

Our certified panel of judges, headed by the chief jury would ensure that all the efforts put in by the participants is well recognized, and at the same time would also provide valuable insights into the participating chefs creations, and make it an insightful learning experience.

We encourage all participants to showcase their unique talents and culinary skills, adhering to the guidelines set forth in this rule book. Let's continue to inspire and be inspired.

With warm regards,
Chef Davinder Kumar
President
Indian Culinary Forum

GENERAL SECRETARY MESSAGE

A Warm Welcome to the 22nd Annual Chef Awards

It is with immense pride and heartfelt enthusiasm that I welcome all the exceptionally talented chefs gathered here for the 22nd Annual Chef Awards, thoughtfully curated by the Indian Culinary Forum. I eagerly look forward to witnessing the outstanding culinary brilliance that will unfold during the trade tests.



Our profession is undergoing a dynamic transformation, and chefs are leading this exciting evolution. This platform is not just a competition—it is a celebration of creativity, excellence, and our collective commitment to sustainability, community upliftment, and the future of gastronomy.

I take this opportunity to extend a warm invitation to professional chefs and culinary students to participate in large numbers and represent their organisations and institutions with pride. I also urge hotel and restaurant management teams to actively promote participation by nominating their chefs for these prestigious awards—an invaluable opportunity to recognise and reward talent, dedication, and hard work.

Our esteemed panel of certified judges, led by the Chief Jury, will ensure that each participant's effort is thoroughly evaluated, appreciated, and enriched with constructive feedback—making this a valuable learning experience for all.

We encourage every participant to bring forth their unique flair and culinary skill, while adhering to the standards and guidelines laid out in this rule book. Let us continue to inspire, and be inspired.

To all the participants: may your creations reflect your passion, precision, and dedication to the art and science of food. May your work today inspire the chefs of tomorrow, and reaffirm the power of cuisine to connect, uplift, and transform.

Bon appétit, and my very best wishes to all!

With culinary regards,
Vivek Saggar
General Secretary
Indian Culinary Forum

ORGANIZING SECRETARY MESSAGE

It is with immense pride and excitement that I welcome you to the ICF Annual Chef Awards 2025. As the Organising Secretary, it is both an honour and a responsibility to present this prestigious platform that celebrates the talent, dedication, and passion of culinary professionals across the country.



These awards are not just about recognition—they are about raising the bar of culinary excellence, fostering learning, and building a stronger, more connected chef community. Our rule book is a reflection of our commitment to transparency, fairness, and professionalism, ensuring that every participant has a clear understanding of the judging criteria, categories, and expectations.

This year, we are pleased to share a significant new development—****we have introduced prize money for the awardees****. This is our way of further acknowledging and supporting the hard work, creativity, and dedication that our chefs bring to the culinary world.

I invite all aspiring and accomplished chefs to participate wholeheartedly, uphold the spirit of healthy competition, and above all, continue to inspire through food.

Wishing all participants the very best!

Warm regards,
Chef Bharat Khemani
Organising Secretary
ICF Annual Chef Awards 2025

AWARD CATEGORIES

- **TOP CHEF AWARDS CATEGORIES 2025**

- **LIFE TIME ACHIEVEMENT AWARD**

- *Names recommended by the organizing committee/judges (no nominations will be invited), at least 30 years of professional experience as a chef, of which at least 20 years in gastronomy, the rest in other management positions in the hospitality and related industries.*

- **GOLDEN HAT CHEF AWARD**

- *A chef with at least 22 years of experience (including 7 years as Executive Chef) is eligible to apply*

- **SILVER HAT CHEF AWARD**

- *A chef with at least 18 years of experience (including 5 years as Executive Chef) is eligible to apply*

- **ACADEMIC SILVER HAT CHEF AWARD**

- *A chef with at least 18 years of experience (including 5 years of experience as HOD Culinary in a recognized institute) can apply*

- **PASTRY CHEF OF THE YEAR**

- *A chef with at least 18 years' experience (including 5 years' experience as a pastry chef) is eligible to apply*

- **SHRI. ANIL BHANDARI MEMORIAL – CHEF OF THE YEAR AWARD**

- *Experience of 10 years and more (at least Sous Chef)*

- **LADY CHEF OF THE YEAR AWARD**

- *08 years experience (Junior Sous Chef, CDP or equivalent and above in academia Lecturer in Culinary Arts in a recognized institute)*

AWARD CATEGORIES

• MASTER CHEF AWARDS CATEGORIES 2025

- The required professional experience for the following categories is 8 years or more (minimum DCDP)*

1. INTERNATIONAL CONFECTIONARY (Duration 3 hrs)

- Prepare two identical cakes each weighing between 1000gms to 1500Gms all-inclusive. The cakes must be glazed /sprayed and decorated during the contest. The imposed theme is "OCEAN". The shape and dimensions can be chosen freely. 03 types of PRALINES/BONBONS One type molded, one type piped and one type hand enrobed. Make 12 pieces of each, weighing between 8Gms to 13Gms. To be displayed separately.

2. ORIENTAL CUISINE

- Prepare a 4-course meal consisting of an appetizer, 2 main courses (one Chinese and one Thai), a vegetable, rice or noodle and a dessert.
- Two portions of each dish, one for tasting one for display

3. NORTH INDIAN CUISINE

- Prepare a 4-course meal consisting of a starter, 2 main courses, a vegetable, a rice, a lentil dish and a dessert (01 dish should consist of millet).
- Two portions of each dish, one for tasting and one for display

4. SOUTH/EAST/WEST INDIAN CUISINE

- Prepare a 4-course meal consisting of a starter, 2 main courses, a vegetable, a rice, a lentil dish and a dessert (01 dish should consist of millet).
- Two portions of each dish, one for tasting and one for display

5. INDIAN SWEETS

- Prepare 2 chena-based sweets, 1 khoya-based sweet, 1 besan/Suji-based sweet, 1 savory dish with accompaniments. Two portions of each dish, one for tasting and one for display, 1 sugar free.

6. KEBABS

- Prepare 3 types of tandoori kebabs & 2 types of non-tandoori kebabs (veg or non-veg) along with accompaniments. Two types of bread (01 dish should be with millets.) Two portions of each dish, one for tasting and one for display

7. INTERNATIONAL CUISINE

- Prepare a 4 Course menu consisting of an Appetizer, an Entrée, a Main course (with accompaniments) and a Dessert.
- Two portions of each dish, one for tasting and one for display

8. BAKER

- Prepare 3 types of bread loaves with different flours (maximum 600 g each), 3 types of rolls (three pieces each), 3 types of Arabic bread (three pieces each), 3 types of breakfast pastries (three pieces each) and 3 types of savory pastries (three pieces each), a total of 39 pieces. The bread is tasted.

9. FRUIT & VEGETABLE CARVER

- Carve a theme-based Fruit & Vegetable carving having a minimum usage of five items mandatorily including Watermelon & Pumpkin. The imposed theme is "AGRICULTURAL FARM"

10. BUTCHER

- The Applicant needs to carry his/her Butchery gear. The meats will be provided for skill test. **CUTS**
TBD

11. STUDENT CHEF OF THE YEAR (AGE 25 YEARS)

- Prepare One Starter, one Main course.
- 2 portions of each dish, one for tasting and one for display

RULES & REGULATIONS

REGISTRATION FEE

1. Registration Fee for Top Chef Award Categories is Rs. 3000/- (inclusive of GST)
2. Nomination Fee for Students & Master Craftsman Rs. 1500/- (inclusive of GST)
3. ICF Membership fee as mention below:
 - Corporate Chef / Executive Chef / Sous Chef: Rs. **6000 + 18% GST** or **Rs.7080/-** (with Chef Jacket)
 - JR. Sous chef / Chef de Partie / Commis: Rs. **3500 +18% GST** or **Rs. 4130/-** (with Chef Jacket)
 - Student Membership: Rs. 2000 + 18%GST or Rs. 2360/-

BANK DETAILS

Indian Culinary Forum

Account Number: 1021765594

IFSC: CBIN0280298

CENTRAL BANK OF INDIA

ASHOKA HOTEL, CHANAKYAPURI

NEW DELHI-110021

Payable by Online Transfer/Cheque/Demand Draft/UPI in Favor of Indian Culinary Forum

UPI ID & QR CODE

UPI ID 10332298@CBIN

INDIAN CULINARY FORUM



10332298@cbin

HOW TO REGISTER

STEP 1: CHOOSE A COMPETITION CATEGORY

- Research and select a Competition category that aligns with your goals and skills.
- Ensure you meet the eligibility criteria.

STEP 2: REVIEW RULES AND REGULATIONS

- Carefully read and understand the competition's rules, format, and judging criteria.
- Make sure you can commit to the competition's schedule and requirements.

STEP 3: GATHER REQUIRED DOCUMENTS

You'll need to provide

- Top chef nominee is also required to fill annexure attached in the rule book ask for open word file for submission in e format.
- Proof of culinary experience (resume, certificates, or references etc.) as per the prescribed form & annexure for Top chef nominee
- Your ICF membership detail

STEP 4: SUBMIT REGISTRATION

- Complete the registration form as per your category/membership.
- Attach payment detail, required documents and photo as prescribed in form & annexure for Top chef nominee in a sealed envelope.
- Pay the registration fee
- The enclosed form must be submitted together with proof of payment of the prescribed fees.
- Submit entries at below address:

Indian Culinary Forum
305, 3rd Floor, Plot No.2,
Vardhaman Crown Mall,
Sector-19, Dwarka,
New Delhi-110075

Phone: 8800339629, 9953737845, 9810645882

STEP 5: RECEIVE CONFIRMATION

- Wait for confirmation of your registration from the competition organizers.

STEP 6: PREPARE FOR THE COMPETITION

- Familiarize yourself with the competition format, rules, and judging criteria.
- Practice and refine your dishes and presentation
- Plan your travel and accommodations (if necessary)

IMPORTANT TIPS

- Deadline for submission of Entry Forms: 10th September 2025
- Register early to secure your spot, as spaces may be limited.
- Stay up-to-date with competition updates.
- All Applicants should be members of ICF
- Any breaks accept COVID TIME (one year & more) in the service will not be considered as experience continued, please attach your experience credential in order
- All nominations to be scrutinized by ICF scrutiny committee and certified for correctness of its eligibility criteria.
- In case of any doubts clarification to be sought from candidate in writing.
- Any category may be dropped in the event of not having minimum 4 nominations.
- All award winners will be informed on the day of the award to ensure their presence at the function.
- Maximum age in student category will be 25 years old born on/after 1st January 2001.

Participants who have doubts about the interpretation of the criteria/rules and regulations are advised to contact

Chef Sireesh Saxena **95601 97410**
Chef Bharat Khemani **98106 45882**
Chef Vivek Saggar **99537 37845**

For Membership, contact

Chef Arvind Rai **95601 97412** or
Ms Deepika Vohra **98995 57182**

TOP CHEF AWARDS: QUALIFYING REQUIREMENTS & RULES

1. Applicants for the Top Chef Awards should have been a member of the ICF for at least 02 years.
2. Applicant has to attach 2 nominations with their application failing will result in rejection of top chef application form in case of failure of nominee to undertake the trade test the top chef nomination will be rejected.
3. Top chef nomination form must submit must submit 2 nomination forms along with their application & payments for each.
4. Anyone who has won one of the ICF's top chef awards cannot nominate themselves for the next 5 years
5. Nominations are not transferable
6. It is mandatory to submit a printout of the documents according to the consecutive number of the requirements in the annex in a sealed envelope labelled with the contact details, name and category for which you are applying.
7. Please fill in the questionnaire carefully as prescribed and send it together with the nomination form, the questionnaire is submitted to the top award jury together with the nomination form for marking
8. We always send you an open word file (if not, please ask for it). Please fill it out on your desktop/laptop and save a copy of the questionnaire and the nomination form for your further use. Do not fill in the questionnaire by hand, but by computer and do not change the formatting/font or size. Hand written /filled QUESTIONNAIRE will not be considered & disqualified
9. A soft -copy of the complete form and questionnaire will be requested once your nominations have been accepted
10. The constant repetition of one and the same point in different questions makes the text unnecessarily difficult and makes understanding and the examination more difficult. This can lead to numbers being deducted or disqualification.
11. It has been found that some nominations have been filled with forged and false documents / copies / information. Please note that these documents can be verified with the organizations and/or the originals will be asked in person before scrutinizing committee, otherwise the nominations will be disqualified
12. Documents and certificates must be self signed, if you are not in employment. If you are employed, please have them crossed signed by the GM /HR of the hotel
13. The certificate of a WACS judge or a Judging seminar participant is only valid for 5 years if not renewed will not be considered
14. **The competition will be conducted only if minimum FIVE entries are there in each individual category.**

MASTER CHEF COMPETITION: GENERAL GUIDELINES

1. The competition is aimed at a professional restaurant, a hotel, a pastry shop, a bakery, a catering organization and a catering institute.
2. All participants must bring their own utensils, kitchen equipment/tools, plates, bowls, etc. for presentation and serving.
3. Smaller kitchen appliances such as hand blenders etc., which are not provided by the organizer, are permitted in the competition kitchen.
4. The collection and disposal of all waste is the responsibility of each individual participants. Points will be awarded for hygiene and cleanliness.
5. The organizer and its committee are not liable for any damage caused by mishaps and/or misplaced equipment. Participants are asked to take precautions for their safety and that of their belongings.
6. Certificates of participation can be collected from the secretariat on the day of the competition at the end of the event.
7. Competitors will be provided with similar equipment. Each kitchen station has a stove with 4 hobs, a built-in oven, a sink and a refrigerator (shared use). Possible details will be announced in the course of the competition.
8. All participants must wear chef uniforms. The name or logo of the company must not be visible to the judges during the competition, even when using crockery and cutlery.
9. Five points will be deducted for each offence, such as revealing identities, using prohibited seasoning, bringing in half-finished products.
10. Participants will be informed about the start and finish times. An extension of the time at the participant's own discretion is not permitted.
11. The entry fee will not be refunded if the competition is abandoned for reasons beyond the control of the organizer or if the participant withdraws from the competition.
12. Participants must submit menus and recipes together with their registration, which must be displayed on the day of the competition.
13. The decision of the jury is valid and binding.
14. All participants must be members of the Indian Culinary Forum.
15. Entries without registration fees will not be considered. Payments should be made in INR by cheque/DD/online transfer in favor of 'Indian Culinary Forum'.
16. Entries will be accepted in the order in which they are received.
17. Change of category, for whatever reason, is not possible once the entry has been accepted.
18. Participants will receive a notification from ICF about the schedule of the Trade tests.
19. Please download a copy if you need more forms.
20. Participant can only participate in one category.
21. Entrants may be asked to use ingredients/products from the sponsors.

HINTS, TIPS AND ADVICE

1. Please follow the rules carefully.
2. The criteria for judging all dishes begin with the description; a brief description of the ingredients and method is required.
3. The ingredients and side dishes should harmonize with the main part of the dish and meet contemporary standards for nutritional values.
4. Unnecessary ingredients should be avoided and practical, acceptable cooking methods should be used.
5. No change to the category is permitted once the entry has been accepted.
6. Entrants are advised to avoid the use of beef and pork.

JUDGING CRITERIA

- Jury to be briefed in case of any discrepancy of related issues.
- Members of the Jury will do individual markings
- The person who gets the highest marks will be the winner.
- Applicant who gets at least 85%marks will be considered for award.
- Awards will not be announced if none of the nominee gets a minimum of 85%marks
- All members of the Jury will sign the marks sheet with all the details and submit to the Chairman of the Juries.
- The marks sheet should be finalized by the judges in ink before submitting it.
- Jury members will be instructed not to influence, push, or highlight any positive or negative side of any nominee at any time.
- Every judge will mark the sheets as per his/her evaluation.
- For all categories members of the Jury will do individual markings.
- Final result sheets to be signed by all members of the Jury and the results are to be kept confidential.
- The chairman of the Jury will scrutinize all the mark sheets and will announce the winner with the final marks.
- All jury members to present before the start of the competition.

MASTER CHEF: PARAMETER OF SCORING

1.	Hygiene (Uniform, Personal, Workstation	0-10
2.	Wastage, Spoilt or Burnt	0-10
3.	Mis-en-place	0-10
4.	Visual Appeal with No Spills/Fingerprints	0-10
5.	Culinary Skills	0-20
6.	Taste & Texture of Main Dish	0-20
7.	Taste and Texture Accompaniments	0-20
	TOTAL	100

TOP CHEF AWARDS: PARAMETER OF SCORING

1. Educational Qualifications: Maximum Marks 18

1or 2 year Diploma Course & Apprenticeship	10 marks
3 or 4 year Professional Course with or without Graduation	15 marks
1or 2 year Diploma Course & Apprenticeship + Graduation (any)	12 marks

Additional Marks

if Post Graduation/PGD/MBA/Masters/in Hospitality field + PhD in any stream	03 marks
if Post Graduation/PGD/MBA/Masters in any other stream	02 marks

2. Work Experience: Maximum Marks 15

In case of additional experience beyond the above: Maximum Marks 05

Note: the candidate receives the full 15 marks on the Minimum qualifying experience. The candidate is entitled to an additional 5 marks (maximum) for his/her additional experience beyond the minimum qualifying experience required for nomination as listed under Professional Experience.

Minimum qualifying experience required as per categories

Awards	Experience (Years)
Golden Hat	A chef with at least 22 years of experience (including 7 years as Executive Chef) is eligible to apply
Silver Hat	A chef with at least 18 years of experience (including 5 years as Executive Chef) is eligible to apply
Academic Silver Hat	A chef with at least 18 years of experience (including 5 years of experience as HOD Culinary in a recognized institute) can apply
Pastry Chef of the Year	A chef with at least 18 years' experience (including 5 years' experience as a pastry chef) is eligible to apply
Lady Chef of the Year	08 years' experience (including 4 years' experience as Junior Sous Chef or equivalent and above / in academia Lecturer in Culinary Arts in a recognized institute)
A.B. MEMORIAL- Chef of the year	Experience of 10 years and more (at least Sous Chef)

3. Significant Achievements : Maximum Marks 18

1.	Books published (Books for consideration must have an ISBN and list you solely as the author or as a co-author)	0-03 marks
2.	TV /Social live shows presented by reputed media house /Organization where you as chef presenting food preparation skills	0-03 marks
3.	Coverage by Print Media Subject of Coverage should be (E.g. recipe, Write Up, Social Work, Extra Ordinarily Record, Coverage of your Organization with your name and/or photo etc.)	0-03 marks
4.	Moderator-speaker in Conferences	0-03 marks
5.	Conceptualization of concept in hospitality industry	0-03 marks
6.	Other Significant Achievements including Skill development (Which have not been covered)	0-03 marks

4. Achievements in Culinary Excellence : Maximum Marks 22

1.	Award equivalent to Golden/Silver/Lady chef of the year	05 marks
2.	Award equivalent to Master Chef of the year	02 marks
3.	WACS certified judge or seminar with international/national exposure as jury	04-07 marks
4.	Or If not valid WACS certified judge with international/national exposure as jury	02-05 marks
5.	International participation exposure as a competitor/ winner (Bronze / Silver / Gold)	02/03/04/05
6.	Seminar & Certificates BY ICF/ other recognized forums & Other Achievements in Culinary Excellence not covered in 1,2,3,4,5	00-03 marks

5. Professional Courses attended : Maximum Marks 12

1.	Food safety training - HACCP, ISO22000, FSSAI- FoSTaC level-1 courses	03 marks
2.	Or Food safety training catering HACCP, ISO22000, FSSAI -FoSTaC, level-2 & above	05 marks
3.	Relevant training in food manufacturing by FSSAI -FoSTaC	03 marks
4.	Fire Safety Course	02 marks
5.	Relevant Training in First Aid	02 marks
6.	Any other professional course attended (relevant to the hospitality/food industry) that is not listed in Annex 1 C	0-03 marks

6. Contribution to Chef Community/Public Profiling: Maximum Marks 10

Active Participation in ICF activities, or other NGOs/Forum/organization/foundation with the Primary Objectives of chef's welfare, chef's education, child welfare, general education, food safety, poverty-hunger eradication, organic, plantation, development of rural resources, safe guarding social and cultural heritage of the communities, rural employment programs, support and assist access to markets for rural producers or any other movement related)

NOMINATION AND MEMBERSHIP FORMS

INDIAN CULINARY FORUM
22nd Annual Chef Awards 2025



TOP CHEF AWARD NOMINATION FORM

(Golden Hat, Silver Hat, Academic Silver Hat, Pastry Chef of the Year,
Lady Chef of the Year & SHRI A. B. Memorial – Chef of the Year)

**(Please attach relevant documents and certificate supporting
your credentials, also please use extra sheets, in case needed)**

Name _____ Designation _____

Hotel/Restaurant/College _____

Address _____

Mobile No. _____ E-Mail _____

ICF Membership Number (Mandatory) _____

Nomination Fee: - Rs. **3000/-** (please attach detail of payment)

(Payable by Online Transfer/Cheque/Demand Draft/UPI in favor of Indian Culinary Forum)

I wish to nominate Chef / myself for the following category of Awards:

✓	Awards	Eligibility
	Golden Hat	A chef with at least 22 years of experience (including 7 years as Executive Chef) is eligible to apply
	Silver Hat	A chef with at least 18 years of experience (including 5 years as Executive Chef) is eligible to apply
	Academic Silver Hat	A chef with at least 18 years of experience (including 5 years of experience as HOD Culinary in a recognized institute) can apply
	Pastry chef of the year	A chef with at least 18 years' experience (including 5 years' experience as a pastry chef) is eligible to apply
	Lady Chef of the Year	08 years experience (including 4 years experience as Junior Sous Chef or equivalent and above / in academia Lecturer in Culinary Arts in a recognized institute)
	A.B. MEMORIAL Chef of the year	Experience of 10 Years and Above (Min. Sous Chef)

The endorsement is by the Hotel General Manager/HOD

Name & Signature of the Executive Chef

Name of the GENERAL MANAGER & Hotel Stamp

Signature of Applicant

TOP CHEF AWARD QUESTIONNAIRE

(Documents & Certificates to be self attested if not in service if employed please get them certified from the GM /HR head of the hotel).

1. Educational Qualifications: Maximum Marks 18

1or 2 year Diploma Course & apprentice ship	10 marks
3 or 4 Yrs Professional Course with or without graduation	15 marks
1or 2 year Diploma Course & apprentice ship +graduation(any)	12 marks

Additional Marks

if Post Graduation/PGD/MBA/Masters/in Hospitality field + PhD in any stream	03 marks
if Post Graduation/PGD/MBA/Masters in any other stream	02 marks

Note: PhD / Post Graduation / PGD / MBA / Masters in any stream will be considered. But Additional qualification in Hospitality field will take as added consideration/advantage in marking.

Educational Qualifications in below order (latest on top)

	mm/yyyy - mm/yyyy	Qualification	University/College/School/Institution
1			
2			
3			
4			
5			
6			

Please Add the Rows as needed

2. Work Experience: Maximum Marks 15

In case of additional experience beyond the above: Maximum Marks 05

Note: Candidate will be eligible for additional 5 marks (maximum) as per his/her additional experience beyond & above Minimum qualifying experience required for the nomination as listed in Work Experience .

Minimum qualifying experience required as per categories

√	Category of Awards	Experience (Years)
	Golden Hat	22 and above out of which 7 Years Experience as Executive Chef /HOD Culinary in the recognized Institute
	Silver Hat	18 out of which 5 Years' Experience as Executive Chef
	Academic Silver Hat	18 out of which 5 Years' Experience as Executive Chef/HOD Culinary in the recognized Institute
	Pastry chef of the Year	18 out of which 5 Years' Experience as Executive pastry Chef/HOD Culinary in the recognized Institute
	Lady Chef of the Year	10 out of which 4 Years' Experience as Sous Chef and above or Professor / Lecturer Culinary in the recognized Institute
	A.B. MEMORIAL Chef of the year	Experience of 10 Years and Above (Min. Sous Chef)

Note: Any breaks except COVID TIME (one year & more) in the service will not be considered as experience continued, please attach your experience credential in order.

Work Experience in below order (latest on top) no need to explain your duties

	mm/yyyy - mm/yyyy	Designation	Organization
1			
2			
3			
4			
5			
6			

Please Add the Rows as needed

3. Significant Achievements : Maximum Marks 18

- Books published with your name as author or co-author, write ISBN as well copy of cover & back with first two pages should be attached should clearly showing ISBN

(Note: a book without ISBN & not showing you as author or co-author will not be considered)

	Book Name	Publisher	Subject	ISBN	Publish year
1					
2					
3					
4					

Please Add the Rows as needed

- TV /Social live shows presented by reputed media house /Organization where you as chef are presenting food preparation skills (please submit some key images)

Note: self made media show on YouTube /face-book page /etc will not be considered

	Air Date	Show Name	TV / Organization	Name of Dish you demonstrated
1				
2				
3				
4				
5				

Please Add the Rows as needed

- Coverage by Print Media (all coverage to be written and copies of coverage should be attached in order) Subject of Coverage (E.g. recipe, Write Up, Social Work, Extra Ordinarily Record, Coverage of your Organization with your name and/or photo etc.)

	Date	Newspaper/Magazine	Head Line	Subject of Coverage
1				
2				
3				
4				
5				

Please Add the Rows as needed

- Moderator-speaker in Conferences
- (Note: detail of conference, invite mail, and photos should be attached in order)

	Date	Conferences	Organizer	You spoke on : Subject
1				
2				
3				
4				
5				
6				

Please Add the Rows as needed

- Other Significant Achievements (Which have not been covered) included Skill development (any work done to train people out of the box accept your formal duties.
- Maximum 150 words 10 line.

Be brief : 150 words maximum / Ten lines only in Font Size 10

- Conceptualization of concept in hospitality industry (please write about conceptualization which has turned the trend of the industry please write about the impact of the concept on the hospitality industry or on Organization (please attach testimonials in form of print media / appreciation letter etc.)
- **Maximum 150 words on your concept and its impact on industry or on Organization**

Be brief : 150 words maximum / Ten lines only in Font Size 10

4. Achievements in Culinary Excellence : Maximum Marks 22

(Awards/ participation / winning certificates of ICF or other recognized forums, WACS certified judge or attended Judging seminar, International participation exposure as Judge or as a Competitor)

Note: valid documents should be enclosed in annexure, WACS certified judge or Judging seminar certificate is only valid for 5 years if not renewed will not be considered.

Awards (Golden/Silver/Lady chef etc. of the year or master chef of the year or equivalent)

	Award Name	Organization	Object of Award	Date
1				
2				
3				

Please Add the Rows as needed

Certificates of ICF or other recognized forums (please attach copy of Certificate)

	Certificates Name	Organization	Subject of Workshop/Seminar	Date
1				
2				
3				
4				

Please Add the Rows as needed

WACS certified judge or attended Judging Seminar (Please attach copy of Certificate)

	Date	Name of WACS Trainer	Your score	Valid till
1				
2				

Please Add the Rows as needed

Participation exposure as Judge (International /National) (Please attach copy of Certificate)

	Date	Name of the competition	Place	Country
1				
2				
3				
4				

International Participation exposure as a Competitor or winner (Bronze / Silver / Gold) (Please attach copy of Certificate OR photo of Memento trophy)

	Date	Name of the competition	Medal won	Place /Country
1				
2				
3				
4				

Please Add the Rows as needed

Other participation, Achievements product development not covered above

	Date	Achievements	Organization	Place /Country
1				
2				

Please Add the Rows as needed

5. Professional Courses attended: Maximum Marks 12

Any other Professional course attended (relevant to the hospitality/food industry) which has not been mentioned in annexure 1-C. E.g. food safety training for catering –food manufacturing by HACCP, ISO22000. FSSAI –fostac, Fire & safety courses, first aid (Should have certifications for food safety).

Note: certificate of Food safety course is only valid till refresher due date or for maximum 5 years if not renewed/upgraded will not be considered.

	Date	Food safety /fire safety /First Aid Course Name	Duration	Level	Accreditation Body	Valid Till
1						
2						
3						
4						
5						

Please Add the Rows as needed

	Other Professional Courses	Duration	University/College /institution	Classroom /Online/ /Distant
1				
2				
3				

Please Add the Rows as needed

6. Contribution to Chef Community/Public Profiling: Maximum Marks 10

(Active Participation in ICF activities, or other NGOs/Forum/organization/foundation with the Primary Objectives of chef's welfare, chef's education, child welfare, general education, food safety, poverty–hunger eradication, organic, plantation, development of rural resources, safe guarding social and cultural heritage of the communities, rural employment programs, support and assist access to markets for rural producers or any other movement related) .

	Name of the organization / NGO	Period / Year of Engagement	Duties & Task Fullfilled	Impact (Please write 50 words impact you made with your work on the society/NGO/Org.
1				
2				
3				
4				

Please Add the Rows as needed

Details of self-attested photocopy of documents attached in order: Please list the attached documents as annexure.



MASTER CHEF AWARD NOMINATION FORM

(Please attach relevant documents and certificate supporting your credentials, also please use extra sheets, in case needed)

Name _____ Designation _____

Experience _____ ICF Membership Number (Mandatory) _____

Hotel/Restaurant/College _____

Address _____

Mobile No. _____ E-Mail _____

Nomination Fee: - Rs. **1500/-** (please attach detail of payment)

(Payable by Online Transfer/Cheque/Demand Draft/UPI in favor of Indian Culinary Forum)

I wish to nominate Chef / myself for the following category of Awards:

✓	Category	✓	Category
1	MASTER CHEF INTERNATIONAL CONFECTIONARY	7	MASTER CHEF INTERNATIONAL CUISINE
2	MASTER CHEF ORIENTAL CUISINE	8	MASTER CHEF BAKER
3	MASTER CHEF NORTH INDIAN CUISINE	9	VEGETABLE CARVING
4	MASTER CHEF SOUTH/EAST/WEST INDIAN CUISINE	10	MASTER BUTCHER
5	MASTER CHEF INDIAN SWEETS	11	STUDENT OF THE YEAR (MALE)
6	MASTER CHEF KEBABS	12	STUDENT OF THE YEAR (FEMALE)

The endorsement is by Reporting officer of unit

NOTE: Recommendations by Reporting Officer via email are also valid

Designation Name & Signature of the Reporting officer

Name of Nominee

Signature of Applicant

Chef Coat Size



Photo of Self in
Uniform

**INDIAN CULINARY FORUM
MEMBERSHIP FORM**

(TO BE FILLED IN CAPITAL OR PRINT)

Date: _____

Name _____ Sex (Male / Female) _____

Designation _____ Organization Name _____

Organization Address _____

Tel No (OFFICIAL): _____ OFFICIAL Email _____

Tel No (PERSONAL): _____ PERSONAL Email _____

Date of Birth _____ Wedding Anniversary _____

Address Residential _____

Professional Experience: _____

To be endorsed: Proprietor () / General Manager () / Executive Chef () / ICF Member ()

Mr /Ms _____

Signature of Applicant

Membership Fee

Corporate chef / Executive chef / Sous chef / Academician: (6000 + 18% GST) INR. 7080/- with Chef Coat

Jr. Sous Chef / Chef de Partie / Commis : (3500 +18% GST) INR. 4130/- with Chef Coat

Student Membership (2000 + 18% GST) INR. 2360/- without Chef Coat

(Payable by Cheque/ Demand Draft in favor of Indian Culinary Forum)

Bank Details: Indian Culinary Forum S/B AC: 1021765594, IFSC: CBIN0280298

CENTRAL BANK OF INDIA, ASHOK HOTEL, CHANAKYAPURI, NEW DELHI -110021

Name of Bank: _____ Cheque Number: _____

Dated: _____ AMOUNT (in words) _____

In figures: _____

----- FOR OFFICE USE -----

Active membership is granted to Chef _____ by the board of ICF on

ICF GENERAL SECRETARY

ICF PRESIDENT



13th Knowledge Summit 2025

Venue: The Ashok New Delhi
Monday, 13th October 2025

REGISTRATION FORM

Name _____
Designation _____ ICF MEMBERSHIP NO. _____
Mobile No. _____ E-Mail _____
Your Address _____

ORGANISATION DETAIL

Organization Name _____
Organization Address _____

Telephone No. _____ E-Mail _____
Date _____

_____ Signature

REGISTRATION FEE FOR ICF MEMBERS RS.750/-
REGISTRATION FEE FOR NON MEMBERS RS.1500/-

UPI ID & QR CODE:

UPI ID 10332298@cbi



TRADE TEST DATES

6th to 8th October, 2025

Banarsidas Chandiwalla Institute of Hotel Management & Catering Technology

G7V9+R46, Chandiwalla Estate,
Maa Anandmai Marg, Near Govindpuri Metro Station,
Kalkaji, New Delhi, Delhi 110019

&

Institute of Bakery and Culinary Arts

C- 6 & 7 Ground Floor, New Krishna Park Vikaspuri,
Near Janakpuri West Metro Station, New Delhi- 110018

Pre-Event Briefing: 1st October 2025

Banarsidas Chandiwalla Institute of Hotel Management & Catering Technology

ANNUAL CHEF AWARDS CEREMONY

Monday, 13th October 2025

The Ashok, New Delhi

ICF SECRETARIAT

Indian Culinary Forum
305, 3rd Floor, Plot No.2,
Vardhaman Crown Mall, Sector-19,
Dwarka, New Delhi-110075

Phone

8800339629, 9560197410
9810645882, 9953737845, 9560197410

BANK DETAILS

Indian Culinary Forum
Account Number: 1021765594
IFSC: CBIN0280298
CENTRAL BANK OF INDIA
ASHOKA HOTEL, CHANAKYAPURI
NEW DELHI-110021

UPI ID & QR CODE

UPI ID 10332298@cbin