

# Delhi Dazzles In IIHM YCO19 Opener

**Pomp and Splendour Mark the IIHM YCO 19 Opening Ceremony amidst Diplomats, Hospitality Icons & Young Students**

**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

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 cheffestants took the stage,



Cheffestants 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.

## #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**

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

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.



"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.



"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.



"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.



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.

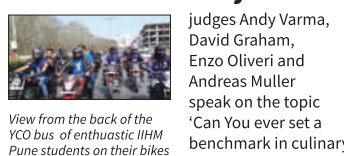


Anushka Chhabra, a student of IIHM and a disciple of Padma Bhushan Uma Sharma for 12 years, regaled the international audience with a performance of traditional Indian dance form Kathak.

## 'HERO'S WELCOME WITH A MOTORCADE'



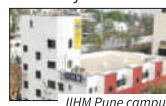
## IIHM escorts YCO heroes across Pune city in a colourful bike rally



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

**Pune, Jan 30:** The cheffestants 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 Pune campus

## 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.



YCO contestants and Team IIHM Bangalore in full force!

**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 centrestage. 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.



IIHM Bangalore campus.

## Indismart Digital Initiative launched



IIHM Pune campus

**Kolkata, Jan 28:** A new concept from the world of Indismart was launched at the opening ceremony of the #YCO2019. "Indismart Digital Initiative will change the face of education and healthcare in this Mobile First World," said Dr Suborno Bose, chief mentor, IIHM and CEO, Indismart Global. "Based on a Cloud Platform, it will change the way technology works, create a digital marketplace and improve quality of life," he added.



IIHM Pune campus

## 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



IIHM Pune campus

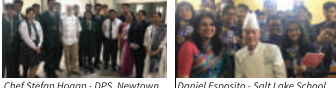
The IIHM and YCO 2019 outreach programme, aimed at grooming the future stars of hospitality sector, saw different YCO mentors interact with students in schools all over India. Some of the mentors like Canada mentor Daniel Esposito visited Kothari International School in New Delhi, Bhutan mentor Tshewang 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!'

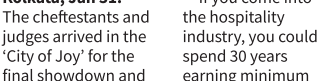
## Leading Kolkata Schools host IIHM Culinary Stalwarts



Chef Gary Maclean, National Chef of Scotland at La Martiniere



Chef Stefan Hogan - DPS, Newtown



Daniel Esposito - Salt Lake School

**Kolkata, Jan 31:** The cheffestants 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.

## IIHM Delhi kitchen wows Guests



IIHM Pune campus

**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 cheffestants, 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.