

SNIPPETS

FRANCE WINS IIHM'S YCO19

ROMANIA WIN SILVER, ENGLAND BRONZE, IN THE WORLD'S BIGGEST OLYMPIAD

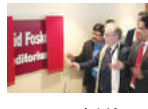


Oxford Cambridge Club Executive Chef praises IIHM training



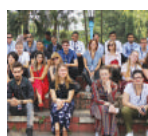
1 Feb 2019: Chef Stuart Littlejohn, Executive Chef of iconic Oxford and Cambridge Club in London was full of praises of the students of IIHM on his first visit to YCO 2019.

Prof. David Foskett auditorium in IIHM Global Campus inaugurated



1 Feb 2019: A 140-seater, state-of-the-art auditorium named after Prof David Foskett was inaugurated at the IIHM Global Campus on 1st February. "I feel honoured to be a part of the culinary world and I would like to see the culinary arts as a subject of study and excellence."

ERASMUS student exchange programme in France



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

Kolkata, Feb 2: Three thrilling rounds across four cities and six days later; Cyrene Randrianasolo of France won the 5th International Young Chef Olympiad presented by International Institute of Hotel Management (IIHM). She lifted the winner's trophy, a cheque of \$10,000 and bagged a gold medal after defeating 49 other countries. Cyrene was joined on stage by silver medal winner Bogdan-Petru of Romania and bronze winner Luke Hayward of England.



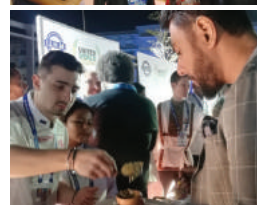
Sanjeev Kapoor & Ranveer Brar India's top iconic Chefs judging the YCO 19 finals.



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

United World of Young Chefs at Novotel uniquely showcases each country's national dish

Kolkata, Feb 1: Young chefs and their mentors from over fifty of the world's leading culinary nations share their roots, culinary culture and the extraordinary ways in which food unites us.



TOP 10		
FRANCE Cyrene Randrianasolo Albert De Mun Hotel and Catering School	GOLD Cyrene Randrianasolo (Mentor: Causimon Magdala)	SILVER Bogdan-Petru-Alin Vandici (Mentor: Adrian-Lucian Sipoteanu)
ENGLAND Luke Hayward University College of Birmingham	FRANCE Albert De Mun Hotel and Catering School	ROMANIA ICEP Hotel School
USA Tianxu Dai Johnson and Wales University	FRANCE Albert De Mun Hotel and Catering School	ENGLAND University College of Birmingham
SWEDEN Amy Allegrini Hobson Virginska Gymnasiet	FRANCE Albert De Mun Hotel and Catering School	ENGLAND University College of Birmingham
PHILIPPINES Valery Jane Rodriguez Anthony De La Salle College of Saint Benilde	FRANCE Albert De Mun Hotel and Catering School	ENGLAND University College of Birmingham
SCOTLAND Jordan Mckenzie City of Glasgow College	FRANCE Albert De Mun Hotel and Catering School	ENGLAND University College of Birmingham
JORDAN Mona Mohammed Hasan Ramouni The Royal Academy of Culinary Arts	FRANCE Albert De Mun Hotel and Catering School	ENGLAND University College of Birmingham
SINGAPORE Henry Tan Jung Ming Al-Sunrice Global Chef Academy	FRANCE Albert De Mun Hotel and Catering School	ENGLAND University College of Birmingham
NEW ZEALAND Eden Frank New Zealand School of Food and Wine	FRANCE Albert De Mun Hotel and Catering School	ENGLAND University College of Birmingham
ROMANIA Bogdan-Petru-Alin Vandici ICEP Hotel School	FRANCE Albert De Mun Hotel and Catering School	ENGLAND University College of Birmingham

<ul style="list-style-type: none"> Plate Winner Matthew Potgieter, South Africa Best Dessert Dish in Round 1 Ahmed Alawadhi, Bahrain Late Shakuntala Devi Award for Best Vegetarian Dish Creation Award in Round 2 Andrea Guardiani, Italy Best Hygienic Practice Jordan Mckenzie, Scotland Best Hygienic Practice Cyrene Randrianasolo, France 	<ul style="list-style-type: none"> Best Hygienic Practice Henry Tan Jung Ming, Singapore Best Ambassador Award Ryan Malone, Ireland Best Ambassador Award Eden Frank, New Zealand Best Ambassador Award Gizem Öznacar, Switzerland The Mentors Nomination Award Elna Seguin, Canada The Mentors Nomination Award Daniel Busuttill, Malta 	<ul style="list-style-type: none"> The Mentors Nomination Award Jordan Mckenzie, Scotland The Rising Star, Delhi Rounds Yea Rim Kim, South Korea The Rising Star, Pune Round Tafadzwa Nigel Siyanga, Zimbabwe The Rising Star, Bangalore Round Tracy Celine Uranie, Seychelles Welcome Skills Special Achievement Award Aqsa Iqbal, Bangladesh
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GLOBAL MANIFESTO TO LEARN, CONNECT & NETWORK



IIHM signs MOUs with 50 countries

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

1 Feb 2019: Following this, in the impressive Central Hall of the campus, cheered on by hundreds of IIHM students, 50 of the World's finest culinary colleges reiterated their commitment to IIHM's Global Connect Manifesto To Learn, Network and Connect with each other.



QUOTE

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



Dr Suborno Bose
Chairman
YCO Global Council
Co-chairman & CEO
International Hospitality Council