



AN INTERNATIONAL INSTITUTE OF HOTEL MANAGEMENT WORLD EVENT

ITALY WINS IIHM YOUNG CHEF OLYMPIAD SINGAPORE WINS SILVER, ICELAND BRONZE; AT WORLD'S BIGGEST CULINARY OLYMPIAD



UN World Tourism Organization Secy Gen lauds IIHM's role as a leader.

Zurab Pololikashvili
UNWTO Secretary-General

"IIHM has emerged as a true leader in the tourism sector by connecting India's talented youth to the wider sector and the world. Furthermore the IIHM Global Centre of tourism and Hospitality research is a forum that will enhance this unique relationship between hospitality education and employers."



"IIHM is an incredibly powerful vehicle for its commitment to rebuilding Tourism and a stronger World."

Anita Mendiratta
Special Advisor to Secretary General at The UN World Tourism Organization (UNWTO), Founder & President of Anita Mendiratta & Associates



IIHM's YCO Global Classrooms have become Hospitality Education Hubs for over 100 countries in last 8 years.

IIHM's YCO technical teams work tirelessly across all IIHM Campuses. They successfully connected the YCO Global Studios to over 50 countries, and the best Culinary schools, across the World. They trained participants, mentors and judges for a seamless educational connect. YCO22 has shown the path to the future of Global Hospitality education: A blend of real and virtual classes.



(L-R) Ernest Immanuel, Director, IIHM-Hyderabad; Saachari Chowdhury, Director, IIHM-Bangalore; Sameer Mehta, Director, IIHM-Goa; Abdulrahman Ahmed, CCO, IIHM Group, Director, IIHM-Delhi; Shaabam Halidar, Director, IIHM-Ahmedabad; Dr. Subhro Bose, Chairman, IIHM Group and Founder, YCO; Sanjukta Bose, Co-founder, IIHM Group, Director, IIHM-Kolkata; Sakari Sarkar, Director, New Business-Indiamart Group; Rupinder Khurana, Director, IIHM-Pune; Rina Gorsi Chaturvedi, Director, IIHM-Jalpur; Chef Sanjay Kak, Director Culinary Arts, IIHM

7 days, 6 continents and 24 time zones - IIHM YCO22 Leads the Way for Hospitality Education & Collaboration

The winners of the Grand Finale of the 8th International IIHM Young Chef Olympiad were announced at a marvellous virtual Closing Ceremony on 5th February 2022. Matteo Cignetti from Italy bagged Gold, the glittering trophy, the Digital Certificate and cash prize of USD 5,000. The silver trophy went to Chong Jia De from Singapore, while Halldor Hafliadason from Iceland won bronze to secure third place in the competition. The World's Biggest Culinary Battle signed off with a note of positivity, hope and unity that are essential to support YCO22 theme of the UN Sustainable Development Goals (SDGs) to make the world a better place to live. Beating all constraints, YCO2022 managed to connect over 50 countries of the world and uniting everyone on this unique platform. Through 8 years YCO has been connecting and uniting over 100 countries of the world on this wonderful platform.



"IIHM is the new benchmark in Hospitality Education... YCO22 has shown the World. IIHM's resolve and great technological leadership... I am completely and truly amazed."

PadmaShri Chef Sanjeev Kapoor

50+ COUNTRIES

From Bulgaria to Barbados, Iceland to Costa Rica... Over 50 of the World's finest culinary Nations and Colleges are participating.

176 CAMERAS

Over 170 strategically placed video cameras in Campus Kitchens in every corner of the World, bringing the live feed to you and the YCO Judges.

200 ICONIC CHEF JUDGES

Chaired by David Foskett, MBE, the world's most respected YCO Culinary Jury includes icons like Brian Turner, Sanjeev Kapoor and Chris Galvin... who are further supported by their country's finest culinary adjudicators.

150 HOSPITALITY STALWARTS

Leaders of the Hospitality industry, these Masters will hold forth in over 140 expert sessions concerning the most vital issues of the day.

40 WORLD'S FINEST YOUNG CHEFS

Chosen after the most rigorous selections by their colleges to proudly represent their countries for the most coveted title in Culinary World. IIHM Young Chef Olympiad.

YCO 2022 WINNERS

Gold Medal

- ITALY

Silver Medal

- SINGAPORE

Bronze Medal

- ICELAND

Plate Trophy

- ARMENIA

Best Knife Skills

- IRAN
- ITALY
- CANADA
- NAMIBIA

Best Vegetarian Dish

- ENGLAND

Best Crème Caramel Dish

- BULGARIA

Best Hygiene and Kitchen Practice

- Greece
- Iceland
- Iran
- Nepal

Kitchen Cut Management Award

- Switzerland

Best Ambassadors

- India
- Mexico
- Switzerland
- Iceland
- Greece
- Namibia

Mentor Awards

- Nigeria
- Italy
- Canada
- Nepal
- Spain
- England

Prof. Zenobia Nadirshaw - Nadirshaw International Diamond Research Awards Certificates of Merit

- Kenya
- Bangladesh
- India
- Italy

Highly Commended Certificate
International Institute of Hotel Management, India

The 2022 Winner of the Prof. Zenobia Nadirshaw International Diamond Research Awards
Emily Fairweather - Undergraduate, Sheffield Business School, Sheffield Hallam University

Spirit of Young Chef Awards

- Kulsum Hussin
- Andreas Muller
- Enzo Oliveri