

IHMagine 2026

Culinary Competition

Where Culinary Meets Innovation

10th - 11th and 12th October 2026



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The Idea...

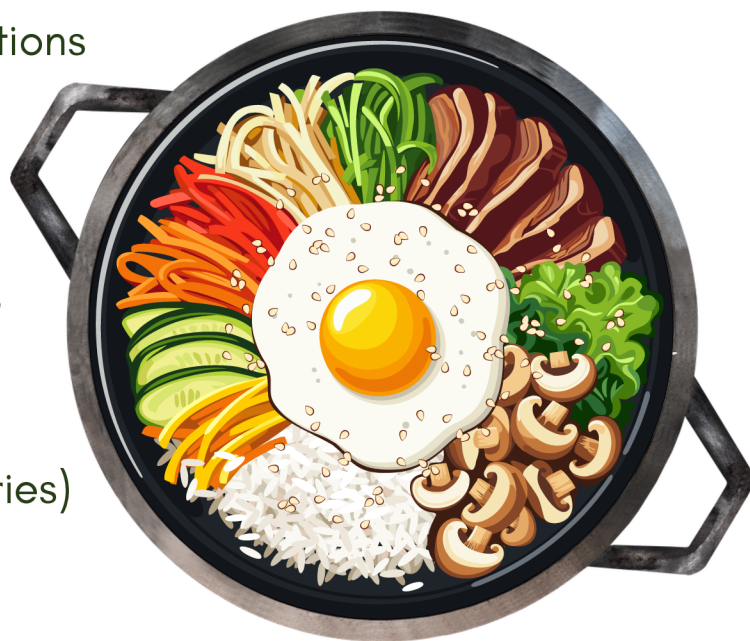
IHM-A proudly presents its **first Culinary Competition, IHMAgine - Where culinary meets innovation**, bringing together aspiring chefs, hospitality professionals, and culinary educators on a common platform to celebrate excellence in the culinary arts.

This competition is envisioned as a prestigious event that fosters learning, healthy competition, industry collaboration, and professional networking while showcasing the highest standards of culinary craftsmanship.

Who can participate

The championship welcomes participation from:

- T Hospitality Management Institutions
- T Culinary Schools
- T Hotel Management Colleges
- T Professional Chefs
- T Bakery and Pastry Professionals
- T Independent Culinary Entrepreneurs
- T Home Bakers (selected categories)



Judging Criteria

Participants will be evaluated based on internationally recognized culinary standards, including:

- | | |
|-------------------------------|---|
| T Technical proficiency | T Organization and professionalism |
| T Taste and flavour balance | T Sustainability and responsible ingredient utilization |
| T Creativity and originality | T Overall dining experience |
| T Presentation and aesthetics | |
| T Hygiene and food safety | |

Competition Categories

The championship will feature a diverse range of competitions designed for students, professionals, and culinary enthusiasts, including:

Day- 1 Student Category

- T Plated Dessert
- T Cake Decoration
- T Non-Alcoholic Beverage Innovation
- T Classical Three-Course Menu
- T BioKraft Cultivated Chicken

Day- 2 Student and Parent Team Category

- T Dessert Competition
- T Family Recipe Competition
- T Cultivated Chicken Demo/ Master Class

Day- 3 Professional Category

- T Mystery Basket Three-Course Menu
- T Sculpted Cake Competition
- T Professional Plated Dessert Challenge

Highlights

- T National-level participation
- T Live culinary competitions
- T Expert judging panel comprising renowned chefs and industry professionals

Master class and culinary demonstrations on BioKraft Cultivated chicken

Networking opportunities with hospitality leaders

Industry interaction and knowledge exchange

Awards, trophies, certificates, and special recognitions



Guidelines

- T A non-refundable registration fee of ₹500 per entry, per competition category, is applicable.
- T Participants should bring their food items either :-
 - Fully prepared and ready for presentation; or
 - Partially prepared, requiring only minimal finishing or assembly at the competition venue, as permitted under the specific competition guidelines.
- T Participants are responsible for bringing all ingredients, equipment, utensils, tools, knives, service ware, presentation plates, cutlery, and any other items required for their competition entry. IHM-A will not provide any of these unless specifically stated.
- T IHM-A, will provide breakfast, tea, lunch, and refreshments to all registered participants during the competition.
- T Accommodation arrangements are the responsibility of the participating institution or individual participant. However, IHM-A will provide information on nearby budget-friendly accommodation options upon request
- T Institutions may submit multiple entries in each competition category, provided a separate registration is completed for each entry
- T The final date for submission of registrations is 1 October 2026. Late entries will not be accepted
- T Detailed competition rules, category-specific requirements, judging criteria, equipment availability, and time allocations will be shared with all registered participants prior to the competition





**Join us in celebrating the passion, precision, and
creativity that define the world of culinary excellence**

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