

The CBSE Young India Culinary Championship (YICC) (2026-27)

Pune, Maharashtra | 30th July, 2026



The S B Patil Public School campus was transformed into a vibrant food festival as students of grade 6 to 8 donned their chef caps and aprons. Working collaboratively in teams, participants faced a strict creative constraint: they had to choose exactly one dish to prepare from three specific categories: Salads, Sandwiches, or Canapés.

Every dish had to be crafted entirely without utilizing any flame, gas, or electrical heating appliances. The classrooms buzzed with energy as students deftly chopped, mixed, and layered raw ingredients into gastronomic delights. The final spread showcased incredible variety within the chosen categories



The activity did not just test the students' culinary skills; it deeply focused on health literacy. Each participating group presented a detailed calorie and nutrition chart alongside their chosen plate. The young culinary champions confidently explained the health benefits of their ingredients, proving their strong understanding of a balanced diet and sustainable food choices.

The competitive entries were evaluated on taste, presentation, hygiene, nutritional value, and teamwork. An esteemed panel of judges was deeply impressed by the hygiene standards, artistic plating, and unique flavor profiles achieved with raw, wholesome ingredients.

The top-performing teams from this school round have been selected to advance to the next stage. They will proudly represent our institution at the upcoming CBSE Regional Level Competition. The day served as a beautiful reminder that cooking is an essential life skill that nurtures confidence, collaboration, and a healthy lifestyle.

