



# YOUNG CHEFS GRAND PRIX

21 TO 24 APRIL 2026  
SINGAPORE EXPO

# PRELIMINARY GUIDELINES

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## 1. INTRODUCTION

The **Young Chefs Grand Prix** debuts at **Food & Hospitality Asia (FHA) 2026**, taking place **21 – 24 April 2026 at Singapore Expo**. Designed for aspiring culinary talent aged 25 and below, this competition goes beyond traditional cooking skills to test participants' creativity and adaptability under real-world food service conditions.

The unique, multi-segment format includes an exciting ingredient sourcing relay race where teams gather supplies directly from the exhibition halls, followed by a live cook-off. The competition is a collaboration between **FHA**, the **Singapore Chefs Association (SCA)**, and the **Singapore Junior Chefs Club (SJCC)**, and is endorsed by the **World Association of Chefs' Societies**, ensuring it provides a globally recognised platform for emerging chefs to showcase their talents.

## 2. COMPETITION OVERVIEW

The Young Chefs Grand Prix is divided into two main parts: a **Team Challenge** and a **Skills and Innovation Challenge**, each designed to test different culinary skills.

Competition	Categories / Competition Stages	Date	Format	Description
Team Challenge	Preliminary Rounds	April 21 – 23, 2026	Team	Team must source ingredients and execute a three-course menu (appetiser, Aussie Beef & Lamb main course, dessert) within a time limit of 3 hours and 45 minutes. <i>Note: The main course should feature Aussie Beef &amp; Lamb.</i>
	Finals	April 24, 2026	Team	The top 8 teams from the preliminary rounds will create their three-course menu with a mystery basket within 4 hours.
Skills and Innovation Challenge	Class YC 1: The Aussie Beef & Lamb Generation Challenge	April 21 – 23, 2026	Mentor-Mentee Team	A senior chef and a young chef will work together to prepare a classic dish and its modern interpretation within 90 minutes.
	Class YC 2: Young Chefs Pasta Challenge	April 21 – 23, 2026	Individual	Young chefs will create stuffed pasta dishes to demonstrate their technical and creative skills within 60 minutes.
	Class YC 3: Golden Poultry Challenge	April 21 – 23, 2026	Individual	Young chefs will showcase their butchery skills by preparing a refined main course from a chicken within 80 minutes.

### 3. REGISTRATION & CONDITIONS OF PARTICIPATION

#### 3.1 Eligibility

The Young Chefs Grand Prix welcomes participants aged 16 - 25 (as of 1 April 2026) from both Singapore and international locations. To ensure global representation, the first team from each country will receive registration priority, with a maximum of six teams per country.

For the Team Challenge, each team must consist of **three (03) young chefs and one (01) team manager**. One chef will be designated as the Team Leader. Participating chefs must be either currently employed in a food and beverage establishment, a recent culinary graduate (within one [01] year with at least six [06] months of verified industry experience), or a current culinary student enrolled in a recognised culinary education programme. Team managers can only advise during menu planning and are not permitted to cook during the competition.

#### 3.2 Registration Process Timeline

The registration process involved several key dates:

Event	Date
Opening of Expressions of Interest	15 September 2025
Closing of Expressions of Interest	15 November 2025
Early Bird Pricing Deadline	15 January 2026
Final Registration and Payment Deadline	15 February 2026

#### Additional Information:

- Registration fees vary by competition segment.
- Early bird pricing is available until 15 January 2026.
- All registration fees are non-refundable.

Competition Segment	Categories/ Competition Stages	Early Bird Fee Valid till 15 January 2026 (SGD)	Standard Registration Fee (SGD)
Team Challenge	Preliminary Rounds & Final	200	250
Skills & Innovation Challenge	The Aussie Beef & Lamb Generation Challenge	150	200
	Young Chefs Pasta Challenge	100	150
	Golden Poultry Challenge	100	150

For enquiries, please contact the Organiser at [fhayoungchefs@informa.com](mailto:fhayoungchefs@informa.com).

### 3.3 Terms and Conditions

All required documents (CV, employer letter, ID copy) must be submitted in English. Providing false information will result in immediate disqualification. All team members and the team manager are required to submit a valid hygiene certificate, as lunch will be served at the Finals. Upon confirmation, participants will be issued a competitor badge, which also grants access to the FHA exhibition halls. By submitting the registration form, participants accept all competition rules and terms.

## 4. COMPETITION STRUCTURE

### 4.1 Format Overview

The Young Chefs Grand Prix consists of two (02) distinct segments: the **Team Challenge** and the **Skills and Innovation Challenge**.

#### Young Chefs Grand Prix: Team Challenge

Phase	Details	Menu Requirements
<b>Preliminary Rounds</b> (21 – 23 April)	<ul style="list-style-type: none"><li>• Teams will explore the FHA Exhibition Halls to source protein ingredients from designated exhibitors within one (01) hour.</li><li>• Additional produce will be available at the competition area for teams to use.</li><li>• Each team is given 30 minutes to conceptualise and submit a 3-course menu to the jury.</li><li>• Teams will then execute their menu in the preliminary rounds within two (02) hours.</li><li>• Maximum Slots: 24 Teams</li></ul>	<ul style="list-style-type: none"><li>• Appetiser: One (01) hot or cold appetiser – eight (08) portions</li><li>• Main Course: One (01) main course – eight (08) portions</li><li>• Dessert: One (01) plated dessert – eight (08) portions</li><li>• <i>Note: One (01) portion of each course will be designated for photography and display, while seven (07) portions will be served to the judges.</i></li></ul>

Phase	Details	Menu Requirements
<b>Finals</b> (24 April)	<ul style="list-style-type: none"> <li>The top eight (08) teams from the preliminary rounds will compete in a lunch service.</li> <li>Teams must execute and present their submitted 3-course menu within three (03) hours.</li> <li>Teams will be judged on taste, creativity, plating, and technical execution.</li> </ul>	<ul style="list-style-type: none"> <li>Appetiser: One (01) hot or cold appetiser – 12 portions</li> <li>Main Course: One (01) main course – 12 portions</li> <li>Dessert: One (01) plated dessert – 12 portions</li> </ul> <p><i>Note: One (01) portion of each course will be designated for photography and display, seven (07) portions served to judges, and four (04) portions served to invited guests.</i></p>

### Young Chefs Grand Prix: Skills and Innovation Challenge (21 – 23 April 2026)

Category	Format	Evaluation
<b>The Aussie Beef &amp; Lamb Generation Challenge</b> (Class YC 1)	One (01) category will feature teams of two working together to complete a specialised culinary challenge within 90 minutes – Two (02) portions of Classic Main Course Dish and two (02) portions of Innovated Main Course Dish.  <i>*Mentors must be 26 and above.</i>	Teams will be evaluated on teamwork, technique, taste and final presentation.

Category	Format	Evaluation
<b>Individual Challenge Categories</b>	<p>Multiple categories focusing on specific culinary skills where participants compete individually. Participants can choose which individual categories they wish to enter.</p> <ul style="list-style-type: none"> <li>• Class YC 2: 60 Minutes (Two [02] Plated Portions)</li> <li>• Class YC 3: 80 Minutes (Two [02] Plated Portions)</li> </ul> <p><i>*Please refer to the table in page 3</i></p>	<p>Each category will test different technical abilities, creativity, and execution.</p>

## 5. JUDGING CRITERIA

The competition will follow the official Worldchefs Judging Criteria to ensure a fair and standardised evaluation process. These criteria are globally recognised and designed to assess the skills, creativity, and culinary knowledge of participants.

### **Key Areas of Assessment**

The judging criteria will cover, but are not limited to, the following aspects:

- **Presentation and Innovation:** The visual appeal, creativity, and originality of the dishes.
- **Taste and Texture:** The balance of flavours, seasoning, and overall harmony of the dish.
- **Technical Skills:** The level of culinary techniques demonstrated, including knife skills, cooking methods, and precision.
- **Hygiene and Organisation:** Adherence to food safety standards, cleanliness, and the organisation of the workstation.
- **Time Management:** The ability to complete the dishes within the allocated time without compromising quality.

Team Challenge Judging Criteria	Appetiser (A)	Main Course (B)	Dessert (C)
Mise en Place	5 Points	5 Points	5 Points
Innovation	5 Points	5 Points	5 Points
Service	5 Points	5 Points	5 Points
Hygiene & Food Waste	10 Points	10 Points	10 Points
Presentation	10 Points	10 Points	10 Points
Correct Professional Preparation	15 Points	15 Points	15 Points
Taste & Flavour	50 Points	50 Points	50 Points
<b>Sub Total</b>	100 Points	100 Points	100 Points
<b>Total</b>	300 Points		
<b>Aggregate Score</b>	300 Points / 3 = 100 Points		

#### Individual Challenge Judging Criteria:

Award Category	Score
Gold with Distinction	100 Points
Gold	99 – 90 Points
Silver	89 – 80 Points
Bronze	79 – 70 Points

By adhering to the Worldchefs Judging Criteria, the competition aims to uphold the highest standards of culinary excellence and professionalism.

## 6. GENERAL TERMS AND CONDITIONS

### 6.1 Competition Allowance

The Singapore Chefs' Association (SCA) will provide an allowance of **SGD 500** to team competing in the Team Challenge of the Young Chefs Grand Prix. This allowance is intended to support teams with competition-related expenses.

### 6.2 Flight and Accommodation

All participating teams are responsible for booking their own travel arrangements and accommodation. The Organiser will not reimburse travel arrangements accommodation costs.

### 6.3 Travel Insurance Policy Statement

All participating teams are strongly encouraged to purchase their own travel insurance(s) to ensure adequate coverage for unforeseen circumstances, including but not limited to medical emergencies, trip cancellations, delays, loss of personal belongings, or other incidents that may arise over the duration of their trip to Singapore.

The Organiser will not be liable for any costs, damages, or losses incurred as a result of such events. This includes, but is not limited to, expenses related to medical treatment, transportation, accommodation, or any other financial implications stemming from accidents, injuries, or disruptions to travel plans.

By participating in the competition, teams acknowledge and accept full responsibility for securing their own travel insurance and agree that the Organiser shall not be held accountable for any claims or liabilities arising from travel-related issues.

### 6.4 Local Transport

The Organiser will provide information about the official transport provider for the event. Teams must make their own arrangements and payments directly with the transport provider.

## 6.5 Registration and Competitor Rules

1. Submission of a completed registration form constitutes agreement to abide by the rules and regulations of the Young Chefs Grand Prix.
2. Competitors must notify the Organiser of any changes to their employer or contact details to avoid withdrawal from the competition without notice.
3. Companies registering and paying for competitors may replace staff who leave their employment. Replacement competitors must be registered for the same class up to four (04) weeks prior to the competition.
4. Competitors and assistants are not allowed to leave belongings at the exhibition venue or use onsite furniture for lounging during set-up and judging hours.
5. Registration fees will not be refunded if the competition is cancelled for reasons beyond the Organiser's control or if entries are withdrawn by competitors. Substitutions may be accepted up to four (04) weeks before the competition.

## 6.6 Intellectual Property and Publicity

1. The Organiser reserves all rights to the recipes used and photographs taken at the event. Publication, reproduction, or copying of recipes requires Organiser approval.
2. By entering the competition, all teams and competitors agree to participate in publicity, including photos, filming, and interviews. Competitors grant the Organiser a non-exclusive, royalty-free, irrevocable, perpetual, worldwide license to use intellectual property rights, including name, image, or likeness, for business purposes such as marketing and promotion.

## 6.7 Display Exhibits

1. The Organiser reserves the right to remove display exhibits if deterioration beyond acceptable standards occurs.
2. Entries in showcases must be accessible to judges to avoid disqualification. No display or decoration on wall panels is allowed.

## 6.8 Liability

1. The Organiser will not be responsible for any damage or loss of exhibits, equipment, utensils, or personal property of competitors.
2. Competitors are responsible for securing adequate insurance cover against potential risks associated with their participation in the exhibition.

## **6.9 Fire Safety Regulation**

1. The Organiser will not be responsible for any damage or loss of exhibits, equipment, utensils, or personal property of competitors.
2. Competitors are responsible for securing adequate insurance cover against potential risks associated with their participation in the exhibition.

## **6.10 Disqualification**

Competitors contravening any rules and regulations may be disqualified.

## **6.11 Organiser's Rights**

1. The Organiser reserves the right to rescind, modify, or add to any rules and regulations. Their interpretation of these rules is final.
2. The Organiser may limit entries, amend competition sections, modify rules, cancel, or postpone/cancel the event if deemed necessary.
3. The Organiser assumes no liability for loss or damage of private exhibition material or other objects of value.

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