



TAGORE INTERNATIONAL SCHOOL
VASANT VIHAR, NEW DELHI-57

CIRCULAR FOR CLASSES VI TO VIII

TIS/ VV/ 2026-27/046

July 2026

Dear Parents

In alignment with the objectives of the National Education Policy 2020 and the Skill India Mission, CBSE is organizing the Young India Culinary Championship 2026-27 for students of Classes VI to VIII with the aim of equipping learners with essential hospitality and culinary competencies along with fostering creativity and teamwork. This initiative will also encourage entrepreneurship and inspire the next generation of professionals in the tourism and hospitality industry. The primary aim of the competition is to inculcate nutrition literacy, food hygiene and food safety along with skill development amongst students.

The competition will be at three levels-

- **LEVEL I - School level** (each student will work alone to prepare the dish)
- **LEVEL II - Regional Level** (two students will represent at any one designated venue in Delhi)
- **LEVEL III - National Level** (students selected at Regional level will compete in Chandigarh)

For students of Classes VI-VIII, **only non-flame cooking** is permitted. They can prepare ANY ONE from the given choice of **salad, sandwich or canape**. At no level of competition, non-vegetarian food will be permitted.

For the school level competition, the dates are as follows-

- **Class VI** - Monday, 27 July (0 and 1 period)
- **Class VII** - Tuesday, 28 July (0 and 1 period)
- **Class VIII** - Thursday, 30 July (0 and 1 period)

Kindly note few important details regarding the competition:-

- The venue for the competition will be Home Science Lab.
- Each student will be given 60 minutes to prepare their dish.
- Students will be required to bring their own ingredients, knife, chopping board, cutlery and crockery for preparation of the dish.
- They will prepare two portions of the dish- one for display and one for judging.
- The ingredients allowed include- bread, fruits, vegetables, dairy products (cheese, cottage cheese etc), savory mixes, dressings etc. No non-vegetarian food products are allowed.
- The students will have to work in proper school uniform, wearing an apron and a headcover.
- Besides taste and presentation, creativity, food hygiene and workplace organisation and cleanliness will be vital criteria for assessment of each student.

For the regional level, only two students will be selected, who will compete at a designated venue equipped with professional equipment and facilities. Parents would be required to make the required arrangements for travel. Interested candidates are requested to fill the consent form given below and submit the same to Ms. Misha Mehrotra in Home Science Lab by Thursday, 23 July 2026.

Dr. Jyotika Jakhar
Principal

CONSENT FORM

TIS/ VV/ 2026-27/046

July 2026

I, _____, parent of _____,
studying in _____ (Class & Section), give my consent that my ward will participate in Young India Culinary
Championship 2026-27.

Name and Signature of Parent/Guardian

Date