YCO 2022

Italy bags top title at Young Chef Olympiad 2022

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Suborno Bose lifts the Young Chef Olympiad 2022 Gold Winner trophy before declaring the winner. *Photo Source: Soham Naha*

Summary

- Armenia wins the Plate Trophy and Sheffield Hallam University, UK, winner of the first International Diamond Research Awards
- International Institute of Hotel Management (IIHM) hosts the closing ceremony

The Young Chef Olympiad (YCO) 2022 culinary crown was awarded to Italy, while Armenia won the Plate Trophy and Sheffield Hallam University, UK, was declared winner of the first International Diamond Research Awards at the closing ceremony of the 8th edition of the Young Chef Olympiad presented by the International Institute of Hotel Management (IIHM).

Italy was represented by Matteo Cignetti from Docente Technico Pratico- Ecole Hoteliere de la Vallee d'Aoste andArmenia by Gayane Simoyan from Centre D'Enseignement Professionnel Franco-Armenien.

Winners were announced in 13 categories after a weeklong culinary battle among participants from 40 countries.

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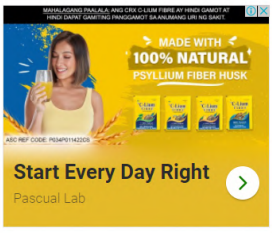

Best Knife Skills: Mohammadreza Ashemieshghpour from Paniz Mehran Iranian Culinary Academy, Iran; Matteo Cignetti from Docente Technico Pratico- Ecole Hoteliere de la Vallee d'Aoste, Italy; Mya Hilts from Canadore College, Canada; and Willem Johannes Van Zyl from Silverspoon Hospitality Academy, Namibia.

Best Hygiene and Kitchen Practice: Mohammadreza Ashemieshghpour from Paniz Mehran Iranian Culinary Academy, Iran; Kelidis Alexandros from LE MONDE Institute of Hotel and Tourism Studies, Greece; Hallador Haflidason representing, Hospitality and Culinary School of Iceland; and Ajay Pun from Academy of Culinary Arts and Hospitality Management, Nepal.

Best Vegetarian Dish: Joe Slater from Westminster Kingsway College, England.

Best Crème Caramel Dish: Irina Bachvarova from HRC Culinary Academy, Bulgaria.

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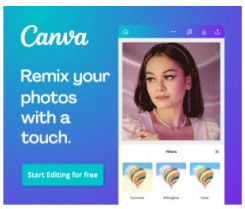

Kitchen Cut Management Award: Donovo Aaron Tan from Business and Hotel Management School, Switzerland.

Ambassador Awards: Willem Johannes Van Zyl from Silverspoon Hospitality Academy, Namibia; Kelidis Alexandros from LE MONDE Institute of Hotel and Tourism Studies, Greece; Hallador Haflidason representing, Hospitality and Culinary School of Iceland; Donovo Aaron Tan from Business and Hotel Management School, Switzerland; Nicole Elliot from Gastronomy School of Anahuac University, Mexico; and Sourav Valentine Gomes from IIHM, India.

Mentor Awards: Gianluca Masullo from Docente Technico Pratico-Ecole Hoteliere de la Vallee d'Aoste, Italy; Surya Mahat from Academy of Culinary Arts and Hospitality Management, Nepal; Fintan Flynn from Canadore College, Canada; Jacob Salvador Fernandes from Escola Superior d'Hostaleria de Barcelona, Spain; Christopher Basten from Westminster Kingsway College, England; and Iyeke Elizabeth Oluchukwu from CMK Culinary Arts School, Nigeria

International Diamond Research Awards – Certificate of Merit: Boma International Hospitality College, Kenya; National Hotel and Tourism Training Institute Bangladesh; IIHM India; and Docente Technico Pratico- Ecole Hoteliere de la Vallee d'Aoste, Italy

International Diamond Research Awards - Highly Commended: IIHM India

International Diamond Research Awards – Winner: Sheffield Hallam University, UK.

Spirit of YCO: Andreas Muller, programme director (Western Cuisine Operations and Training) at the International Culinary Institute (ICI) of the Vocational Training Council (VTC), Hong Kong; and Enzo Oliveri, celebrity chef at The Sicilian Chef (El Patio) and television presenter.

Young Chef Olympiad 2022 Plate Trophy: Gayane Simoyan from Centre D'Enseignement Professionnel Franco-Armenien, Armenia.

Young Chef Olympiad 2022 Bronze Medal: Hallador Haflidason representing Hospitality and Culinary School of Iceland.

Young Chef Olympiad 2022 Silver Medal: Chong Jia de at-sunrice Global Chef Academy, Singapore.

Young Chef Olympiad 2022 Gold Winner: Matteo Cignetti from Docente Technico Pratico- Ecole Hoteliere de la Vallee d'Aoste, Italy.

Guest-speak

Today during the pandemic when everything is so uncertain, one thing is definitely certain that the Young Chef Olympiad will happen. In the process, we have beaten the pandemic together. This has been an absolutely incredible Young Chef Olympiad with the support of countries, mentors, judges, media etc. Today we are celebrating the success of the young chefs of the world who have cooked through challenges.

Suborno Bose, chief mentor IIHM and chief executive officer Indismart Global

We reflect on what has been a memorable week. A week that the world should take notice of, a week that governments of the world in particular should take notice of. Acknowledge what has been achieved in the global world of hospitality and skills. Friendship, peace, harmony, learning from each other, respecting each other, our culture, our food, our language stirred through the medium of hospitality and culinary arts. We have come together to share our experience. The youth of today is our future tomorrow.

David Foskett, chairman, panel of judges, YCO and member of the Academy of Culinary Arts and The Crafts Guild of Chefs

Today we have people from different parts of the world who have excelled. This night is for recognising each one of you — not just the contestants, mentors or colleges but also the judges and the people behind YCO. All the judges were put to test by judging in a manner that has never been done.

Sanjeev Kapoor, celebrity chef and principal judge of YCO

Gastronomy is about so much more than simple food. It connects us all and acts as a powerful reflection of culture, heritage, tradition, and a sense of community of different people brought together for the love of food.

Anita Mendiratta, adviser to Secretary General of United Nations World Tourism Organization

The IIHM is a brilliant example of building a bridge between India and the United Kingdom. I'm delighted to know that we have teams from Northern Ireland, Wales and Scotland competing in the events.

Nick Low, British Deputy High Commissioner to Kolkata

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