

CULINARY NEWS AND UPDATES

SICA Culinary Challenge and Exhibition 2023

The 6th edition of the SICA Culinary Challenge and Exhibition 2023, endorsed by the World Association of Chef's Society, was held at the Chennai Trade Centre in Nandambakkam on September 15th. The event was inaugurated by Dr. K. Manivasan, I.A.S, and Sandeep Nanduri in the presence of **Chef Damodaran Kothandaraman, President of the South Indian Chefs Association, and Chef Sheetharam Prasad, General Secretary, SICA.** Over 1,000 culinary experts and chefs from various restaurants participated in both junior and senior categories.

The Three-Tier Wedding Cake competition kicked off with 80 entries on the first day, and it was followed by the Butter/Margarine sculpture event, which had 60 entries. Following that, the Plated Appetizer contest featured an impressive 120 entries.

Mr. P. Abishek Abraham, Executive Director of Aachi Group of Companies, and A. D. Padmasingh Isaac, expressed their enduring commitment to SICA and encouraged chefs to participate in this culinary challenge where excellence meets competition. Mr. Abhishek emphasized that SICA serves as a bridge to promote Indian cuisine globally through such competitions, and chefs should actively take part in this journey to promote Indian spices globally and convey the medicinal significance of Indian spices through culinary creations to the world. Sica also received invaluable support from Dinamalar daily for this event.

The event featured an international jury panel comprising renowned culinary experts from 8 countries around the globe, including Chef Thomas A. Gugler, President of the World Chefs Association in Germany, Chef Manjit Singh Gill, President of IFCA in India, Chef Gerard Mendis, Chairman of the Chefs Guild of Lanka in Sri Lanka. This diverse and experienced jury provided a significant platform for professionals and culinary school students to showcase their talents to an esteemed international, national, and state jury. Chef Damodaran also holds the belief that SICA offers a valuable platform for all chefs to display their skills, many of which remain unrecognized.



Furthermore, Guinness World Records has certified the South India Chef's Association (SICA) as the official participant of the Largest Bean Salad, weighing 1121.6 kg. The salad record was created by SICA chefs to promote healthy eating habits at the Vibrant Tamilnadu International Food Expo in Madurai.

This event celebrated culinary excellence and the global significance of Indian cuisine, bringing chefs from diverse backgrounds and cultures together to create a remarkable culinary experience. It served as a bridge for promoting Indian cuisine worldwide and highlights the medicinal importance of Indian spices through food, sharing the rich heritage and flavors of India with the world.



European Flour Contest - Season 2

Following the resounding success of the Pure Flour from Europe Contest in 2022, we're excited to announce the launch of Season 2!

Pure Flour from Europe by ITALMOPA, co-funded by the EU, promotes European and Italian organic wheat flours.

Whether you're a seasoned culinary expert or a culinary student just starting your journey, this event offers a unique chance to showcase your skills and win acclaim and laurels for your institution.

Why Participate ?

By participating in the **Pure Flour from Europe Contest Season 2**, you open the door to a **world of opportunities**. Not only will you have the chance to demonstrate your culinary expertise, but you could also win a **free trip to Italy**, the heartland of delicious food, culture, and history!

How to Enter ?

It's easy! Simply click on the link below to participate and submit your recipes **[Enter Now](#)**

Important Dates :

- **Registration Opened- 22nd September 2023**
- **Recipe Submission Deadline: 31st October 2023**



Don't miss out on this incredible opportunity to showcase your talent, learn from culinary experts, and immerse yourself in the culinary heritage of Europe. Get creative with Pure European Flour, whether it's your signature dish or a unique twist on a classic recipe!

Chefs' Ride 2023: Celebrating International Chef Day

We had the opportunity to embark on a thrilling 3000 km motorcycle adventure along India's stunning west coast to celebrate International Chef Day with the inspiring motto, "Every Chef Matters." **This incredible journey brought together 12 major cities all in the name of honouring chefs worldwide.**



This culinary escapade wasn't just about food; it was about building a sense of community among all the participants. We organized engaging community events and celebrated the amazing contributions of chefs, which strengthened our bonds as food enthusiasts.



From 1st half of September, this epic ride took us through 12 major cities, it served as a beacon of awareness and a platform for building a close-knit community. Along the way, we engaged in large-scale community events to celebrate the diverse and creative world of chefs. We also had meaningful interactions with the media, highlighting the essential role chefs play in our lives. We're happy to be a part of this remarkable initiative that symbolizes our shared passion for the culinary arts and the spirit of togetherness.

We hope the memories of this exciting journey warm your heart, and we look forward to more culinary adventures in the future!

IFCA MEMBER ASSOCIATIONS

