

# SIRH+ BOCUSE D'OR



the stage  
for champions

# SIRH+ BOCUSE D'OR

2026

## **National Selections**

Selection of the members of the future national teams representing their country.

2026

## **Continental Selections**

Qualifying Round: Qualification of the best teams from each continent - **24 teams selected will participate in the Grand Finale**



count down to  
**National Selections &  
Continental Selections - Asia Pacific**

# SIRHA+ BOCUSE D'OR

2027

## **Bocuse d'Or Grand Final**

The 24 teams competing for the Bocuse d'Or face off around two common themes.

**Sirha Lyon 2027, France**



the end goal:  
**Grand Finale, France**

# SIRH/+ BOCUSE D'OR

**SIRH/+**  
**BOCUSE D'OR**  
NATIONAL SELECTION INDIA



**your  
opportunity  
to represent  
your country  
on the world  
stage**

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**BOCUSE D'OR**  
NATIONAL SELECTION INDIA



**REGISTER FOR**

**BOCUSE D'OR INDIA**

**NATIONAL CANDIDATE SELECTION**

**AGE LIMIT- 23 +**

**SELECTION DATES**

**8<sup>TH</sup>, 9<sup>TH</sup> & 10<sup>TH</sup> JUNE 2026**

**LAST DATE OF REGISTRATION**

**20<sup>TH</sup> MAY 2026**



**SCAN FOR FREE REGISTRATION  
FOR BOCUSE D'OR INDIA**

**OFFICIAL**



**VENUE**  
**CULINARY ACADEMY OF INDIA**  
**HYDERABAD**

 **congress@ifcaindia.com**

**TERMS & CONDITIONS APPLY\***

scan the  
QR code and  
register via the  
Google Form  
- link enclosed

contact person for any queries:  
Mr. Dinesh: +91 7358350738

**National Selection Finale: Hyderabad, India**

## Candidate Chef – Eligibility

- Must be a practicing professional chef holding valid proof of Indian nationality (Passport / Aadhaar).
- Must be at least 23 years of age on the date of final competition at Lyon, France. (Must be born before 24 January 2004).
- Must be currently employed in a professional culinary capacity.
- Must have the full support of their employer during training and competition periods.

**National Selection Finale: Hyderabad, India**

## **Candidate Chef – Process of Selection**

- Registrations will be closed after 20<sup>th</sup> of May 2026 midnight.
- Registered candidates will be reviewed by the Bocuse d'or India National Committee (BINC).
- Selected candidates will be intimated via email, followed by a mandatory competition briefing on 22<sup>nd</sup> May 2026. Meeting link [video call] will be shared.
- Competition briefing - Discussion points: i. Competition rules ii. Common themes iii. Permissible ingredient list iv. Equipment tools and service ware provided v. Judging criteria, vi. Candidate information details submission date.
- **The candidate registration will be deemed as a commitment to be available in Hyderabad, India between 8<sup>th</sup> & 11<sup>th</sup> of June 2026 for the National Selection Finale.**

**National Selection Finale: Hyderabad, India**

## **Candidate Chef – Winner of National Selection Finale**

- The winner of the National Selection India Finale, becomes eligible to represent India at Bocuse d'Or Continental Selections - Asia Pacific.
- The tentative competition month for Bocuse d'Or Continental Selections - Asia Pacific, has been indicated as September 2026, with the host city in Asia to be advised by the organizer.
- The Candidate Chef who gets selected in Bocuse d'Or Continental Selections - Asia Pacific, will participate in the Bocuse d'Or Grand Finale at Lyon, France in January 2027.
- **The Candidate Chef who gets selected to represent India post India selections must commit time, dedication and hard work to plan, prepare, practice and travel to participate for Asia Pacific selections and to the finals in France if selected.**

**National Selection Finale: Hyderabad, India**

## Candidate Chef – National Selection Competition Details

- All Bocuse d'or selection rounds are structured over 2 categories (common themes):
  - i. Category One: *Mise en Bouche* version – plated
  - ii. Category Two: A Platter Version

REFER FOLLOWING SLIDES FOR PAST WINNING VERSIONS – SELECT HIGHLIGHTS

- Each candidate will be supported by a commis chef that will be deputed by BINIC. This student chef will assist the candidate chef with basis tasks during the competitions. **The commis chef will not conduct any main tasks such as marinating, cooking, garnishing, plating etc.**
- Submission of both category menu items as mentioned above, final recipes, list of ingredients required, list of ingredients carried by the candidate, tools and equipment requirement, tools carried by the candidate will need to be submitted on dates as specified during the competition briefing.

# SIRH+ BOCUSE D'OR

# 2

## Competition Categories

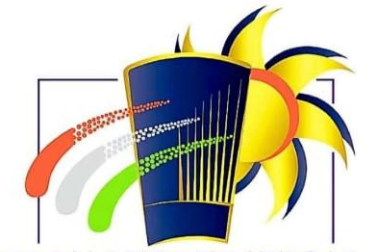
- Mise en Bouche version - plated
- A Platter version

To view more winning versions, refer to:

<https://www.youtube.com/@BocusedorOfficial>



**winning  
versions**  
(select highlights)



**Category One: Mise en Bouche version – plated | Team Italy**

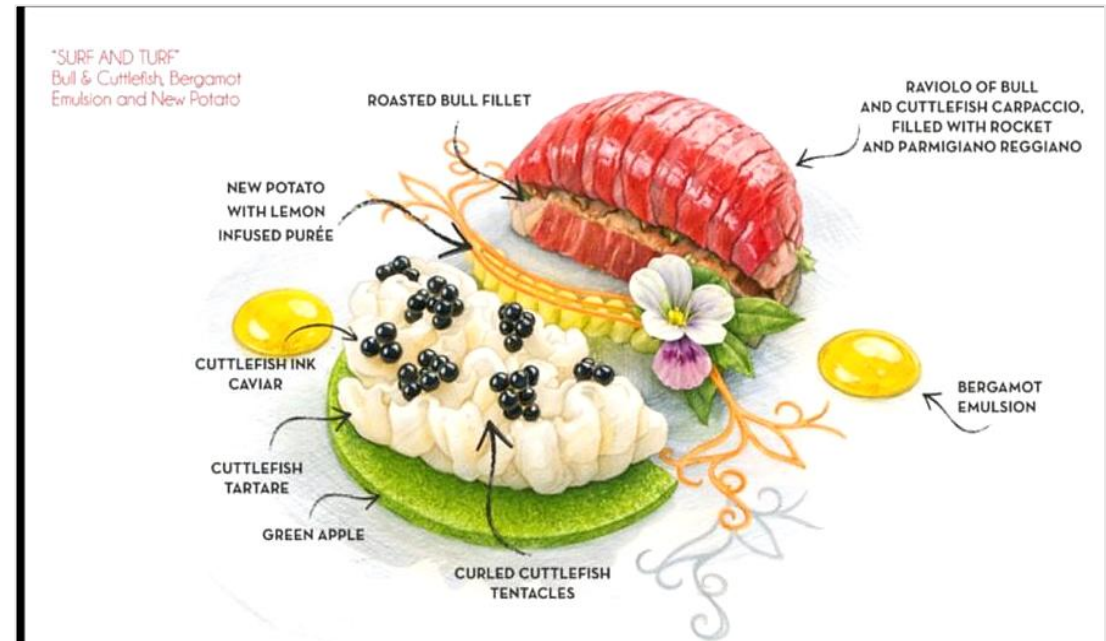
**MEDITERRANEAN  
FLAVOR  
THEME**

**NATIONAL TRIBUTE**

The national product used is Calabrian bergamot, a unique citrus fruit from Calabria. It was chosen to represent Italian Mediterranean excellence. In the garlic and extra virgin olive oil emulsion, it brings freshness, refined bitterness, and a recognizable signature

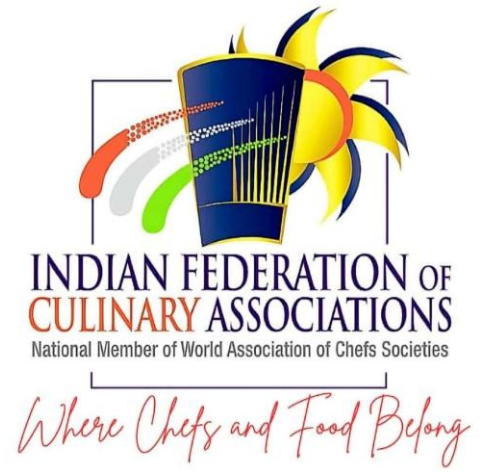
**SURF  
AND TURF**

Bull & Cuttlefish, Bergamot Emulsion and New Potato



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**Category One: Mise en Bouche** version – plated | Team Hungary



**9TH PLACE AT  
BOCUSE D'OR**

HUNGARY TAKES THE WORLD STAGE,  
MADE IT TO THE WORLD FINALS 

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**BOCUSE D'OR 2027** 

**Category One: Mise en Bouche** version – plated | Team Europe

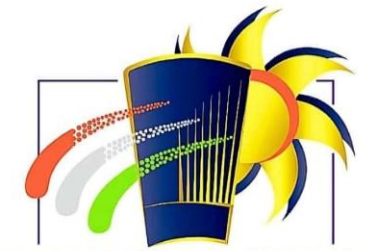


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## Category One: Mise en Bouche version – plated | Team Estonia

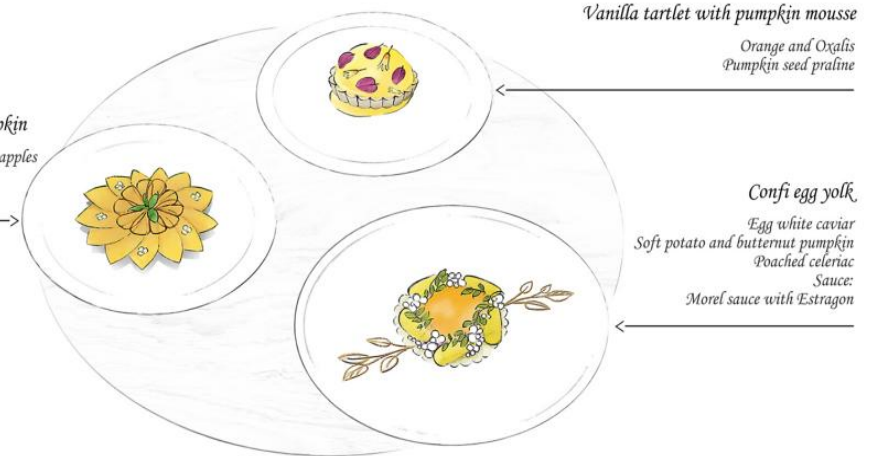


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*Flower of butternut pumpkin  
Spaghetti pumpkin salad with apples  
Vegetal parsley emulsion  
Potato crisp*



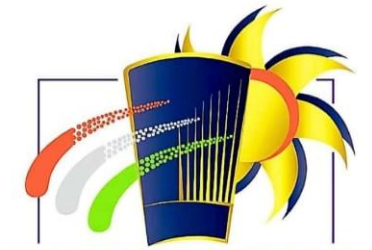
*Vanilla tartlet with pumpkin mousse  
Orange and Oxalis  
Pumpkin seed praline*

*Confit egg yolk  
Egg white caviar  
Soft potato and butternut pumpkin  
Poached celeriac  
Sauce:  
Morel sauce with Estragon*

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TEAM ESTONIA

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**Category One: Mise en Bouche** version – plated | Team Estonia



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*Gently baked monkfish  
With scallop mosaic*

*Monkfish sauce  
With brown butter*

*Estonian kohlrabi with winter pear*

*Signature Cucumber and Dill*

*Ragout of blue mussels  
With winter vegetables  
And Estonian black bread croutons*

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TEAM ESTONIA

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**Category One: Mise en Bouche** version – plated | Teams Unknown

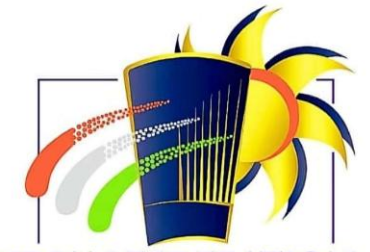


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**Category One: Mise en Bouche version – plated | Teams Unknown**



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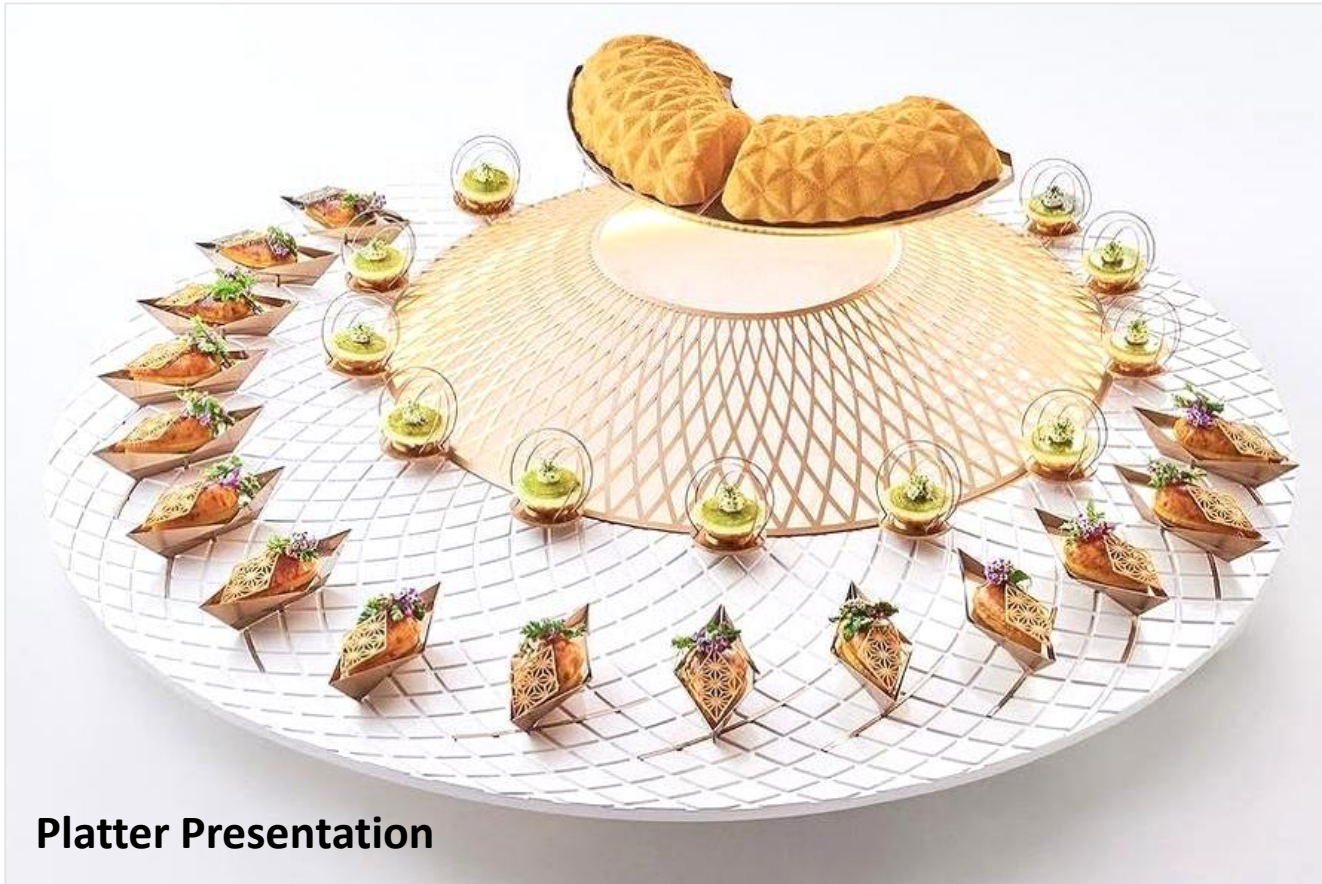


**Category Two: A platter version | Team Japan**



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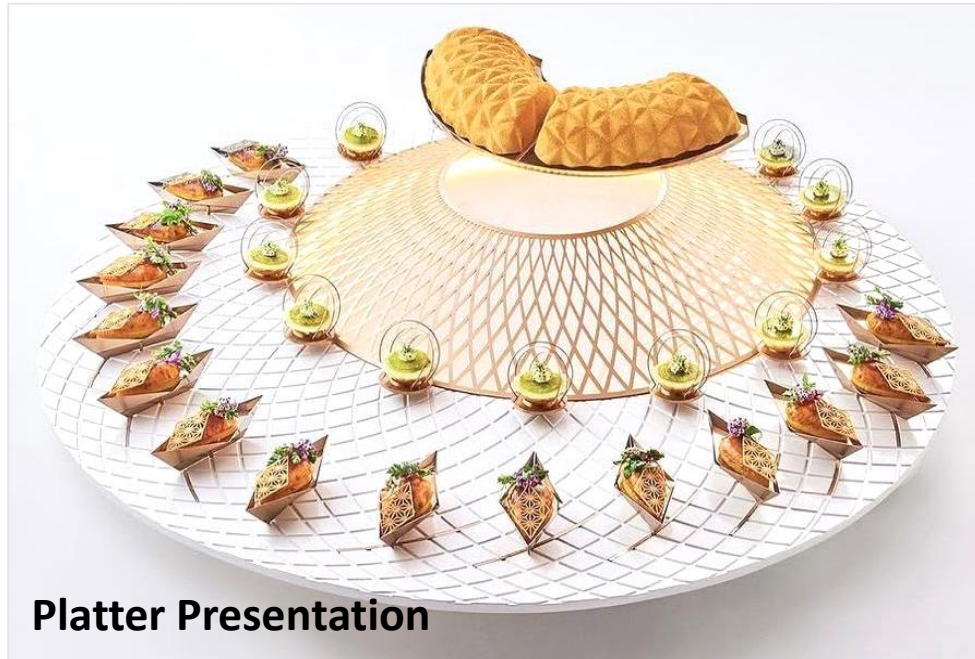


**Platter Presentation**



**Element 1**

**Category Two: A platter version | Team Japan**



**Platter Presentation**



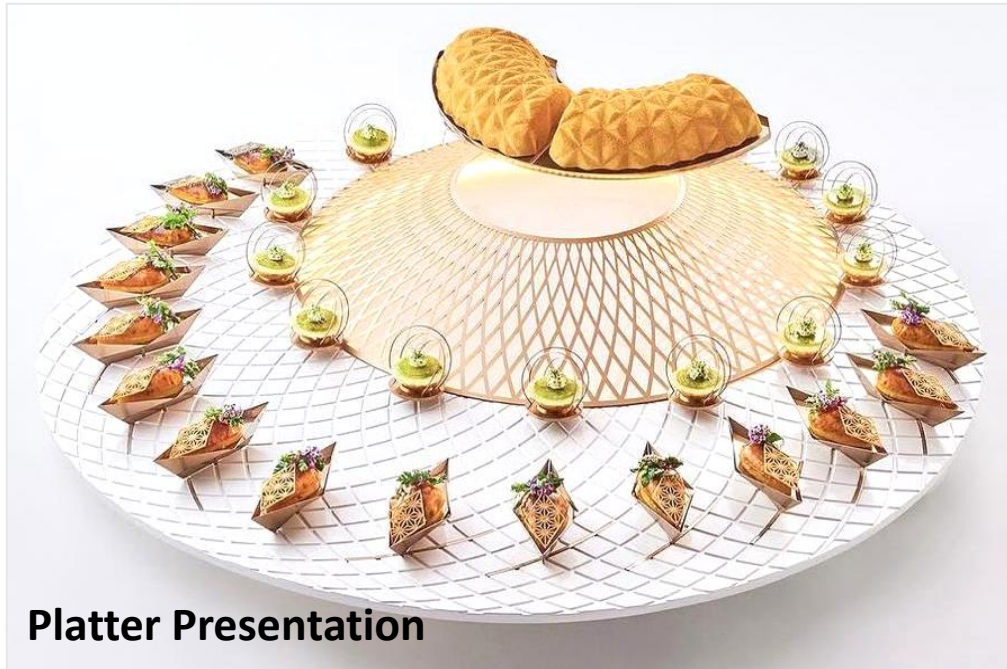
**Element 2**



**Element 3**

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## Category Two: A platter version | Team Japan



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**Category Two: A platter version | Team Finland**



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**Platter Presentation**



Stuffed Red Gurnard  
on crouton with  
Britanny lobster,  
aromatic herbs  
and kaffir lime

**Element 1**



Chickpea and Lapland  
potato Blini, fricassee  
of white asparagus  
and horseradish,  
mushroom caviar

**Element 2**

**Category Two: A platter version | Team Finland**



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**Platter Presentation**



Violet Artichoke  
tournée, green perilla  
from Kotipelto Garden,  
Calabrian bergamot

**Element 3**



**Jury Plating**

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## Category Two: A platter version | Team Japan



Platter Presentation



Jury Plating



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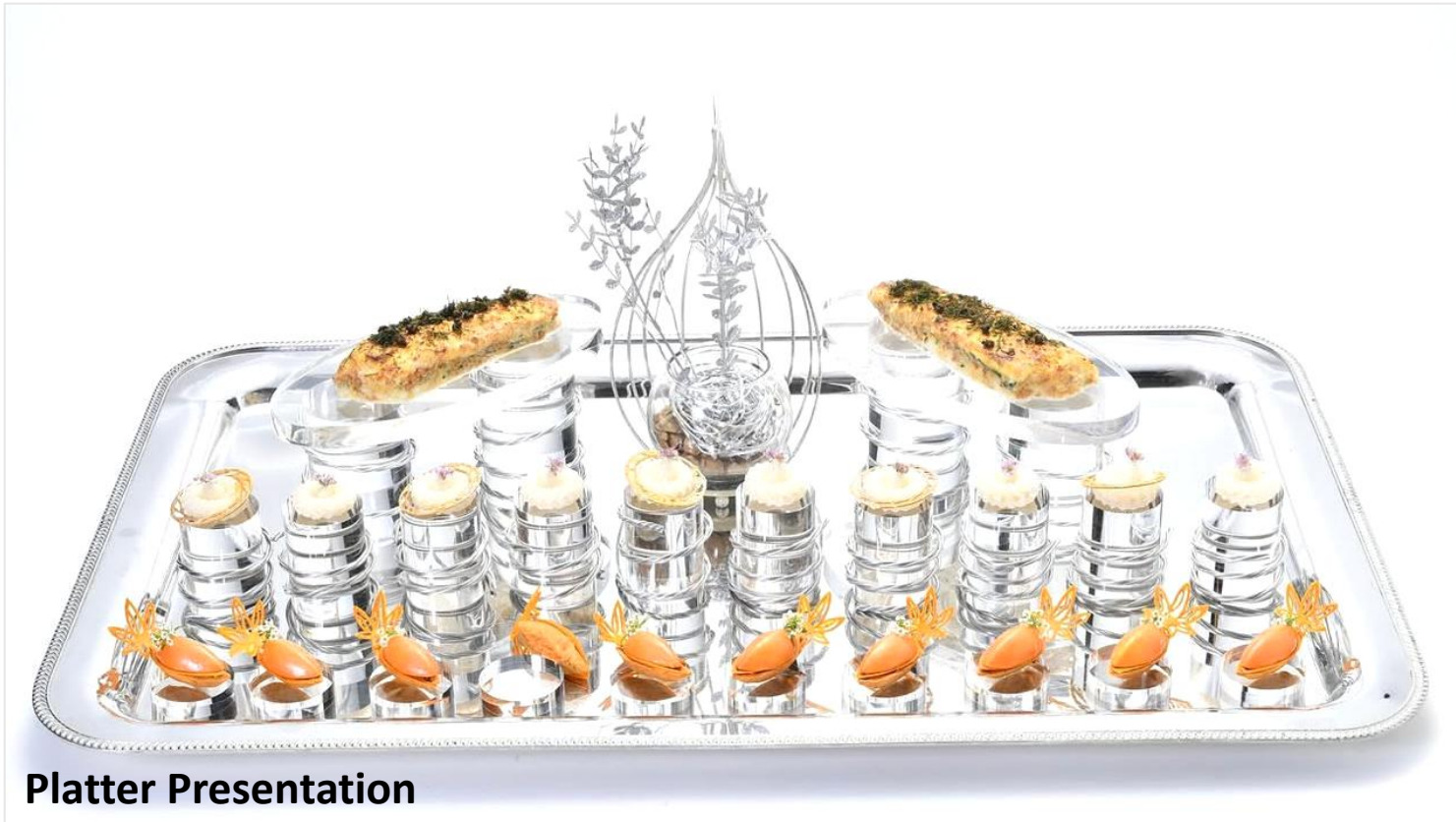
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**Category Two: A platter version | Team Japan**



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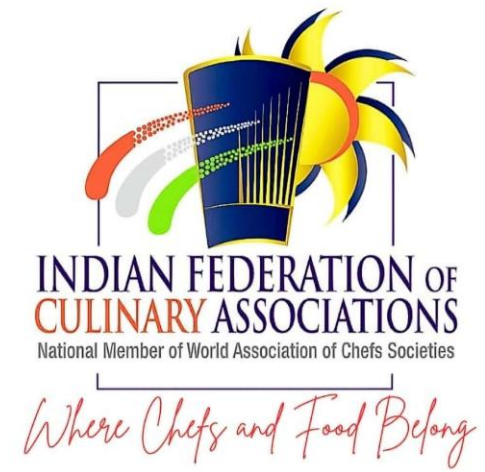
**Platter Presentation**



**Jury Plating**

# SIRH/+ BOCUSE D'OR NATIONAL SELECTION INDIA

**Category Two: A platter version I Main seafood or meat preparations**  
to be inspired by



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# SIRH/+ BOCUSE D'OR NATIONAL SELECTION INDIA

**Category Two: A platter version I Main seafood or meat preparations  
to be inspired by**



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**Category Two: A platter version | Platter elements to be inspired by**



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**Category Two: A platter version | Platter elements to be inspired by**

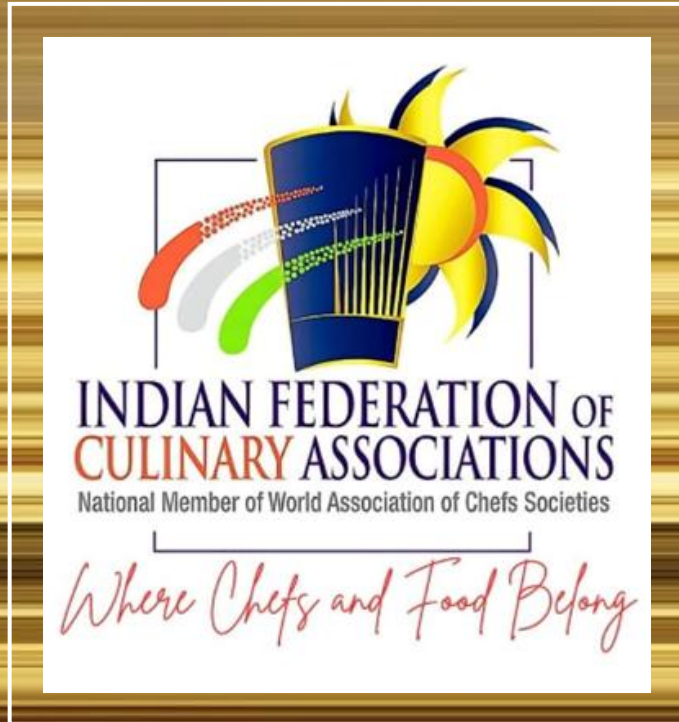


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are  
**YOU**  
ready  
for the  
challenge ?