

INDIA'S 1st FARM TO TABLE CULINARY INSTITUTE INVITES YOU ALL



2025

DATE:
20TH & 21ST AUGUST, 2025

VENUE:
ASIAN CHRISTIAN CULINARY &
AGRICULTURAL SCIENCE INSTITUTE
JEEMANGALAM, HOSUR-635103

CATEGORIES:

- ☆ LIVE COOKING CHALLENGE
- ☆ LIVE PASTA CHALLENGE
- ☆ MYSTERY BASKET CHALLENGE
- ☆ TRADITIONAL COOKING CHALLENGE
- ☆ LIVE CAKE DECORATION CHALLENGE
- ☆ VEGETABLE & FRUIT CARVING CHALLENGE
- ☆ FOOD PHOTOGRAPHY CHALLENGE
- ☆ FOOD REELS CHALLENGE

FOR MORE DETAILS:

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SEASON - 2





WELCOME TO

ACCASI- ASIAN CHRISTIAN CULINARY & AGRICULTURAL SCIENCE INSTITUTE

Who We Are ?

Asian Christian Academy of India (ACA) is a 1976 formed society that runs educational institutions and a hospital. It has unswervingly sought to model Christian service in a multitude of endeavors by enabling men and women to emerge as leaders who care for, and contribute to, local communities through social service.

Towards this end, over the past 35 years one of our core focus areas in the ACA campus at Hosur, Tamil Nadu, has been the development of a unique farm spread across several acres of fertile land. Nestled amidst verdant surroundings, ACA farm not only produces myriad crops and fruits today, but also houses cows, goats, fishes, ducks, and chicken. The dairy farm, compost facility, sewage treatment plant, and rainwater harvesting structures on-site endow self-sufficiency by providing the necessary fertilizer and water required to facilitate farming activities. In addition to this, we are currently working on perfecting aquaponics and hydroponics techniques to further enhance operations.

Inside ACCASI

Asian Christian Culinary and Agricultural Sciences Institute (ACCASI) delivers culinary educational programs that are unique in a farm to the table context, which is a first in India. Given the keen and burgeoning global interest to understand the entire cycle of how food reaches our table from the farm, our diploma and certification programs are designed to blend training in small-scale agricultural techniques with culinary arts.

ACCASI's courses are conceptualized based on our acute awareness and intrinsic belief in the mutually beneficial relationship that exists between culinary and farming education. Together, they help create a sustainable food system that supports local farmers, promotes healthy dietary habits, and builds stronger communities.





WELCOME TO

BCC - BUDDING CHEF CHALLENGE- 2025, HOSUR



BCC – “Seeding the Future”

India's first farm-to-table initiative hosted a grand culinary challenge, bringing together students from across various states to compete and showcase their skills. The event was graced by celebrity chefs who served as jury members, adding prestige and expertise to the competition.

This mega event took place on November 27-28, 2024.





CLASS 1: LIVE COOKING CHALLENGE (DAY-1)

(ENTRY FEES: RS. 590* (INCLUDING 18% GST) PER PARTICIPANT)

- Dish Requirements:** Each participant is to prepare and present a pre-plated hot main course with suitable accompaniments within 90 minutes.
- Portioning:** 2 portions of each dish must be prepared.
 - 1 portion will be pre-plated for display.
 - 1 portion will be pre-plated for the judges.
- Ingredients and Equipment:**
 - Participants must bring all required ingredients and the host will provide basic cooking utensils.
 - A work table with 4 burners and a sink will be provided at the venue.
- Food Preparation Requirements:**
 - Raw meat must be brought to the venue; tasks such as rolling, stuffing, and trussing must be completed onsite.
 - Sauces and gravies must be prepared live at the venue.
 - Unseasoned base stocks may be brought but no further processing is allowed offsite.
- Ingredient Check:** Judges will inspect all ingredients before the start of cooking.
- Restrictions:**
 - No assistants are permitted in the competition zone.
 - Chef jackets and presentation plates must be free of visible logos.
- Theme Compliance:** The dish should incorporate the Farm to Table theme.
- Hygiene and Safety:** Food hygiene and safety standards will be assessed throughout the competition.
- Recipe Submission:** Recipes must be submitted on the day of the competition for judging.
- Disqualification:**
 - Judges reserve the right to disqualify any participant if ingredients are deemed unfit for consumption.
 - Organizers may disqualify participants who fail to adhere to the specified rules.
- Bonus Points:** A selection of fresh ingredients from the ACA farm will be available in the pantry. Using these ingredients will earn positive points.



CLASS 2: LIVE PASTA CHALLENGE (DAY - 1)

(ENTRY FEES: RS. 590* (INCLUDING 18% GST) PER PARTICIPANT)



- Dish Requirements:** Each participant must prepare fresh pasta and create a hot pasta dish with suitable accompaniments within 45 minutes.
- Portioning:** Participants must prepare 2 portions of the dish:
 - One portion for display.
 - One portion for the judges.
- Ingredients and Preparation:**
 - Participants are responsible to bring all ingredients needed for their dish.
 - All sauces and gravies must be made live at the venue.
- Allowed Ingredients:**
 - Unseasoned base stocks are permitted.
 - Vegetables and meats can be pre-brought by participants, but must be used and prepared onsite.
- Ingredient Inspection:** Judges will conduct a pre-cooking ingredient check to ensure quality.
- Disqualification Rights:** Judges reserve the right to disqualify any participant if ingredients are found to be unfit for consumption.

This competition is designed to showcase pasta-making skills, creativity, and the ability to work under time constraints. We look forward to seeing your culinary expertise in action!





CLASS 3: LIVE MYSTERY BASKET COOKING CHALLENGE (DAY - 2)

(ENTRY FEES: RS. 1180* (INCLUDING 18% GST) PER PARTICIPANT) (WESTERN CUISINE ONLY)

- Concept:** In this event, participants will have access to a limited selection of ingredients from the Kitchen Store. Contestants must use only these ingredients to create an original hot main course with suitable accompaniments within 60 minutes.
- Dish Requirements:**
Participants must prepare 2 portions of their dish:
 - One portion pre-plated for display.
 - One portion pre-plated for judging.
- Ingredient Use:**
 - All ingredients used must be sourced exclusively from the Kitchen Store inventory or the Mystery Box.
 - All preparation steps (cleaning, cutting, chopping, marination, etc.) must be completed onsite.
 - All sauces and gravies should be made live at the venue.
- Available Equipment:**
 - The kitchen is equipped with hot plates, a refrigerator, a combi oven, a deck oven and a microwave for contestants' use.
 - Participants can bring their own cooking utensils, such as fry pans, pots, ladles, etc.
 - The host also will provide the basic utensils if the candidates required them.
- Judging Criteria:**
 - **Degree of Difficulty:** Complexity and skill demonstrated in the dish.
 - **Correct Preparation:** Technical accuracy in cooking and ingredient handling.
 - **Originality/Novelty/Theme:** Creativity, uniqueness, and alignment with Western cuisine.
 - **Presentation and General Impression:** Aesthetics and appeal of the final dish.
- Disqualification:**
Judges reserve the right to disqualify participants who use ingredients outside the inventory or the Mystery Box items.



CLASS 4: TRADITIONAL COOKING CHALLENGE (DAY - 2)

(ENTRY FEES: RS. 1180* (INCLUDING 18% GST) PER PARTICIPANT) (INDIAN CUISINE ONLY)

- This is an Open Air Cooking Competition. No gas or electric cooking sources will be provided. Contestants must collect dry wood available within the ACA campus to fuel their cooking. ACCASI will supply basic tools such as bricks and Chula pots.**
 - Participants are allowed to bring their own utensils, cooking vessels, crockery, and cutlery.
 - Only earthenware (clay pots) are permitted for cooking. Steel, bronze, or other metal vessels are strictly not allowed.
- Each team will be provided with 3 to 5 clues. Teams must solve these clues to unlock access to their mystery ingredient box.**
- ACCASI will supply only the basic ingredients.**
 - Teams may bring additional ingredients of their choice, but these must receive prior approval from the organizers.
 - Pre-mixes, ready batters, wet masalas, and any pre-mix powders or spice blends are strictly prohibited.
- Only Indian cuisine dishes are to be prepared during this challenge.**
- The competition will begin with the first 30 minutes dedicated to:**
 - Solving the clues to crack the code, and collecting the necessary dry wood for cooking.
- Contestants must prepare only one dish using the contents of the mystery box.**
- Throughout the event, teams will face unexpected challenges designed to test their adaptability, creativity, and versatility within the given framework.**

Judging Parameters:

- Code Cracking Performance:**
 - The first team to successfully crack the code will be awarded 50 points.
 - Points will decrease incrementally for each subsequent team based on the order of completion.
- Concept & Creativity**
- Taste**
- Texture & Presentation**





CLASS 5 : FRUIT & VEGETABLE CARVING CHALLENGE (DAY-2)

(ENTRY FEES: RS. 590* (INCLUDING 18% GST) PER PARTICIPANT)



1. **Objective:** Participants are required to create a free-style carving exhibit using fruits and vegetables within a 3-hour timeframe.
2. **Preparation Restrictions:** All slicing, carving, and any form of preparation must be done onsite during the competition. Pre-preparation of any kind is not allowed. Each participant will be assigned a designated workspace for carving.
4. **Display Theme:** The finished exhibit must follow a specific theme or title, which should be presented along with the display.
5. **Display Area:**
 - Participants will have access to two display tables measuring 4 ft x 2 ft each.
 - Tables must be covered with a tablecloth provided by the participants.
 - Completed exhibits should remain on display until the designated time for removal after judging.

CLASS 6: LIVE CAKE DECORATION CHALLENGE (DAY-1)

(ENTRY FEES: RS. 590* (INCLUDING 18% GST) PER PARTICIPANT)

1. **Time Limit:** Competitors have two hours to complete the decoration of their cake.
2. **Theme:** The cake should reflect a Farm-to-Table concept.
3. **Cake Base:**
 - Competitors may bring a single, prepared cake base with a maximum size of 30 cm round (diameter) or square.
 - The final decoration can include any icing, marzipan, or other finishes as per the competitor's preference.
4. **Allowed Ingredients:**
 - Competitors may bring pre-mixed fillings, sauces, and coatings.
 - Pre-modeled decorations (e.g., flowers, chocolate pieces, marzipan or plastic decorations) are not allowed.
 - All decorative elements must be crafted during the competition.
5. **Tools and Equipment:** Competitors must bring their own working tools. Each participant is allocated a 100 cm x 50 cm table for their display.
7. **Display:** A written recipe must accompany the cake for display. No additional props are allowed.
8. **Tasting:** Cakes will be cut for tasting as part of the judging process.



CLASS 7: FOOD PHOTOGRAPHY CHALLENGE (DAY 1 & 2)

(ENTRY FEES: RS. 590* (INCLUDING 18% GST) PER PARTICIPANT)

1. **Photo Submission:**
 - Participants must take the photograph onsite during the competition. Only photos captured during the competition time will be eligible for judging. A maximum of 3 photos may be submitted for judging.
2. **Device and File Requirements:**
 - Participants may use a DSLR camera or mobile device to capture their photographs. AI tools and editing software are strictly prohibited for post-processing.
 - The RAW file & selected 3 pics must be submitted to the event co-ordinator.
3. **Judging Criteria:**
 - **Composition:** Balance, framing, and overall aesthetic of the image.
 - **Creativity:** Originality and artistic vision in capturing the dish.
 - **Lighting and Exposure:** Appropriate use of natural or artificial light to highlight the food's texture, color, and appeal.
 - **Focus and Detail:** Sharpness, clarity, and attention to fine details of the dish.
 - **Theme Relevance:** How well the photo captures and aligns with the theme of the competition (if applicable).
 - **Presentation Quality:** Cleanliness, arrangement, and visual appeal of the food itself.





CLASS 6: FOOD PHOTOGRAPHY CHALLENGE (DAY 1 & 2)

4. Onsite Review:

- Judges will review the images onsite directly from the participant's device to ensure authenticity and adherence to competition rules.
- Participants are encouraged to showcase their photographic skills in capturing the essence and appeal of the dish without any digital enhancements.



CLASS 8: FOOD REELS CHALLENGE DAY 1 & 2)

(ENTRY FEES: RS. 590* (INCLUDING 18% GST) PER PARTICIPANT)

1. Video Submission Requirements:

- Each participant must create a 30-second video reel showcasing the theme.
- The theme is Farm-to-Table, with a focus on illustrating the connection between farmers & culinary arts in the modern era.
- All footage must be filmed within the ACCASI Campus.
- Participants are free to use any apps or software to enhance video quality, apply edits, and add effects or sound.

2. Judging Criteria:

- Theme Relevance: How well the video portrays the Farm-to-Table concept and showcases the relationship between farming and culinary practice.

3. Creativity: Originality, storytelling, and artistic approach in expressing the theme.

4. Cinematography: Quality of camera work, including shot composition, angles, and movement.

5. Editing and Transitions: Effective use of cuts, transitions, and pacing to enhance viewer engagement.

6. Visual Appeal: Color grading, sharpness, and overall aesthetics that enhance the video's impact.

7. Engagement: The ability of the reel to captivate and retain viewer attention within the short time frame.

8. Onsite Review: Judges will view the reel to verify that it was shot on the ACCASI campus and meets the specified guidelines.



GENERAL INSTRUCTIONS-BCC - 2025

1. Eligibility: BCC 2025 is open exclusively to students of Hotel Management and Culinary Institutes.
2. Entry Limits: There is no restriction on the number of entries submitted by each institute for any category. Competitors are welcome to participate in multiple categories.
3. Registration: All entry forms must be submitted with the registration fee.
4. Entry Acceptance: Entries will be accepted on a first-come, first-served basis. Submission of a completed entry form signifies agreement to the Rules and Regulations.
5. Category & Fee Policy: Once an application has been accepted, no changes to category or refund of registration fees will be allowed under any circumstances. Competitors will be notified once the entry deadline has been reached.
6. Accommodation:
Limited accommodation is available for participants traveling from over 100 km away.
Accommodation is charged at Rs. 300* per person per day, with meals included.
8. Campus Conduct: Smoking, drinking, and consumption of any narcotic substances are strictly prohibited
9. Chef Attire: Competitors must wear complete and appropriate chef attire while participating in all contests.





CRITERIA FOR JUDGING

For Fruit & Veg Carving (Class-5)

1. Composition (20 Marks)
2. Degree of difficulty (20 Marks)
3. Stroke & Styles (30 Marks)
4. Originality / Novelty / Theme (10 Marks)
5. Presentation and general impression (20 Marks)

For Live Competition (CLASS- 1,2,3,4)

1. Mis-en- place (10 Marks)
2. Hygiene (10 Marks)
3. Correct Professional preparation (30 Marks)
4. Presentation (20 Marks)
5. Taste (10 Marks)
6. Usage of ingredients (10 Marks)
7. Wastage (10 Marks)

The Criteria for Food Photography (Class-6)

1. Composition (10 Marks)
2. Creativity (20 Marks)
3. Lighting and Exposure (20 Marks)
4. Focus and Detail (20 Marks)
5. Theme Relevance (20 Marks)
6. Presentation Quality (10 Marks)

The Criteria for Food Reels (Class-7)

1. Theme Relevance (20 Marks)
2. Creativity (20 Marks)
3. Cinematography (20 Marks)
4. Editing and Transitions (10 Marks)
5. Visual Appeal (10 Marks)
6. Narration (20 Marks)

AWARD CRITERIA

100/100 - GOLD MEDAL WITH DISTINCTION
90 TO 99 - GOLD MEDAL
80 TO 89 - SILVER MEDAL
70 TO 79 - BRONZE MEDAL
66 TO 69 - MERIT CERTIFICATE
BELOW 60 - PARTICIPATION CERTIFICATE



BCC LEGENDS 2025 - OVERALL TROPHY
BCC RED RIBBON - FIRST RUNNER UP
BCC BLUE RIBBON - SECOND RUNNER UP

Please note: The titles for Overall Champion, Runner-Up, and Second Runner-Up will be determined solely based on the number of gold medals secured.

DETAILS FOR PAYMENT:

Asian Christian Culinary & Agricultural Science Institute
A/c No. 0571053000012590
IFSC: SIBL0000571
South Indian Bank
Hosur Branch

REGISTRATION PAGE LINK

[Click Link for Registration](#)

CONTACT DETAILS

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Scan for Payment



Scan for Registration

