
HUNT FOR INDIAN CHEFS TO GO PARIS 2028 BEGINS

For six Indian culinarians, Chef Tours will pay the €400 entry fee at World Chefs Congress 2028

04 AUGUST, 2026, MAPUSA: The Indian century has arrived – and with it comes the opportunity for India's rich culinary heritage, vibrant regional cuisines and exceptional chefs to claim their rightful place on the global stage. In a landmark initiative to prepare India's culinary talent for the world's biggest competitive platform, **Chef Tours**, based in Mapusa, Goa, will officially launch the **Paris 2028 Challenge** on **17 August** through a special online session. The event will offer an exclusive behind-the-scenes look at the recently concluded **World Chefs Congress 2026** in Newport, Wales (UK), while outlining a nationwide roadmap to identify, mentor and prepare Indian chefs for global success.

As part of the **Paris 2028 Challenge**, six outstanding professionals representing the breadth of India's culinary landscape will earn the opportunity to attend the **World Chefs Congress 2028** in Paris. Chef Tours will sponsor each winner's **€400 delegate registration fee**, providing them with access to one of the world's most prestigious gatherings of culinary professionals.

The 2028 edition of the Congress holds exceptional significance, as it will mark the **100th anniversary of the World Association of Chefs' Societies (Worldchefs/WACS)** celebrating a century since the global organisation's founding. The centenary Congress is expected to bring together leading chefs, educators, industry experts and culinary innovators from across the world, making it a once-in-a-lifetime platform for India's emerging culinary ambassadors.

"Attending the centenary edition of the World Chefs Congress will be a once-in-a-lifetime experience, and I believe it is an opportunity that should be shared with fellow culinary professionals from across India. While the world has a deep appreciation for India's culture, there is still a limited understanding of the incredible diversity and sophistication of the cuisines from our sub-continent. This is India's century and we are taking a proactive role in showcasing our culinary heritage everywhere. For decades, European nations have invested in taking their food traditions to the world and building strong culinary identities. We must now do the same - participate, engage and lead by example," said **Alan D'Mello**, Managing Partner, **Ghoorbo Travels LLP**, of which **Chef Tours** is a division.

The international division of Chef Tours was launched at WCC Wales 2026. From next year, culinary campuses and chefs from across the globe will come to India on guided tours to train on our cuisines.

PARIS 2028 ELIGIBILITY

The team of six will comprise two culinary faculty, two students (Any stream) and one chef each from a restaurant and hotel operation, all of which have to be operating in India. The names will be announced via lucky draws over the course of 2027 and 2028, which to be eligible for, they have to engage regularly with Chef Tours, via the web sessions, join a field visit/tour and subscribe to the soon to launch culinary trade newsletter/magazine.

BTS AT WCC '26

Joining the web session looking back at the fun and key moments at WCC Wales 2026, will automatically make attendees eligible for the lucky draws.

- *Registration Page:* xeh.one/wcc
- *Participation Fee:* INR 250/-, taxes included
- *Date & Time:* 17 August, 16:00 – 17:30 hrs (IST)

To show their love and support for Indian cultures and chefs, three very senior, global leaders of the World Chefs organisation will be joining this session. Andy Cuthbert, president, WACS; Charles Carroll, chairman, WCC 2026 and Ragnar Fridriksson, managing director, WACS.

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ABOUT CHEF TOURS + ALAN D'MELLO

Alan D'Mello has been a proactive advocate for the cuisines and cultures of Indian for better part of two decades. He always states, to much confusion, that Indian cuisine does not exist, never has. It is the Europeans, who could not understand our immense diversity, that put us in a straightjacket named 'Indian Food'. As India, we are a modern political experiment, as

peoples of this land, we are ancient. That diversity must be recognised, imbibed and celebrated.

Chef Tours, a division of Ghoorbo Travels LLP, co-founded by Chef Alan in 2021, is a direct representation of this philosophy. Exclusively for culinary professionals, it take them on research-focussed tours across India and the world.

Alan D'Mello is a *bawarchi* since 1994. He identifies as a hotelier, historian, storyteller and chef. He proudly wear the moniker '*India's most-trouble making chef.*'

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