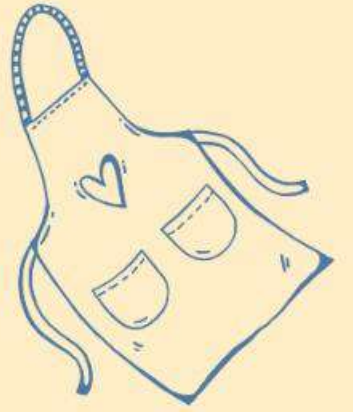




Jr. Chef Cooking Competition



Competing with each other by plating up creativity with teamwork and learning beyond the classroom.





Some of the best lessons don't happen at a desk!

Measuring, timing, adjusting, tasting, and trying again — today's young chefs practiced skills that go far beyond the kitchen: focus, problem-solving, and the confidence to create something from scratch.





Crafted & Curated

Each chef designed and crafted their own menu — pairing creativity with a first taste of running a real food stall. There were decisions to make at every step: what to call a dish, how to describe it, what it was worth. Small details, hand-lettered and illustrated, turned a simple list of food into something closer to a brand. A quiet reminder that cooking is only half the job and the other half is knowing how to present it.





Clean Kitchen, Confident Chefs!



Before any dish reached the table, there was a quieter kind of preparation — hairnets in place, hands gloved, aprons tied. It's easy to overlook, but this discipline is what separates a good cook from a careful one, and today's students showed both.



"Prepped with Care"





A Fitting Finish

As the last dish was tasted and the last score noted, the day had been judged on taste, presentation, and hygiene — but what truly stood out was everything the scorecards couldn't capture; the teamwork and care behind every plate. A big thank you to every young chef for their creativity and hard work, and to the teachers who judged, guided, and cheered them on.



Bravo, Young Chefs

