



World Tourism Day 22nd September 2026

All Goa Bakery and Cookery Competition

Organised By

Institute of Hotel Management, Goa (Porvorim) and TTAG

Goencho Swad 3.0 is an exciting All-Goa Bakery and Cookery Competition that celebrates the rich flavours and heritage of Goan cuisine and bakery. The competition provides a platform for aspiring chefs and bakers to showcase their culinary skills, creativity, passion, and innovation while adding a contemporary touch to traditional Goan flavours.

Categories:

Best Bakery Intern
(from Cafes/Hotel Cafes)

Cash Prizes

1st Prize - 10,000

2nd Prize - 7,000

3rd Prize - 5,000

Aspiring Student Chef
(For Hospitality Students)

Cash Prizes

1st Prize - 10,000

2nd Prize - 7,000

3rd Prize - 5,000

Venue- Institute of Hotel Management- Goa, Porvorim, Bardez

Date: 22nd September 2026

Timing- 9am Onwards

Limited Entries, No Entry Fee, Last date For Registration 17th September 2026



Scan QR for Registration



PARTICIPANT RULES

Aspiring Student Chef (For Hospitality Students) Only 1 entry per Institute

Participants must prepare the following

1. Main Course – Any (Veg or Non Veg) (Only 1)
2. Accompaniments – 2 types

You will only be judged on the above mentioned items, you may choose to plate other accompaniments but you will not be marked for those.

Dish Requirements:

- Participant must bring their own ingredients, supplies, any special equipment, crockery and cutlery for presentation.
- Dishes must be pre-cooked and brought to the venue, reheating, final assembly and presentation to be done on site.
- 4 portion of food to be brought, 2 must be presented for judging, 1 for display and photograph documentation, remaining 1 portion may be kept as a backup.

General Guidelines:

Reporting Time : 9:15 AM

Uniform : Participants must wear freshly laundered kitchen-appropriate clothing.

Display Space : 4 ft x 1.5 ft per team.

Time Limit : 1 hour. (10AM to 11AM), Judging will commence at 11:15 AM

VENUE : New Wing BTK

ONLY PARTICIPANTS ALLOWED INSIDE PRODUCTION AND DISPLAY AREAS.



PARTICIPANT RULES

Best Bakery Intern

(from Cafes/Hotels/Restaurants)

Only 1 entry per Property

Participants must prepare the following

1. Goan Dessert with an suitable accompanying sauce.
2. Sandwich using any **GOAN Bread (made by yourself, should not be store bought)**, with a distinct **Goan spread and filling for the sandwich**.

You will only be judged on the above mentioned items, you may choose to plate other accompaniments but you will not be marked for those

Dish Requirements:

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- Dishes must be pre-cooked and brought to the venue, reheating, final assembly and presentation to be done on site.
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General Rules and Regulation

- Entries must be submitted by 17th September 2026.
- All entries will be accepted via the online Google form link provided only. No last minute entries will be entertained.
- Entries will be accepted on a first-come, first-served basis
- Once submitted, category changes will not be allowed.
- Submission of the entry google form confirms acceptance of all competition rules.
- Display material, if any must be carried back by the participants.
- The use of ready-to-eat or ready-made food items is strictly prohibited. All major components of the dish must be prepared by the participants themselves.
- Artificial food colours are not permitted in any preparation.
- Participants must bring all the required ingredients, serving utensils, and any special equipment required for reheating and presentation.
- The final dish must be presented and plated within the allotted time.
- Participants must maintain proper hygiene, cleanliness, and food safety standards throughout the competition.
- All waste and garbage must be segregated and disposed of properly in the designated bins. Participants must ensure that their workstations are cleaned before leaving the competition area.
- Any unfair practice or violation of the rules may lead to disqualification.
- The decision of the judging panel will be final and binding.
- The Organizing Committee reserves the right to modify the competition rules or schedule, if deemed necessary

Judging Criteria

- Taste & Flavour
- Innovation & Creativity
- Presentation & Plating
- Technique & Overall Execution
- Technical Knowledge