

Young Culinary Artist Chef Yeshwanth Kumar Umasankar wins at Culinary Olympics 2020, Germany

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Chennai, Mar 3, 2020 (IssueWire.com) - Chef Yeshwanth Kumar, 16 and a resident of Chennai, has been awarded four Silver medals at the renowned Culinary Olympics 2020, Germany, the top most culinary competition held for chefs around the globe. Master Yeshwanth represented India in four various categories namely Classical Vegetable and Fruit carving, Live Vegetable and Fruit Carving, Artistry made from Pastillage and Gum paste. It is a matter of pride for India as he bagged Silver medals in all four categories. South India Chef's Association (SICA) is proud of his prowess and expertise and honored to share his success.

We laud Yeshwanth for his achievements at the Culinary Olympics as he is a testament to the future of following one's passion. President of SICA and Celebrity Chef, Damu says, "Yeshwanth is dedicated, highly skilled and has proved himself time and again at the Culinary Olympics. He is the future of Indian Culinary excellence".

Yeshwanth competed amongst 2000 chefs from 70 different countries. He is the youngest to excel in the oldest Culinary Competition and is the first to win four Silver medals in 120 years of Culinary Olympics history.

Umasankar Dhanapal, his father who won Bronze Medal for India at Culinary Olympics 2012 and 2016, says, "Yeshwanth has been extensively training for six long hours every day from 2017 to attain this title. We encouraged him to opt out of regular schooling and pursue education through National Institute of Open Schooling (NIOS). This gave him enough time to focus on studies while also pursuing his passion. Having scored brilliantly (401 out of 500) in his public exams as well, Yeshwanth proves that pursuing your dreams doesn't hinder you from academics. We are proud of his work and hope every parent allows their child to follow their passion and work towards it".

"Yeshwanth is a multi-talented Chef. I admire his skills and am pleasantly surprised to see such finesse at this young age," says Chef Sheetharam Prasad, General Secretary of SICA, Corporate Chef of GRT Hotels & Resorts. He also mentioned that "Promoting the talents of Young Chefs like Yeshwanth and getting them recognized globally, is the ultimate aim of SICA.

South India Chef's Association (SICA) hosted a grand reception at the Airport for this genius young Chef and honored him with a grand felicitation and a cheque worth INR.100000.



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