



WORLD
FOOD
FORUM

GLOBAL
YOUTH
ACTION



YOUNG CHEFS
PROGRAMME

BROCHURE

Background

The World Food Forum (WFF)'s Young Chefs Programme (YCP) equips young chefs (aged 18–35) with skills, knowledge and networks to take a leading role in transforming agrifood systems through culinary practices. From advancing better nutrition to promoting food security and biodiversity, its ultimate goal is to create leaders that can inspire and guide other chefs to advocate for more sustainable and healthier consumption habits.

The programme focuses on the next generation of chefs, providing training, mentorship and advocacy opportunities. Working in annual cohorts, participants will gain both technical expertise and soft skills to become influential agents of change. As part of the WFF Youth Initiative's mission, the YCP activities support youth leadership, with an emphasis on empowering young female chefs to ensure more equitable and thriving agrifood systems.

The YCP supports young chefs in launching impactful projects in their communities, encouraging them to participate in meaningful dialogue and decision-making processes. Participants will also develop a set of recipes that are nutritionally balanced, reflect local food cultures and use local ingredients when possible.

Through these efforts, participants contribute to the Young Chefs Call to Action, which aims to empower other young chefs to join the movement. These actions aim to shift mindsets and consumption patterns over time to transform our agrifood systems.

YCP PILLARS

1. Capacity development

Participants will learn about a variety of topics, including food systems thinking, sustainable nutrition, food safety, gender responsive nutrition and more, to develop their technical knowledge and become agents of change for agrifood systems transformation.

Participants will learn about these topics through online masterclasses delivered by technical experts from the Food and Agriculture

Organization of the United Nations (FAO) and partner organizations.

Each participant will be paired with a mentor from the World Association of Chefs' Societies network.

2. Advocacy

Participants will be encouraged to develop public awareness campaigns and social media content to inspire those within their communities and beyond to take action.

Participants will represent the programme at high-level events and global fora, including the WFF flagship event to advocate for better nutrition, food security and biodiversity.

3. Local Action

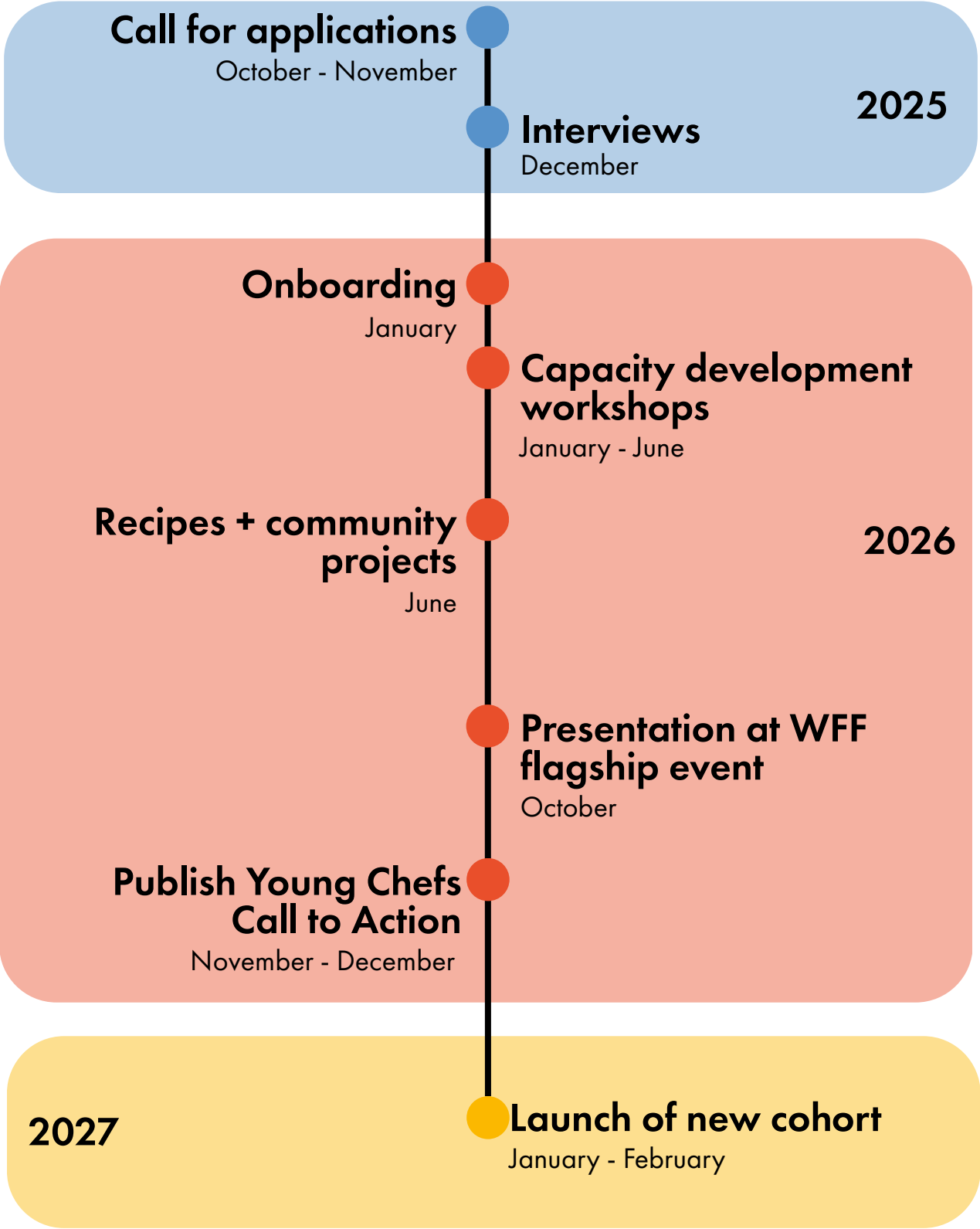
Participants will formulate projects in their communities.

These projects will be developed with the support of mentors to address local agrifood systems needs, based on participants' local insight and experience. Additionally, these projects will address the relevant regional priorities of the WFF Youth Assembly's Global Youth Action Plan (GYAP).

LEARNING OUTCOMES

- Upon successful completion of the one-year programme, participants will be able to:
- Understand the importance of sustainable agricultural practices, when possible, across several of its domains;
- Identify and address issues affecting the agrifood systems across FAO's four betters;
- Design recipes that are nutritionally balanced and diverse, reflect local food cultures, are gastronomically appealing, and use local ingredients when possible;
- Collaborate with the WFF Youth Policy Board to implement community projects that address the relevant regional priorities of the GYAP; and
- Advocate for better culinary practices in advancing nutrition and promoting food security and biodiversity in professional and community settings.

PROGRAMME TIMELINE



Eligibility criteria

- Applicants must be a culinary professional of at least 18 years of age and no older than 35 by 16 November 2025;
- Have reliable internet connection;
- Have at least one active social media account that can be used for YCP advocacy and outreach activities;
- Demonstrate a commitment to sustainable gastronomy, either through culinary practice or advocacy efforts;
- Have sufficient proficiency in spoken and written English.
- Be able to dedicate between 16–20 hours per month to the role;
- Not be an immediate family member (spouse, parent, child, siblings or in-law) of a FAO employee; and
- Not be employed by FAO but can be part of WFF Youth Initiative activities (E.g. YPB, YSG, YRP etc).

Selection criteria

- Culinary experience and skills – Hands on experience or training in professional culinary settings such as restaurants, catering, culinary education or community-based food initiatives.
- Creativity and innovation – Demonstrated ability to develop recipes or projects that promote sustainable agrifood systems transformation.
- Advocacy and communication – Capacity and willingness to use social media and other platforms to advocate for better nutrition, food security and biodiversity.
- Collaboration and global mindset – Interest in contributing to the transformation of agrifood systems at local and global levels, including engagement with the GYAP regional priorities and collaboration within the WFF Youth Initiative.

APPLICATION PROCESS

Only completed applications will be accepted, which includes the submission of:

- A signed working protocol;
 - An updated CV;
 - A short video (maximum two minutes) describing how the applicant would contribute to the YCP and their vision for youth-led sustainable gastronomy;
 - A high-quality headshot for use in selection announcements; and
 - One to two sentences outlining what the applicant hopes to gain from participating in the programme.
- The programme prioritizes gender and geographic diversity, with focus on young women.