



GLOBAL  
YOUTH  
ACTION

YOUNG CHEFS PROGRAMME

# SELECTION CRITERIA AND SELECTION PROCESS



# WFF Young Chefs Programme 2026-2027

## Selection Criteria and process

The World Food Forum (WFF)'s Young Chefs Programme (YCP) equips ten 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.

## Selection criteria

Applicants will be evaluated on the following key attributes:

- 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 Global Youth Action Plan (GYAP) regional priorities and collaboration within the WFF Youth Initiative.

## Selection process

### Round 1

In the first round of selection, each complete and eligible application will be reviewed by the WFF Youth Initiative team. Reviewers will follow a common scoring grid and assess candidates based on key attributes, including:

Culinary experience and commitment to sustainability.

Creativity and innovation in sustainable gastronomy.

Advocacy potential and communication skills.

Personal engagement in agrifood systems transformation.

Leadership potential and teamwork abilities.

Linguistic diversity and ability to engage with global audiences.

At the end of the first round, candidates' scores will be compiled to shortlist the highest-scoring applicants. Approximately 30 percent of the top-scoring candidates will then be submitted for a second round of selection.

**Round 2**

In the second round, shortlisted candidates will be invited to participate in interviews conducted by the WFF Secretariat. Interviews will focus on applicants' motivation, practical experience and potential contributions to the programme. Based on interview performance and application materials, the reviewers will narrow the pool to approximately 15 semi-finalists.

**Round 3**

In the third round, the semi-finalists will be presented by the WFF Youth Initiative team to the Selection Committee, which will include representatives from culinary organizations and WFF partners. The Selection Committee will make the final decision on the new cohort of the programme, ensuring gender and regional diversity.