



WHAT'S COOKING?

A Special Course on Food, Biodiversity, Climate Change and the Culinary Crafts

February 19-20, 2026

Anil Agarwal Environment Training Institute (AAETI), Nimli, Rajasthan

Are you a young and creative chef, culinary artist, cuisinier or a hospitality industry professional? Then this course is for you.

The food we eat is directly linked to our environment and biodiversity. For generations, our ancestors have used local and seasonal ingredients to prepare wholesome recipes. But this knowledge -- about how India's biodiversity can be used sustainably on our plates -- has slowly disappeared.

Centre for Science and Environment (CSE), one of South Asia's leading think tanks, invites applications for its two-day specially designed course for young chefs who are not afraid to be inventive and innovative in their creations and recipes. Who believe that each one of us can contribute in our own unique ways to conserve and help regenerate our biodiversity. And who are passionately in love with food and cooking and hungry to learn more...

Essentially, the course will provide an in-depth understanding of our biodiversity-rich world and how to use local biodiversity and forgotten ingredients in our recipes and our cooking. Through interactive lectures from some of the best known names in the industry; classroom discussions, group activities and fireside chats; and **THE NOURISHER** recipe-and-cooking contest.

WHAT WILL YOU LEARN?

- The linkages between food, biodiversity and nature
- History, tradition and culture of food in India
- Creating unique recipes using locally available biodiversity
- How to source biodiverse ingredients

WHAT ARE YOUR TAKEAWAYS FROM THIS COURSE?

- A unique perspective on using local biodiversity in your cooking
- A career-moulding opportunity to share the table with your peers and stalwarts in the profession
- A Certificate of Participation from CSE
- An opportunity to be a part of a growing community of food-and-culinary craftspeople who believe that our biodiversity can be a mouth-watering and sustainable ingredient in what we eat

HOW MUCH DO YOU PAY?

- The course is **free for bright young chefs** who send in the best statement of purpose. Their road travel between Delhi to Nimli and back; accommodation costs and charges for all meals at AAETI during the training; and all training and course material costs (including for the contest) would be taken care of.
- Shortlisted participants coming from locations outside Delhi will have to arrange their own to-and-fro travel between Delhi and their home destinations/cities. They must reach Delhi by afternoon on February 18, 2026; CSE will then arrange their travel from the airport/railway or bus stations to AAETI in Nimli.

ABOUT THE COURSE VENUE

AAETI – Anil Agarwal Environment Training Institute – is CSE's fully residential training facility located at the foothills of the famed Aravalli mountains in Nimli in Tijara, near Alwar in Rajasthan: it is less than three hours away from Delhi by road. AAETI is designed as a campus that exemplifies the principles and practices of sustainable living – from water conservation and harvesting and waste management to energy-efficient lifestyle and thermally comfortable building designs.

Course participants will be housed in comfortable double-sharing accommodations, and will be served meals cooked fresh in the campus canteen.

NOTE: Application/registration is not a guarantee of acceptance of admission in the course. We have limited seats, hence interested candidates are advised to apply well in time. Candidates will be selected on the basis of their statement of purpose, and subject to complete filling of the application form.

To know more, you can write to the

COURSE COORDINATOR



DR VIBHA VARSHNEY

Consultant, Biodiversity and Food, CSE

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LAST DATE FOR RECEIVING COMPLETE APPLICATIONS

JANUARY 31, 2026

APPLY HERE