



# 中餐烹饪世界锦标赛

Chinese Cuisine World Championship

11月18日-20日

北京国家会议中心 中国，北京

Nov. 18 - 20, 2015

China National Convention Center, Beijing, China

赛事认证  
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## 赛事规则手册 Rulebook & Guideline



同期展会

Co-located with



北京世界食品博览会 — 科隆世界食品博览会强力推动  
2015年11月18日-20日  
北京国家会议中心

World of Food Beijing – powered by Anuga  
Nov. 18 - 20, 2015  
China National Convention Center





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## Welcome Message

## Information & Procedures

A warm welcome to the contestants and distinguished judges of the inaugural Chinese Cuisine World Championship, which will be held from November 18-20, 2015, concurrently with World of Food Beijing - powered by Anuga.

To promote Chinese cuisine worldwide, enhance the exchange of ideas and Chinese cooking techniques, and for cultural propagation purposes, the China Cuisine Association has founded the Chinese Cuisine World Championship in 2015. This authoritative competition is the only international level competition for Chinese cuisine certified by the World Association of Chefs' Societies in Mainland China. Jointly organized by Koelnmesse, the event aims to innovate Chinese culinary techniques and promote Chinese flavors for its international development and continuous improvement in culinary standards. Renowned and internationally certified chefs from China and abroad will judge the competition.

This year, we have successfully invited competing teams representing Greater China (Mainland China, Hong Kong, Macau and Taiwan) and 16 overseas countries and regions. The competition will be held annually and alternate between team and individual format.

We wish all participating chefs outstanding achievements and the debuting Chinese Cuisine World Championship a resounding success!

China Cuisine Association  
World of Food Beijing  
November 2015



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## Event Information

### About the Event

Event Name Chinese Cuisine World Championship  
Date November 18-20, 2015  
Venue Culinary Zone, Hall 4,  
China National Convention Center

Endorsed by World Association of Chefs Societies

Organized by China Cuisine Association  
Hosted by Koelnmesse

### Competition Format

No. of Competing Teams 16 teams  
No. of Participants Five (5) chef members  
One (1) assistant / replacement chef  
One (1) team manager  
The team leader is not allowed to help in the kitchen  
Format 6 dishes per round, food tasting  
No. of Rounds 1 round per day, total 2 rounds

### Judging Format

Cumulative points for each dish per round

## Information & Procedures

### About Organizer



China Cuisine Association was founded in 1987 and is registered under the Ministry of Civil Affairs in China. It is a nation-wide industry organization voluntarily joined by private and public enterprises and units, different levels of industry organizations, social groups, catering industry executives, experts, scholars, chefs and relevant hospitality experts, who are involved in the work of catering industry operation, management, cooking, restaurant service, catering culture & education, culinary theories, food nutrition and research.

### About Endorsement



The World Association of Chefs' Societies (WACS), is a global network of chefs associations first founded in October 1928 at the Sorbonne in Paris. At that first congress there were 65 delegates from 17 countries, representing 36 national and international associations, and the venerable August Escoffier was named the first Honorary President of WACS.





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## Event Information

## Information & Procedures

### CHINESE CUISINE WORLD CHAMPIONSHIP

This international Chinese culinary challenge is organized by the China Cuisine Association (CCA), with the endorsement of the World Association of Chefs Societies (WACS). It is the most authoritative international competition of Chinese cuisine.

### NATIONAL TEAM PARTICIPATION INFORMATION

#### Competition Dates

The inaugural Chinese Cuisine World Championship, which will be held from November 18-20, 2015, (Nov 18-19: Competition; Nov 20: Award Ceremony), concurrently with World of Food Beijing - powered by Anuga

#### Fair Opening Hours

Date	Team (Move in)	Visitors (Opening Time)
Nov.18	08:00	09:00 – 16:30
Nov.19	08:00	09:00 – 16:30
Nov.20	09:30	08:30 – 14:30

#### Opening Ceremony & Onsite Registration

All national teams will be carrying their flag and are going to be officially introduced during the Opening Ceremony

The Opening Ceremony will take place on Wednesday 18 November at the competition area at 09:00 am, right before the first day competition starts

All national teams not competing on Nov 18, should arrive the venue at least 30 minutes before the ceremony, report to the Registration counter and collect your team badges

#### Award & Closing Ceremony

The award ceremony and the announcement of the Chinese Cuisine World Champion will take place on Friday, 20 November 2015, at the competition stage area from 10:00 am

#### International Jury

The international jury panel consists of WACS approved international judges and Chinese judges, following the WACS culinary committee approved rules

Completion of the registration the participant (team) accepts the conditions of participation.





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## Competition Application

## Information & Procedures

### Registration

- All registration is to be completed online via [www.cwc2015.com](http://www.cwc2015.com)
- Registration Fee: US\$600 / RMB¥3,700, payment by VISA or MASTER Card, to be made during online registration
- Registration Deadline: by 9 October 2015 at the latest
- The organizer reserved the right to accept or refuse the application, all National Team accepted will receive email confirmation on or before 12 October
- Team Photo: email to [ccapeixun@163.com](mailto:ccapeixun@163.com) on or before 15 October 2015 (The minimal size of the photo must be 2560 x 1920; minimal resolution 200dpi)
- Menu Photo: for publication & promotion, picture of each dish must be emailed to [ccapeixun@163.com](mailto:ccapeixun@163.com) on or before 20 October 2015
- Final Recipe: 5 copies of the final recipe to be submitted to the jury before the start of the Competition
- Scheduled Date of Competition: the organizer will do the competition draw to decide on which team to compete on which date; the draw result will be announced on or before 30 October, 2015
- For information or questions in relation to the registration, contact us by email: [ccapeixun@163.com](mailto:ccapeixun@163.com) or call (86)-10-63264805

### Team Composition

- Only countries or regional associations which are member of the World Association of Chefs Societies (WACS) are allowed to register a national team for the Chinese Cuisine World Championship
- One country or region can only be represented by one national team
- Each team consists of 1 team manager, 5 chef members, 1 assistant/replacement chef
- For change of key members - must inform the organizer via email at least 7 days before the competition date



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## Competition Preparation

## Information & Procedures

### Accommodation & Preparation Kitchen

- The cost of accommodation for all national teams in Beijing is at the expense of the organizer. Three (3) double rooms per registered national team will be booked limited to five nights, from 16-21 November 2015
- If Team requires extra rooms or extra room nights, the organizer can assist in booking at favorable price arranged with the respective hotel
- The organizer will arrange for preparation kitchen for each team in their respective staying hotel; and a common preparation kitchen will be set in the competition arena

### Ingredients & Cost Reimbursement

- The organizer will provide RMB¥5000 to each team for the cost of competition ingredients
- The organizer has appointed Metro to support the purchase of ingredients; the competitors need to prepare their order list in advance and send to Metro for confirmation of availability (contact details will be provided to the Team Manager)
- The cost of the ingredients will be calculated by the organizing committee and Metro. It will be at the Teams' own cost for the part exceeding RMB¥5000



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## Schedule & Program

### Move in Time Schedule

Nov 16	0830 — 1700	Buildup & equipment installation
Nov 16	0830 — 2100	Registration
Nov 17	0830 — 1500	Equipment installation & testing
Nov 17	0830 — 1630	Pre-processing (Split into 2 groups)
Nov 17	1500 — 1700	Team manager site familiarization & Q&A on operation of equipment
Nov 17	1730 — 1830	Briefing & Q&A
Nov 17	1830 — 2130	Welcome reception

### Competition Day Time Schedule

#### 2015.11.18

07:45	Move in goods and ingredients (5 core members + support chefs, maximum of 10 persons)
08:15	Briefing on the use of kitchen equipment
08:15-08:40	Mise-en-place check by the jury
08:45-09:00	Get ready for the opening ceremony
09:00-09:20	Opening Ceremony
09:20	Cooking commencement (total of 5 hours)
14:20	Serving starts (approximately 2 hours)
<b>Teams with time delay at the time of service start or during service will be penalized up to 5% from the maximum potential score</b>	
16:20-16:50	Cleaning and clearing out of the kitchen
16:50-17:20	Judge Feedback

#### 2015.11.19

07:45	Move in goods and ingredients (5 core members + support chefs, maximum of 10 persons)
08:15	Briefing on the use of kitchen equipment
08:15-08:50	Mise-en-place check by the jury
09:00	Cooking commencement (total of 5 hours)
14:00	Serving starts (approximately 2 hours)
<b>Teams with time delay at the time of service start or during service will be penalized up to 5% from the maximum potential score</b>	
16:00-16:30	Cleaning and clearing out of the kitchen
16:30-17:00	Judge Feedback

### Closing Day Time Schedule

Nov 20	0900 — 0930	Team arrival
Nov 20	0930 — 1000	Announcement of 2 Day results
Nov 20	1000 — 1100	Award ceremony
Nov 20	1100 — 1130	Group photography







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## Live Cooking – Hot Kitchen

## Categories & Judging Criteria

### THE HOT KITCHEN PROGRAM

The participating national teams have to prepare a 6 course Menu: 37 menus are to be prepared, allowing the visitors of World of Food Beijing 2015 to observe the preparation and cooking process. All menus (served on individual plates) are to be served and sold as in fine dining Chinese Restaurants; 30 for serving guests, 1 menu for photography, 4 menus for judging, 2 menus for display.

### Menu Composition

- 1<sup>st</sup> Dish: 37 appetizers/starters, with at least 2 main elements, can be served warm or cold, or a combination of both;
- 2<sup>nd</sup> Dish: 37 Soups must be served hot, ingredients up to team decision;
- 3<sup>rd</sup> Dish: 37 Main Courses, using fish, shellfish or crustacean, (or combination);
- 4<sup>th</sup> Dish: 37 Main Courses, using butcher's meat, poultry or game (or combination);
- 5<sup>th</sup> Dish: 37 Starch Courses, can be in the form of noodles, rice, dumplings or other creative dish
- 6<sup>th</sup> Dish: 37 Desserts, with at least 2 main elements, must use fruit, contrasting in textures and temperatures

### Ingredients permitted to be brought into the kitchen

- Salads - cleaned, washed, not mixed or cut
- Vegetables - cleaned, peeled, washed, not cut, must be raw
- Fish - gutted, scaled but NOT filleted
- Pre made but not cooked noodles
- Shells should be raw in their shells, but cleaned
- Crustaceans should be raw or boiled, but not peeled
- Meats/Poultry - deboned, not portioned, not trimmed, bones may be cut into small pieces
- Stocks - basic stock, not reduced, not seasoned, no additional items (garlic, wines, etc.)
- Pastry sponge, biscuit, meringue - can be brought in, but not cut
- Basic pastry recipes can be brought in weighed out but no further processing
- Fruit pulps - fruit purees may be brought in but not as a finished sauce
- Decor elements - 100% must be made in the kitchen

***In case of breach of the above mentioned rules the respective teams will be penalized with a deduction of up to 10 % from the maximum potential score***



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## Serving Instruction

## Categories & Judging Criteria

### Kitchen & Serving Plates

- The kitchen for the competition is well-equipped (detailed equipment list: appendix 1) and is visible to the public
- All national teams are requested to perform in clean and tidy working clothes
- Kitchen furniture and physical inventory are to be handled with care. Each national team is liable for missing equipment
- Hygienic and accurate safe work will be judged as well as the state of the kitchen after cooking.
- Each kitchen is equipped with (4) plug sockets of 220 volt. The team can bring additional small equipment but need to declare and seek permission from the organizer.
- Organizer will arrange for standard individual portion serving plates and bowls, all white in color, for all the teams. A full description of available plates/bowls will be provided at later stage for team selection. Teams may choose to bring their own small items to serve their special dishes; no extra marks will be awarded.

### Team

- All five (5) chef members are authorized to be in the kitchen during cooking.
- One (1) assistant chef is allowed to tidy the kitchen and do the washing up during the work in the kitchen
- Assistant chef must be clearly discernible from the other members of the team, and should not be wearing the same chef jacket as the core team members
- The team manager is not allowed to help in the kitchen. When the service starts, the team manager will do the announcing. The announcer is only allowed to wipe plates, and he/she is not permitted to put sauce or garnish on the plate.



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## Judging Criteria

## Categories & Judging Criteria

### Judging Points

Mise en place	10 points
Correct Professional Preparation (Hygiene/Working Skills, Techniques/Kitchen Organization)	25 points
Service	5 points
Presentation	10 points
Taste	50 points
<b>Total</b>	<b>100 points</b>

### Distribution of Points

1 <sup>st</sup> Dish: Appetizers/Starters	100 points
2 <sup>nd</sup> Dish: Hot Soups	100 points
3 <sup>rd</sup> Dish: Seafood Main Courses	100 points
4 <sup>th</sup> Dish: Meat Main Courses	100 points
5 <sup>th</sup> Dish: Starch Courses	100 points
6 <sup>th</sup> Dish: Desserts	100 points

**Total:**

$$600/6 = 100 \text{ points}$$

**The prescribed number of 37 portions must be respected.  
Insufficient quantities are penalized by a deduction of points**



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## Awards

## Categories & Judging Criteria

### Award

*In accordance to the WACS standards, the following prizes are awarded according to points scored:*

100 points	gold medal with distinction and diploma
99.99 – 90.00 points	gold medal with diploma
89.99 – 80.00 points	silver medal with diploma
79.99 – 70.00 points	bronze medal with diploma
69.99 – 60.00 points	diploma

*Each team will receive 6 medals according to their scoring level*

### Chines Cuisine World Championship – Overall

The Champion:	the highest score National Team
2 <sup>nd</sup> Runner-up:	the 2 <sup>nd</sup> highest score National Team
3 <sup>rd</sup> Runner-up:	the 3 <sup>rd</sup> highest score National Team



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## Kitchen Equipment

## Categories & Judging Criteria

### Basic equipment that will be supplied per kitchen:

- |  |  |
|--|--|
| `1 combi ovens 10 x 1 gn                                 | `1 5 x 1500 stainless steel work bench   |
| `2 double-end induction cooker                           | `1 freezing work bench and 1 cold-storage work bench                                       |
| `2 single-end electric woks or 1 double-end electric wok | `2 single slot washing pools or 1 double slot washing pool.                                |
| `1 handheld electric eggbeater                           | `2 up right GN size refrigerators  |
| `6 frying pans   | `1 GN trolley 12 - 14 rack   |
| `2 deep pots(one big and one small)                      | `1 vitamizer   |
| `2 double-ear stock pot                                  | `1 plate warmer  |
| `2 stainless steel clamps                                | `1 hot light gantry 1200 long  |
| `4 stainless steel long trays                            | `1 storage rack for food items   |
| `2 rubber scrapers                                       | `1 warming cabinet, 6 chopping blocks  |
| `1 small size electric mixer                             | `4 towels,1 fresh-keeping film,1 tinfoil, 10 disposable gloves, 4 wooden spoons, 2 filters |
| `1 salamander  | `28cm white plates ×80   |
| `1 microwave   | `32cm white plates ×40   |

### Equipment to be shared:

- Slicing machine
- Ice cream machine
- Vacuum machine
- Ice machine

### Other equipment teams can bring in are:

- Thermal circulator
- Stick/hand blender
- All wok equipment including brushes
- Small deep fryer
- All small utensils, spoons, ladles tongs, strainers
- Hygiene and cleaning items, sanitizers, sprays, paper towel





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## Venue Safety & Hygiene Instructions

## Event Guidelines & Appendices

### Important Notes

1. As the competition venue is a temporary setup to simulate, to the maximum extent, the operating conditions of a real kitchen, based on fire safety requirements, some regulations will be stricter than the usual kitchen safety regulations and fire safety requirements. Certain cooking methods and conditions will not be possible. All teams would already have been fully informed during registration, and made reasonable adjustments and adaptation
2. During registration, the Team Captain must sign the Safety & Hygiene Letter of Responsibility to ensure assumption of responsibility upon entering the hall to arrange and manage the team's safety matters, such as water and power usage, heating and cooking, and to ensure compliance with the operational requirements for food hygiene on proper processing of all ingredients
3. For Live Cooking categories involving the preparation of raw side dishes, such as cold cuts, salads or fruits, Teams must comply with the restaurant hygiene regulations for disinfection and handling
4. Teams must provide health certificates from relevant bodies during registration and shall complete appearance check while preparing for the competition, including personal hygiene and no jewelry or hair accessories. Surgical gloves must be worn when preparing and cooking food
5. Trauma doctors and emergency medical kits will be available on-site. In the event of cuts or accidental injuries, the captain shall immediately inform the on-site staff for professional doctor to perform the necessary first aid treatment. Failure to comply with procedures will result in forfeiture of the entire team's points for the day
6. During site familiarization, the Team Captain and all members shall fully understand the structure and usage guidelines of the workstation, fully understand the water inlet/outlet points and power sockets as well as the proper use of the oven and induction cooker. During the competition proper, technical staff from the equipment supplier will be ready to assist on-site, to prevent unauthorized use of equipment due to lack of understanding, such as overloading or usage violation
7. Each workstation will be equipped with a standard kitchen waste recycling collector. The Team Captain shall keep the worktop clean at all times, and reasonably manage operational processes for cold and hot as well as raw and cooked foods
8. During the competition proper, no other personnel besides the participants are permitted in the competition area. Entering and exiting the competition area requires a valid document for identification



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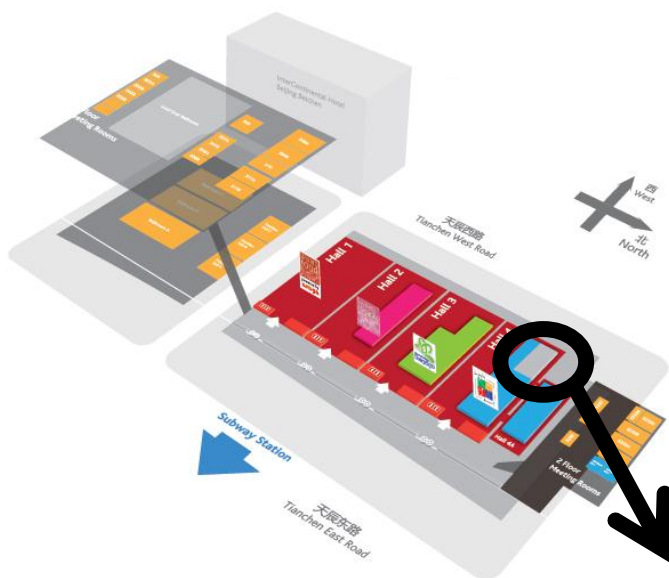
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## Layout of Competition



## Event Guidelines & Appendices





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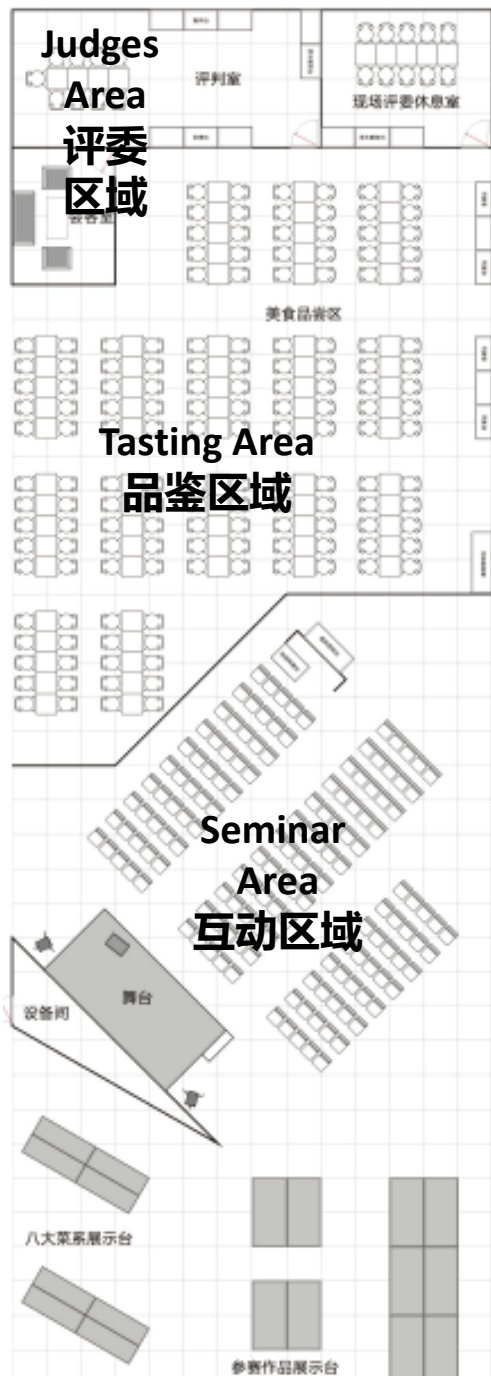
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世界厨师联合会

## Layout of Competition



## Event Guidelines & Appendices

Competition Area  
Live Cooking  
Hot Kitchen X 10  
竞赛区域  
热厨比赛厨房区  
10间标准厨房



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## Application

## Entry Form

### 参赛代表队注册

### Team DETAILS

公司名称(中文发票抬头)

Company Name \_\_\_\_\_

队伍经理姓名

称谓 (先生/女士)

Team Manager Name \_\_\_\_\_ Gender (Mr./Ms.) \_\_\_\_\_

抬头 (职务)

Title (Job Title) \_\_\_\_\_

电话

传真

电邮

Tel \_\_\_\_\_ FAX \_\_\_\_\_ Email \_\_\_\_\_

地址

Address \_\_\_\_\_

邮编

城市

国家

Postcode \_\_\_\_\_ City \_\_\_\_\_ Country \_\_\_\_\_

### 注册费用和支付

### PAYMENT RATES & OPTIONS



**USD 600**

Telegraphic Transfer

(Proof of bank transaction receipt is required)

The invoice will be mailed to you within two working days.

Please make payment in SGD to the following account:

Account Name: Koelnmesse Pte Ltd.

Bank Name: The Hong Kong and Shanghai Banking Corporation Limited

Bank Address: 21 Collyer Quay #01-01 HSBC Building, Singapore 049320

Bank Swift Code: HSBGSGSG

Account No: 252-065552-178(USD)



**USD 600**

Telegraphic Transfer

(Proof of bank transaction receipt is required)

Card Number: \_\_\_\_\_

CVV No. \_\_\_\_\_ Expiry Date: \_\_\_\_\_

Name on Card: \_\_\_\_\_

Type of Card: ☐ Amex ☐ Mastercard ☐ Visa (pls Tick)

Signature: \_\_\_\_\_

### 赞助机会

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刘亿 女士

电话: +86 10 65907766 转 755  
m.liu@koelnmesse.cn

Interest in the opportunity to market your products and service to our target audience and participants? For more details contact:

Ms. Mia Liu

Tel: +86 10 65907766 ext. 755  
m.liu@koelnmesse.cn

### 同期展会

### EVENT INFO



2015中国(北京)国际乳制品展  
China International Dairy Expo 2015



2015中国糖果文化节  
第十二届中国国际甜食及休闲食品展  
Sweets & Snacks China 2015



2015 (第四届) 国际餐饮博览会  
4th China International Catering Exposition 2015

### 联系我们

### CONTACT US

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Please note that all bank and transfer charges are to be borne by the delegates and are not the responsibility of Koelnmesse PTE LTD. An additional fee will be charged on the total payment amount for credit card payment (3.85% for Visa/Mastercard; 3.99% for Amex)

