



2016中餐烹饪世界锦标赛（个人赛）

2016 Chinese Cuisine World Championship (Individual Competition)

竞赛方案

Rules & Regulations

11月15日—18日

中国，北京

Nov.15-18, 2016

Beijing, China

CCA

中国烹饪协会

China Cuisine Association



中餐烹饪世界锦标赛

Chinese Cuisine World Championship

11月15日-18日, 2016

中国国际展览中心(新馆) 中国, 北京

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China International Exhibition Center(New), Beijing, China

赛事认证
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主办单位 About Organizer



中国烹饪协会

中国烹饪协会成立于1987年,经中国政府有关部门批准,并在民政部登记的全国餐饮行业协会。由从事餐饮业经营,管理与烹饪技术、餐饮服务、饮食文化、餐饮教育、烹饪理论,食品营养研究的企事业单位、各级行业组织、社会团体和餐饮经营管理者,专家、学者、厨师、服务人员等自愿组成的餐饮业全国性的跨部门、跨所有制的行业组织。

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.

认证机构 About Endorsement



世界厨师联合会简称“世厨联”(英文缩写WACS),于1928年在巴黎的索邦成立,是一个全球性的厨师协会联合体,属于联合国劳工组织外围组织,根据联合国宪章由主权国家和地区的政府委托组织为合法会员单位。迄今为止,世厨联已经发展为代表全球1000万厨师的93个官方厨师协会在内的全球性协会组织。

The World Association of Chefs Societies, or Worldchefs, is a global network of chefs associations founded in October 1928 at the Sorbonne in Paris. Today, this global body has 93 official chefs associations as members that represent over 10 million professional chefs worldwide. Worldchefs is a non-political professional organization dedicated to maintaining and improving the culinary standards of global cuisines through education, training and professional development of its international membership. As an authority and opinion leader on food, Worldchefs represents a global voice on all issues related to the culinary profession.

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承办单位 About Endorsement



科隆国际展览有限公司作为食品与相关行业领先的专业展会组织者, 成功举办了不止行业首屈一指的展会如科隆世界食品博览会、科隆国际糖果及休闲食品展和科隆国际食品技术和机械博览会。科隆展览不仅在德国科隆境内组织食品贸易展会, 更将市场拓展到了全球, 包括巴西、中国、

印度、日本、泰国、土耳其和阿联酋等地。全球范围的展会网络资源将为客户回馈更多市场开拓的途径, 同时为实现可持续发展的且稳定的国际业务发展奠定了坚实基础。北京世界食品博览会 — 科隆世界食品博览会强力推动无疑是这个成功的贸易展会大家庭的重要一员。

Global Competence in Food: **Koelnmesse** is the leading trade fair organizer in the food industry and related sectors. Trade fairs such as the Anuga, the ISM and Anuga Food Tec are established world leaders. Koelnmesse not only organizes food trade fairs in Cologne, Germany, but also in further growth markets around the globe, in Brazil, in China, in India, in Japan, in Thailand, in Turkey and in the United Arab Emirates. These global activities enable us to offer our customers a network of events, which in turn grant access to different markets and thus create a basis for sustainable and stable international business. World of Food Beijing is a strong member of this successful trade fair family.

特别鸣谢 Acknowledgement

支持单位 Supporting Associations

中国香港厨师协会、中国澳门厨师协会、中华台湾厨师协会、泰国厨师协会、世界中餐名厨交流协会

China HongKong Chef Association, China Macao Chefs Association, Chinese Taiwan Chef Association, Thailand Chef Association, World Chinese Chefs Association



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中餐烹饪世界锦标赛 Chinese Cuisine World Championship

中餐烹饪世界锦标赛是由中国烹饪协会于2015年成功创办, 并经世界厨师联合会认证的唯一国际顶级中餐赛事, 旨在促进世界范围的中西餐文化交流, 搭建中西烹饪技艺互动平台, 推进中餐在全球的传播与发展。

The Chinese Cuisine World Championship (CCWC) was founded in 2015 by Chinese Cuisine Association, this authoritative competition is the only international level competition for Chinese cuisine certified by the World Association of Chefs' Societies in Mainland China. To promote Chinese cuisine worldwide, enhance the exchange of ideas and Chinese cooking techniques, and for cultural propagation purposes.

中餐烹饪世界锦标赛以国际化的竞赛规则和评判标准为比赛规范, 由经过世界厨师联合会认证的国际裁判现场执裁, 倡导在中餐基本要素基础上的国际化融合和以消费需求为目标的出品原则, 打造世界中西餐厨师众望所归的中式烹饪竞技交流舞台。

International rules and judging criteria will apply to CCWC. Renowned and internationally certified chefs from China and abroad will judge the competition. The main theme of the competition focuses upon the creative breakthrough in the basic element behind Chinese cuisine, and aims to redesign Chinese culinary techniques and promote Chinese flavors for international development, in addition to continuous improvement in culinary standards.

中餐烹饪世界锦标赛设团体赛和个人赛, 团体赛与个人赛按年度交替举行, 2015年11月在北京举办的首届中餐世锦赛为团体赛, 2016年11月15-18日将在北京举办的本届赛事为个人赛, 设专业组和青年组。

The competition will be held annually and alternate between team and individual format. CCWC 2015 was the team competition, CCWC 2016 will be individual competition from Nov.15-18, established Professional Chef and Young Chef.

赛项设置 Competitor Format

中餐热菜、中餐面点、创意前菜、果蔬雕刻

Hot Chinese Main、Chinese Starch Course、Creative Appetizer、Fruit & Vegetable Carving



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赛事基本信息 Event Information

选手组别 Competitor Groups

专业厨师 – 于2016年11月15日年满25周岁或以上 ;

Professional Chef – 25 years old or above on Nov 15, 2016

青年厨师 – 出生于1991年11月15日或之后 (25周岁以下) ;

Young Chef – Birthday on or after Nov 15, 1991 (under 25)

比赛项目 Competition Categories

创意前菜 - 专业组与青年组

Creative Appetizer – Professional Chefs & Young Chefs Category

中餐热菜 - 专业组与青年组

Hot Main Course – Professional Chefs & Young Chefs Category

中餐面点 - 专业组与青年组

Chinese Starch Course – Professional Chefs & Young Chefs Category

果蔬雕刻 - 专业组与青年组

Fruit & Vegetable Carving – Professional Chefs & Young Chefs Category

赛事规模 Competition Scale

专业组 : 中餐热菜设8场, 每场10人, 共80人; 中餐面点设5场, 每场8人, 共40人; 创意前菜和果蔬雕刻设4场, 每场8人, 共32人。

Professional Chefs Categories: Hot Chinese Main Course – 8 rounds, 10 competitors each, total 80 competitors; Chinese Starch Course – 5 rounds, 8 competitors each, total 40 competitors; Creative Appetizer and Fruit & Vegetable Carving – 4 rounds, 8 competitors each, total 32 competitors;

青年组 : 中餐热菜设4场, 每场10人, 共40人; 中餐面点设3场, 每场8人, 共24人; 创意前菜和果蔬雕刻设3场, 每场8人, 共24人。

Young Chefs Categories: Hot Chinese Main Course – 4 rounds, 10 competitors each, total 40 competitors; Chinese Starch Course – 3 rounds, 8 competitors each, total 24 competitors; Creative Appetizer and Fruit & Vegetable Carving – 3 rounds, 8 competitors each, total 24 competitors;



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赛事基本信息 Event Information

竞赛模式 Competition Pattern

单轮次个人赛

Single Round, Individual Format

评比模式 Judging Format

单轮菜品评分累加模式

Cumulative points for each dish per round

评判办法 Judging Criteria

国际评委按照国际标准进行打分。

All cooking competitions will be judged by internal International judges in accordance to international standard

赛事日程 Competition Schedule

报到时间: 2016年11月15日, 下午选手会、评委会

Reporting Date: Nov 15, 2016, Competitor & Judge Briefing in the afternoon

比赛时间: 2016年11月16日-17日

Competition Date: Nov 16-17, 2016

颁奖时间: 2016年11月18日上午10:00

Award Ceremony: 10 am, Nov 18, 2016

赛事地点 Competition Venue

中国·北京 中国国际展览中心E4馆(新馆) 烹饪赛事专区

Culinary Zone, E4 Hall,

China International Exhibition Center (NEW), Beijing, China

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参赛资格 Competitor Eligibility

比赛欢迎国内及世界各地选手参赛;

This competition welcomes national and international competitors;

参赛厨师必须为当地厨师协会成员, 任职餐饮业内的专业厨师或就读厨艺专业的年青厨师;

Competitors must be member of the location chefs association, working as professional chef in culinary industry or young chef studying in culinary institute;

报名注册 Competitor Registration

1. 选手登陆赛事官方网站www.ccwc2015.com赛事报名系统按照报名要求完成报名注册。

Interested competitors should register at our official website www.ccwc2015.com to complete the registration.

2. 专业组各赛项参赛费为120美金 (800元人民币), **提供1人3天标间合住**; 青年组各赛项参赛费为60美金 (400元人民币), **提供1人3天标间合住**。

Professional Chef Registration Fee: US\$120 (RMB\$800), three days shared accommodation will be provided; Young Chef Registration Fee: Fee: US\$60 (RMB\$400), three days shared accommodation will be provided.

3. 专业组和青年组选手申报多于1项, 另行缴纳30美金 (200元人民币)

For chefs intend to enter for more than 1 category, additional US\$30 (RMB\$200) will apply.

4. 如报名人数超过限额, 大会有限制每个地区的参赛名额, 国内选手会被安排参加预赛, 大会保留最后决定权利

In case if registration reaches above the competition quota, the organizer reserves the right and final decision to amend the quota for each participating countries and to arrange for national selection for China competitors.

5. 大赛组委会对各赛项**免费提供可选主料食材**, 参赛选手报名后可获得免费食材清单, 选手可从中挑选比赛食材, 也可选用大赛组委会提供的**50美金 (300元人民币) 购物卡**在麦德龙超市购买比赛食材。

The CCWC Organizing Committee will provide the main food ingredients for free, the contestants who have successfully registration will get a list of all the free food ingredients which the contestants can choose. Or the contestants can use the purchase card of US\$50 (RMB\$300) provided by the Organizing Committee to buy what they need in Metro.



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参赛须知 Entry Instructions

1. 在线报名开放时间为2016年6月1日-8月31日

Registration online open date from Jun.1 to Aug.31, 2016

2. 所有在线报名注册的选手在9月12日或之前获电邮确认是否获得参赛资格

The organizer reserved the right to accept or refuse the application, all competitor accepted will receive email confirmation on or before 12 September, 2016

3. 参赛选手照片: 于9月20日或之前电邮至 events@ccwc2015.com

(最低不少于2560 x 1920; 解象度不低于 300dpi)

Competitor Photo: email to events@ccwc2015.com on or before 20 September.
(The minimal size of the photo must be 2560 x 1920; minimal resolution 300dpi)

4. 菜品照片: 为配合大赛制作海报进行展示和推广, 参赛选手需向主办方提供每道菜的照片, 请于2016年9月30日前电邮至 events@ccwc2015.com

(最低不少于2560 x 1920; 解象度不低于 300dpi)

Menu Photo: for publication & promotion, picture of each dish must be emailed to events@ccwc2015.com on or before 30 September, 2016

(The minimal size of the photo must be 2560 x 1920; minimal resolution 300dpi)

5. 食谱: 参赛选手需准备5份完整食谱, 于比赛日比赛开始前提交给裁判团

Final Recipe: 5 copies of the final recipe to be submitted to the jury before the start of the Competition

6. 参赛选手比赛日期: 主办方会以抽签形式决定参赛选手比赛日期, 并于10月30日前通知各参赛选手

Scheduled Date of Competition: the organizer will do the competition draw to decide on which competitor to compete on which date; the draw result will be announced on or before 30 October, 2016

7. 如对注册及相关事宜有任何查询, 可电邮: events@ccwc2015.com

或致电(86)-10-63288335

For information or questions in relation to the registration, contact us by email: events@ccwc2015.com or call (86)-10-63288335



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国际裁判团 International Jury

比赛由世厨联委任的国际裁判组以及世厨联批准的中国裁判组, 遵守世厨联比赛委员会拟定的所有规定。

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

选手完成网上登记注册代表接受所有参赛规则。

Competitor accepts the conditions of participation.

奖项设置 Awards

依照国际标准, 各参赛选手按所得分数, 颁发以下奖项:

The respective award will be presented to competitor who attains the different international standard:

100	优质金奖	Gold with Distinction
99.99 - 90.00	金奖	Gold Award
89.99 - 80.00	银奖	Silver Award
79.99 - 70.00	铜奖	Bronze Award

奖励办法 Category Awards

专业组、青年组各赛项成绩前三名分设冠军、亚军、季军。

For Professional and Young Chefs competition of each category, the highest score winners will be named Champion, 1st Runner-up and 2nd Runner-up



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赛项要求 Category Details

比赛内容 Competition Category Details

一、创意前菜 Creative Appetizer

专业组: 90分钟内完成一套两款的前菜, 一款凉盘和一款热盘, 两款前菜的烹饪技法与口味各不相同, 前菜可一碟2款, 也可一碟1款。每款作品均制作8份, 每份满足1人食用量。

Professional Category: Within 90 minutes, to complete 2 types of appetizer, 1 cold and 1 hot appetizer; the 2 appetizers should use different cooking method and with different taste; the 2 appetizers can be plated on 1 dish, or 2 dishes; each type with 8 individual portions.

青年组: 90分钟内完成一套两款的前菜, 两款均为凉盘, 两款前菜的烹饪技法与口味各不相同, 前菜可一碟2款, 也可一碟1款。每款作品均制作8份, 每份满足1人食用量。

Young Chef Category: Within 90 minutes, to complete 2 types of appetizer, both cold appetizer; the 2 appetizers should use different cooking method and with different taste; the 2 appetizers can be plated on 1 dish, or 2 dishes; each type with 8 individual portions.

二、中餐热菜 Hot Main Course

专业组: 90分钟内完成一款肉类、一款海鲜类为主料, 烹饪技法与口味各不相同的作品, 每款作品均制作8份, 每份满足1人食用量。

Professional Category: Within 90 minutes, to complete 1 meat, 1 seafood main course; the 2 dishes should use different cooking method and with different taste; each type with 8 individual portions.

青年组: 90分钟内完成一款家禽类作品和一款自选的作品, 两款作品的烹饪技法与口味各不相同, 每款作品均制作8份, 每份满足1人食用量。

Young Chef Category: Within 90 minutes, to complete 1 poultry, 1 self-select main course; the 2 dishes should use different cooking method and with different taste; each type with 8 individual portions.

三、中餐面点 Chinese Starch Course

专业组: 90分钟内完成二款馅心、烹饪技法与口味各不相同的作品, 每款作品均制作8份, 每份满足1人食用量。

Professional Category: Within 90 minutes, to complete 2 types of starch items



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评分标准 Judging Criteria

比赛内容 Competition Category Details

with different fillings; the 2 dishes should use different cooking method and with different taste; each type with 8 individual portions.

青年组：90分钟内完成一款规定作品(包子)、一款自选作品,每款作品均制作8份,每份满足1人食用量。

Young Chef Category: Within 90 minutes, to complete 1 bun, 1 self-select starch item; the 2 dishes should use different cooking method and with different taste; each type with 8 individual portions.

第一、二、三项评分标准 Category 1-3 Judging Criteria

准备工作及工作间整洁: 0-10分

Mise-en -place & Work Station Hygiene

正确及专业的烹调: 0-30分

Correct Professional Preparation

摆设及创意呈现: 0-10分

Presentation & Creativity

味道: 0-50分

Taste

单项最高得分: 100分

Highest Score for Each Course

第一、二、三项比赛说明 Category 1-3 Judging Requirement

- 配菜及装饰须适合食用;
All garnishes and cravings must be edible;
- 蔬菜及水果需未经烹煮,但可预先去皮及切好;
Vegetables and fruits may be washed, peeled and pre-cut, but not cooked;
- 可使用未经烹煮的面团及面条;
Pasta and dough can be prepared but not cooked;



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评判说明 Judging Requirement

比赛内容 Competition Category Details

第一、二、三项比赛说明 Category 1-3 Judging Requirement

4. 鱼/海产类可预先清洁, 去壳及改柳, 但不能细切及烹煮;
Fish, seafood or shellfish can be cleaned, filleted but not portioned or cooked;
5. 家禽肉类可预先清洁, 去骨, 改柳, 细切及腌制, 但不能烹煮;
Meat or poultry can be deboned, fillet, cut and marinated, but not cooked;
6. 可自备高汤, 但需未加调味及未经浓缩;
Stocks may be brought in, but must be unseasoned and unreduced;
7. 可自备浓缩汁酱, 但必须在比赛现场加调味及烹煮;
Sauces can be brought in, but must be seasoned and cooked in competition;
8. 可自备水发好的干货食材, 但必须在比赛现场加调味及烹煮;
Dried ingredients may be pre-soaked and brought in, but must be seasoned and cooked in competition;
9. 调味料可使用鸡粉或现成酱料, 但不能使用人工色素或化学剂(如味精、乳化剂及人工香精等)
Can use chicken powder, ready-to-use sauce; cannot use artificial coloring or chemical (such as MSG, Emulsifier, artificial flavor)

第一、二、三项场地设备 Category 1-3 Competition Set-up

个人比赛烹饪台设备 Individual Station Facilities

1. 单口电炒锅 (配双耳复底锅1个) 一台
Electric Wok x 1 + Double-ear Wok x 1
2. 不锈钢冷藏操作台 (1.5m) 一台
Stainless Steel Work Bench (1.5m) with Fridge
3. 不锈钢操作台 (1.8m) 一台
Stainless Steel Work Bench (1.8m)
4. 单槽洗涤池一台
Single Head Washing Sink



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赛项要求 Category Details

比赛内容 Competition Category Details

5. 双头电磁炉(配平底不粘锅2个)一台
Double-head Induction Cooker x 1 + Non-stick Pan x 2.

公共设备 Shared Facilities

1. 万能蒸烤箱二台 Combi Oven x 2
2. 切割机一台 Slicing Machine x 1
3. 真空机一台 Vacuum Machine x 1
4. 制冰机一台 Ice Making Machine x 1
5. 面火炉一台 Salamander x 1

以上设备中均不含餐具, 选手可自带餐具, 也可使用大赛统一提供的餐具。

Competitors can bring in their own serving plates and utensils, or can choose to use those provided by the organizer.

四、果蔬雕刻 Fruit & Vegetable Carving

专业组: 90分钟内完成一款果蔬组雕, 使用3种原料以上, 成型作品高度需达到30CM以上。

Professional Category: Within 90 minutes, using minimum of 3 types of ingredients to complete one design composition of height no less than 30cm.

青年组: 90分钟内完成一款果蔬组雕, 使用2种原料以上, 成型作品高度需达到25CM以上。

Young Chef Category: Within 90 minutes, using minimum of 2 types of ingredients to complete one design composition of height no less than 25cm.

第四项评分标准 Category 4 Judging Criteria

设计及组成	Design & Composition:	0-30分
技巧及难度	Technical Skills & Degree of Difficulty:	0-40分
创意及原创性	Creativity & Originality:	0-20分
准备工作及卫生	Mise-en-place & Hygiene:	0-10分
单项最高得分	Highest Score of Each Composition:	100分



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评判说明 Judging Requirement

比赛内容 Competition Category Details

第四项比赛说明 Category 4 Judging Requirement

参赛者于比赛前10分钟布置工作台;

Competitors are allowed in the competition area 10 minutes before the start of competition to set-up their working table;

只可使用整个蔬菜及水果, 数量不限

Can use whole fresh fruits and vegetables ONLY, can be in any size or quantity

蔬菜及水果可清洗但不可预先去皮及切割;(可切小片检查食材品质);

Products can be cleaned but not peeled; (small cuts may be made to check the quality of the products);

可使用牙签、木签、支撑、布料等适合于花束装饰用料;

The use of toothpicks, wood skewers, supports, textiles and other decoration materials practically used to enhance the display is allowed;

不可使用人工花、鲜花、泥土、沙石、丝带、珠子等相类似物品; 此类装饰须用蔬菜或水果制作;

The use of decorative elements such as artificial flowers, earth, sand, stones, ribbons, beads and similar is prohibited. Such elements can only be made of fruits or vegetables;

参赛作品不能有任何广告或宗教成份

Any advertising or religious element included in the designs is not allowed;

参赛者需把所有带来工具放在工作台上(水桶除外); 带来工具有任何遗失及损坏, 大会概不负责;

Competitors are allowed to use their own tools or equipment, need to place all equipment, excluding the water bucket, on the table; organizer will not be responsible for any loss or damage to any brought-in tools or equipment;

不可使用任何用电工具;

Any electric tools are not allowed;

参赛者需在比赛时间内完成雕刻, 组合摆设及清洗工作台;

Competitors must finish their carving and assemble their displays and clean their work station, remove all waste and tools from table within the 90 minutes' competition time.



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场地设备 Venue Set-up

比赛内容 Competition Category Details

第四项场地设备 Category 4 Venue Set-up

个人比赛台设备 Individual Station Facilities

桌子 (80cm*120cm) 一张

Work Table (80cm x 120cm) x 1

椅子一张

Chair x 1

不设置任何电插头

No Electric Plug will be provided



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场地安全及卫生说明

Venue Safety & Hygiene Instructions

项目说明及其他附录

Event Guidelines & Appendices

场地安全及卫生须知 Important Notes

1. 由于竞赛场地为临时搭建场地, 制作环境最大程度模拟和还原真实厨房操作条件, 但基于安全和消防要求, 部分管理规定将高于厨房安全管理规定和消防要求, 部分烹饪手段和条件因场地原因无法还原和实现, 所有参赛选手应在注册时已经充分被告知和了解, 并且进行合理调整 and 适应

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. 参赛选手注册时须签署安全卫生责任书, 确保作为安全责任人在相应入场时, 安排和管理用水、用电、加热、烹饪等安全事宜, 并保证操作环节符合食品卫生操作要求, 所有食材均进行正确加工

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. 参赛选手在竞赛环节, 涉及冷荤或沙拉、水果等生食配菜制作时, 应按照餐厅卫生管理规定进行消毒处理 and 操作

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. 参赛选手注册时, 须附相关权威机构卫生合格证件, 竞赛准备时应完成厨仪检查, 包括个人卫生、无个人饰品、个人发饰等, 现场制作须使用外科医疗手套进行

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



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5. 现场设有临时外伤医生及急救医疗包, 对于出现割伤或意外外伤时, 参赛选手须立即告知现场工作人员, 由专业医生进行必要伤口处理和急救。
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. 场地熟悉环节, 参赛选手应充分了解操作台构造和使用规范, 对于上下水点、电器插口、烤箱及电磁炉使用充分了解正确使用方法, 正赛阶段, 设备供应方技术人员随时在场地进行协助, 杜绝擅自不了解设备使用方式下, 过载使用设备或违规操作
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. 所有厨余垃圾, 在每个操作台都有统一回收装置, 参赛选手应随时保持操作台面清洁, 并合理管理冷热和生熟操作流程
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. 竞赛正赛环节时, 除参赛选手以外所有人员均不得进入竞赛区域, 出入竞赛区域均须按照有效证件进行识别和管理
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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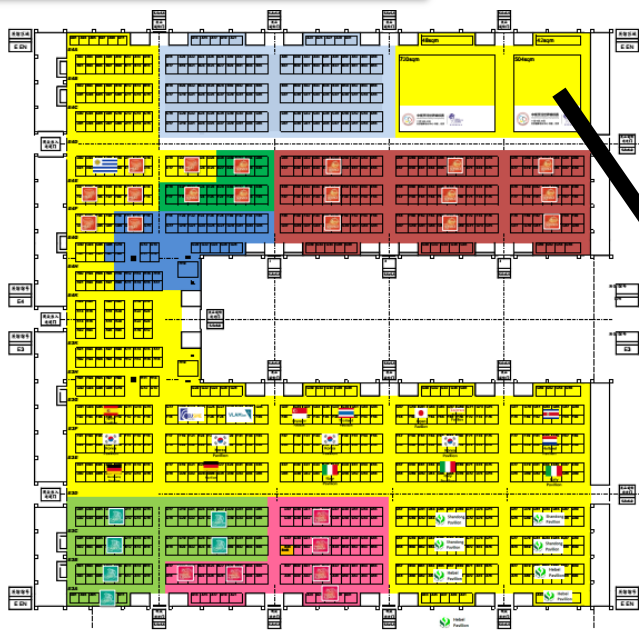
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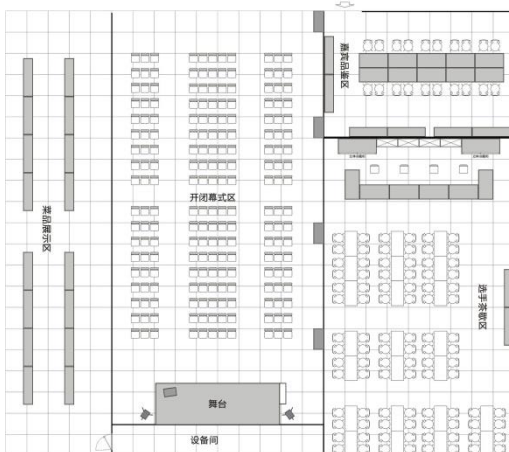
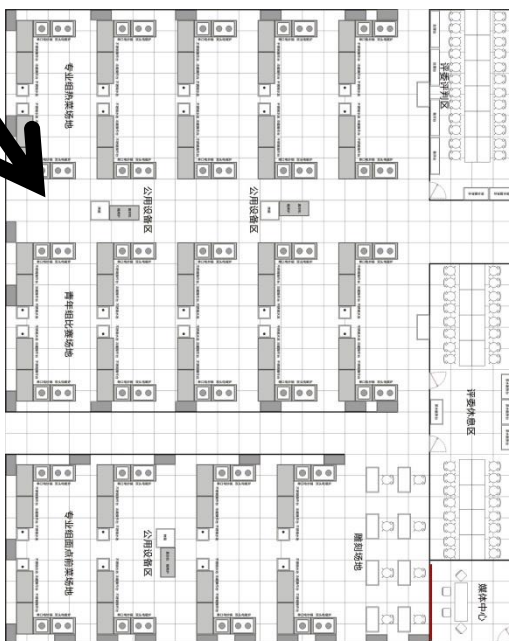
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赛场平面示意 Layout of Competition



项目说明及其他附录 Event Guidelines & Appendices





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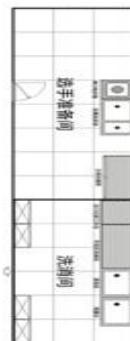
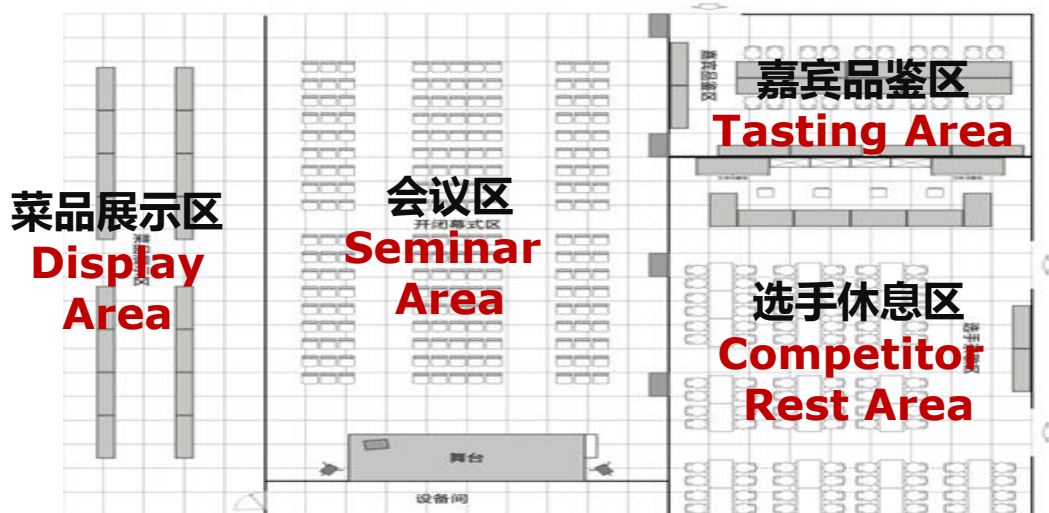
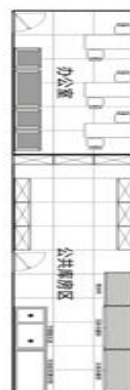
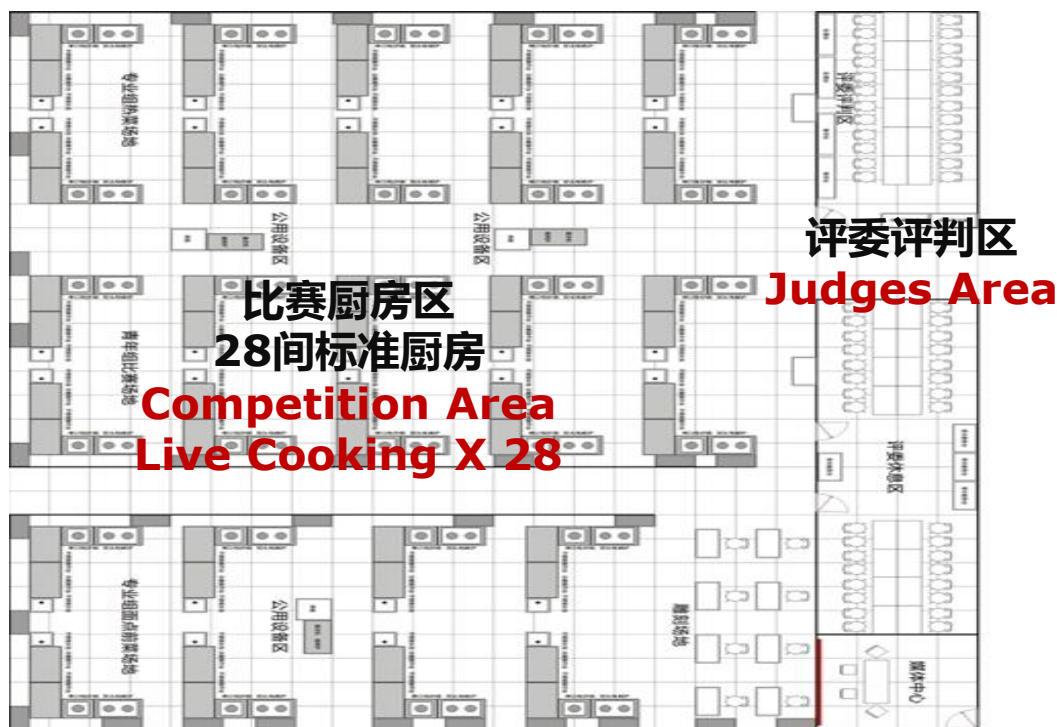
世界厨师联合会

赛场平面示意

Layout of Competition

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注册报名表 Application

参赛选手注册

Competitor DETAILS

公司名称(中文发票抬头)

Company Name

称谓(先生/女士)

Gender (Mr./Ms.)

抬头(职务)

Title (Job Title)

参赛组别

Groups

参赛项目

Categories

电话

Tel

传真

FAX

电邮

Email

地址

Address

邮编

Postcode

城市

City

国家

Country

注册费用和支付

PAYMENT RATES & OPTIONS



USD 120

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: HSBCSGSG

Account No: 252-065552-178(USD)



USD 120

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:

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)

Entry Form

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