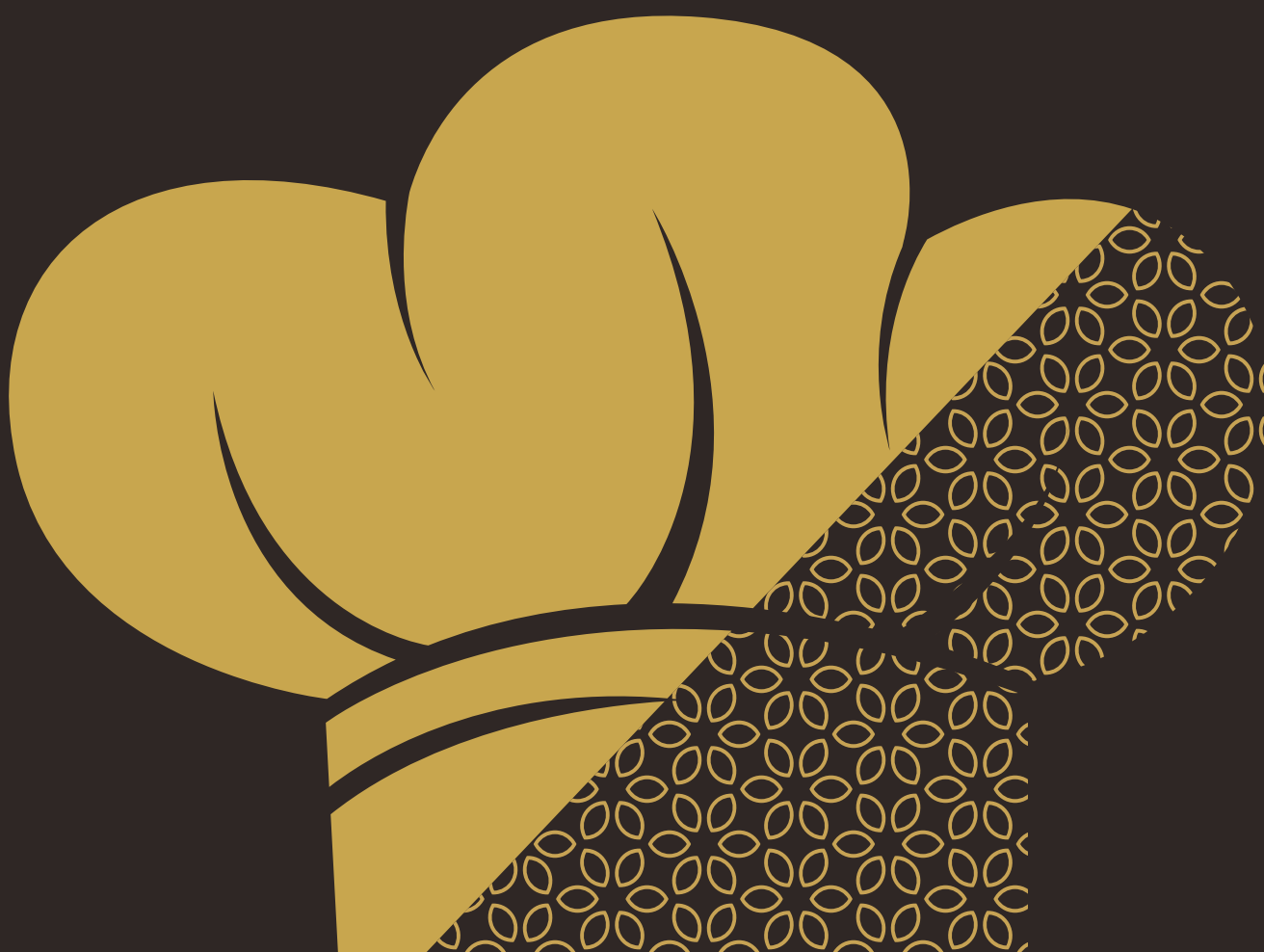


HONG KONG INTERNATIONAL CULINARY CLASSIC

2019 MAY 7-10

HONG KONG CONVENTION &
EXHIBITION CENTRE

RULES & REGULATIONS
FOR THE COMPETITION



HOFEX ASIA'S LEADING
FOOD & HOSPITALITY
TRADESHOW

Organiser

Co-organisers

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The Hong Kong International Culinary Classic (HKICC) 2019 Organising Committee is proud and honored to host yet again this tremendous event at HOFEX - Asia's Leading Food & Hospitality Tradeshow which got even bigger for 2019.

We welcome and invite all food and beverage associations in Asia Pacific and International regions to participate at the HKICC 2019, as to share your experiences through this prestigious culinary event. The objective of the competition is to provide channels promoting culinary excellence, the skills and abilities of Chefs, Cooks, Pastry Chefs and Apprentices from near and far.

As always, the HKICC provides an excellent opportunity for industry professionals to showcase their culinary talents and services to the public, in addition to gain experience and promote communication within the regional culinary community.

As in the past we will focus on sustainability and food wastage, therefore all our provided meat and seafood commodities are carefully selected and from sustainable sources, animal friendly farms and plants. We are a World Chefs endorsed competition and we fall in-line with World Chefs rules and regulation whereby reducing food wastage is paramount.

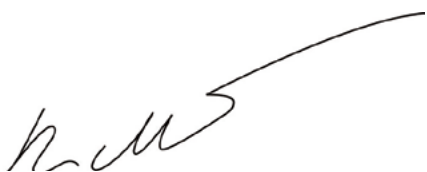
And for the first time we will have Gelato Competition to heighten the tradition regionally on the excellence of artisan gelato. As for individual cooking competition for professional, a Vegan entry and for the young chefs below 25 years of age a Vegetarian (Lacto-Ovo) entry will also be introduced. Also we like to set the benchmark for the future; so please raise up to the challenge and participate.

This will go alongside with all the popular competition classes including "Individual Live Artistic Fruit and Vegetable Carving" and a modified "Butchery Skills Challenge"; showcasing the trade-specific skills and competency any chef should be equipped with. For the team competitions we will yet-again feature the "Gourmet Team Challenge" which is our center competition and also the Live Afternoon Tea Set competition lined up for you.

The HKICC is a World Chefs certified competition on an International level and will be based entirely on the categories, rules and judging criteria as specified by World Chefs - World Association of Chef's Societies, and as such we are also inviting International certified Judges to take part at HKICC 2019. Our local judges will be also World Chefs certified (some exceptions in the Chinese Cuisine / Pastry competition).

The Organising Committee would like to thank the UBM Asia – the Organiser of HOFEX, as well as all sponsors and supporters who have contributed in the past events with much success as we look forward to your cooperation bring the HKICC 2019 to the next level.

I wish all the competitors the best of success and a wonderful experience. That alone you compete sets the foundation of success and confidence in your future. Congratulation to all of you.



Rudolf Muller
Chairman of the Organising Committee
Hong Kong International Culinary Classic 2019

ORGANISING COMMITTEE • ACKNOWLEDGMENT

Organising Committee

Chairman Mr. Rudolf Muller

Members Mr. Ringo Chan

Ms. Louisa Ho

Mr. Eddy Leung

Mr. Billy Yeung

Ms. Anita Cheng

Mr. Sammy Ho

Mr. William Ma

Mr. Daniel Cheung

Mr. Jeffery Koo

Mr. Andreas Muller

Acknowledgment

UNDER THE PATRONAGE OF

- Hong Kong Chefs Association
- International Culinary Institute
- UBM Asia

SUPPORTING ORGANISATIONS

- Chefs Association of Malaysia, Penang Chapter
- China Cuisine Association
- China Hotel Association
- Chinese Cuisine Training Institute
- Guangzhou Western Food Association
- Hong Kong Bakery and Confectionery Association
- Hong Kong Bartenders Association
- Hong Kong Chinese Chefs Association
- Hong Kong Hotels Association
- Hospitality Industry Training & Development Centre
- Korea Chefs Association
- Macau Culinary Association
- Shanghai Cuisine Association
- Shenzhen Catering Service Trade Association
- Singapore Chefs Association
- Taiwan Chefs Association
- Thai Chefs Association
- The Club Managers' Association of Hong Kong
- The Hong Kong Ice Carving Association
- Vocational Training Council

ENTRY REQUIREMENTS

The Hong Kong International Culinary Classic 2019 will take place from 7th (Tuesday) to 10th (Friday) May 2019 at Hall 1, Hong Kong Convention & Exhibition Centre, 1 Expo Drive, Wan Chai, Hong Kong.

The Hong Kong International Culinary Classic 2019 welcomes the participations of chefs from all restaurants, clubs, hotels and catering institutions in Hong Kong and around the world.

Entries must be in the name of a hotel, club, restaurant or catering institution. No individual entries will be accepted. (All competitors must be full-time employees / members of the establishment / organisation except for the under 25 apprentice categories.)

Competitors may choose to participate in any number of the categories (except for the hot cooking categories, each competitor can only apply for maximum of 2 entries of any hot cooking categories). Each establishment (main and branch outlets included) / organisation may submit more than one entry in each categories.

The Organiser reserves the right and final decision to amend or deny the registration quota of enrolled countries or establishment when the max number quota has been reached.

The entry fees of various categories are as follows:

WESTERN CUISINE **HK\$500 per entry**

Display

1. Plated Whole Set 5 Courses
2. Plated Main Dishes
3. Finger Food

Hot Cooking Professional

4. Sustainable Seafood – Seabass
5. Beef Hanging Tender
6. Pork Loin
7. Vegan

U25 Apprentice

8. Sustainable Fish - Cod
9. Lacto-Ovo
10. Whole Free Range Chicken
11. Two to Tango

CHINESE CUISINE **HK\$500 per entry**

Display

1. Individual Classic Fruit or Vegetable Carving

Practical

2. Individual Live Artistic Fruit or Vegetable Carving

Modern Chinese Cuisine Challenge Hot Cooking

3. Creative Appetiser
4. Tiger Prawn

PASTRY **HK\$500 per entry**

Display - Professional

1. Showpiece (Chocolate / Sugar / Dough / Pastillage)
2. Wedding Cake

Display - U25 Apprentices

3. Plated Desserts

Practical - Professional

4. Fantasy Table

Practical - U25 Apprentices

5. Young Pastry Chefs Chocolate Cake (Working / Student)

Butchery Skills Challenge **HK\$1,200 per entry**

Live Afternoon Tea Set Competition **HK\$1,200 per entry**

Gelato Competition **HK\$1,200 per entry**

The Gourmet Team Challenge **HK\$2,100 per entry**

REGISTRATION

REGISTRATION

Competitors are required to follow the registration procedures below:

- a. Complete the Entry Form (Appendix 1).
- b. Submit a separate Ingredient / Method Card (Appendix 2) for each entry competing.
- c. Send a crossed cheque in Hong Kong dollars (for competitors in Hong Kong) or a bankdraft in HK dollars (for overseas competitors) made payable to "MASTERMIND EVENTS LIMITED." together with the completed Entry Form and the Ingredient / Method Card(s) to the Event Manager:

MASTERMIND EVENTS LIMITED:

Room 2501, Billion Trade Centre,
31 Hung To Road, Kwun Tong, Kowloon,
Hong Kong

*Please mark "Confidential" on the envelope

The deadline for registration is **Friday, 15th February 2019**

For enquiries, please contact:

Tel: (852) 2114 2855

Fax: (852) 2114 1969

Email: hkicc@hofex.com

AWARDS & CERTIFICATES

CERTIFICATE OF PARTICIPATION

A Certificate of Participation will be presented to all participated competitors

MEDALS AND CERTIFICATE OF AWARDS

The respective Medals and Certificate of Awards will be presented to any competitor who attains the WACS Judging Standards:

Gold with Distinction	100 points
Gold	90 – 99 points
Silver	80 – 89 points
Bronze	70 – 79 points

Overall Best of the Best awards will be awarded to the highest recorded score in “Live Afternoon Tea Set Competition”, “Gelato Competition” and “The Gourmet Team Challenge”.

The top scoring chefs from the following individual cooking categories shall be invited to participate in the “Golden Bauhinia Cup Competition”, held on 10th May 2019. Details of the competition shall be publicised at a later stage.

Western Cuisine Hot Cooking

Professional: Sustainable Fish – Seabass

Professional: Beef Hanging Tender

Professional: Pork Loin

Professional: Vegan

Chinese Cuisine Hot Cooking

Creative Appetiser

Tiger Prawn

Full set of clean Chef’s uniform, Chef’s Hat, Chef’s Shoes and Chef’s Apron are required to be worn by all competitors during the acceptance of medals and certificates at the award presentations.

WESTERN CUISINE - DISPLAY CATEGORIES

1. Plated Whole Set 5 Courses

- To display a whole set of 5 courses menu for one person, prepared hot and presented cold, comprising of two appetizers, one consommé, one salad and one entree, OR one appetizer, one consommé, one salad, one entree and one dessert
- All food items must be glazed with aspic, with the exception of crisps or baked dough
- Can be on one plate or individually plated
- Suitable for a la carte service
- A brief description of the displayed items must be made available for Judges' reference
- Table space allotted: 110cmW x 100cmD

2. Plated Main Dishes

- To display a variety of 4 different main dishes, to competitors choice, prepared in advance and displayed cold.
- Each main course should be individually plated and completed with its respective garnishes
- All food items must be glazed with aspic, with the exception of crisps or baked dough
- A brief description of the displayed items must be made available for judges' reference
- Table space allotted: 100cmW x 80cmD

3. Finger Food

- To display a variety of 6 different kinds of finger food, to competitors choice 3 are to be hot displayed cold and 3 cold displayed cold.
- 4 portions of each type of finger food (24 pieces total)
- Each portion of finger food should weigh 10-20gm
- Can be on one plate or individually plated
- All food items must be glazed with aspic, with the exception of crisps or baked dough
- A brief description of the displayed items must be made available for judges' reference
- Table space allotted: 100cmW x 80cmD

JUDGING CRITERIA

Presentation and Innovation

20 points

Display must be structured, organised, elegant and not excessively colored. It should be original, creative and appetising. Innovative techniques or tools should be used.

Composition

20 points

Attention to details, finished appearance, proportion & symmetry.

Correct Professional Preparation, Skills, Techniques

40 points

Level of skill must be high; hand skills must be precise, consistent and sophisticated.

Serving Arrangement

20 points

Correct number of plates must be displayed. It should be practical, transportable and stable.

*** Total possible points: 100 (no half points will be given)**

NOTES

- Competitors must provide their own choice of serving china ware (without logo)
- Competitors are invited to set up an attractive display, however this will not be judged
- Aspic should be used to glaze all entries with the exception of crisps and baked dough
- Name cards or logos of the working place of the competitor may be placed in proper manner **after** judging has been completed
- Information regarding the setup time will be announced at a later stage, after registering
- The Organiser will not be responsible for any loss or damage to any utensils
- Due to limited space, competitors' pieces will be displayed until 4:00pm on the competition day
- Organiser may dispose of any uncollected exhibits after 4:30pm on that day. (Exact display and disposal time shall be further notified)

MEDALS AND CERTIFICATE OF AWARDS

The respective Medals and Certificate of Awards will be presented to any competitor who attains the World Chefs Judging Standards:

Gold with Distinction	100 points
Gold	90 – 99 points
Silver	80 – 89 points
Bronze	70 – 79 points

WESTERN CUISINE

- HOT COOKING CATEGORIES (PROFESSIONAL)

For individual hot cooking categories 4, 5, 6 and 7, competitors must prepare and present, within 60 minutes, 1 main course dish for three (3) persons in western style. The dish must be presented on three (3) plates with appropriate garnish.

4. Sustainable Fish – Seabass

- Frozen Seabass fillet, skin on at approximately 800gms will be provided by the Organiser as the main ingredient
- Competitor's choice of accompaniments and garnishes to compliment the Fish
- Appropriate sauce (can be more than one) to be served

5. Beef Hanging Tender

- Beef Hanging Tender at approximately 1kg will be provided by the Organiser as the main ingredient
- Competitor's choice of accompaniments and garnishes to compliment the Beef
- Appropriate sauce (can be more than one) to be served

6. Pork Loin

- Boneless Pork Loin at approximately 1kg will be provided by the Organiser as the main ingredient
- Competitor's choice of accompaniments and garnishes to compliment the Pork
- Appropriate sauce (can be more than one) to be served

7. Vegan

- A vegan's meal is free of all animal products, not only meat but also eggs, dairy products and other animal-derived substances including Honey. A typical Vegan Diet can include all plant-derived foods like cereal, vegetables, fruits, salad vegetable, pulses, nuts, seeds, dried fruits, yeast extract, soya sauce, tofu, and tempeh. For vegan it is important that iron, zinc, protein and omega 3 is taken in on a daily basis
- Competitor has to bring in all their ingredients
- Appropriate vegan sauce (can be more than one) to be served
- Vegan guidelines will be provided after confirmation of registration

JUDGING CRITERIA

Mise-en-place

10 points

Clear arrangement of materials. Clean working place, proper working position. Clean work clothes. Correct utilisation of working time.

Correct professional preparation

25 points

Hygiene, working skill/techniques, kitchen organization. (For Vegan) Right composition of Iron, Zinc, Protein and Omega 3.

Service

5 points

The punctual delivery of each entry at the appointed time is a matter of urgent necessity.

Presentation

10 points

Ingredients and side dishes must be in harmony. Points are granted for excellent combination, simplicity and originality in composition. Clean arrangement, with no artificial garnishes and no time consuming arrangements. Exemplary plating to ensure an appetizing appearance is required.

Taste

50 points

The typical taste of the food should be preserved. It must have appropriate taste and seasoning. In quality, flavor and color, the dish should conform to today's standards of nutritional values.

*** Total possible points: 100 (no half points will be given)**

NOTES

- Salads - cleaned, washed, not portioned
- Vegetables or fruits can be cleaned, peeled, washed, not cut to portion, not cooked, (tomatoes may be blanched and peeled and broad beans may be shelled), no vegetable purees
- Pastas/doughs – prepared, not cooked
- Fish/seafood/shellfish - cleaned, filleted, not portioned, not cooked
- Meats/poultry – deboned, not portioned, not trimmed, sausages has to be done in the kitchen, no grinded meat can be brought in, bones may be cut into small pieces
- Mousses - minced items allowed, mousses must be made during the competition
- Marinated Proteins – pre-marinating permitted
- Sauces – reduced, not finished or seasoned
- Stocks – not seasoned are allowed
- Dressings – must be made during the competition
- Coulis – non seasoned puree allowed, must be finished during the competition
- Pastry sponge – can be brought in but not cut or shaped
- All competitors have to prepare their own induction cooking utensils and ingredients for the competition
- 30cm diameter plain white plates will be provided by the Organiser, all competitors must use these plates
- Competitors must leave the work station in a neat and tidy condition; this is part of the judging criteria
- The Organiser will not be responsible for any loss or breakage of utensils

TIMING

- Participants or teams who is arriving late can be disqualified
- Note: As this is a time-limited competition, you are expected to show cooking skills. Your entry must not be completed with more than 10 minutes left on the clock of your allowed time

SPECIFICATION OF THE FACILITIES PROVIDED

- 4-stoves induction cooking range
- Electric oven
- Working table top
- Sink with running water
- Fridge
- Deep Fat Fryer (shared)
- Salamander (shared)

MEDALS AND CERTIFICATE OF AWARDS

The respective Medals and Certificate of Awards will be presented to any competitor who attains the World Chefs Judging Standards:

Gold with Distinction	100 points
Gold	90 – 99 points
Silver	80 – 89 points
Bronze	70 – 79 points

*The top scored chefs from Western Professional Hot Cooking categories will be invited to participate at the “**Golden Bauhinia Cup Competition**” on 10th May 2019.

WESTERN CUISINE

- HOT COOKING CATEGORIES (UNDER 25 APPRENTICES)

Competitors' age must not exceed 25 years of age (born on or after 7th May 1994) on the day of the competition. For categories 8, 9 and 10, competitors must prepare THREE portions of one plated main course within 60 minutes:

8. Sustainable Fish – Cod

- Frozen Cod fillet, skin on at approximately 800gms will be provided by the Organiser as the main ingredient
- Competitor's choice of accompaniments and garnishes to compliment the fish
- Appropriate sauce (may be more than one) to be served

9. Lacto-ovo

- An lacto-ovo vegetarian menu is a meal that does not include meat, but it does has some animal products such as eggs and dairy products. A typical lacto-ovo vegetarian diet can include fruits, vegetables, grains, nuts, seeds, herbs, roots, fungi, milk, cheese, yogurt, kefir, and eggs
- Competitor has to bring in all their ingredients
- Appropriate sauce (can be more than one) to be served
- Lacto-ovo guidelines will be provided after confirmation of registration

10. Whole Free Range Chicken

- Whole Free Range Chicken at approximately 1kg each will be provided by the Organiser as the main ingredient
- Competitor's choice of accompaniments and garnishes to compliment the meat
- Appropriate sauce (may be more than one) to be served

For categories 11, competitors must prepare TWO portions each of one plated appetizer and one plated main course within 60 minutes:

11. Two to Tango

- Two apprentice chefs from the same establishment to cook as a team
- TWO portions each of a cold appetizer and a hot main course are to be prepared (total 4 plates)
- Competitors must prepare ALL ingredients, garnishes and sauces
- Total cost of ingredients should not exceed HK\$200 / US\$26
- Serving Time: Appetizer needs to be served between 45-50mins while Main Course needs to be served between 50-60mins
- Dishes must be presented individually, freestyle, with appropriate starches and garnish
- A complete recipe costing to be submitted along with the Menu

JUDGING CRITERIA

Mise-en-place

10 points

Clear arrangement of materials. Clean working place, proper working position. Clean work clothes. Correct utilisation of working time.

Correct professional preparation

25 points

Hygiene, working skill/techniques, kitchen organisation.

Service

5 points

The punctual delivery of each entry at the appointed time is a matter of urgent necessity.

Presentation

10 points

Ingredients and side dishes must be in harmony. Points are granted for excellent combination, simplicity and originality in composition. Clean arrangement, with no artificial garnishes and no time consuming arrangements. Exemplary plating to ensure an appetizing appearance is required.

Taste

50 points

The typical taste of the food should be preserved. It must have appropriate taste and seasoning. In quality, flavor and color, the dish should conform to today's standards of nutritional values.

*** Total possible points: 100 (no half points will be given)**

NOTES

- Salads - cleaned, washed, not portioned
- Vegetables or fruits can be cleaned, peeled, washed, not cut to portion, not cooked, (tomatoes may be blanched and peeled and broad beans may be shelled), no vegetable purees
- Pastas/doughs – prepared, not cooked
- Fish/seafood/shellfish - cleaned, filleted, not portioned, not cooked
- Meats/poultry – deboned, not portioned, not trimmed, sausages has to be done in the kitchen, no grinded meat can be brought in, bones may be cut into small pieces
- Mousses - minced items allowed, mousses must be made during the competition
- Marinated Proteins – pre-marinating permitted
- Sauces – reduced, not finished or seasoned
- Stocks – not seasoned are allowed
- Dressings – must be made during the competition
- Coulis – non seasoned puree allowed, must be finished during the competition
- Pastry sponge – can be brought in but not cut or shaped
- All competitors have to prepare their own induction cooking utensils and ingredients for the competition
- 30cm diameter plain white plates will be provided by the Organiser, all competitors must use these plates
- Competitors must leave the work station in a neat and tidy condition; this is part of the judging criteria
- The Organiser will not be responsible for any loss or breakage of utensils

TIMING

- Participants or teams who is arriving late can be disqualified
- Note: (For categories 8,9,10) As this is a time-limited competition, you are expected to show cooking skills. Your entry must not be completed with more than 10 minutes left on the clock of your allowed time

SPECIFICATION OF THE FACILITIES PROVIDED

- 4-stoves induction cooking range
- Electric oven
- Working table top
- Sink with running water
- Fridge
- Deep Fat Fryer (shared)
- Salamander (shared)

MEDALS AND CERTIFICATE OF AWARDS

The respective Medals and Certificate of Awards will be presented to any competitor who attains the World Chefs Judging Standards:

Gold with Distinction	100 points
Gold	90 – 99 points
Silver	80 – 89 points
Bronze	70 – 79 points

CHINESE CUISINE - DISPLAY CATEGORY

1. Individual Classic Fruit or Vegetable Carving

- To make up own banquet compositions of own fresh fruits or vegetables, combining various products within one design
- Participants should pursue maximum balance of combination, including balance of concept and contents, colour pallet and highly artistic performance of all elements of the composition accounting to specific conditions
- Design shall be carved from raw food exclusively and the height of the items should not exceed 120cm and the width should not exceed 0.8 meter
- The competitors have two hours to assemble their displays on the exhibition table
- Table space allotted: 80cmW x 100cmD

TIMING

- Participants or teams who is arriving late can be disqualified

NOTES

- Once the competition starts any help to the participant is prohibited. The assistants and helpers may not enter the area of the competition
- If found offensive, displays may be removed by a juror or the organiser
- Name cards or logos of the working place of the competitor may be placed in proper manner after judging has been completed
- The Organiser will not be responsible for any loss or damage to any utensils
- Due to limited space, competitors' pieces will be displayed until 4:00pm on the competition day
- Early removal of the carvings is not allowed. Organiser may dispose of any uncollected exhibits after 4:30pm on that day (Exact display and disposal time shall be further notified)

PERMITTED

- The use of toothpicks, wood skewers, food coloring and any glue is allowed
- Using natural greenery is permitted, it can stand in a pot with soil but it should not exceed 1/3 of the composition. Soil must be contained and decorated so it does not touch the carvings (to avoid contamination)
- Internal support such as glass, metal, plastic or wood may be used inside finished carved items but must be totally invisible
- Supports, textiles and other decoration materials in accordance with principles of application for creation of an ornament of a banquet composition are allowed

PROHIBITED

- The use of decorative elements such as artificial flowers, earth, sand, animal fur and moss is prohibited
- Any advertising included in the designs is not allowed
- The use of flowers and buds is not allowed

JUDGING CRITERIA

Design and Composition

0-30 points

Attention to details, finished appearance, proportion & symmetry. It must be three dimensional and appealing from all angles. Theme must be inoffensive and non-violent. Design must be elegant, sophisticated, sober, peaceful and joyful. The choice of products, their colour harmony including the peel and the core are important as well as the ability to demonstrate all of it.

Creativity and Originality

0-20 points

Artistic impression and first impression must be pleasing and present a successful ensemble. It should be original and creative. Innovative carving techniques and incisions should be demonstrated. This carving must be usable for a banquet or reception.

Technical Skills and Degree of Difficulty

0-50 points

Structural techniques, utilization and craftsmanship. Work must be precise and accurate. Elements must be properly assembled and seams must be discreet.

*** Total possible points: 100 (no half points will be given)**

MEDALS AND CERTIFICATE OF AWARDS

The respective Medals and Certificate of Awards will be presented to any competitor who attains the World Chefs Judging Standards:

Gold with Distinction	100 points
Gold	90 – 99 points
Silver	80 – 89 points
Bronze	70 – 79 points

CHINESE CUISINE - LIVE CATEGORY

2. Individual Live Artistic Fruit or Vegetable Carving

- To carve a design, either fruit or vegetable, working exclusively in the contest zone, within 3 hours to showcase a wide variety of skills
- Competitors must finish their carving and assemble their displays and clean their work station, remove all waste and tools from table and hand over the workplace to a juror in proper condition within this competition time
- One Table (100cmW x 70cmD) and one chair will be allotted. No access to an electrical outlet
- Maximum height of the composition is 120cm

NOTES

- Competitors are allowed in the competition area 30 minutes before the start of the competition to set-up their working spaces and display areas
- Competitors use whole fresh fruits or vegetables only but in any size and in any quantity
- Products must be clean but not peeled. Small cuts made to check the quality of the products is allowed. Precut or peeled products are not allowed
- If a competitor only needs a small piece of a certain vegetable, he/she is allowed to bring along only a small cut of that vegetable, no need to bring a whole piece. This piece should not be peeled and must be shown to the judges so they can allow its use
- All damaged products can be changed even during the competition with the consent of two of the judges
- If found offensive, displays may be removed by the jury or the organiser
- Any advertising included in designs is not allowed
- No racist or religious symbols are allowed
- During the competition, participants will wear their professional cooking uniforms
- The use of gloves is not mandatory. Hair must be pulled back and restrained
- Chef hats are not mandatory. In the course of work, competitors should rigorously and professionally maintain cleanliness and respect standard kitchen hygiene procedures
- Participants are allowed to use their own equipment – a water bucket, cutting boards, rubbish bags, cleaning wipes, knives, etc. Any electric tools for carving, peeling, etc., are not allowed. During the competition, you need to place all equipment, excluding the water bucket, on the table
- The under-table space shall be completely free of any bags or boxes and is subject to revision by the Jury
- Toothpicks, wood skewers, supports, textiles and other decoration materials practically used to enhance a banquet composition is allowed
- Food coloring and any glue is not allowed
- The use of decorative elements such as stones, artificial flowers, ribbons and beads is not allowed
- Use of unsanitary decoration items (earth, sand, soil, animal fur and moss) as well as cult objects (cross, icons and other attributes of religious practices) is not allowed
- Using natural greenery is permitted, it can stand in a pot with soil, but it should not exceed 1/3 of the composition. Soil must be contained and decorated so it does not touch the carvings (to avoid contamination)
- All carvings will be exhibited until the end of the scheduled display, early removal of the carvings is not allowed
- Name cards or logos of the working place of the competitor may be placed in proper manner after judging has been completed
- The Organiser will not be responsible for any loss or damage to any utensils
- Due to limited space, competitors' pieces will be displayed until 4:00pm on the competition day.
- Early removal of the carvings is not allowed. Organizer may dispose of any uncollected exhibits after 4:30pm on that day. (Exact display and disposal time shall be further notified)

JUDGING CRITERIA

Design and composition

0-30 points

Attention to details, finished appearance, proportion & symmetry.

Technical Skills and Degree of Difficulty

0-40 points

Structural techniques, utilization and craftsmanship.

Creativity and Originality

0-20 points

First impression, artistic impression.

Mise en place and Hygiene

0-10 points

Before the contest, no raw material processing is allowed with the exception of the mandatory washing. In case a piece of fruit or vegetable is needed, one is to proceed with the cut after the start of the contest is given. The same goes for the peeling, cutting, clipping etc.

*** Total possible points: 100 (no half points will be given)**

MEDALS AND CERTIFICATE OF AWARDS

The respective Medals and Certificate of Awards will be presented to any competitor who attains the World Chefs Judging Standards:

Gold with Distinction	100 points
Gold	90 – 99 points
Silver	80 – 89 points
Bronze	70 – 79 points

CHINESE CUISINE

- MODERN CHINESE CUISINE HOT COOKING CATEGORIES

Modern Chinese Cuisine reflects the respect of classical cooking methods, ingredients, and culture, but allows the freedom to go beyond borders of presentation. While still absolutely practical in preparation and service, chefs are allowed to experiment with flavors and compositions that reflect today's need for light yet dramatic dining experience.

For Chinese Cuisine categories 3 and 4, competitors must prepare and present within 60 minutes:

3. Creative Appetiser

A selection of 3 different appetizers comprising of:

- 2 kinds of Seafood (1 served cold and 1 served hot)
- 1 kind of Vegetarian (either served cold or hot)
- Each set is to be served for FOUR persons
- Competitors have to prepare **1 set** for Tasting and **1 set** for Display
- Can be either one plate or individual plated
- Competitors must prepare ALL ingredients, garnishes and sauces
- Total cost of ingredients should not exceed HK\$200 / US\$26 in total value
- A complete recipe costing to be submitted along with the Menu

4. Tiger Prawn

- To prepare one main course for FIVE persons of a modern Chinese dish
- 6 pieces of Tiger Prawn at approximately 200-250gm each, will be provided by the Organiser as the main ingredient
- Tiger Prawn, the main ingredient, must take up more than 70% of the dish
- The competitors can bring appropriate ingredients including vegetables, and their choice of accompaniments and garnishing that compliment their dishes
- Competitors may present the dishes in any preferred format, which can enhance dishes and reflect current trends of modern Chinese Cuisine

JUDGING CRITERIA

Mise-en-place and Cleanliness

0-10 points

Planned arrangement of materials for trouble-free working and service. Correct utilisation of working time to ensure punctual completion. Clean, proper working methods during the competition will be judged after completion of the competition before leaving the kitchen.

Correct Professional Preparation and Service

0-30 points

Correct basic preparation of food and hygiene. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. The punctual delivery of each entry at the appointed time is a matter of urgent necessity. Appropriate cooking techniques must be applied for all ingredients including starches and vegetables. Working skill and kitchen organisation.

Presentation / Innovation

0-10 points

Clean arrangement, with no artificial garnishes and no time consuming arrangements. Exemplary plating to ensure an appetising appearance is required.

Taste

0-50 points

The typical taste of the food should be preserved. The dish must have an appropriate taste and seasoning. In quality, flavor and colour, the dish should conform to today's standards of nutritional values.

*** Total possible points: 100 (no half points will be given)**

NOTES

- Dishes will be assessed for their flavour / tastes / creativity / innovation / presentation / appearance as well as sanitation and hygiene
- All garnishes and carvings must be edible
- Salads - cleaned, washed, not portioned
- Vegetables or fruits can be cleaned, peeled, washed, not cut to portion, not cooked, (tomatoes may be blanched and peeled and broad beans may be shelled), no vegetable purees
- Pastas/doughs – prepared, not cooked
- Fish/seafood/shellfish - cleaned, filleted, not portioned, not cooked
- Lamb or Beef or Chicken / Pork can be portioned but not cooked
- Mousses - minced items allowed, mousses must be made during the competition
- Marinated Proteins – pre-marinating permitted
- Sauces must be made at the competition. If brought in ready-made bottled sauce, it need to be finished at competition
- Dried ingredients may be pre-soaked and brought along to the competition but they must be finished during the competition
- Stocks may be brought into the competition, but must be unseasoned and unreduced
- Dressings – must be made during the competition
- Coulis – non seasoned puree allowed, must be finished during the competition
- Sponges can be pre-made but not cut or shaped
- All dishes must be prepared under the highest hygienic conditions. Artificial colouring or chemical additives (e.g. MSG, de-foaming fluid, emulsifiers, artificial flavours) are not allowed, however, chicken powder is allowed
- Plates will not be provided in this category, presentation reflecting individual serving as a main course is recommended. (No logos are allowed)
- The Organiser will not be responsible for any loss or breakage of utensils or serving plates

SPECIFICATION OF THE FACILITIES PROVIDED

- Induction Wok
- Electric Oven
- Working Table Top
- Sink with running water
- Fridge
- Deep Fat Fryer (shared)
- Salamander (shared)

MEDALS AND CERTIFICATE OF AWARDS

The respective Medals and Certificate of Awards will be presented to any competitor who attains the World Chefs Judging Standards:

Gold with Distinction	100 points
Gold	90 – 99 points
Silver	80 – 89 points
Bronze	70 – 79 points

* The top scored chefs from Chinese Hot Cooking categories will be invited to participate at the “**Golden Bauhinia Cup Competition**” on 10th May 2019.

PASTRY - DISPLAY CATEGORIES (PROFESSIONAL)

1. Artistic Showpiece

Competitors are required to display a showpiece consisting of a whole piece in the following criteria Category:

- A. A Chocolate Creation with demonstration of a minimum of 3 different techniques including: Sprayed, Molded, Cast Chocolate, Painted Chocolate etc.
- B. A Sugar Art Creation, whereby each piece must contain a variety of 4 skills demonstrated: Boiled Sugar, Blown Sugar, Cast Sugar, Pulled Sugar
- C. A Dough Creation whereby yeast must be used in the dough fermentation and a recipe must be provided to the Judging panel
- D. A Pastillage Creation (Gum paste used with gelatin)

Guidelines:

- The entry Showpiece must be of a minimum 60cm height and cannot exceed 150cm in height (not including base height)
- The base is of maximum 80cm x 80cm x 12cm height. The table space allotted is 120cm x 100cm
- No frames, wires or molds are totally permitted (Competitors breaking the rules will be disqualified)
- All Art Creations, which are sprayed, must contain food gradable edible spray
- The use of gold or silver leaves should be discreet
- The use of glitter and/or metallic dust should be limited and discreet
- Only edible gum based food varnish or shellac is allowed
- It is not permitted to present a display of cut Styrofoam, (polystyrene), wood, metal or other structural material sprayed with chocolate. Such display will automatically be disqualified
- Seams must be clean and free of drips
- Coloring must be clean, free of smudges or bleeding or dripping
- The use of molds is limited to less than 25% of the centerpiece
- Displays must be clean and free of any finger marks

Guidelines for Chocolate

- The showpiece must be comprised solely of chocolate and cocoa products, including plain or colored cocoa butter and cocoa nibs
- More than three techniques must be used in the preparation of this centerpiece i.e., shiny, flat, dull, sprayed, carved, ribbon, shaved or aerated
- The use of sugar or sugar products is not allowed on the chocolate showpiece
- The use of artificial or inedible structural support is not authorized
- The use of molds is limited to no more than 25% of the entire display
- Chocolate pastillage is not allowed
- Modelling chocolate is authorized
- Non-commercial transfer sheets are allowed
- Elements made of bloomed chocolate (over-heated) may only be used if intentionally bloomed and incorporated in the design
- Sprayed or "transfer" chocolate must not peel off
- Robot coupe chocolate must be smooth and not cracked
- Modelling chocolate may be smooth, polished, and shiny
- Casted and accent pieces must be free of bubbles, waves, cracks and seams
- Knife cuts and ruffles should be long and even
- Spraying should be clean and not excessive with no visible overspray drips
- Chocolate piece must not be shellacked
- Chocolate, airbrushing, and/or silk screening must not chip or peel

Guidelines for Sugar Art

- Poured sugar display must stand firm (no collapsing) and edges must be rounded and smooth
- Poured sugar must be free of bubbles
- Poured sugar should be delicate and not massive
- Standing pieces must be erected properly and must not be sagging or bending
- Sugar may be poured on textured surface
- Molded pieces cannot represent more than 25% of the display
- Pulled Sugar must be thin, shiny, free of unwanted grains
- Pulled Sugar Lines in ribbons must be even and thin
- Pulled Sugar Elements must be fragile and delicate
- Pulled Sugar Shapes must be crisp and not collapsed
- Sugar centerpieces may be displayed in sealed airtight transparent display cases

Guidelines for Dough displays

- Display should demonstrate multiple decoration methods: scoring, flouring, stenciling, stamping, decorative plaques, etc.
- Multiple toppings should be used: seeds, grains, nuts, herbs
- Multiple glazing formulas should be used : lye, protein, sugar, gum, starch
- Minimum of three recipes and three types of grains should be exposed
- The use of molds is limited to less than 25% of the entire display
- Display should be composed of multiple forms, shapes, and textures
- The display should contain three dimensional elements
- Only pure natural colors are allowed: beet color, chlorophyll, annatto, turmeric, saffron and color extracted from seeds, fenugreek, ground poppy seeds, squid ink, caramel, molasses, etc.
- Braiding and/or lattice work should be even, consistent
- Glazing must be controlled, not dripping, shiny, contrasting, icing
- Cut pieces must have precise smooth edges
- Display must be clean and free of finger marks, crumbs, dust, drips of binding material, etc
- All natural shades of cream, beige, brown, chocolate, caramel and black are allowed
- These colors may be achieved through various fermentation and baking methods
- Only use of edible props is allowed: grains, flours, sheath, seeds, nuts
- Duplicated pieces must be identical
- Anatomical elements must be proportional and realistic
- All elements must be perfectly baked
- Printing, stenciling, painting, must be precise and clean
- Items exhibited must appear fresh
- Breads should not be dry, cracked or dull
- Displays must be visible on at least three sides and have clean and neat fourth side
- Displays must be elegant, artfully displayed and appetizing
- Themes, shapes, methods, formulas, tools used, should be innovative and creative

PASTRY - DISPLAY CATEGORIES (PROFESSIONAL)

Guidelines for Pastillage

- Must be smooth, sanded and free of cracks
- Pastillage may be textured
- Pastillage can be colored in the mass and painted on the surface
- In architectural constructions angles must be precise
- Pieces should be as thin as possible
- Pastillage may be glued with cooked sugar, royal icing or melted pastillage
- Non-edible glue is not allowed

JUDGING CRITERIA

JUDGING POINTS - CENTERPIECES

Design & Composition

0-30 points

Attention to Details, Finished Appearance, Proportion & Symmetry

Technical Skills & Degree of difficulty

0-50 points

Structural Techniques, Utilisation

Creativity & Originality

0-20 points

First Impression, Artistic Impression

*** Total possible points: 100 (no half points will be given)**

NOTES

- Name cards or logos of the working place of the competitor may be placed in proper manner once judging has been completed
- The Organiser will not be responsible for any loss or damage to any utensils
- Due to limited space, competitors' pieces will be displayed until 4:00pm on the competition day. Organiser may dispose of any uncollected exhibits after 4:30pm on that day (Exact display and disposal time shall be further notified)
- Display Artistry of any type which causes doubt of its configuration and material used will be inspected by judges and the questioned Art Work will be opened for scrutiny

MEDALS AND CERTIFICATE OF AWARDS

The respective Medals and Certificate of Awards will be presented to any competitor who attains the World Chefs Judging Standards:

Gold with Distinction	100 points
Gold	90 – 99 points
Silver	80 – 89 points
Bronze	70 – 79 points

2. Wedding Cake

- A 3-tier wedding cake is required
- All tiers must incorporate a wedding design with the lower tier being edible. The cake must be entirely decorated by hand. All decorations (except tier supporting pillars & Florists' Flowers) must be edible
- Royal icing, pastillage and other appropriate materials may be used
- A section of the cake must be cut for judges' tasting
- Note: No wires or metal frames are permitted for the support of the cake with the exception of pillars & Florists' Flowers. Points will be deducted for non-compliance
- Table space allotted: 120cm x 100cm

JUDGING CRITERIA

Technique and degree of difficulty

0-25 points

The artistry, competence and the expertise involved in the execution of preparation of the exhibit.

Presentation and general impression

0-25 points

The finished exhibits should provide a good impression based on balanced proportions and aesthetically pleasing principles.

Taste

0-25 points

The typical taste of the cake should be preserved, it must have appropriate quality, flavours and colours.

Correct professional preparation

0-25 points

Correct basic culinary preparation corresponding to today's modern patisserie.

*** Total possible points: 100 (no half points will be given)**

NOTES

- Name cards or logos of the working place of the competitor may be placed in proper manner once judging has been completed
- Recipe of the cake must be placed at the display
- The Organiser will not be responsible for any loss or damage to any utensils
- Due to limited space, competitors' pieces will be displayed until 4:00pm on the competition day. Organiser may dispose of any uncollected exhibits after 4:30pm on that day. (Exact display and disposal time shall be further notified)

MEDALS AND CERTIFICATE OF AWARDS

The respective Medals and Certificate of Awards will be presented to any competitor who attains the World Chefs Judging Standards:

Gold with Distinction	100 points
Gold	90 – 99 points
Silver	80 – 89 points
Bronze	70 – 79 points

PASTRY - DISPLAY CATEGORIES (UNDER 25 APPRENTICES)

3. Plated Desserts

Maximum age of the competitor must not exceed 25 years of age (born on or after 7th May 1994) on the day of the competition

- To prepare and display 2 different desserts, each for one portion of an A la Carte service
- All desserts are to be presented cold
- One of the desserts must be produced in duplicate, without aspic glazing, for judges' tasting
- Table space allotted: 100cm x 100cm

JUDGING CRITERIA

Composition and correct preparation

0-25 points

Must display correct and basic culinary presentation in accordance with today's culinary practices.

Degree of difficulty and creativity

0-25 points

Technique and creativity involved in production, effort spent on decoration.

Practical, up-to-date presentation

0-25 points

Combination of tastes, textures and colours, portion size and feasibility of daily usage. The display must be clean and pleasing to the eye.

Taste

0-25 points

The typical flavour of the main ingredient should be prevalent without the usage of too many additional flavours. If a mousse dessert is chosen, it is recommended to avoid excessive use of gelatin.

*** Total possible points: 100 (no half points will be given)**

NOTES

- Name cards or logos of the working place of the competitor may be placed in proper manner once judging has been completed
- The Organiser will not be responsible for any loss or damage to any utensils
- Due to limited space, competitors' pieces will be displayed until 4:00pm on the competition day
Organiser may dispose of any uncollected exhibits after 4:30pm on that day. (Exact display and disposal time shall be further notified)

MEDALS AND CERTIFICATE OF AWARDS

The respective Medals and Certificate of Awards will be presented to any competitor who attains the World Chefs Judging Standards:

Gold with Distinction	100 points
Gold	90 – 99 points
Silver	80 – 89 points
Bronze	70 – 79 points

PASTRY - PRACTICAL CATEGORIES (PROFESSIONAL)

4. Fantasy Table

- Competitor must have at least **5 years** working experience
- Prepare and present in 120 minutes, 2 (two) different plated Western desserts (each 2 dishes - 1 for tasting & 1 for display, one portion each) from ingredients supplied by the Organiser at the beginning of the competition
- 4 white plates of 30 cm diameter will be provided by the Organiser

JUDGING CRITERIA

Mise en place and orderly working area

0-10 points

Arrangement of all materials, wastage and economical factors, safety and hygiene, utilisation of resources and degree of advance preparation will all be considered in the judging.

Correct preparation

0-10 points

Appropriate preparation, cooking methods, culinary techniques, choice of garnishes and ingredients to achieve balance in presentation and taste will all be considered in the judging.

Practical, up-to-date presentation and overall impression of the dessert

0-40 points

Combination of taste, texture and colours, creativity and originality, portion size, practicality of daily usage.

Taste

0-40 points

The flavour of the key ingredient must be prevalent without hindrance of secondary tastes, proper texture will also be judged.

*** Total possible points: 100 (no half points will be given)**

NOTES

- The competitors have 15 minutes to set the table
- The competitors have 15 minutes to view and collect the ingredients
- The competitors have 2 hours to prepare the 2 different plated western desserts
- Competitors must leave the workstation in a clean and tidy condition, this will be part of the judging criteria
- The competitors can use as much or as little of each ingredient as they like. However, points will be deducted for excessive wastage
- The ingredient table will be removed 30 minutes into the cooking time; additional ingredients will not be permitted after that point
- No ingredients whatsoever can be brought along from outside
- The desserts can be either hot or cold or a combination of both, it must be reflective of today's modern cooking styles
- The organiser will supply only the hardware mentioned below. No supplementary equipment will be available. All competitors shall provide their own utensils such as induction pots and pans, cutters, knives, palettes, piping bags with nozzles, moulds, pots, and pans as well as mixing bowls

PASTRY - PRACTICAL CATEGORIES (PROFESSIONAL)

SPECIFICATION OF THE FACILITIES PROVIDED

- Induction cooking range
- Electric oven
- Sink with running water
- Fridge (shared)
- Freezer (shared)
- Mixer
- Working table top
- Marble slab
- Weighing scales
- Microwave

MEDALS AND CERTIFICATE OF AWARDS

The respective Medals and Certificate of Awards will be presented to any competitor who attains the World Chefs Judging Standards:

Gold with Distinction	100 points
Gold	90 – 99 points
Silver	80 – 89 points
Bronze	70 – 79 points

PASTRY - PRACTICAL CATEGORIES (U25 APPRENTICES)

Young Pastry Chefs Chocolate Cake

Maximum age of the competitor must not exceed 25 years of age (born on or after 7th May 1994) on the day of the competition. Competitors should choose to compete in one of the following divisions:

- a. Working young pastry chefs
 - b. Student - currently undergoing culinary training
- To prepare and present within 75 minutes, one chocolate cake to serve 12 servings using a ready made chocolate cake base disc of 18 cm diameter (baked by the competitor). The cake must be sliced on site
 - The Inside layers must contain a fruit filling with a minimum of 2 types of fruits (fresh fruits; frozen fruits or dried fruits). Durian fruit is not permitted to use
 - All ingredients are to be brought by the competitor on competition day (no use of Non-dairy Cream; no use of Compound Chocolate)

JUDGING CRITERIA

Composition and correct preparation

0-25 points

It should be a contemporary composition with a good balance of flavours and textures.

Degree of difficulty and creativity

0-25 points

Technique and creativity involved in production and effort spent on decoration.

Practical, up-to-date presentation

0-25 points

Combination of tastes, textures, colours and practicality of daily usage will be considered.

Taste

0-25 points

The typical flavour of the main ingredient must be prevalent without the usage of too many additional flavours. If a mousse cake is chosen, avoid excessive use of gelatin.

*** Total possible points: 100 (no half points will be given)**

NOTES

- A chocolate cake base disc baked by the competitor and brought along on competition day
- The ingredients used to finish the cake must be brought by each competitor
- All decorations **MUST** be Chocolate, no sugar or marzipan decorations are allowed which only basic, non-processed Chocolate ingredients will be permitted for decoration of the cakes. This rule will be strictly enforced
- Competitors may coat the cake in any suitable coating before decorating, however this must be done during the 75-minute period
- Competitors must provide a suitable display platter to properly present the cake (without logos)
- Competitors must cut the tasting piece themselves for judging after the presentation marks are given.
- Organiser only supplies the hardware listed below. No supplementary equipment will be available. All competitors shall provide their own utensils such as induction pots and pans, cutters, knives, palettes, piping bags with nozzles, moulds, pots, and pans and mixing bowls
- The Organiser will not be responsible for any loss or damage of any utensils
- Competitors must leave the workstation in a clean and tidy condition. This is part of the judging criteria

PASTRY - PRACTICAL CATEGORIES (U25 APPRENTICES)

SPECIFICATION OF THE FACILITIES PROVIDED

- Induction cooking range
- Electric oven
- Sink with Hot running water
- Fridge (shared)
- Freezer (shared)
- Mixer
- Working table top
- Marble slab
- Weighing scales
- Microwave

MEDALS AND CERTIFICATE OF AWARDS

The respective Medals and Certificate of Awards will be presented to any competitor who attains the World Chefs Judging Standards:

Gold with Distinction	100 points
Gold	90 – 99 points
Silver	80 – 89 points
Bronze	70 – 79 points

A. About the Competition

This competition focuses on all the essential skills required for a successful career as a multi-skilled/disciplined Butcher within the Food Manufacturing & Services Industry.

This HKICC Butchery Competition is managed by 'The Butchery Steering Team' headed by Sutherland in collaboration with HKCA and prominent industry representatives.

This competition will contain the following stages: a live HEAT and a live FINAL round. Successful competitors will be invited to compete at a live heat followed by the Final, which takes place at HOFEX on the 7th - 10th May 2019.

B. Entry Rules and Criteria

1. Each Competing Team should consist of:

2 BUTCHERS representing either a country, a location, an association, or an institute;

2. Competing Teams must be able to carry out the following TASKS and SKILLS to a satisfactory level as a minimum:

- a) Good knife skills with a minimum of 6 months' practical experience;
- b) Primary and Secondary Butchery including Seam Butchery with a minimum of 6 months' practical experience;
- c) Good tying and stringing skills;
- d) Must be able to mix, make, fill out and link sausage using natural skins consistently;
- e) Must be able to use an electric sausage filler and mincer machine safely;
- f) The ability to prepare ready-to-eat products for example: pies, pastries, terrines, sausage rolls (please note these are just examples and are not limited);
- g) Must be able to produce innovative products;
- h) The ability to prepare identical products

3. Competing Teams REQUIREMENTS:

- a) Must be able to supply your own knives, small cutting equipment, and other materials such as ingredients to garnish for presentation purposes unless stated in the competition brief;
- b) Must be able to supply product labels, recipes and cooking instructions where required;
- c) Competitors are to bring their own herbs, spices and seasoning to marinate their products; the brought-in list should be submitted to organizer for approval prior to the competition

4. Application & Commitment:

- a) Competing Teams must complete an application form as entry for assessment to qualify for the competition;
- b) Competing Team must be available to compete in the whole period on 7th - 10th May 2019 of the competition;
- c) By entering the HKICC Butchery Competition, competitors agree to take part in any publicity concerning the competitor at any stage including, but not limited to, photos, filming and the development of case studies. They must understand that as part of the publicity of the HKICC Butchery Competition, press releases will be made before, during and after the event

Butchery Skills Challenge

5. HEAT & FINAL Arrangement:

- a) The competition consists of the HEAT and Final rounds. Competing Teams are required to participate on both, the total score of both round will be counted as total to achieve the final total score;
- b) If the preliminary registration exceeds 6 Teams, all Teams will be required to participate at the HEAT round; to achieve the top six overall score to enter the FINAL round;
- c) The HEAT round will include 2 categories: Seam Butchery and Barbecue Product. Please refer to section C for detailed guidelines;
- d) The FINAL round will include 5 categories: Sausage Making, Ready-to-Cook Product, Barbecue Display, Retail-Ready Product, Boning, Seam Butchery, and Display. Please refer to section D for detailed guidelines

6. Judging & Feedback:

- a) Competing Teams will be judged in each category on; overall skill, innovation, creativity, saleability, value, presentation, ease of handling and cook-ability, work ethic, method and approach to tasks, carcase and primal utilisation, waste, and safe and hygienic working practice;
- b) Judges will be assigned to give feedback to each competing team immediately after each day's judging;
- c) In all circumstance, the judges' decision is final

7. Awards & Certificates:

- a) Each members of participating team will receive participation certificate;
- b) The Top 3 total score team will be named Champion, 1st Runner-up and 2nd Runner-up.

8. Tentative Schedule:

7th – 9th May 2019 – HEAT Round (maximum of 12 Teams)

10th May 2019 – FINAL Round (4 Teams)

10th May 2019 – Award Ceremony

*The confirmed schedule will be shared after the registration closing date

C. HEAT Competition – Content and Guidelines

The HEAT round will be held over 1-2 days with a maximum of 6 teams per day. If there are 6 or less teams, the HEAT round will be on 8th May, and all Competing Teams will be admitted to the FINAL round automatically.

All supplied materials will be consistent for all participating teams. For this stage of the competition we will supply: all meat, work surfaces, cutting tops, display trays, and a display area (2 x ½ metre).

There will be a half an hour break between the two tasks during which competitors can take refreshments.

The HEAT round of this competition will include the following two categories:

Task One – Seam Butchery

Competitors will be asked to carry out a seam butchery task and breakdown the piece into individual muscles, following all natural seams.

Time: 30 minutes

Task Two – Barbecue Product

Competitors will be asked to create a visually exciting barbecue display that clearly communicates their products to potential customers. Competitors will be required to create this display by using the meat supplied that best illustrates their technical skills and ability to the judges.

Time: 1 hour 30 minutes

D. FINAL Competition – Content and Guidelines

The final competition will be held for 1 day at HOFEX on 10th May 2019. All finalists must be available for displaying on 10th May 2019.

All supplied materials to competitors will be consistent within reason and of a professional standard.

For this stage of the competition we will supply: all meat, work surfaces, cutting tops, refrigerated display counters (2 meters), sausage fillers, mincer, slicer, oven, waste tubs, display trays, storage area and separate washing areas for materials and hands.

There will be a half an hour break between the two tasks during which competitors can take refreshments.

Task 1: Raw Sausage Making

Competitors will be provided with ingredients to make a 5 kg batch of sausages.

Time: 1 hour

Task 2: Boning and Seam Butchery and Display

Competitors will be asked to carry out a boning and seam butchery task. Along with other chosen meat items, competitors will then be asked to trim and prepare all cuts in all way they choose to form a display.

Time: 3 hours

LIVE AFTERNOON TEA SET COMPETITION - TEAM COMPETITION

Each team shall consist of a Team Captain and 1 assistant.

Each team has to make 2 Afternoon Tea Sets for TWO persons (One set for Display and one set for Judging) which consists of 5 different items in each set within 1.5 hours:

- Scones
- Savory (only sandwich bread can be pre-baked and bring along)
- Dessert in Glass
- 2 different types of free style
- A pot of suitable tea to be served on site
- Everything must be made onsite (including decoration)
- All Afternoon Tea Set must be presented on Afternoon Tea set stand (2 sets)
- Each competitor must submit the Afternoon Tea Set menu in English

NOTES

- All submitted recipes should be original and have never been used
- Plates will not be provided in this competition, competitors can choose to prepare a presentation tray or background for presenting the theme (for display of all the pastry items, however, no logo is allowed on the plate or tray)
- The Organiser will not be responsible for any loss or damage to any utensils

JUDGING CRITERIA

Part A/Actual Marks to be calculated*

Mise en place and orderly working area

0-10 points

Arrangement of all materials, wastage and economical factors, safety and hygiene, utilisation of resources and degree of advance preparation will all be considered in the judging.

Tea setting and impressive presentation

0-20 points

Table setting and presentation

Part B/ Average Marks of 5 items to be calculated*

Correct preparation

0-10 points

Appropriate preparation, cooking methods, culinary techniques, choice of garnishes and ingredients to achieve balance in presentation and taste will all be considered in the judging.

Practical and usage of ingredients

0-20 points

Combination of taste, texture and colours, creativity and originality, portion size, practicability of daily usage.

Taste

0-30 points

The flavour of the key ingredient must be prevalent without hindrance of secondary tastes, proper texture will also be judged.

Taste of tea

0-10 points

Selection of appropriate tea to your recipes

*** Total possible points: 100 (no half points will be given)**

SPECIFICATION OF THE FACILITIES PROVIDED

- Induction cooking range
- Electric / Convention oven
- Sink with running water
- Fridge (shared)
- Freezer (shared)
- Mixer
- Working table top
- Weighing scales
- Microwave

MEDALS AND CERTIFICATE OF AWARDS

The respective medals and Certificate of Awards will be presented to any competitor who attains the World Chefs Judging Standards:

<i>Gold with Distinction</i>	<i>100 points</i>
<i>Gold</i>	<i>90 – 99 points</i>
<i>Silver</i>	<i>80 – 89 points</i>
<i>Bronze</i>	<i>70 – 79 points</i>

"Best of the Best Award" will be given to the highest scoring team.

GELATO COMPETITION

MISSION

The mission is to heighten the tradition regionally on the excellence of artisan gelato. It should also contribute towards the development of professional skills of the taste crafts as well as promote friendship and cooperation amongst all in the industry.

This event aims to:

- Ignite creativity and interest in culinary art and pastry in particular
- Develop the professional skills of the taste crafts
- Provide a platform for communication and learning among gelato and pastry chefs around the region

Competition Criteria

A. Competition Details

Each team shall consist of 2 members (gelato/pastry chefs) and prepare the following in **THREE HOURS**:

I. GELATO MAKING.

- i. Preparing a milk-based gelato (gelato) for around 3-4 kg with **TWO Flavours** to be presented and decorated in two metal tubs provided by the sponsor. At least one sponsor ingredients must be used to create the recipes
- ii. Preparing a water-based gelato (sorbet) for around 3-4 kg with **ONE Flavour** variegated and at least one sponsor ingredients must be used to create the recipes

Assessment will centre on:

- the presentation of the variegation in the tub
- the unique creation of the flavors as well as the importance of the taste and
- the aesthetic presentation of the gelato to the judges
- the texture of the gelato created
- correct serving temperature

NOTE: The milk-based gelato has to be scooped onto the 6 numbers of self-brought wafer cones (size between 5-6 cm diameter) displayed on self-brought stands, and water-based gelato in 6 standard self-brought ice cream paper cups for jury tasting, free style presentation as served at competitors' shop or F&B operation, toppings allowed

Quantities: **Total six portions** each, consisting of

- **four** portions for the professional jury
- **two** portions for display

II. PLATED DESSERTS

The competitors have to prepare **TWO Desserts** - one Hot and Cold of their own creation. Each dessert must go with at least one sponsor product made gelato or sorbet.

Quantity: 5 plates for each dessert

- 4 plates for the professional Jury
- 1 plate for display

NOTE: Competitors can only use the gelato machine provided by organiser. Each team may use their own dessert plate that best suit their creation.

B. Ingredients provided by the Organiser

- a/ Puree (sponsored by Alpha & Omega)
 - Bergamot (Sugar Free), Black Current, Coconut, Lychee, Mango (Alphonso) and Raspberry
- b/ IQF Fruit (sponsored by Alpha & Omega)
 - Apple Cube, Coconut Cube, Forest Berries Mix (5 Fruits including Sour Cherry, Raspberry, Red Current, Blueberry and Blackberry), Mango Cube, Tangerine Blocks and Pineapple Cube
- c/ Gelato Stabiliser

No ingredients will be provided to the competitors for their practice before the competition.

Competitors' scores for taste will be disqualified if they are found to be using Gelato Pre-Mix.

C. Preparation and ready-made items:

Please take note of the strict regulation on the pre-made items:

- Biscuit: All types of biscuits (genoise, sponge, sacher, pain de Genes...), or dough (such as sable, crumble, puff pastry etc...) can be prepared, baked ready and bring in during contest
- Sauce: fruits and cream base is permitted
- Fruits: peel but not cut

SPECIFICATION OF THE FACILITIES PROVIDED

- Carpigiani's gelato machine
- Stainless steel table
- Induction stove with 1 pot and 1 pan
- Trolley rack with 5 trays
- Mixer
- Sink with hot running water
- Blast freezer
- Electric oven
- Chiller 2-4°C
- Freezer -18-24°C

Equipment for Sharing

- Carpigiani's turbo mix machine

Competition Schedule

- The competition will last for three hours, timeslot for each team will be different, here is the sample of the Competition Schedule if it is commencing from 09.00am
- 08.15am: Competitors report to kitchen manager 45 minutes prior scheduled time
- 09.00am: Competition starts
- 10.45am: Tastings of desserts to start. Competing teams to showcase their work, one after another in 5-minute intervals
- 11.30pm: Tastings of milk- base gelatos to start, one team after another in 5-minute intervals
- 12.00pm: Tastings of water- base gelatos to start, one team after another in 5-minute intervals

Judging Criteria

- A work score, maximum 20 points, will be awarded for hygiene and cleanness, keeping within the time allowed, organisation and dexterity. Every 5 minutes extra time taken will be penalised by reduction of 5 Points from the total work score
- Gelatos /Dessert tasting score, maximum 80 point will be awarded for the taste, design, originality and texture
- The competitors are solely responsible for cleanness of the work areas and equipment provided (oven, ice cream, freezer, fridge and so on). The workstations will be inspected before and after the contest. Any competitor who leaves his/her workstation unclean will be penalised 10 points
- The organising committee reserves the right to reproduce and use the entries exhibited
- Competitors are required to submit accurate recipes, taking attention to avoid food wastage. Teams with unreasonable food wastage found after completion of competition items will be penalised up to 10 points

MEDALS AND CERTIFICATE OF AWARDS

The respective medals and Certificate of Awards will be presented to any competitor who attains the World Chefs Judging Standards:

Gold with Distinction	100 points
Gold	90 – 99 points
Silver	80 – 89 points
Bronze	70 – 79 points

"Best of the Best Award" will be given to the highest scoring team.

THE GOURMET TEAM CHALLENGE

TEAM COMPETITION

Team Competition / Cold Edible Buffet for 30 Persons

The Gourmet Team Challenge is open to National, Teams, Regional Teams and teams from Hotels, Restaurants, Culinary Institutions, Airlines and Catering Organisations.

GOURMET TEAM

- Each team must comprise 5 chefs (including one pastry chef) and 3 helpers
- Only 8 people permitted to work on the Edible buffet in the host kitchen
- The 3 helpers can help with the mise-en-place in the host kitchen but once the team arrives at the competition venue, they will not be permitted to enter the set up kitchens or to help

COMPETITION CRITERIA

The Team must prepare a “cold buffet” with one (1) hot appetizer (appetizer must be made à la minute at a station adjacent to the buffet display-see “Live Food Station Regulations). The Team must prepare the following dishes for 30 persons

Buffet style:

- Three (3) salads, one of which is vegan, modern style, can be in a bowl or on a platter
- One (1) fish or seafood platter, 2 main elements with garnishes and sauces
- One (1) meat or poultry platter, 2 main ingredients with garnishes and sauces
- Three (3) different kinds of cold Tapas each twenty (20) pieces
- Three (3) cold appetisers can be on communal/shared plates or individually plated
- One (1) soup, (2.5 – 3.0 liters) hot or cold, can be Vegetarian
- Three (3) freestyle desserts, twenty (20) pieces of each, individually plated or communal/shared plate
- Two (2) different freestyle cakes, each weighing between 1000g and 1200g. One (1) single portion must be displayed from each cake and the cakes should not all be mousse cakes but show different textures and techniques
- Four (4) different kinds of freshly baked bread suitable for a buffet showing different techniques and dough along with a selection of oils and spreads. No food item should be coated with gelatin or aspic; gelatin is permitted in mousses, etc.
- Menu must include appropriate dressings, sauces and condiments

LIVE FOOD STATION

- One (1) live food station cooking one (1) freestyle hot appetiser for thirty (30) persons, individually plated and prepared à la minute in front of the guests.
- A chef must be at the station next to the buffet cooking a simple pan dish of the team’s choice (for example; pasta, risotto, seafood sauté, vegetarian, vegan or items that are quick to cook) using a maximum of two (2) induction tops provided by the organiser.
- Please bring your own cooking utensils. Two (2) complimentary 13amp power outlets will be provided at the table.

A Distinct Theme must be reflected in the menu selections. The name of the theme must be submitted to the Organiser before Friday, 22nd March, 2019 for publicity purposes.

PREPARATION TIME

- Teams have a 24 hour time limit to prepare the entire buffet food in an assigned commercial kitchen.
- Food preparation time starts at 9:00am to 9:00am the next day (competition day).
- Kitchen Judges will be making multiple unannounced visits to the Teams in their working kitchen throughout the night to see that no rules have been breached which include hygiene, waste, dress standard and amount of people working in the kitchen. They will also be monitoring the teams HACCP plan.
- All food must be transported from the host kitchen to the competition kitchen in refrigerated trucks, it is envisaged that the host kitchen will help support this practice. Kitchen judges will be monitoring the arrival of the food and will inspect how the food is packed and at what temperature.
- All food items must be prepared in the team's respective Hong Kong based establishment, as close to the serving time as possible
- The establishments must have a food shop license with permission to cater, issued by the Hong Kong Hygiene and Environment Authority. All teams need to work out of a food licensed kitchen from a hotel or restaurant
- Local teams must make their own arrangements for the buffet items to be transported to the hall in refrigerated or air-conditioned vehicles. Overseas teams may seek help from the Organiser if their local hotel contact is unable to assist.
- Teams have the freedom of choice of service methods, either all in portions on large receptacles or on small individual receptacles.
- Organiser will provide a table which is 4 meter by 3 meter, 75cm high, covered in a basic white cloth with a white skirting.
- A standard centerpiece will be provided by the organiser.
- It is not permitted to change or cover any part of the table surface or the skirt done, it will result in a 10point reduction of the total possible score for the Gourmet Buffet.
- Menu card holders and plinths/socles for plates and platters are the only additional items allowed.
- Name tags of all items has to be on the table as well as recipes for all items and a menu card.
- There will be NO replacement of the table.

NOTES

- The host kitchen will also have a responsibility to ensure that the teams using their premises have a clean environment to work in, segregated chiller space and clean equipment and if manpower permits, the help of a kitchen steward for cleaning.
- If possible, host kitchens are to help organise a refrigerated transport vehicle and containers (reefer/ cambro) for the teams' food items.
- 4 portions of each buffet item must be prepared separately; which 3 for the judges tasting and 1 to be held for local health authorities with the date of production and name of item listed on each container. These are not to be displayed on the buffet table but will be chilled in a refrigerator that is provided on site
- The team captains are to be on standby for the judges tasting and prepared to explain the dishes
- A buffet menu must be placed on the table though it will not be judged
- Teams have 1 hour to set-up their buffet table commencing at 10:30am and completing it by 11:30am under the jurisdiction of the kitchen jury

THE GOURMET TEAM CHALLENGE

TEAM COMPETITION

EXHIBITION HALL KITCHEN

- Upright chiller x 1
- Upright freezer x 1
- 1200mmL stainless steel table x 2
- 13 Amp power point 220v x 2
- Induction stove x 2
- Heat lamp x 1
- Sink with cold water supply (shared)

COMPETITION SCHEDULE:

Participants or teams who is arriving late can be disqualified.

- 10:30 am to 11:30am Buffet set up of food
- 11:30 am to 12:30 pm Judges viewing
- 12:15 pm to 12:30 pm Press Viewing
- 12:30 pm to 14:30 pm Judges Tasting
- 12:30 pm to 14:30 pm Food service for guests

The Organiser will endeavor to obtain discounted hotel room & complimentary kitchen for overseas team. Event secretariat shall further liaise with teams after the confirmation of application

JUDGING POINTS

Mis en place / Hygiene (at the kitchen)

0-10points

Clear arrangement of materials. Clean working place, proper working position. Clean work clothes. Correct utilization of working time.

Professional Preparation (at the kitchen)

0-30 points

Correct basic preparation of food, corresponding to todays modern culinary art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables.

Presentation / Innovation

0-10 points

Ingredients and side dishes must be in harmony. Points are granted for excellent combination, simplicity and originality in composition. Clean arrangement, with no artificial garnishes and no time consuming arrangements. Exemplary plating to ensure an appetizing appearance is required.

Taste

0-50 points

The typical taste of the food should be preserved. It must have appropriate taste and seasoning. In quality, flavor and color, the dish should conform to today's standards of nutritional values.

***Total possible points: 100 (no half points will be given)**

Feedback: The team captain, pastry chef and team manager will be given feedback on the spot at approximately 2:30pm on their competition day

MEDALS AND CERTIFICATE OF AWARDS

The respective Medals and Certificate of Awards will be presented to any competitor who attains the World Chefs Judging Standards:

Gold with Distinction	100 points
Gold	90 – 99 points
Silver	80 – 89 points
Bronze	70 – 79 points

"Best of the Best Award" will be given to the highest scoring team.

A panel of highly respected World Chefs judges (except for Chinese Cuisine and Pastry) and around the world will judge the competitors.

- a) One of the main criteria for judging of all dishes is the ingredient and method card – these should be professionally presented with a brief description of the ingredients and cooking methods.
- b) The correct naming of the entry is obligatory. All exhibits must be clearly marked on the exhibition table, as well as on the registration form. Please ensure personally and in loco that each exhibit carries the correct label.
- c) All exhibits must be original first-time entries whether local or international. Any exhibits found to have been entered and judged elsewhere shall be disqualified.
- d) Avoid the additional designation of an exhibit via advertising before adjudication.
- e) All exhibits must be completed within the designated time.
- f) The judges will cut into each exhibit for a closer examination.
- g) Inedible ingredients should not be used (Croutons are accepted as bases).
- h) Dishes should have a natural and appetising appearance.
- i) Correct basic preparation, precise and tidy plate arrangement in accordance with today's modern culinary art / practices suitable for practical restaurant service.
- j) Judges will take into account the culinary customs and practices pertaining to participating nations.
- k) Garnishes and trimmings must harmonise with the main piece in quality and taste.
- l) To make practical service possible, clean and exact arrangements with exemplary plating should be achieved.
- m) Competitors must avoid placing food on the rims of plates or arranging food in an unsightly and/or unhygienic fashion.
- n) Although table decorations are not being specifically judged, a tastefully arranged and attractive table will contribute to a good impression.
- o) Points will be deducted for vegetables that are not cut or formed precisely.

GENERAL RULES FOR COMPETITORS

- a) All competitors MUST carry a Hygiene Supervisor Certificate or equivalent document.
- b) Submission of a completed entry form shall constitute acceptance of and agreement to abide by the Rules and Regulations of the HKICC 2019.
- c) The Organising Committee has the right to refuse any entry which does not comply with the Rules and Regulations or with any specific requirement or limitation stated in respective categories.
- d) Any entry may be rejected on the grounds that, in the opinion of the Organising Committee, it does not reach the standard required.
- e) The canvassing of judges or other officials of the HKICC 2019 by competitors or their representatives is prohibited at all times.
- f) A letter must accompany any information changes submitted from the participating establishment / organisation. Please also note that such requests should be made no later than two weeks before the actual competition.
- g) In the event of withdrawn entries, any replacement of competitors (using the same recipe) must be accompanied by a letter jointly signed by an authorised person of the participating establishment / organisation and the registered competitor. Please note that such requests should be made no later than two weeks before the competition.
- h) For entries selected to enter the competition, no recipe changes will be accepted, unless the Organisers permit otherwise.
- i) The entry fee will not be refunded should the competitor(s) decide to withdraw from the competition or should the competition be cancelled for reasons beyond the Organisers' control.
- j) Entries should be prepared within the stipulated time.
- k) Competitors must compete in the competition or no award / certificate will be given;
- l) No logos indicating where the competitor is working to be visible during the competition.
- m) While all reasonable care will be taken by the Organiser, no guarantee is given and the Organiser will not accept any responsibility for the loss or damage to any exhibit, dish, goods or personal effects, during the competitions.
- n) The Organising Committee reserves the right to rescind, modify or add to any of the Rules and Regulations; or to delete any categories and classes of competition. The head of the Judging Panel's interpretation of the Rules and Regulations shall be final.
- o) Competitors who contravene any of the Rules and Regulations of the HKICC 2019 may at the discretion of the respective chief judge be DISQUALIFIED. Negotiations will not be entertained. The decision of the respective chief judge is final.
- p) Without the Organiser's consent, the winning dishes cannot be displayed in any kind of event promotion.
- q) All rules & regulations shall based on English version.



APPENDIX 1

附 表 一

2019 香港國際美食大獎

Hong Kong International Culinary Classic 2019

Hong Kong Convention & Exhibition Centre

7 - 10 May 2019

Entry Form 參賽表格

Submission Deadline: Friday, 15th February, 2019

截止報名日期: 二零一九年二月十五日(星期五)

Please complete the Entry Form in CAPITAL LETTERS and mail together with the Ingredient / Method Card and the Entry Fee to the Event Manager before Friday, 15th February, 2019.

請於二零一九年二月十五日(星期五)前，將材料單 / 烹製方法連同參賽表格寄交大會統籌經理。

FOR INDIVIDUAL COMPETITION 適用於個人賽事

Name of Competitor 參賽者姓名 _____ Age 年齡 _____

Organisation 機構或組織名稱 _____

Position 職位 _____ Mobile 手電 _____

Tel 電話 () _____ Fax 傳真 () _____

Address 地址 _____

Country 國家 _____ Postal Code 郵編 _____

Email 電郵地址 _____

FOR TEAM COMPETITION 適用於隊際賽事

Name of Leader 隊長姓名 _____ Age 年齡 _____

Organisation 機構或組織名稱 _____

Position 職位 _____ Mobile 手電 _____

Tel 電話 () _____ Fax 傳真 () _____

Address 地址 _____

Country 國家 _____ Postal Code 郵編 _____

Email 電郵地址 _____

Member's Name 隊員姓名 _____ Age 年齡 _____

Organisation 機構或組織名稱 _____

Position 職位 _____ Email 電郵地址 _____

Member's Name 隊員姓名 _____ Age 年齡 _____

Organisation 機構或組織名稱 _____

Position 職位 _____ Email 電郵地址 _____

Authorised Signature & Company Stamp
負責人簽署及公司印鑑 _____

Date
日期 _____

Name of competitor 參賽者姓名: _____

I would like to participate in the following category(ies). [Please ✓ appropriate boxes]

本人欲參加以下之比賽組別 [請於適當位置加上✓ 號]

APPENDIX 1

附 表 一

A. Western Cuisine 西式烹調比賽

Display 擺設

- ☐ 1. Plated Whole Set 5 Courses 五道菜套餐
- ☐ 2. Plated Main Dishes 主菜
- ☐ 3. Finger Food 餐前小食

Hot Cooking 現場熱盤烹調

- ☐ 4. Professional: Sustainable Seafood - Seabass
專業組別: 可持續魚類 - 海鱸
- ☐ 5. Professional: Beef Hanging Tender 專業組別: 牛風門柳
- ☐ 6. Professional: Pork Loin 專業組別: 豬柳
- ☐ 7. Professional: Vegan 專業組別: 素食
- ☐ 8. U25 - Apprentists: Sustainable Fish - Cod
25歲以下 - 學徒: 可持續魚類 - 鱈魚
- ☐ 9. U25 - Apprentists: Lacto-Ovo
25歲以下 - 學徒: 奶蛋素食
- ☐ 10. U25 - Apprentists: Whole Free Range Chicken
25歲以下 - 學徒: 走地全雞
- ☐ 11. U25 - Apprentists: Two to Tango
25歲以下 - 學徒: 二人探戈

B. Chinese Cuisine 中式烹調比賽

Display 擺設

- ☐ 1. Individual Classic Fruit or Vegetable Carving
個人生果或蔬菜雕刻

Practical 現場製作

- ☐ 2. Individual Live Artistic Fruit or Vegetable Carving
個人生果或蔬菜雕刻

Hot Cooking 現場熱盤烹調

- ☐ 3. Modern Chinese Cuisine Challenge Hot Cooking
- Creative Appetisers 現代中式熱盤烹調 - 創意前菜
- ☐ 4. Modern Chinese Cuisine Challenge Hot Cooking
- Tiger Prawn 現代中式熱盤烹調 - 虎蝦

C. Pastry 糕點

Display 擺設

- ☐ 1. Professional: Showpiece 專業組別 - 糕點裝飾擺設
 - ☐ 1a. Chocolate 朱古力
 - ☐ 1b. Sugar 糖飾
 - ☐ 1c. Dough 麵團
 - ☐ 1d. Pastillage 塑糖飾品
- ☐ 2. Professional: Wedding Cakes 專業組別 - 結婚蛋糕
- ☐ 3. U25 - Apprentists: Plated Desserts
25歲以下 - 學徒組: 甜品擺設

Practical 現場製作

- ☐ 4. Professional: Fantasy Table 專業組別 - 創意甜品
- ☐ 5. U25 - Apprentists: Young Pastry Chefs Chocolate Cake
25歲以下 - 青年餅師組: 朱古力蛋糕
 - ☐ 5a. Working 在職人士
 - ☐ 5b. Student 學生

Entry fee 參賽費用:

Individual HK\$500 per entry 個人每項港幣500元

D. Butchery Skills Challenge 屠宰技術挑戰賽

- ☐ Butchery Skills Challenge 屠宰技術挑戰賽

Entry fee 參賽費用:

Team HK\$1,200 per entry 隊際每項港幣1,200元

E. Live Afternoon Tea Set Competition 現場下午茶比賽

- ☐ Live Afternoon Tea Set Competition 現場下午茶比賽

Entry fee 參賽費用:

Team HK\$1,200 per entry 隊際每項港幣1,200元

F. Gelato Competition 意式雪糕比賽

- ☐ Gelato Competition 意式雪糕比賽

Entry fee 參賽費用:

Team HK\$1,200 per entry 隊際每項港幣1,200元

G. The Gourmet Team Challenge 美食家團體挑戰賽

- ☐ The Gourmet Team Challenge 美食家團體挑戰賽

Entry fee 參賽費用:

Team HK\$2,100 per entry 隊際每項港幣2,100元

I enclose herewith a crossed cheque/bankdraft* of HK\$_____

本人附上劃線支票/本票*港幣_____

Cheque/Bankdraft* No. 支票/本票*號碼: _____

*(Please delete where appropriate 請劃去不適用者)

Notes備註:

1. Please make a cheque payable to "MASTERMIND EVENTS LIMITED" 支票抬頭"MASTERMIND EVENTS LIMITED"
2. Please mark "Confidential" on the envelope 信封上請註明"機密"
3. Please photocopy if extra forms are required 如有需要, 可自行複印表格
4. Competitors will be advised of application outcome in due course 大會將於稍後時間公佈參賽者名單

Please send the completed Entry Form, sufficient Ingredients/Method Card together with entry fees to:

請將填妥的表格, 連同材料單/烹調方法及參賽費用寄交:

Mastermind Events Limited
Room 2501, 25/F., Billion Trade Centre, 31 Hung To Road, 香港九龍觀塘
Kwun Tong, Kowloon, Hong Kong 鴻圖道31號鴻貿中心25樓2501室
Tel電話: (852) 2114 2855 Fax傳真: (852) 2114 1969 E-mail電郵: hkicc@hofex.com

For Office Use Only 大會專用

Application Received On:

Payment Received On:

Cheque No:

Amount:

Reg. No:

Name of competitor 參賽者姓名: _____

APPENDIX 2

附 表 二

INGREDIENTS/METHOD CARD材料單/烹製方法

Please fill in the ingredients (CAPITAL LETTERS) and method in English on the back page for each entry.

請將每一項菜式名稱，材料單及烹製方法(請以正楷填寫)清楚地填於背後的表格上。

*Please submit the Ingredients/Method Card with the Entry Form to the Event Manager before Friday, 15th February, 2019.

請於二零一九年二月十五日(星期五)前，將材料單/烹製方法連同參賽表格寄交大會統籌經理。

Competition Category 參賽組別 _____

Competitor No. 參賽者編號* _____

*(to be assigned by the Organisers 由大會分配)

Name of Competitor 參賽者姓名 _____

Organisation 機構或組織名稱 _____

Dish Title (English) 菜色名稱(英文) _____

(Chinese) 中文 _____

Please photocopy if extra forms are required.

如有需要，可自行複印表格。

DISH TITLE 菜色名稱: _____

INGREDIENTS 材料

[illegible]

METHOD OF PREPARATION烹製方法

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.



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Tel 電話: 2538 2200

Fax 傳真: 2538 2765

7/F, VTC Kowloon Bay Complex, 46 Tai Yip Street, Kowloon Bay, Kowloon

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