



**比賽日期 COMPETITION DATE**  
2019.10.16 (星期三 Wednesday)

**截止報名日期 SUBMISSION DEADLINE**  
2019.8.27 (星期二 Tuesday)

**比賽地點 COMPETITION VENUE**  
Culinarium, Level B1,  
International Culinary Institute,  
143 Pokfulam Road, Hong Kong.  
香港薄扶林道143號  
國際廚藝學院·B1廚藝館

協辦機構 Co-organised by:  
Sims Trading Company Limited



支持機構 Endorsed by:  
Hong Kong Bakery and Confectionery Association  
The Hong Kong Chefs Association  
Macau Culinary Association



主辦機構網址  
Organiser's website:



**Dairy for life**  
恒天然乳品(香港)有限公司



# 港澳區 Anchor Food Professionals 烘焙大賽 2019



為推廣港澳區之烘焙業發展，同時為專業的烘焙師提供互相交流廚藝和心得的平台，亦藉此表彰傑出烘焙師的創意和技藝，Anchor Food Professionals已經連續十二年舉辦烘焙大賽，而今年將再次港澳聯乘，希望繼續透過這個被譽為孕育星級烘焙師的比賽，提升兩地烘焙師的技巧及水平。

今年比賽將以「尋味·回憶」為主題，參賽者**必須選用至少一種堅果入饌，配以來自紐西蘭的Anchor乳製品及其他材料**，製作出符合主題的蛋糕作品。

大會今年繼續獲得香港烘焙專業協會、香港廚師協會及澳門廚藝協會全力支持，同時亦邀請業內翹楚擔任專業評審團，令比賽再次獲得業界人士的廣泛認同。現誠邀港澳區的专业烘焙師參與是次比賽，共同切磋烘焙技藝。

資格	必須為香港及澳門區現職廚師，年齡不限
參賽人數	2人 (1位主將及1位副手)
比賽細則	比賽時間為3小時，參賽者須以「尋味·回憶」為主題，設計及製作以下作品： · 1款重約1至1.2公斤的蛋糕共2個 (1個供評審試食，1個供展示用) · 每款作品 <b>必須選用至少一種堅果入饌，另最少2款Anchor乳製品</b> ，其中一款必須為Anchor特高效量淡忌廉 · 所有配料及附於作品上的裝飾必須於即場製作 (擺設用裝飾除外)
截止報名日期	2019年8月27日 (星期二)
首階段遴選結果公佈	2019年9月10日 (星期二) 或之前
決賽日期	2019年10月16日 (星期三)
比賽地點	香港薄扶林道143號國際廚藝學院，B1廚藝館
獎項	· 最傑出金獎 (現金\$10,000) · 最傑出銀獎 (現金\$7,000) · 最傑出銅獎 (現金\$5,000) · 安佳飛躍大獎 · 金、銀、銅及安佳飛躍大獎得主 (主將) 均可免費參與由法國工藝大師親自教授的烘焙課程

## 其他參賽須知及規則

- 詳細評分準則及安佳產品目錄，請參閱附件。
- 所遞交之食譜必須是全新創作，未曾對外公開。
- 於總決賽即場製作之作品必須與提交之食譜所描述的用料、製法及外觀相符，否則會被扣分。
- 參賽者可預先準備佈置擺設作為作品展示之用，但佈置擺設並不會納入評分範圍之內。
- 主辦單位擁有所有參賽作品食譜及相片的使用權，並可用於宣傳或其他用途。
- 如有需要，參賽者需出席大會之公眾活動，如：宣傳活動、傳媒採訪等。

## 查詢

如有查詢可電郵至[info@anchorfoodprofessionalshk.com](mailto:info@anchorfoodprofessionalshk.com)，或致電(852)9863 0735聯絡比賽統籌公司。

# Anchor Food Professionals Pastry Challenge Hong Kong and Macau 2019



As a valuable platform for professional pastry chefs to exchange pastry skills and ideas, Anchor Food Professionals Pastry Challenge has been hosted for the twelve consecutive years. To foster the bakery industry in Hong Kong and Macau and commend talented chefs with exceptional creativity and skills, Hong Kong and Macau once again join hands in hosting the competition this year, with a view to enhancing the skills and standards of local chefs through this cradle of pastry masters.

Participants are required to prepare the entremets that match the theme of this year's competition, **Taste of Memories**, by using **at least one kind of nuts, together with New Zealand's Anchor dairy products and other selected ingredients**.

With full support from Hong Kong Bakery and Confectionery Association, The Hong Kong Chefs Association and Macau Culinary Association, we continue to have a team of renowned pastry chefs to be our panel of judges for the well-recognised competition this year. We sincerely invite professional pastry chefs in Hong Kong and Macau to join the competition at which your unique techniques can be demonstrated.

Enrolment Criteria	Incumbent chef in Hong Kong and Macau, no age limitation
No. of Contestants	2 contestants (1 chef and 1 assistant)
Rules and Regulations	<p>The competition lasts 3 hours. Contestants are required to design and prepare entremets with the theme, <b>Taste of Memories</b>, based on the following requirements:</p> <ul style="list-style-type: none"> <li>· 2 entremets weighing 1 to 1.2 kg each (1 for judging and 1 for display)</li> <li>· The recipe must include <b>at least one kind of nuts, together with at least 2 kinds of Anchor dairy products</b>, one of which must be <b>Anchor Extra Whip Whipping Cream</b></li> <li>· All fillings and garnishes must be made from scratch on the spot (except inedible decorations)</li> </ul>
Submission Deadline	27 August 2019 (Tuesday)
Shortlist Announcement Date	On or before 10 September 2019 (Tuesday)
Competition Date	16 October 2019 (Wednesday)
Competition Venue	Culinarium, Level B1, International Culinary Institute, 143 Pokfulam Road, Hong Kong
Awards and Prizes	<ul style="list-style-type: none"> <li>· Best Award - Gold (HK\$ 10,000)</li> <li>· Best Award - Silver (HK\$7,000)</li> <li>· Best Award - Bronze (HK\$5,000)</li> <li>· Anchor Talent Award</li> <li>· Winners of Gold, Silver, Bronze and Anchor Talent Award (chefs only) can attend a complimentary pastry training course conducted by Meilleurs Ouvriers de France</li> </ul>

## Other Information and Rules

- For judging criteria and list of Anchor products, please refer to the appendices.
- The submitted recipe must be original and must not have been adopted for any other competitions before.
- Entremets made on the spot for the final competition must be consistent with the description in the submitted recipe in terms of ingredients, method of preparation and presentation. Otherwise marks will be deducted.
- Contestants are allowed to prepare inedible decorations in advance for presentation purposes, which will not be included in the judging criteria.
- The organiser has the right to use recipes and photos of the entries for promotion or other purposes.
- Contestants may be requested to attend publicity events such as promotional activities and media interviews.

## Enquiry

For enquiry, please contact the coordinator of the competition by email [info@anchorfoodprofessionalshk.com](mailto:info@anchorfoodprofessionalshk.com) or phone (852)9863 0735.

首輪評審準則 Judging Criteria for the First Round	分數 Points
<b>創作性 Creativity</b> 原創概念，設計及組成部份均與眾不同 The originality of concept, design and composition are distinctive	<b>0-30</b>
<b>選材 Choice of Ingredients</b> 充份使用及發揮Anchor乳類製品的用途 Optimal usage of Anchor dairy products	<b>0-30</b>
<b>主題表達 Delivery of Theme</b> 作品能表達出比賽主題 The creations can deliver the theme of the competition	<b>0-30</b>
<b>食材描述 Recipe Description</b> 食譜內容清晰易明，作品照片清楚可見 The recipe is clear and understandable with HD photos of the creations	<b>0-10</b>
總分 Total	<b>100</b>

總決賽評審準則 Judging Criteria for the Final Round	分數 Points
<b>技巧及正確的专业製作方法 Technical Proficiency &amp; Propriety and Professionalism of Preparation</b> 評審除取決於手藝外，技巧程度及難度也是考慮範圍，並配合正確及專業的制作方法，以迎合現今糕餅製作潮流 The creations is judged primarily on technical proficiency, followed by degree of skills, difficulty and effort expended A proper and professional method of preparation that keeps up with current pastry trends is also expected	<b>0-30</b>
<b>外觀賣相 Exterior Presentation<sup>#</sup></b> 作品賣相令人垂涎三尺，並呈現優雅、創新及富現代感的風格 The creations is served with appetizing presentation, which demonstrates elegance, creativity and modernity	<b>0-15</b>
<b>內層賣相 Interior Presentation</b> 作品內層須層次分明及合乎比例 The creations is properly and proportionally layered	<b>0-5</b>
<b>整體味道 Overall Taste</b> 作品味道出眾，及在各材料的味道之間取得平衡 The creations tastes outstandingly good and is well-balanced with the taste of each ingredient	<b>0-30</b>
<b>材料配搭 Composition</b> 材料及其他裝飾必須配搭及和諧得體，當中包括材料份量、味道及顏色 The ingredients and garnishes are arranged in harmony with the main piece as to quantity, taste and colour	<b>0-10</b>
<b>創作性 Creativity</b> 原創概念，設計及組成部份均與眾不同 The originality of concept, design and composition are distinctive	<b>0-10</b>
<b>衛生及食物安全 Hygiene and Food Safety</b> 在製作食物時，必須注意衛生及食物安全 Attention is paid to hygiene and food safety during preparation	<b>按需要扣0-10分 Deduct 0-10 points</b>
總分 Total	<b>100</b>

<sup>#</sup> 所有附於作品上的裝飾必須為可食用材料，而擺設用的裝飾並不會納入評分範圍  
 All garnishing elements of the creations must be edible. Inedible decorations will not be marked

安佳產品目錄(糕餅製作適用) List of Anchor Products (for pastry preparation)*	
安佳忌廉芝士 12x1公升 Anchor Cream Cheese 12x1kg	安佳特高效量淡忌廉 12x1公升 Anchor Extra Whip Whipping Cream 12x1L
安佳紐西蘭純牛油(有鹽/無鹽) 1x25公升/40x227克 Anchor New Zealand Pure Butter(Salted/Unsalted) 1x25kg/40x227g	安佳全脂純牛奶 12x1公升 Anchor UHT Full Cream Milk 12x1L

\* 尚有其它安佳產品，完整產品目錄可電郵至info@anchorfoodprofessionalshk.com索取  
 To obtain the full catalogue, please email to info@anchorfoodprofessionalshk.com

如欲訂購產品，請聯絡代理商慎昌有限公司，電話：(852)2262 1539或電郵至fs@sims.com.hk  
 For product ordering, please contact our distributor, Sims Trading Limited on (852)2262 1539 or email to fs@sims.com.hk



# 報名表格 Application Form

**主將  
Chef**

姓名 Name: (中文Chi) \_\_\_\_\_ (英文Eng) \_\_\_\_\_

性別 Gender: \_\_\_\_\_

職銜 (中/英) Job Title (Chi/Eng): \_\_\_\_\_

**副手  
Assistant**

姓名 Name: (中文Chi) \_\_\_\_\_ (英文Eng) \_\_\_\_\_

性別 Gender: \_\_\_\_\_

職銜 (中/英) Job Title (Chi/Eng): \_\_\_\_\_

所屬機構 (中/英) Institution (Chi/Eng): \_\_\_\_\_

所屬機構地址 (中/英) Institution Address (Chi/Eng): \_\_\_\_\_

電郵 Email: \_\_\_\_\_

日間聯絡電話 Daytime Contact Phone: \_\_\_\_\_ 傳真 Fax: \_\_\_\_\_

本人/我們同意並願意遵守【港澳區Anchor Food Professionals烘焙大賽2019】有關章則及規定，並願意於入選總決賽後接受傳媒訪問及出席有關宣傳活動。本人/我們同時授予主辦機構將擁有本人/我們參賽食譜之使用權。

I/We accept and agree to abide by the rules and regulations of [Anchor Food Professionals Pastry Challenge Hong Kong and Macau 2019] and participate in any media interview and related promotional event after being selected as the finalist(s). I/We also authorise the organiser the right to use my/our recipe for the competition.

**主將 Chef**

**副手 Assistant**

簽署 Signature: \_\_\_\_\_

簽署 Signature: \_\_\_\_\_

日期 Date: \_\_\_\_\_

日期 Date: \_\_\_\_\_

**截止日期 (以電郵遞交所示為準)  
Submission Deadline (based on the date shown in the email)**

## 報名方法及須知 Application Methods & Reminders:

- 如欲索取電子報名表格，可電郵[info@anchorfoodprofessionalshk.com](mailto:info@anchorfoodprofessionalshk.com)或於[www.pastrychallenge.com.hk](http://www.pastrychallenge.com.hk)下載。  
To obtain the e-application form, please email to [info@anchorfoodprofessionalshk.com](mailto:info@anchorfoodprofessionalshk.com) or download from [www.pastrychallenge.com.hk](http://www.pastrychallenge.com.hk).
- 參賽者須填妥此報名表及大會指定食譜表格(見背頁)，連同作品照片(不少於A5大小，以jpg形式)電郵到：  
**[info@anchorfoodprofessionalshk.com](mailto:info@anchorfoodprofessionalshk.com)**，或於截止日期前上載至**[www.pastrychallenge.com.hk](http://www.pastrychallenge.com.hk)**。  
Participants must complete this application form and an official recipe form (refer to the next page) along with a photo of the entry (size≥A5, present in jpg format), and email to **[info@anchorfoodprofessionalshk.com](mailto:info@anchorfoodprofessionalshk.com)** or upload to **[www.pastrychallenge.com.hk](http://www.pastrychallenge.com.hk)** before the submission deadline.
- 以電郵遞交表格，如3個工作天內未收到主辦單位電話或電郵作實，請致電(852)9863 0735與比賽統籌公司查詢。  
Please contact the coordinator of the competition on (852)9863 0735 if participants do not receive acknowledgment by phone or email within 3 WORKING DAYS after submission.
- 每隊只可遞交一份表格。  
Each team should submit ONE application form ONLY.
- 如有任何爭議，恒天然乳品(香港)有限公司保留最終決定權。  
The final decision rests with Fonterra Brands (Hong Kong) Limited in case of any dispute.

第\_\_\_\_頁/共\_\_\_\_頁 Page\_\_\_\_/\_\_\_\_

參賽者 Contestant: \_\_\_\_\_

作品名稱 Name of the Creations: \_\_\_\_\_

[illegible]

備註 Remarks:

- 如需額外表格，參賽者可自行影印，但請註明頁數。  
This recipe form can be photocopied if additional pages are needed. Please ensure that the page number is written on each page.
- 食譜請以英文填寫。  
The recipe should be written in English.