

# HONG KONG INTERNATIONAL CULINARY CLASSIC 2021

2021 SEPT 7-9  
HONG KONG CONVENTION &  
EXHIBITION CENTRE



# HOFEX

## Rules & Regulations for the Competition



Co-organiser



Endorsed by



Supporting  
Organisations



# AntonHill

Since 1981



企业型象 我手剪裁  
apparel for your nation.

## 安翹简介

安翹有限公司于1981年在中国香港创立，是企业制服时装化的先行者。安翹的核心价值是“先贡献，后成就”。我们提供的不只是制服，更是尽心尽力，竭尽所能为客户的服务。以创新的营运理念、独特的设计和先进的制衣技术，为各行各业及机构提供最优质的设计、生产和售后等一站式服务。

## About us

Since 1981, Antonhill Co., Ltd. has pioneered adding fashion elements into Corporate Uniforms. Antonhill's core value is "Contribution before Achievement", we are not only providing the uniforms, but the wholehearted service by making our all-out efforts to customers. With innovative operations, unique designs and advanced clothing technology, we provide enterprises and institutions worldwide with customized, top-quality uniform packages covering design, production and after-sales services.



香港管理专业协会优质管理奖  
2017 HKMA Quality Award  
Special Award for SMEs



十大中小型企业  
优质顾客服务大奖  
HKACE Top 10 SME  
Customer Service Excellence Award  
2015 - 2018



2015  
香港工业发展局  
卓越服务大奖  
FOR INDUSTRIES  
顾客服务奖  
CUSTOMER SERVICE  
AWARD



业务拓展策略奖2015  
HKAS Business Strategy  
Award 2015



中华电力有限公司  
最佳供应商奖项  
Best Practice Award 2014

## Client List

### Hotel & Entertainment

- \* Mandarin Oriental
- \* Ocean Park Marriott
- \* The Middle House
- \* Island Shangri-La
- \* Wynn Las Vegas
- \* Galaxy Macau
- \* StarWorld Macau
- \* Wynn Palace Macau
- \* Wynn Macau
- \* City of Dreams Macau
- \* Studio City Macau
- \* MGM Macau
- \* Star Cruises
- \* Resort World Sentosa Pte Ltd

### Government & Public Institutions

- \* Hong Kong Police Force
- \* Airport Authority HK
- \* Correctional Services Department
- \* HK Hospital Authority
- \* CLP Power Hong Kong Limited
- \* Hong Kong Jockey Club
- \* MTR

### Banking & Finance

- \* Bank of China
- \* The Bank of East Asia
- \* Hang Seng Bank
- \* CMB Wing Lung Bank
- \* Nanyang Commerical Bank
- \* China Citic Bank
- \* Prime Credit

### Theme Park/ F&B

- \* Hong Kong Disneyland
- \* Ocean Park Hong Kong
- \* Cathay Pacific Catering
- \* LSG Lufthansa Service HK Ltd
- \* Imperial Pacific Int'l (Saipan)
- \* Cheese Cake Factory
- \* Maxim sGroup

总公司:

安翹有限公司 Antonhill Co., Ltd.

中国香港新界葵涌葵德街15-33号葵德工业中心2座2楼B室

T: +852 2541 4177

F: +852 2544 5797

W: www.antonhill.com.hk

自置厂房:

东莞东骏服装有限公司

Dongguan Dongjun Garment Co. Ltd.

E: info@antonhill.com.hk

T: +86 769 8554 2377



# CONTENT

Foreword.....	P1
Organising Committee, Entry Requirement & Registration .....	P2
Registration fees, Awards & Certificates .....	P3

## Competition Categories

### *Western Cuisine*

#### *Display*

1. Plated 5-Course Menu .....	P4 - 5
2. Plated Main Course .....	P4 - 5
3. Finger Food / Tapas .....	P4 - 5

#### *Hot Cooking - Professional*

4. Seafood - Sustainable Fish (Ocean Perch) .....	P6 - 7
5. Meat - Beef ( Beef Cheek Meat ) .....	P6 - 7
6. Vegan .....	P6 - 7

#### *Hot Cooking - Under 25 Apprentice*

7. Seafood / Meat - Sustainable Fish (Salmon) .....	P8 - 9
8. Lacto-Ovo .....	P8 - 9

### *Chinese Cuisine*

#### *Live Cooking*

9. Creative Appetiser .....	P10 - 11
10. Hot Main Course - Meat (Pork Belly) .....	P10 - 11

### *Pastry*

#### *Display - Professional*

11. Artistic Showpiece .....	P12 - 13
11A. Chocolate .....	P12 - 13
11B. Sugar .....	P12 - 13
12. Wedding Cake .....	P14

#### *Display - Under 25 Apprentice*

13. Plated Dessert .....	P15
--------------------------	-----

#### *Live Cooking - Professional*

14. Fantasy Table .....	P16 - 17
-------------------------	----------

#### *Live Cooking - Under 25 Apprentice*

15. Chocolate Cake .....	P18 - 19
15A. Working Young Pastry Chefs .....	P18 - 19
15B. Student .....	P18 - 19

#### *Live Cooking – Team*

16. Afternoon Tea Set .....	P20 - 21
-----------------------------	----------

Judging .....	P22
General Rules for Competitors .....	P23

Dear all,

We all have been through challenging times since the last Hong Kong International Culinary Classic (HKICC) in 2019. Therefore, the Organising Committee is proud and honored to host yet again this tremendous event at HOFEX - Asia's Leading Food & Hospitality Tradeshow in Sept 2021.

We welcome and invite all food and beverage associations in Hong Kong and Asia Pacific and if possible, to participate at the HKICC 2021, to celebrate a new start and to reconnect and share your experiences through this prestigious culinary event. The objective of the competition is as always to provide channels promoting culinary excellence, the skills and abilities of Chefs, Cooks, Pastry Chefs and Apprentices from near and far.

Now it is an excellent opportunity for industry professionals to display their culinary talents and services to the public, to usher in a new beginning and in addition to gain experience and promote communication within the regional culinary community.

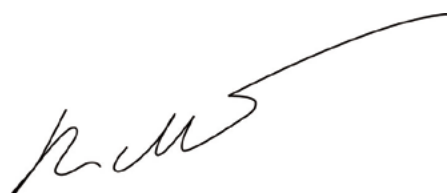
We will continually focus on promoting sustainability, food safety, and reducing food waste; therefore, all our provided meat and seafood commodities are carefully selected and from sustainable sources, animal-friendly farms, and producers. HKICC is a Worldchefs, "World Association of Chef's Societies" endorsed competition and in-line with Worldchefs rules and regulation, reducing food waste is paramount.

This year we will focus on the individual chefs in Hong Kong and the region. There will be 16 competition categories for professional chefs and young chefs under 25 years of age.

As a Worldchefs endorsed competition on an international level, HKICC applies the same set of rules and guidelines, and judging criteria to all our competition categories; and as such, certified Judges will be invited to take part in HKICC 2021, and most of our local judges will also be Worldchefs certified (with some exceptions in the Chinese Cuisine and Pastry categories).

The Organising Committee would like to thank Informa Markets Asia Limited – the Organiser of HOFEX, as well as all sponsors and supporters who have contributed to the past events with much success. We look forward to your cooperation in bringing the HKICC 2021 to live and make it the first major hospitality show in 2021 in Hong Kong and the Region.

I wish all the competitors the best of success and a wonderful experience. That alone, your joining of the competition sets the foundation of success and confidence in your future. Best wishes to all of you and look forward to welcoming you at HKICC!



**Rudolf Muller**

*Chairman of the Organising Committee  
Hong Kong International Culinary Classic 2021*

# ORGANISING COMMITTEE • ENTRY REQUIREMENT & REGISTRATION

## **ORGANISING COMMITTEE**

<b>Chairman</b>	Mr. Rudolf Muller		
<b>Members</b>	Mr. Ringo Chan	Ms. Anita Cheng	Ms. Louisa Ho
	Mr. Ricky Kong	Ms. Janice Lee	Mr. Francis Lo
	Mr. William Ma	Mr. Daniel Menezes	Mr. Andreas Muller

## **ENTRY REQUIREMENT**

The Hong Kong International Culinary Classic 2021 will take place from 7th (Tuesday) to 9th (Thursday) Sept 2021 at Hall 5, Hong Kong Convention & Exhibition Centre, 1 Expo Drive, Wan Chai, Hong Kong.

The Hong Kong International Culinary Classic 2021 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, association or training institution. No individual entries will be accepted. (All competitors must be employees or 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 category.

By entering the HKICC, competitors agree to take part in any publicity concerning the competitor at any stage including, but not limited to, photos, filming, sharing of recipes, press release, social media, communications, website announcement, and the development of case studies, during and after the event.

## **REGISTRATION**

Competitors are required to follow the registration procedures below:

- Complete the Entry Form (Appendix 1).
- Submit a separate Ingredient / Method Card (Appendix 2) for each entry competing.
- 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 **Monday, 2nd August 2021**

For enquiries, please contact: Tel: (852) 2114 2855

Fax: (852) 2114 1969

Email: [hkicc@mastermindevents.com.hk](mailto:hkicc@mastermindevents.com.hk)

# REGISTRATION FEES • AWARDS & CERTIFICATES

## REGISTRATION FEES

<b>HKICC COMPETITION CATEGORIES</b>	<b>REGISTRATION FEE PER ENTRY</b>
Individual Competition (all except category #16)	HK\$500
Team Competition (Category #16)	HK\$1,200

## 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 Worldchefs Judging Standards:

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

Overall Best of the Best awards will be awarded to the highest recorded score in “Live Afternoon Tea Set Competition”.

The top scoring chefs from the following individual cooking categories shall be invited to participate in the “Golden Bauhinia Cup Competition”, held on 9th Sept 2021. Details of the competition shall be publicised at a later stage.

#### Western Cuisine - Hot Cooking (Professional):

- (4) Seafood-Sustainable Fish (Ocean Perch)
- (5) Meat-Beef (Beef Cheek Meat )
- (6) Vegan

#### Chinese Cuisine - Live Cooking

- (9) Creative Appetiser
- (10) Hot Main-Course - Meat (Pork Belly)

Full set of clean Chef’s uniform, including 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

## **1. PLATED 5-COURSE MENU**

- To display a whole set of 5-Course Menu for one person, prepared hot and presented cold. The 5-course menu should comprise of an appetizer, a soup, a 1st course, a main-course, and a dessert
- All food items must be glazed with aspic, except for crisps or baked dough
- Suitable for a la carte service
- Menu cards with brief description of the displayed items must be made available for Judges' reference
- Table space allotted: 110cmW x 100cmD

## **2. PLATED MAIN COURSES**

- To display 4 different main courses, prepared hot and displayed cold
- Each main course should be individually plated and completed with its respective garnishes
- All food items must be glazed with aspic, except for crisps or baked dough
- Menu cards with brief description of the displayed items must be made available for judges' reference
- Table space allotted: 100cmW x 80cmD

## **3. FINGER FOOD / TAPAS**

- To display 6 different kinds of finger food or tapas: 3 kinds to be prepared hot and 3 kinds to be prepared cold, all display cold
- 4 portions for each type of finger food (24 pieces total)
- Each portion of finger food should weigh 10-20gm
- Can choose to display all 24 pieces on one platter, or individually plated
- All food items must be glazed with aspic, except for crisps or baked dough
- Menu cards with brief description of the displayed items must be made available for judges' reference
- Table space allotted: 100cmW x 80cmD

## **NOTES**

- Recipe (3 copies) to be ready for jurors' collection at the competition
- 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 except for crisps and baked dough
- Name cards or logos of the working place of the competitor may be placed in proper manner only after judging has been completed
- Information regarding the setup time will be announced at a later stage
- The Organiser will not be responsible for any loss or damage of any brought-in equipment and 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)

## **TIMING**

- A competitor who arrives late can be disqualified
- Points will be deducted if a competitor cannot finish on time; if delay for 10 minutes, the entry will not be judged

## **JUDGING CRITERIA**

### ***Presentation and Innovation***

**30 points**

Display must be structured, organised, elegant and natural colored. It should be original, creative, tasteful, appetizing, and modern style

### ***Composition***

**30 points**

Attention to details, finished appearance, proportion & symmetry. Harmonized flavours with well-balanced nutrition

### ***Correct Professional Preparation, Skills, Techniques***

**30 points**

Skillful work with high degree of craftsmanship; demonstrate different correct cooking techniques; clean and precise work; correct aspic technique, and proper consistency

### ***Serving Arrangement***

**10 points**

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

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



# WESTERN CUISINE - HOT COOKING (PROFESSIONAL)

For individual hot cooking categories 4, 5 and 6, competitors must prepare and present, within 60 minutes, 1 main course dish for three (3) persons in western style, individually plated with appropriate garnishes.

## **4. SEAFOOD-SUSTAINABLE FISH (OCEAN PERCH)**

- Whole fish, gutted; either 1 fish x approx. 2kg or 2 fishes x approx. 1 kg will be provided by the Organiser as the main ingredient
- Competitors to bring in their choice of accompaniments and garnishes to compliment the fish
- Appropriate sauce (can be more than one) to be served
- Recipe (3 copies) to be ready for jurors' collection at the competition

## **5. MEAT-BEEF (BEEF CHEEK MEAT)**

- Boneless Beef Cheek Meat at approximately 800g-1kg will be provided by the Organiser as the main ingredient
- Competitors to bring in their choice of accompaniments and garnishes to compliment the beef
- Appropriate sauce (can be more than one) to be served
- Recipe (3 copies) to be ready for jurors' collection at the competition

## **6. 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, tempeh, and plant-based meat. For the vegan dish, it is important that iron, zinc, protein, and omega 3 is taken into consideration to create a nutritional balance dish
- Competitors have 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
- Recipe (3 copies) to be ready for jurors' collection at the competition

## **PERMITTED FOOD ITEMS TO BE BROUGHT INTO COMPETITION KITCHEN**

- 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; 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 can 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
- Decorations to be done on-site and must be edible

## **TIMING**

- A competitor who arrives late can be disqualified
- Points will be deducted if a competitor cannot finish on time; if delay for 10 minutes, the entry will not be judged
- As this is a time-limited competition, you are expected to show cooking skills. Your entry should not be completed with more than 10 minutes left on the clock of your allowed time; all entries will not be judged until the scheduled finished time

## **KITCHEN EQUIPMENT, UTENSILS & PLATES**

**Competition Kitchen will be equipped with the following items:**

- 4-stoves induction cooking range
- Electric oven
- Working tabletop
- Sink with running water
- Fridge
- Power socket x 1 (220 volt)
- Deep Fat Fryer (shared)
- Salamander (shared)
- Competitors must bring their own induction cooking pots and pans, and utensils to the competition
- Additional electrical appliance to be brought in must be specified on the sent in recipe. It is the responsibilities of the competitor to ensure that the electrical load is not exceeded; causing power failure or interruption that may affect other competitors will result in loss of points
- 30cm diameter plain white plates will be provided by the Organiser, all competitors must use these plates
- The Organiser will not be responsible for any loss or damage of any brought-in equipment and utensils

## **JUDGING CRITERIA** **UPDATED**

### **Material brought / Mise-en-place**

**5 points**

Brought in food items in accordance with "Permitted Food Items" section, clear arrangement & properly labeled; Correct amount of items brought in; Proper working technique; Correct utilization of working time

### **Hygiene & Food Waste**

**10 points**

Clean hygienic work techniques; Workflow been adhere to and followed; Correct storage of food items; Temperature control on food items – hot and cold; Control on excess and food waste; Limitation on plastic waste; Clean workstation not cluttered (including cleanliness of workstation after completion of competition); Clean work clothes

### **Correct Professional Preparation and Hygiene**

**20 points**

Correct basic preparation of food, corresponding to today's 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; Proper working technique and attention paid to hygiene during preparation of food

### **Service**

**5 points**

Correct number of plates; Punctual delivery of all entries at the appointed time; Consistent plating for all dishes with attention to maintain the right food temperature, should be practical and transportable

### **Presentation / Innovation**

**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 & Texture**

**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)**

\*The top scored chefs from Western Professional Hot Cooking categories 4, 5 and 6 will be invited to participate at the **"Golden Bauhinia Cup Competition"** on 9th Sept 2021

# WESTERN CUISINE - HOT COOKING (UNDER 25 APPRENTICE)

Competitors' age must not exceed 25 years of age (born on or after 7th Sept 1996) on the day of the competition. For categories 7 and 8, competitors must prepare within 60 minutes, 1 main course dish for three (3) persons in western style, individually plated with appropriate garnishes.

## **7. SEAFOOD / MEAT-SUSTAINABLE FISH (SALMON)**

- Chilled Salmon fillet, skin on at approximately 800gms will be provided by the Organiser as the main ingredient
- Competitors to bring in their choice of accompaniments and garnishes to compliment the fish
- Appropriate sauce (may be more than one) to be served
- Recipe (3 copies) to be ready for jurors' collection at the competition

## **8. LACTO-OVO**

- A lacto-ovo vegetarian menu is a meal that does not include meat, but it can have 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
- Competitors have 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
- Recipe (3 copies) to be ready for jurors' collection at the competition

## **PERMITTED FOOD ITEMS TO BE BROUGHT INTO COMPETITION KITCHEN**

- 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; 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 can 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
- Decorations to be done on-site and must be edible

## **TIMING**

- A competitor who arrives late can be disqualified
- Points will be deducted if a competitor cannot finish on time; if delay for 10 minutes, the entry will not be judged
- As this is a time-limited competition, you are expected to show cooking skills. Your entry should not be completed with more than 10 minutes left on the clock of your allowed time; all entries will not be judged until the scheduled finished time

## **KITCHEN EQUIPMENT, UTENSILS & PLATES**

**Competition Kitchen will be equipped with the following items:**

- 4-stoves induction cooking range
- Electric oven
- Working tabletop
- Sink with running water
- Fridge
- Power socket x 1 (220 volt)
- Deep Fat Fryer (shared)
- Salamander (shared)
- Competitors must bring their own induction cooking pots and pans, and utensils to the competition
- Additional electrical appliance to be brought in must be specified on the sent in recipe. It is the responsibilities of the competitor to ensure that the electrical load is not exceeded; causing power failure or interruption that may affect other competitors will result in loss of points
- 30cm diameter plain white plates will be provided by the Organiser, all competitors must use these plates
- The Organiser will not be responsible for any loss or damage of any brought-in equipment and utensils

## **JUDGING CRITERIA** **UPDATED**

### **Material brought / Mise-en-place**

**5 points**

Brought in food items in accordance with "Permitted Food Items" section, clear arrangement & properly labeled; Correct amount of items brought in; Proper working technique; Correct utilization of working time

### **Hygiene & Food Waste**

**10 points**

Clean hygienic work techniques; Workflow been adhere to and followed; Correct storage of food items; Temperature control on food items – hot and cold; Control on excess and food waste; Limitation on plastic waste; Clean workstation not cluttered (including cleanliness of workstation after completion of competition); Clean work clothes

### **Correct Professional Preparation and Hygiene**

**20 points**

Correct basic preparation of food, corresponding to today's 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; Proper working technique and attention paid to hygiene during preparation of food

### **Service**

**5 points**

Correct number of plates; Punctual delivery of all entries at the appointed time; Consistent plating for all dishes with attention to maintain the right food temperature, should be practical and transportable

### **Presentation / Innovation**

**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 & Texture**

**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)**

# CHINESE CUISINE - LIVE COOKING

For Chinese Cuisine categories 9 and 10, competitors must prepare and present within 60 minutes:

## **9. CREATIVE APPETISER**

- A set of 3 different kinds of appetizers: including 2 kinds with seafood and/or meat (1 served cold and 1 served hot), and 1 kind vegetarian (served either cold or hot)
- Each set, individually plated for FIVE persons
- Competitors must bring in ALL ingredients, garnishes, and seasonings, etc. refer to "PERMITTED FOOD ITEMS" section for detailed requirements
- Total cost of ingredients should not exceed HK\$300 / US\$39 in total value
- Recipe submitted should include all main ingredients' costing
- Recipe (3 copies) to be ready for jurors' collection at the competition

## **10. HOT MAIN COURSE-MEAT (PORK BELLY)**

- To prepare one modern main course for FIVE persons
- One piece of Pork Belly of around 700g will be provided by the Organiser as the main ingredient
- Competitors can choose all 5 portions to be individually plated; or one plate for 4 persons plus one individually plated for display
- Pork Belly, 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 garnishes that complement their dishes, refer to "PERMITTED FOOD ITEMS" section for detailed requirements
- Recipe (3 copies) to be ready for jurors' collection at the competition

## **PERMITTED FOOD ITEMS TO BE BROUGHT INTO COMPETITION KITCHEN**

- Salads - cleaned, washed, not portioned
- Vegetables or fruits can be cleaned, peeled, washed, but not cut or cooked; vegetable purees need to be made on-site
- Fish/seafood/shellfish – can be cleaned, unshelled, and filleted; cannot be portioned or cooked
- Poultry and Meat can be portioned but not cooked
- Bones can be cut into small pieces
- Mousses - minced items allowed, mousses must be made in competition
- Marinated Proteins – pre-marinating permitted
- Uncooked Dough can be brought in, but not rolled-out, portioned or shaped
- Noodles or pasta can be brought in, but not cooked
- Sauces and dressings must be made on-site. If brought in ready-made bottled sauce, it needs to be finished in competition
- Dried ingredients may be pre-soaked but they must be finished in competition
- Stocks may be brought, but must be unseasoned and unreduced
- Coulis – non seasoned puree allowed, must be finished in competition
- Chicken powder is allowed, cannot use artificial colouring or chemical additives (e.g. MSG, de-foaming fluid, emulsifiers, artificial flavours)
- Decorations to be made on-site, must be edible

## **TIMING**

- A competitor who arrives late can be disqualified
- Points will be deducted if a competitor cannot finish on time; if delay for 10 minutes, the entry will not be judged
- As this is a time-limited competition, you are expected to show cooking skills. Your entry should not be completed with more than 10 minutes left on the clock of your allowed time; all entries will not be judged until the scheduled finished time



## **KITCHEN EQUIPMENT, UTENSILS & PLATES**

**Competition Kitchen will be equipped with the following items:**

- 4-stoves induction cooking range
- Electric oven
- Working tabletop
- Sink with running water
- Fridge
- Power socket x 1 (220 volt)
- Deep Fat Fryer (shared)
- Salamander (shared)
- Competitors must bring their own induction cooking pots and pans, and utensils to the competition
- Additional electrical appliance to be brought in must be specified on the sent in recipe. It is the responsibilities of the competitor to ensure that the electrical load is not exceeded; causing power failure or interruption that may affect other competitors will result in loss of points
- Plates will not be provided, presentation should reflect either individual or group serving. No logos are allowed on all self-brought serving plates / utensils.
- The Organiser will not be responsible for any loss or damage of any brought-in equipment and utensils

## **JUDGING CRITERIA** **UPDATED**

### **Material brought / Mise-en-place**

**5 points**

Brought in food items in accordance with "Permitted Food Items" section, clear arrangement & properly labeled; Correct amount of items brought in; Proper working technique; Correct utilization of working time

### **Hygiene & Food Waste**

**10 points**

Clean hygienic work techniques; Workflow been adhere to and followed; Correct storage of food items; Temperature control on food items – hot and cold; Control on excess and food waste; Limitation on plastic waste; Clean workstation not cluttered (including cleanliness of workstation after completion of competition); Clean work clothes

### **Correct Professional Preparation and Hygiene**

**20 points**

Correct basic preparation of food, corresponding to today's 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; Proper working technique and attention paid to hygiene during preparation of food

### **Service**

**5 points**

Correct number of plates; Punctual delivery of all entries at the appointed time; Consistent plating for all dishes with attention to maintain the right food temperature, should be practical and transportable

### **Presentation / Innovation**

**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 & Texture**

**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)**

\*The top scored chefs of Chinese Cuisine Live Cooking categories 9 and 10 will be invited to participate at the **"Golden Bauhinia Cup Competition"** on 9th Sept 2021

# PASTRY - DISPLAY (PROFESSIONAL)

## 11. ARTISTIC SHOWPIECE

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

11A. A Chocolate Creation with demonstration of a minimum of 3 different techniques including: Sprayed, Molded, Cast Chocolate, Painted Chocolate etc.

11B. A Sugar Art Creation, whereby each piece must contain a variety of 4 skills demonstrated: Boiled Sugar, Blown Sugar, Cast Sugar, Pulled Sugar

### GENERAL 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(H). The table space allotted is 120cmW x 100cmD
- 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 moulds is limited to less than 25% of the centerpiece
- Displays must be clean and free of any finger marks

### 11A. CHOCOLATE SHOWPIECE GUIDELINES

- 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 moulds 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

## **11B. SUGAR SHOWPIECE GUIDELINES**

- 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

### **NOTES**

- Any advertising included in the designs as well as racist, religious, and political symbols is prohibited, offensive display may be removed
- Name cards or logos of the working place of the competitor may be placed in proper manner only after judging has been completed
- The Organiser will not be responsible for any loss or damage of any brought-in equipment and 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 courses doubt of its configuration and material used will be inspected by judges and the questioned Art Work will be opened for scrutiny

### **TIMING**

- A competitor who arrives late can be disqualified
- Point will be deducted if a competitor cannot not finish on time ; if delay for 10 minutes, the entry will not be judged

## **JUDGING CRITERIA**

### **JUDGING POINTS - CENTERPIECES**

#### **Design & Composition**

**30 points**

Attention to Details, Finished Appearance, Proportion & Symmetry; theme should be pleasing, distinctive with clear focal point, must be inoffensive and non-violent

#### **Technical Skills & Degree of difficulty**

**50 points**

Structural Techniques, utilisation of the different techniques and conforms to the requirements specified in the Guidelines; details and accuracy of work; properly assembled with no visible seams; able to stand during the whole length of the day

#### **Creativity & Originality**

**20 points**

First Impression, artistic Impression with original and creative ideas

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

# PASTRY - DISPLAY (PROFESSIONAL)

## 12. 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 and well wrapped by cling film for judges' tasting
- Note: No wires or metal frames are permitted for the support of the cake, except for pillars & Florists' Flowers. Points will be deducted for non-compliance
- Table space allotted: 120cmW x 100cmD

## NOTES

- Name cards or logos of the working place of the competitor may be placed in proper manner only after judging has been completed
- Recipe (3 copies) of the cake must be placed at the display
- The Organiser will not be responsible for any loss or damage of any brought-in equipment and 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)

## TIMING

- A Competitor who arrives late can be disqualified
- Point will be deducted if a competitor cannot not finish on time ; if delay for 10 minutes, the entry will not be judged

## JUDGING CRITERIA

### **Technique & Degree of Difficulty**

**25 points**

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

### **Presentation & General Impression**

**25 points**

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

### **Taste & Texture**

**25 points**

The typical taste of the cake should be preserved, it must have appropriate quality, flavours, colours, with a combination of textures

### **Correct Professional Preparation**

**25 points**

Correct basic culinary preparation corresponding to today's modern patisserie

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

# PASTRY - DISPLAY (Under 25 APPRENTICE)

## 13. PLATED DESSERT

Maximum age of the competitor must not exceed 25 years of age (born on or after 7th Sept 1996) 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
- Both desserts must be produced in duplicate, without aspic glazing, for judges' tasting
- Table space allotted: 100cmW x 100cmD

## NOTES

- Name cards or logos of the working place of the competitor may be placed in proper manner only after judging has been completed
- Recipe (3 copies) of the 2 plated desserts must be placed at the display
- The Organiser will not be responsible for any loss or damage of brought-in equipment and 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)

## TIMING

- A competitor who arrives late can be disqualified
- Points will be deducted if a competitor cannot finish on time; if delay for 10 minutes, the entry will not be judged

## JUDGING CRITERIA

### **Composition & Creativity**

**15 points**

Combination of good choice of product elements, tastes, texture and colours; creative and original ideas

### **Technical Skills & Degree of Difficulty**

**15 points**

Correct culinary preparation corresponding to today's modern patisserie; the artistry, competence and the expertise involved in the execution of preparation of the exhibit

### **Practical, Up-to-date Presentation**

**30 points**

Comprises an appetizing, tasteful and harmonized colours presentation, right portion size and practicability for daily use in food services, without time consuming arrangements, clean and pleasing to the eye

### **Taste & Texture**

**30 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. The dessert should include a combination of textures

### **Serving Arrangement**

**10 points**

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

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



# PASTRY - LIVE COOKING (PROFESSIONAL)

## **14. FANTASY TABLE**

- Competitor must have at least 5 years working experience
- This is a Blackbox competition, all ingredients will be provided by the organiser, to be announced and unveil at the beginning of the competition
- Prepare and present in 120 minutes, 2 different plated Western desserts, 2 dishes of each - 1 for tasting & 1 for display, using ingredients supplied by the Organiser
- 4 white plates of 30 cm diameter will be provided by the Organiser

## **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
- 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

## **TIMING**

- A competitor who arrives late can be disqualified
- Points will be deducted if a competitor cannot finish on time; if delay for 10 minutes, the entry will not be judged
- As this is a time-limited competition, you are expected to show cooking skills. Your entry should not be completed with more than 10 minutes left on the clock of your allowed time; all entry will not be judged until the scheduled finished time

## **KITCHEN EQUIPMENT & UTENSILS**

**Competition Kitchen will be equipped with the following items:**

- Induction cooking range
  - Electric oven
  - Sink with running water
  - Mixer
  - Working tabletop
  - Marble slab
  - Weighing scales
  - Microwave
  - Power socket x 1 (220 volt)
  - Fridge (shared)
  - Freezer (shared)
- Competitors must bring their own induction cooking pots and pans, and utensils to the competition
  - Additional electrical appliance to be brought in must be specified on the sent in recipe. It is the responsibilities of the competitor to ensure that the electrical load is not exceeded; causing power failure or interruption that may affect other competitors will result in loss of points
  - The Organiser will not be responsible for any loss or damage of any brought-in equipment and utensils

## **JUDGING CRITERIA**

### **Mise-en-place & Orderly Working Area**

**10 points**

Proper arrangement of food ingredients, tools, and utensils; clean workstation (including cleanliness of workstation after completion of competition); clean work clothes; minimum wastage; correct utilisation of working time

### **Correct Professional Preparation**

**20 points**

Personal, kitchen and food hygiene; kitchen organization; correct culinary preparation corresponding to today's modern patisserie; the artistry, competence and the expertise involved in the execution of preparation of the desserts

### **Service**

**10 points**

The punctual delivery of the desserts at the appointed time is a must. Both plates of the same type should be plated the same with attention to the right food temperature of the dish

### **Presentation & Innovation**

**30 points**

Comprises an appetizing, tasteful and harmonized colours presentation, right portion size and practicability for daily use in food services, without time consuming arrangements, creative and original ideas

### **Taste & Texture**

**30 points**

The typical flavour of the main ingredient should be prevalent. If a mousse dessert is chosen, it is recommended to avoid excessive use of gelatin. The desserts should include a combination of textures

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

# PASTRY - LIVE COOKING (Under 25 APPRENTICE)

## 15. CHOCOLATE CAKE

Maximum age of the competitor must not exceed 25 years of age (born on or after 7th Sept 1996) on the day of the competition, Competitors should choose to compete in one of the following divisions:

15A. Working young pastry chefs

15B. Student - currently undergoing culinary training

- To prepare and present within 75 minutes, one chocolate cake to serve 12 servings using an already made chocolate cake base disc of 18 cm diameter (baked by the competitor). The cake must be sliced on site
- The Inside layers' filling will be free style for competitor to decide, Durian fruit is not permitted to be used
- All ingredients are to be brought in by the competitor (no using of Non-dairy Cream and Compound Chocolate)

## NOTES

- A chocolate cake base disc baked by the competitor is to be brought in
- The ingredients used to finish the cake must be brought in 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
- **Recipe** (3 copies) to be ready for jurors' collection at the competition

## TIMING

- A competitor who arrives late can be disqualified
- Points will be deducted if a competitor cannot finish on time; if delay for 10 minutes, the entry will not be judged
- As this is a time-limited competition, you are expected to show cooking skills. Your entry should not be completed with more than 10 minutes left on the clock of your allowed time; all entry will not be judged until the scheduled finished time

## **KITCHEN EQUIPMENT & UTENSILS**

**Competition Kitchen will be equipped with the following items:**

- Induction cooking range
  - Electric oven
  - Sink with running water
  - Mixer
  - Working tabletop
  - Marble slab
  - Weighing scales
  - Microwave
  - Power socket x 1 (220 volt)
  - Fridge (shared)
  - Freezer (shared)
- Competitors must bring their own induction cooking pots and pans, and utensils to the competition
  - Additional electrical appliance to be brought in must be specified on the sent in recipe. It is the responsibilities of the competitor to ensure that the electrical load is not exceeded; causing power failure or interruption that may affect other competitors will result in loss of points
  - Competitors must provide a suitable cake display platter to properly present the cake (without logos)
  - The Organiser will not be responsible for any loss or damage of any brought-in equipment and utensils

## **JUDGING CRITERIA**

### **Mise-en-place & Orderly Working Area**

**10 points**

Proper arrangement of food ingredients, tools, and utensils; clean workstation (including cleanliness of workstation after completion of competition); clean work clothes; minimum wastage; correct utilisation of working time

### **Correct Professional Preparation**

**20 points**

Personal, kitchen and food hygiene; kitchen organization; correct culinary preparation corresponding to today's modern patisserie; the artistry, competence and the expertise involved in the execution of preparation of the desserts

### **Service**

**10 points**

The punctual delivery of the desserts at the appointed time is a must. Both plates of the same type should be plated the same with attention to the right food temperature of the dish

### **Presentation & Innovation**

**30 points**

Comprises an appetizing, tasteful and harmonized colours presentation, right portion size and practicability for daily use in food services, without time consuming arrangements, creative and original ideas

### **Taste & Texture**

**30 points**

The typical flavour of the main ingredient should be prevalent. If a mousse dessert is chosen, it is recommended to avoid excessive use of gelatin. The desserts should include a combination of textures

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

# PASTRY - LIVE COOKING (TEAM)

## 16. AFTERNOON TEA SET

Each team shall consist of a Team Captain and 1 assistant

Each team, within 1.5 hours, has to make 2 sets of ONE Afternoon Tea Set for TWO persons (One set for Display and one set for Judging); each set consists of 5 different items:

- 1) Scones
- 2) Savory (only sandwich bread can be pre-baked and bring along)
- 3) Dessert in Glass
- 4) 2 different types of free style
- 5) A pot of suitable tea to be served on site
  - Both Afternoon Tea Set must be presented on Afternoon Tea set stand (2 sets)
  - Competing team must submit the Afternoon Tea Set Menu in English

## NOTES

- All submitted recipes should be original and have never been used
- **Recipe** (3 copies) of the Afternoon Tea Set to be ready for jurors' collection at the competition
- Everything must be made onsite (including decoration)

## PRESENTATION

- Both Afternoon Tea Set must be presented on Afternoon Tea set stand (2 sets), to be brought along by competitors
- Plates will not be provided by the organiser, competitors need to bring along their own tray(s) to present all the pastry items, and/or with a background setting to present the theme, no logo is allowed on the presentation utensils or background

## TIMING

- A competitor who arrives late can be disqualified
- Points will be deducted if a competitor cannot finish on time; if delay for 10 minutes, the entry will not be judged
- As this is a time-limited competition, you are expected to show cooking skills. Your entry should not be completed with more than 10 minutes left on the clock of your allowed time; all entry will not be judged until the scheduled finished time

## KITCHEN EQUIPMENT & UTENSILS

**Competition Kitchen will be equipped with the following items:**

- Induction cooking range
- Electric oven
- Sink with running water
- Mixer
- Working tabletop
- Marble slab
- Weighing scales
- Microwave
- Power socket x 1 (220 volt)
- Fridge (shared)
- Freezer (shared)
- Competitors must bring their own induction cooking pots and pans, and utensils to the competition
- Additional electrical appliance to be brought in must be specified on the sent in recipe. It is the responsibilities of the competitor to ensure that the electrical load is not exceeded; causing power failure or interruption that may affect other competitors will result in loss of points
- Competitors must provide a suitable cake display platter to properly present the cake (without logos)
- The Organiser will not be responsible for any loss or damage of any brought-in equipment and utensils



## **JUDGING CRITERIA**

### **Part A/Actual Marks to be calculated\***

#### **Mise-en-place & Orderly Working Area**

**10 points**

Proper arrangement of food ingredients, tools, and utensils; clean workstation (including cleanliness of workstation after completion of competition, clean work clothes; minimum wastage; correct utilisation of working time

#### **Tea Set Presentation**

**20 points**

Table setting and presentation of the afternoon tea set. If a theme is chosen, should be well expressed in the setting

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

#### **Correct Professional Preparation**

**10 points**

Personal, kitchen and food hygiene; kitchen organization; correct culinary preparation corresponding to today's modern patisserie; the artistry, competence and the expertise involved in the preparation of the items

#### **Practical & Usage of Ingredients**

**20 points**

Combination of taste, texture and colours, creativity and originality, portion size, practicability for daily use in food services, without time consuming arrangements

#### **Taste & Texture**

**30 points**

The typical flavour of the main ingredient should be prevalent. If a mousse dessert is chosen, it is recommended to avoid excessive use of gelatin. The desserts should include a combination of textures

#### **Tea Pairing**

**5 points**

Selection of appropriate tea to pair with the afternoon tea set

#### **Service**

**5 points**

The punctual delivery of the Afternoon Tea Sets x 2 at the appointed time is a must. Both sets should be plated the same with attention to the right food temperature of the items

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

# JUDGING

A panel of highly respected Worldchefs certified judges (with some exceptions in Chinese Cuisines and Pastry categories) 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 clear list 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, except for certain display categories as specified in their category rules
- 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 2021
- 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 2021 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 Organiser 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 Organiser's 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 2021 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 be based on the English version