

環球 廚藝大賽 Battle of Global Chinese Chefs



Jointly Organized by



Endorsed by



RULEBOOK

4th - 6th October 2019

M Mall, Penang Times Square,
Penang, Malaysia



Supported by:



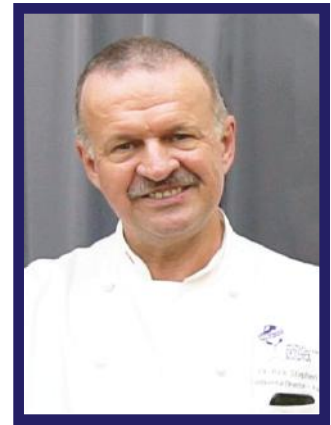
Sponsor



Message from Continental Director



Rick Stephen Continental Director - Asia



The Penang Chefs of Association situated on the small isle off the mainland, is setting the pace for the rest of the world to keep up. This chapter is one of the most dynamic groups of chefs who work so tight together as a unit that I have ever seen all over the world!

Now the Pearl of Asia, is turning into a war zone with the many Battle of the Chefs! At the end of this battle, I hope we have some chefs left to cook the delicious food of Penang.

Introducing the '**Battle of the Global Chinese Chef**' No! It is not WorldChefs Global competition, it is an opportunity for people all over the Global to participate in one of the first truly halal Chinese cooking battle here in Penang.

31 different categories with traditional fare including Tim Sum, Birthday bun, tong su, and the very important hot kitchen events. You have the date, so lock it in your schedules and see who can work that Work and crack a gold!

This is not just an invitation to our Chinese colleagues, but an invitation to all to match their skills on a level playing **battlefield** in Penang. WorldChefs judging panel with WorldChefs rules as set down by the Culinary Committee on the judgement aspects of the event.

The World Association of Chefs Societies is very proud to have the Penang Chefs Association as part of us. The Pearl of Asia, sure lives up to her names in all walks of life and not just in the kitchen.

Been a professional chef, is not always about cooking, it is about sharing the good times and the bad times as group and working together, Penang show all of us how to achieve this, and they open their arms for you to join in this **battlefield** in the home of Street food, hype and brotherhood.

Let the **Battle** begin!

Dr. Rick Stephen CMC
Continental Director - Asia



Message from
The President
Penang Chefs Association

Chef Audee Cheah
PKT PJK



On behalf of Penang Chefs Association and Penang Koo Soo Association, it gives me great pleasure to extend a warm Selamat Datang - welcoming you to our inaugural Battle of the Global Chinese Chefs 2019 (BOGCC).

Schedule from 4th – 6th October 2019, M Mall in Penang Time Square will play host as the official venue right at the heart of George Town, Penang. BOGCC is the First Non-Pork - Halal Chinese Culinary Competition in this region and we are proud to be endorsed by World Association of Chefs Societies (WACs) as a National Category Event. With over 30 categories ranging from traditional to modern, individual to team, display to artistic, the battle of supremacy await you.

Apart from the Hot Kitchen Events, we also bring you an assorted of traditional fare to include Oriental Dim Sum, Soupy Dessert and Oriental Snacks and Crisp. From the Patisserie section, we have Traditional Chinese Birthday Bun, Assorted Wedding Biscuits and Oriental Confectionary.

Chinese cuisine pay great attention to the color, smell, taste and shape of food whereas taste is regarded as the soul of Chinese food. Chinese cuisine uses many seasonings to give a richer taste experience and are traditionally categorized into five flavours - salty, spicy, sour, sweet, and bitter.

The harmony of the five flavours can not only improve taste enjoyment, but far reaching benefits which also have the function of achieving the balance to promote healthy eating. Thus, in cooking traditional Chinese cuisine, the flavor has to be very pure, and you have to be able to taste the food's natural juices and essence.

BOGCC 2019 is open to all global chefs and not only confined to any Chinese ethnic chefs. A culinary cooking competition to all chefs that specialize in Chinese Cuisine with your skill that will meet the judges' standards for authenticity, as well as the quality of the culinary artistry.

Register online now at www.asiaculinarychallenge.com before 1st September 2019.

We look forward to seeing you in Penang, the Pearl of the Orient.

Chef Audee Cheah PKT PJK

President, Penang Chefs Association



大會顧問

檳城姑蘇廣存堂茶酒樓公會

會長譽玉芝 PKT PJM



前言

“啟動了我的手，打開了你的胃，菜餚營養又美味”

《環球中餐烹飪廚藝大賽》是個展現廚師們廚藝並挑戰自我的平台，弘揚中華料理，以精湛的烹調技藝，傳承中華飲食文化，綻放著無窮的魅力，把各地方的美食佳餚精益求精，保留著優良的風俗民情小食，承載著傳統區域的廚藝文化及特色。

在這平台上，廚師們將所累積的豐富經驗與知識，共交流共分享，且不斷提升，烹調出更富有創意性的嶄新菜餚，同時也可促進同業者之間的情誼。

本次賽會盛況，勢必為大眾帶來無限驚喜，菜餚四溢，絕對是味蕾與視覺上的一大享受與樂趣。

在此感謝餐飲業界同行的鼎力支持，並預祝賽會成功舉行。



Message from
Organizing Chairman

Chef Peter Chan
PJK PJM



It gives me great pleasure to welcome and introduce you to this very exciting and unique culinary arts competition. Our event name: Battle of the Global Chinese Chefs 2019 is open to all Chefs from around the globe, may it be European Chinese, American Chinese or Oriental Chinese – All are Chefs!

As the Organizing Chairman, I would cordially invite you, World CHEFS to come and compete in the highly professional competition which will be held from 4th - 6th October 2019 at M Mall / Penang Time Square, Penang, Malaysia.

This inaugural event is a WorldChefs (WACS) endorsed National Category event and over 35 classes of competition will be up for challenge. It will be judged by WorldChefs (WACS) Approved Judges. Winners will not only receive medals and awards but more than RM10000 total cash prize money will be given away too.

Hence it will be the best battle ground for the aspiring and professional chefs to hone and pit their culinary skills at this arena.

I hereby call upon the Best Chinese Chefs be it from Asia, the Continental Europe or Americas that specialize in Chinese Cuisine to come to this Beautiful Island of Penang – “The Food Heaven” to claim your titles.

See you 4th - 6th October 2019, Penang, Malaysia.

A handwritten signature in black ink, appearing to read "Peter Chan Weng Seng".

Best Culinary Regards,

Peter Chan Weng Seng PJK PJM

Battle of the Global Chinese Chefs 2019 – Organizing Chairman

Penang Chefs Association – Senior Fellow / Adviser

Mobile: +6012-4733432

Email: wschanpeter@gmail.com

BATTLE OF GLOBAL CHINESE CHEFS 2019 環球中餐烹飪大賽 2019

Class	Description	before 15th Aug 2019	16th Aug – 1st Sept 2019
	<u>DISPLAY - INDIVIDUAL</u>		
C01	ASSORTED GOURMET DIM SUM 比赛项目 01 点心组合美食	RM200.00	RM300.00
C02	MODERN CHINESE PLATTED APPETIZER 比赛项目 02 时尚中式前菜	RM200.00	RM300.00
C03	CHINESE BANQUET COLD CUT PLATTER 比赛项目 03 中式宴席冷拼盘	RM200.00	RM300.00
C04	CHINESE BANQUET HOT APPETIZER PLATTED 比赛项目 04 中式宴席热前菜	RM200.00	RM300.00
C05	MODERN CHINESE PLATTED MAIN COURSE 比赛项目 05 时尚中式主菜	RM200.00	RM300.00
C06	PLATTED CHINESE 3 COURSE MENU 比赛项目 06 中式 套餐 (前菜,主菜与甜品)	RM200.00	RM300.00
	<u>DISPLAY - TEAM</u>		
C07	TEAM OF 4 CHEFS CHINESE GOURMET DISPLAY TABLE / 比赛项目 07 团体展示台	RM500.00	RM600.00
	<u>PATISSERIE – DISPLAY</u>		
C08	MODERN CHINESE PLATTED ASIAN DESSER 比赛项目 08 时尚中式甜品	RM200.00	RM300.00
C09	MODERN STYLISH ORIENTAL WEDDING CAKE 比赛项目 09 时尚東方喜宴婚礼蛋糕	RM200.00	RM300.00
C10	TRADITIONAL CHINESE BIRTHDAY BUN 比赛项目 10 中国传统生日面点	RM200.00	RM300.00
C11	ASSORTED WEDDING BISCUIT & BUN 比赛项目 11 组合婚礼饼干和面点	RM200.00	RM300.00
C12	SUGAR SHOWPIECE / 比赛项目 12 糖艺	RM200.00	RM300.00
C13	DOUGH FIGURINE/ 比赛项目 13 捏面	RM200.00	RM300.00
C14	CONFECTIONARY (Oriental)/比赛项目 14 東方糕饼制作	RM200.00	RM300.00
	<u>ARTISTIC – DISPLAY</u>		
C15	INDIVIDUAL FRUIT & VEGETABLE CARVING – Theme: Mystic Orient 比赛项目 15 蔬果雕刻 - 主题：神秘的东方	RM200.00	RM300.00
C16	TEAM OF 3 CHEFS VEGETABLE CARVING – Theme: Fairy Tale / 比赛项目 16 团队 - 蔬果雕刻 - 主题：童话故事	RM300.00	RM400.00

C17	INDIVIDUAL WINTERMELON CARVING 比赛项目 17 冬瓜雕刻	RM200.00	RM300.00
	<u>TEAM - EVENT</u>		
C18	TEAM DRESS A 2 TIER CAKE – Theme: Ancient China 比赛项目 18 现场制作 2 层蛋糕 - 主题：中国古代	RM400.00	RM500.00
C19	TEAM FRUIT & VEGETABLE CARVING – Theme: Creatures in Chinese Mythology 比赛项目 19 团队蔬果雕刻 - 主题：中国神话中的生物	RM400.00	RM500.00
C20	CHINESE BANQUET APPETIZER PLATTER – Hot & Cold Combination - 2 CHEFS (Team Event Hot Cooking) 比赛项目 20 中式宴会冷热前菜组合 (热菜 2 名厨师组合团队)	RM400.00	RM500.00
C21	CHINESE BANQUET MAIN COURSE - 2 CHEFS (Team Event Hot Cooking) – Fish Course 比赛项目 21 中式宴会主菜 - 鱼类 (热菜 2 名厨师组合团队)	RM400.00	RM500.00
C22	CHINESE BANQUET MAIN COURSE - 2 CHEFS (Team Event Hot Cooking) – Chicken Course 比赛项目 22 中式宴会主菜 - 鸡类 (热菜 2 名厨师组合团队)	RM400.00	RM500.00
C23	CHINESE BANQUET MAIN COURSE - 2 CHEFS (Team Event) – Prawns Course 比赛项目 23 中式宴会主菜 - 虾类 (2 名厨师组合团队)	RM400.00	RM500.00
	<u>INDIVIDUAL - EVENT</u>		
C24	INDIVIDUAL FRUIT & VEGETABLE CARVING – Theme: Chinese Garden 比赛项目 24 个人蔬果雕刻 - 主题：中国花园	RM200.00	RM300.00
C25	CHINESE HOT APPETIZER (LIVE) 比赛项目 25 中式热前菜 (现场制作)	RM200.00	RM300.00
C26	CHINESE MAIN COURSE – SEAFOOD (LIVE) 比赛项目 26 中式主菜 - 海鲜类 (现场制作)	RM200.00	RM300.00
C27	CHINESE MAIN COURSE – POULTRY (LIVE) 比赛项目 27 中式主菜 - 家禽类 (现场制作)	RM200.00	RM300.00
C28	CHINESE MAIN COURSE – MEAT (LIVE) 比赛项目 28 中式主菜 - 家畜类 (现场制作)	RM200.00	RM300.00
C29	ORIENTAL DIM SUM 比赛项目 29 東方點心	RM200.00	RM300.00
C30	ORIENTAL SOUPY DESSERT 比赛项目 30 東方甜湯	RM200.00	RM300.00
C31	ORIENTAL SNACKS OR CRISP 比赛项目 31 东方零食小吃或烘脆	RM200.00	RM300.00

This competition is open to all, professional and amateur chefs from hotels, restaurants, catering industry, school, colleges, university and public. All participants must be above 16 years old as of 1st October 2019. This is a Chinese Cuisines base competition with no race or nationality limitation.

**STRICTLY NO PORK, PORK INFUSE AND WILD GAMES MEAT ARE PERMITTED!
STRAIGHT DISQUALIFICATION IF FOUND INGREDIENTS CONSIST OF SUCH ITEMS!**

本次比赛公开于各大酒店,餐厅,餐饮业,餐饮学校,餐饮大学,和公众的所有专业和业余厨师。截至 2019 年 10 月 1 日,所有参赛者必须年满 16 周岁。这是一场以中菜烹饪基楚的比赛没有种族或国籍限制。

比赛严格禁止猪肉,或含有猪肉的成分和野味肉类! 如果发现成分由这些物品组成,则直接取消比赛资格!

*Display Category * 展示作品

Class 01: ASSORTED GOURMET DIM SUM

比赛项目 01 点心组合美食

To display a set of 10 different varieties of **Northern and or Southern** handmade gourmet Dim Sum with 3 nos of Dim Sum each variety. Portion size in between 10g to 20g each. Must have different stuffing and method of cooking. All ingredients must be edible and must be glazed to preserve freshness. No food colouring is permitted. Centre piece is permitted to enhance the display but points will not be given.

Recipe is required. Table space allotted: 90cm x 90cm

展示一套 10 种不同的手工制作南方或和北方美食点心组合, 每种品种有 3 件点心. (10 种 x 3 件 = 30) 必须有不同的馅料和烹饪方法。每个点心重量在 10 克至 20 克之间。所有食材必须是可食用的, 必须上食用明胶以保持新鲜度。不允许食用色素。允许展示作品台中心部分装饰, 但不会评分。

需呈现食谱。展示台的分配空间: 90 厘米 X 90 厘米



Class 02: MODERN CHINESE PLATTED APPETIZER

比赛项目 02 时尚中式前菜

To display a set of 4 individually platted varieties of either **Hot or Cold** Present Cold appetizers for 1 person. Must have different ingredients and sauces for each appetizer. All ingredients must be edible and must be glazed to preserve freshness. No food colouring is permitted. Centre piece is permitted to enhance the display but points will not be given.

Recipe is required. Table space allotted: 90cm x 90cm



展示 4 盘不同的冷或热前菜以冷摆呈现供一人份。每盘前菜必须有不同的食材和酱料。所有食材必须是可食用的, 必须上食用明胶以保持新鲜。不允许食用色素。允许展示作品台中心部分装饰, 但不会评分。需呈现食谱。展示台的分配空间: 90 厘米 X 90 厘米

Class 03: CHINESE BANQUET COLD CUT PLATTER

比赛项目 03 中式宴席冷拼盘

To display a banquet **COLD CUT** platter for 10 persons, to consist of minimum 4 proteins (meat or poultry items) and 4 varieties of vegetables with appropriate garnishes and sauces. All ingredients must be edible and must be glazed to preserve freshness. No food colouring is permitted. Centre piece is permitted to enhance the display but points will not be given.

Recipe is required. Table space allotted: 90cm x 90cm



展示 10 人份的宴席冷拼盘，至少以 4 种蛋白质(家禽或肉类) 和 4 种蔬菜，配以适当的食装饰和酱汁。所有食材必须是可食用的，必须上食用明胶以保持新鲜。不允许食用色素。允许展示作品台中心部分装饰，但不会评分。需呈现食谱。展示台的分配空间：90 厘米 X 90 厘米

JUDGING CRITERIA Class 01 – 03 比赛项目评分标准

Presentation & innovation 呈现与创新 Display must be structured, organised, elegant and not excessively coloured. It should be original, creative and appetizing. Innovative techniques or tools should be used. 展示品必须结构化，有条理，优雅且不会过度着色。它应该是原创的，创造性的和开胃的。应该使用创新技术或工具。	0-30 points 分
Composition 组合 Attention to Details, Finished Appearance, Proportion & Symmetry 注重细节，完成外观，比例和对称性	0-30 points 分
Correct professional preparation, skills, techniques 正确的专业准备，技能，技巧 Easy serving methods are to be incorporated in the daily work and in accordance with up-to-date culinary standards. Exhibits are to be arranged in a clean, correct manner and pleasing to the eye. Level of skill must be high; hand skills must be precise, consistent and sophisticated 简单的服务方法可纳入日常工作流程，并符合最新的烹饪标准。展品应以干净，正确的方式排列，并使人赏心悦目。高技能，精确一致和精细	0-30 points 分
Serving arrangement 服务安排 Correct number of plates must be displayed. It should be practical, transportable & stable. 必须显示正确的数量。它应该是实用的，稳定便于携带的	0-10 points 分



Class 04: CHINESE BANQUET HOT APPETIZER PLATTED

比赛项目 04 中式宴席热前菜

To display a banquet **HOT APPETIZER PRESENT COLD** platter of 10 persons, consist of minimum 4 protein (seafood, poultry and meat) items and 4 variety of vegetables with appropriate garnishes and sauces. All ingredients must be edible and must be glazed to preserve freshness. No food colouring is permitted. Centre piece is permitted to enhance the display but points will not be given.

Recipe is required. Table space allotted: 90cm x 90cm

展示 10 人份的宴席热前菜(热菜冷摆)，至少以 4 种蛋白质(海鲜, 家禽和肉类) 和 4 种蔬菜，配以适当的食材装饰和酱汁。所有食材必须是可食用的，必须上食用明胶以保持新鲜。不允许食用色素。允许展示作品台中心部分装饰，但不会评分。需呈现食谱。展示台的分配空间：90 厘米 X 90 厘米

Class 05: MODERN CHINESE PLATTED MAIN COURSE

比赛项目 05 时尚中式主菜

To display a set of 4 individually plated for **1 Person** Main Course of different protein (seafood, poultry and meat) with appropriate vegetables, starch and sauces. All ingredients must be edible and must be glazed to preserve freshness. No food colouring is permitted. Centre piece is permitted to enhance the display but points will not be given.



Recipe is required. Table space allotted: 90cm x 90cm

展示 4 盘以不同蛋白质(海鲜, 家禽和肉类) 的主菜供一人份. 以适当的蔬菜和淀粉类配搭
所有食材必须是可食用的, 必须上食用明胶以保持新鲜。 不允许食用色素。 允许展示作品台
中心部分装饰, 但不会评分。 需呈现食谱。 展示台的分配空间: 90 厘米 X 90 厘米

Class 06: PLATTED CHINESE 3 COURSE MENU / 比赛项目 06 中式套餐 (前菜,主菜与甜品)

To display a 3 course set Chinese Menu for 1 person consist of, **1 appetizer, 1 main course** and **1 dessert**. All ingredients must be edible and must be glazed to preserve freshness. No food colouring is permitted. Centre piece is permitted to enhance the display but points will not be given.

Recipe is required. Table space allotted: 90cm x 90cm

展示 1 套供 1 人份食用中式套餐, (以 1 道前菜, 1 道主菜, 1 道甜品) 组成的套餐。
所有食材必须是可食用的, 必须上食用明胶以保持新鲜。 不允许食用色素。 允许展示作品台
中心部分装饰, 但不会评分。 需呈现食谱。 展示台的分配空间: 90 厘米 X 90 厘米

JUDGING CRITERIA Class 04 – 06 比赛项目评分标准

Presentation & innovation 呈现与创新 Display must be structured, organised, elegant and not excessively coloured. It should be original, creative and appetizing. Innovative techniques or tools should be used. 展示品必须结构化, 有条理, 优雅且不会过度着色。 它应该是原创的, 创造性的和开胃的。 应该使用创新技术或工具。	0-30 points 分
Composition 组合 Attention to Details, Finished Appearance, Proportion & Symmetry 注重细节, 完成外观, 比例和对称性	0-30 points 分
Correct professional preparation, skills, techniques 正确的专业准备, 技能, 技巧 Easy serving methods are to be incorporated in the daily work and in accordance with up-to-date culinary standards. Exhibits are to be arranged in a clean, correct manner and pleasing to the eye. Level of skill must be high; hand skills must be precise, consistent and sophisticated 简单的服务方法可纳入日常工作流程, 并符合最新的烹饪标准。 展品应以干净, 正确的方式排列, 并使人赏心悦目。 高技能, 精确一致和精细	0-30 points 分
Serving arrangement 服务安排 Correct number of plates must be displayed. It should be practical, transportable and stable. 必须显示正确的数量。 它应该是实用的, 稳定便于携带的	0-10 points 分

Class 07: TEAM CHINESE GOURMET DISPLAY TABLE / 比赛项目 07 团体展示台

A team of 4 Chefs to display a set meal of 8 course Chinese Banquet for 10 persons. Consist of appetizer, soup, poultry, seafood, fish, vegetables, starch, and dessert dishes including all condiments and sauces. All ingredients must be edible and must be glazed to preserve freshness. No food colouring is permitted. Centre piece is permitted to enhance the display but points will not be given.

Recipe is required. Table space allotted: 5ft round table

由 4 位厨师组成的团队, 展示 8 道供 10 人食用的中式宴会菜。包括 1 道前菜, 1 道汤, 1 道家禽, 1 道海鲜, 1 道鱼类, 1 道蔬菜, 1 道淀粉, 1 道甜点, 配以适当的食材装饰和酱汁。所有食材必须是可食用的, 必须上食用明胶以保持新鲜度。不允许食用色素。允许展示作品台中心部分装饰, 但不会评分。需呈现食谱。展示台的分配空间: 5 尺圆桌

JUDGING CRITERIA Class 07 比赛项目评分标准

Presentation & innovation 呈现与创新 Display must be structured, organised, elegant and not excessively coloured. It should be original, creative and appetizing. Innovative techniques or tools should be used. 展示品必须结构化, 有条理, 优雅且不会过度着色。它应该是原创的, 创造性的和开胃的。应该使用创新技术或工具。	0-25 points 分
Composition 组合 Attention to Details, Finished Appearance, Proportion & Symmetry 注重细节, 完成外观, 比例和对称性	0-25 points 分
Correct professional preparation, skills, techniques 正确的专业准备, 技能, 技巧 Easy serving methods are to be incorporated in the daily work and in accordance with up-to-date culinary standards. Exhibits are to be arranged in a clean, correct manner and pleasing to the eye. Level of skill must be high; hand skills must be precise, consistent & sophisticated 简单的服务方法可纳入日常工作流程, 并符合最新的烹饪标准。展品应以干净, 正确的方式排列, 并使人赏心悦目。高技能, 精确一致和精细	0-25 points 分
Serving arrangement 服务安排 Correct number of plates must be displayed. It should be practical, transportable and stable. 必须显示正确的数量。它应该是实用的, 稳定便于携带的	0-25 points 分

Class 08: MODERN PLATTED CHINESE DESSERT

比赛项目 08 时尚中式甜品

To display a set of 4 individually plated desserts for 1 person of different variety. Must have different ingredients and sauces for each dessert. All ingredients must be edible and must be glazed to preserve freshness. No food colouring is permitted. Centre piece is permitted to enhance the display but points will not be given.

Recipe is required. Table space allotted: 90cm x 90cm

展示 4 盘以不同食材制作的甜点供 1 人份。

每种甜点必须有不同的成分和酱料。所有食材必须是可食用的,

必须上食用明胶以保持新鲜度。不允许食用色素。允许展示作品台中心部分装饰

但不会评分。需呈现食谱。展示台的分配空间: 90 厘米 X 90 厘米



JUDGING CRITERIA Class 08 比赛项目评分标准

Presentation & innovation 呈现与创新 Display must be structured, organised, elegant and not excessively coloured. It should be original, creative and appetizing. Innovative techniques or tools should be used. 展示品必须结构化，有条理，优雅且不会过度着色。它应该是原创的，创造性的和开胃的。应该使用创新技术或工具。	0-30 points 分
Composition 组合 Attention to Details, Finished Appearance, Proportion & Symmetry 注重细节，完成外观，比例和对称性	0-30 points 分
Correct professional preparation, skills, techniques 正确的专业准备，技能，技巧 Easy serving methods are to be incorporated in the daily work and in accordance with up-to-date culinary standards. Exhibits are to be arranged in a clean, correct manner and pleasing to the eye. Level of skill must be high; hand skills must be precise, consistent & sophisticated 简单的服务方法可纳入日常工作流程，并符合最新的烹饪标准。展品应以干净，正确的方式排列，并使人赏心悦目。高技能，精确一致和精细	0-30 points 分
Serving arrangement 服务安排 Correct number of plates must be displayed. It should be practical, transportable and stable. 必须显示正确的数量。它应该是实用的，稳定便于携带的	0-10 points 分



Class 09: MODERN STYLISH ORIENTAL WEDDING CAKE

比赛项目 09 时尚東方喜宴婚礼蛋糕

To display your choice of 2 tiers or more, Modern Style Oriental Wedding Cake with minimum base of 60cm and maximum height of 150cm. Cake must be edible and entirely decorated by hand with oriental wedding motif. All decorative items must also be edible with exception of pillars. **Recipe is required.**
 Table space allotted: 90cm x 90cm

展示一个以“东方婚礼”为主题的婚礼蛋糕，底座不可小于 60 厘米，高度不可超过 150 厘米，须展示至少 2 层或以上。蛋糕必须是可食用的，并完全用手工装饰。除了支柱外，所有装饰物品也必须是可食用的。需呈现食谱。

展示台的分配空间：90 厘米 X 90 厘米

JUDGING CRITERIA Class 09 比赛项目评分标准

Design & Composition 设计与构图 Attention to Details, Finished Appearance, Proportion & Symmetry 注重细节，完成外观，比例和对称性	0-30 points 分
Technical Skills & Degree of difficulty 技术技能和高难度 Structural Techniques, Utilization 充分利用技术与结构	0-50 points 分
Creativity & Originality 创意与独创性 First Impression, Artistic Impression 第一印象，艺术印象	0-20 points 分

Class 10: TRADITIONAL CHINESE BIRTHDAY BUN

比赛项目 10 中国传统生日面点

To display a platter of Chinese Birthday Bun for 10 persons. All ingredients must be edible. No food colouring is permitted. Centre piece is permitted to enhance the display but points will not be given.

Recipe is required. Table space allotted: 90cm x 90cm

展示 1 道 10 人食用中国传统“生日”面点。所有食材必须是可食用的，不允许食用色素。允许展示作品台中心部分装饰，但不会评分。

需呈现食谱。展示台的分配空间：90 厘米 X 90 厘米



Class 11: ASSORTED WEDDING BISCUIT & BUN

比赛项目 11 组合婚礼饼干和面点

To display a set of 4 varieties of Wedding Biscuit & Bun with 4 pieces each variety. All ingredients must be edible. No food colouring is permitted. Centre piece is permitted to enhance the display but points will not be given. **Recipe is required.** Table space allotted: 90cm x 90cm

展示一组 4 种各样的婚礼饼干和面点，每个品种 4 件（4 种 x 4 件 = 16）所有食材必须是可食用的，不允许食用色素。允许展示作品台中心部分装饰，但不会评分。需呈现食谱。

展示台的分配空间：90 厘米 X 90 厘米



JUDGING CRITERIA Class 10 – 11 比赛项目评分标准

Presentation & innovation 呈现与创新 Display must be structured, organised, elegant and not excessively coloured. It should be original, creative and appetizing. Innovative techniques or tools should be used. 展示品必须结构化，有条理，优雅且不会过度着色。它应该是原创的，创造性的和开胃的。应该使用创新技术或工具。	0-30 points 分
Composition 组合 Attention to Details, Finished Appearance, Proportion & Symmetry 注重细节，完成外观，比例和对称性	0-30 points 分
Correct professional preparation, skills, techniques 正确的专业准备，技能，技巧 Easy serving methods are to be incorporated in the daily work and in accordance with up-to-date culinary standards. Exhibits are to be arranged in a clean, correct manner and pleasing to the eye. Level of skill must be high; hand skills must be precise, consistent and sophisticated 简单的服务方法可纳入日常工作流程，并符合最新的烹饪标准。展品应以干净，正确的方式排列，并使人赏心悦目。高技能，精确一致和精细	0-30 points 分
Serving arrangement 服务安排 Correct number of plates must be displayed. It should be practical, transportable and stable. 必须显示正确的数量。它应该是实用的，稳定便于携带的	0-10 points 分

Class 12: SUGAR SHOWPIECE / 比赛项目 12 糖艺

To display a show-piece of pull sugar of your choice with the motif "Pearl of the Orient" All ingredients must be edible. No mould is allowed. Use of frame or rod will be allowed but must not be visible. Table space allotted: 90cm x 90cm with maximum height of 150cm.

展示以“东方明珠”为主题的拉糖展示品，所有食材都必须食用。

不允许使用模具。允许使用框架或杆，但不应暴露。

展示台的分配空间：90 厘米 X 90 厘米, 高度不可超过 150 厘米。



Class 13: DOUGH FIGURINE/ 比赛项目 13 捏面

To display a set of minimum 10 nos of dough figuring using edible ingredients with the theme of Mystic Orient. No mould is allowed. Use of frame or rod will be allowed but must not be visible. Table space allotted: 90cm x 90cm with maximum height of 150cm.

展示一组以“神秘东方”为主题的捏面, 至少以 10 个捏面组合. 不允许使用模具。允许使用框架或杆，但不应暴露. 组合最高高度 150 厘米. 展示台的分配空间：90 厘米 X 90 厘米, 高度不可超过 150 米。

JUDGING CRITERIA Class 12 – 13 比赛项目评分标准

Design & Composition 设计与构图 Attention to Details, Finished Appearance, Proportion & Symmetry 注重细节，完成外观，比例和对称性	0-30 points 分
Technical Skills & Degree of difficulty 技术技能和高难度 Structural Techniques, Utilization 充分利用技术与结构	0-50 points 分
Creativity & Originality 创意与独创性 First Impression, Artistic Impression 第一印象，艺术印象	0-20 points 分

Class 14: CONFECTIONARY (Oriental) / 比赛项目 14 東方糕饼制作

To display a 25cm CAKE or BUN with the theme of Chinese Festival plus 3 different types of Chinese Pastries (4 pieces 10g – 20g each). All ingredients must be edible. No food colouring is permitted.

Centre piece is permitted to enhance the display but points will not be given. **Recipe is required.**

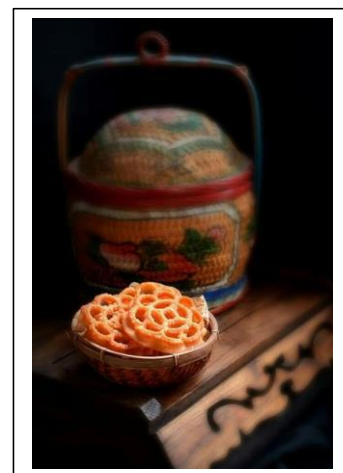
Table space allotted: 90cm x 90cm

展示一个 25 厘米的糕饼或面点以“中国节日”为主题，再加上 3 种不同类型食材制作的糕饼，每种类型 4 件. (3 种 x 4 件 = 12)。

每件重量在 10 克至 20 克之间。所有食材必须是可食用的，

不允许食用色素。允许展示作品台中心部分装饰，但不会评分。

需呈现食谱。展示台的分配空间：90 厘米 X 90 厘米



JUDGING CRITERIA Class 14 比赛项目评分标准

Presentation & innovation 呈现与创新 Display must be structured, organised, elegant and not excessively coloured. It should be original, creative and appetizing. Innovative techniques or tools should be used. 展示品必须结构化，有条理，优雅且不会过度着色。它应该是原创的，创造性的和开胃的。 应该使用创新技术或工具。	0-30 points 分
Composition 组合 Attention to Details, Finished Appearance, Proportion & Symmetry 注重细节，完成外观，比例和对称性	0-30 points 分
Correct professional preparation, skills, techniques 正确的专业准备，技能，技巧 Easy serving methods are to be incorporated in the daily work and in accordance with up-to-date culinary standards. Exhibits are to be arranged in a clean, correct manner and pleasing to the eye. Level of skill must be high; hand skills must be precise, consistent & sophisticated 简单的服务方法可纳入日常工作流程，并符合最新的烹饪标准。展品应以干净，正确的方式排列，并使人赏心悦目。高技能，精确一致和精细	0-30 points 分
Serving arrangement 服务安排 Correct number of plates must be displayed. It should be practical, transportable and stable. 必须显示正确的数量。它应该是实用的，稳定便于携带的	0-10 points 分

ARTISTIC – DISPLAY 艺术 - 展示

Class 15: INDIVIDUAL FRUITS & VEGETABLES CARVING – Theme: Mystic Orient

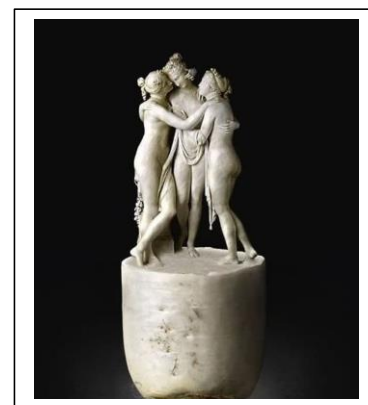
比赛项目 15 蔬果雕刻 - 主题：神秘的东方

To display a set of fruit and vegetables carving with the theme of “Mystic Orient.” Durians is not allowed. Support can be used but should not be exposed. Minimum of 4 types of Vegetables and 4 types of fruits must be used in the carving.

Table space allotted: 90cm x 90cm

展示一组以“神秘的东方”为主题的水果（至少 4 种）和蔬菜（至少 4 种）雕刻。不允许使用榴莲。允许使用框架或杆，但不应暴露。

展示台的分配空间：90 厘米 X 90 厘米



Class 16: TEAM VEGETABLE CARVING – Theme: Fairy Tale

比赛项目 16 团队 – 蔬菜雕刻 - 主题：童话故事

Team of 3 Chefs to display a Vegetables Carving with the theme of “Fairy Tale.”

Durians is not allowed. Support can be used but should not be exposed. Minimum of 6 types of Vegetables must be used in the carving and display. No fruits allowed.

Table space allotted: 5ft round table

3 名厨师团队展示一组以“童话故事”为主题的蔬菜雕刻。至少要使用 6 种不同的蔬菜，不允许使用水果。允许使用框架或杆，但不应暴露。展示台的分配空间：5 尺圆桌



Class 17: INDIVIDUAL WINTERMELON CARVING

比赛项目 17 冬瓜雕刻

To display a set of Wintermelon carving of your choice. No mould is allowed. Use of frame or rod will be allowed but must not be visible.

Table space allotted:

90cm x 90cm with maximum height of 150cm.

展示一套您选择的冬瓜雕刻。不允许使用模具。允许使用框架或杆，但不应暴露。展示台的分配空间：90 厘米 X 90 厘米，组合最高高度 150 厘米。

JUDGING CRITERIA Class 15 – 17 比赛项目评分标准

Design & Composition 设计与构图 Attention to Details, Finished Appearance, Proportion & Symmetry 注重细节，完成外观，比例和对称性	0-30 points 分
Technical Skills & Degree of difficulty 技术技能和高难度 Structural Techniques, Utilization 充分利用技术与结构	0-50 points 分
Creativity & Originality 创意与独创性 First Impression, Artistic Impression 第一印象，艺术印象	0-20 points 分

*Practical / *现场制作

Class 18: TEAM DRESS A 2 TIER CAKE – Theme: Ancient China

比赛项目 18 现场制作 2 层蛋糕 - 主题：中国古代

Team of 2 Chefs to decorate a two (2) tier minimum 40cm round or square finished sponge cake (competitors to bring, own choice) with the theme of “Ancient China” in 120 minutes (2 hours). All decorating ingredients must be edible and must be mixed on the spot. Sugar can be cooked but not modelled. Sugar syrup is allowed. Chocolate and Royal Icing can be pre-prepared but not moulded. Competitors are to bring own ingredients, tools, utensil and related items for competition. Organizer will only provide a table 2m x 1m with a (220V) power point.

Recipe is required. Table space allotted: 1m x 1m for display and 1m x1m for working

2 名厨师团队在 120 分钟（2 小时）内以“古代中国”为主题装饰一组两（2）层最小 40 厘米圆形或方形成品海绵蛋糕（参赛者自选自带）。所有装饰成份必须是可食用的，必须在现场制作。糖可以煮熟但不允许使用模具。允许糖浆。巧克力和蛋白糖霜可以预先准备，但不能模塑。参赛者需自备材料，工具，器具和相有关物品进行比赛。主办当局只提供一个 2 米 x 1 米的工作台和 1 个插座（220V）。需呈现食谱。展示台的分配空间：90 厘米 x 90 厘米。制作台 2 米 x 1 米





Class 19: TEAM FRUIT & VEGETABLE CARVING

Theme: Creatures in Chinese Mythology

比赛项目 19 团队蔬果雕刻 - 主题：中国神话中的生物

Team of 2 Chefs to carve live and display a set of Fruits & Vegetables Carving with the theme of "Creatures in Chinese Mythology" in the time limit of 150 minutes (2.5 hours). No pre-slice, peeling, carving or any pre preparation of vegetables or fruits except for yam &

pumpkin before the start of competition. Durians is not allowed. Support can be used but should not be exposed. Minimum of 4 types of Vegetables and 4 types of Fruits must be used in the carving and display.

Table space allotted: 2m x 2m for display and 2m x 2m for working.

2 名厨师团队以 150 分钟 (2.5 小时) 的时间内以“中国神话中的生物”为主题进行现场雕刻和展示一系列水果和蔬菜雕刻。在比赛开始之前，除了芋和南瓜之外，蔬菜或水果不可预先切片，去皮或雕刻。榴莲是不被允许的。可以使用支框架或杆但不应暴露。雕刻和展示中必须使用最少 4 种蔬菜和 4 种水果。展示台的分配空间：2 米 x2 米. 制作台 2 米 x 2 米

JUDGING CRITERIA Class 18 - 19 比赛项目评分标准

Design & Composition 设计与组合 Attention to Details, Finished Appearance, Proportion & Symmetry 注重细节，完成外观，比例和对称性	30 points 分
Technical Skills & Degree of difficulty 技术技能和难度 Structural Techniques, Utilization 结构技术，充分利用	40 points 分
Creativity & Originality 创意力与原创性 First Impression, Artistic Impression 第一艺术印象	20 points 分
Mise en place and hygiene 工作设置安排和卫生	10 points 分

Class 20: CHINESE BANQUET APPETIZER PLATTER – Hot & Cold Combination

2 CHEFS (Team Event Hot Cooking)

比赛项目 20 中式宴会冷热前菜组合 (热菜 2 名厨师组合团队)

To present a Chinese Banquet Appetizer Platter (2 hot dishes and 2 cold dishes) for 10 persons and a plate of 3 portions for judges tasting in 60 minutes. Pre-preparation of proteins, basic stock and vegetables are allow but must not pre portion, marinated, mould, cook or mixed ready to cook.

Recipe is required.

以 60 分制作和烹调供 10 人份食用的中式宴会 冷热 前菜

(2 道热菜和 2 道冷菜), 3 份供评委 (10 份 +3 份供 13 人份)。允许预先制备蛋白质食材，基本原料和蔬菜,但不可预切，腌制，煮熟，烹调或混合即可烹调。需呈现食谱





Class 21: CHINESE BANQUET MAIN COURSE 2 CHEFS (Team Event Hot Cooking) – Fish Course

比赛项目 21 中式宴会主菜 - 鱼类
(热菜 2 名厨师组合团队)

To prepare and present within 60 minutes, a Banquet Fish main course dish for 10 persons and a plate of 3 portions for judges. Fish can be scaled but not gutted or filleted before competition starts. All ingredients used are to be prepared on the spot.

Recipe is required.

以 60 分制作和烹调供 10 人份食用的中式宴会“鱼类”主菜. 3 份供评委 (10 份 +3 份, 供 13 人份) 鱼可以预先去鳞, 但不可除去内脏及不可以预切. 全部食材必需现场处理, 需呈现食谱.

Class 22: CHINESE BANQUET MAIN COURSE 2 CHEFS (Team Event Hot Cooking) – Chicken Course

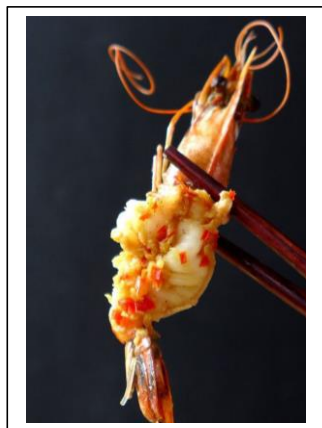
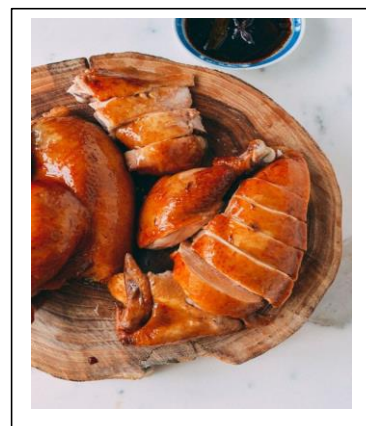
比赛项目 22 中式宴会主菜 - 鸡类 (热菜 2 名厨师组合团队)

To prepare and present within 60 minutes, a Banquet Chicken main course dish for 10 persons and a plate of 3 portions for judges. Whole Chicken can be cleaned but must not be cut or portion before competition starts. All ingredients used are to be prepared on the spot. **Recipe is required.**

以 60 分制作和烹调供 10 人份食用的中式宴会“鸡类”主菜.

3 份供评委 (10 份 +3 份, 供 13 人份) 鸡只可以预先清洗干净但 不可以预切或成份.

全部食材必需现场处理, 需呈现食谱.



Class 23: CHINESE BANQUET MAIN COURSE - 2 CHEFS (Team Event) – Prawns Course

比赛项目 23 中式宴会主菜 - 虾类 (2 名厨师组合团队)

To prepare and present within 60 minutes, a Banquet Prawn main course dish for 10 persons and a plate of 3 portions for judges. Prawn shall not be cleaned or trimmed before competition starts. All ingredients used are to be prepared on the spot. **Recipe is required.**

以 60 分制作和烹调供 10 人份食用的中式宴会“虾类”主菜. 3 份供评委 (10 份 +3 份, 供 13 人份) 虾不可以预先清洗干净和修剪. 全部食材必需现场处理, 需呈现食谱.

JUDGING CRITERIA Class 20 – 23 比赛项目评分标准

<p>MISE-EN-PLACE 工作设置安排</p> <p>Clear arrangement of materials, clean working place, proper working position, clean work clothes, proper working technique. Correct utilization of working time and punctual completion</p> <p>清晰的材料布置，干净的工作场所，适当的工作位置，干净的工作服正确的工作技术。正确使用工作时间和准时完成</p>	0 – 10 points 分
<p>PROFESSIONAL PREPARATION 专业准备</p> <ul style="list-style-type: none"> • HYGIENE 卫生 • WORKING SKILLS & TECHNIQUES 工作技能和烹饪技术 • ORGANIZATION 组织 <p>Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Punctual delivery of each entry at the appointed time is required. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables. Kitchen Organization, Food Hygiene is a must.</p> <p>正确的基本食物准备，对应于今天的现代烹饪艺术。制备应实用，可接受的，排除不必要的成分。需要在指定时间准时交付。</p> <p>必须对所有成分采用适当的烹饪技术，包括淀粉和蔬菜。厨房组织，食品卫生是必须的。</p>	0 – 25 points 分
<p>SERVICE 服务</p> <p>As this is a time limit competition, participants are expected to show cooking skills. Your entry must not be completed with more than 10 minutes left on the clock.</p> <p>由于这是一个时间限制比赛，参赛者需要展示烹饪技巧。您的参赛作品必须在最后 10 分钟的时间内完成</p>	0 – 5 points 分
<p>PRESENTATION 呈现</p> <p>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.</p> <p>配料和配菜必须协调一致，才能获得优异的组合，简洁和独特的组合。清洁，没有人工装饰，也没有耗时的布置，创造性的和开胃的</p>	0 – 10 points 分
<p>TASTE 口味</p> <p>The typical taste of the food should be preserved. It must have appropriate taste and seasoning. In quality, flavour and colour, the dish should conform to today's standards of nutritional values.</p> <p>应保留食物的典型味道。它必须有适当的味道和调味料。在质量，风味和颜色方面，菜肴应符合当今的营养价值标准。</p>	0 – 50 points 分

❖ Class 18 & 19 Practical for Display – Team of 2 Chefs

比赛项目 18 & 19: 现场制作展示 - 2 名厨师组合团队

❖ Class 20 to 23 – Practical for Hot Cooking – Team of 2 Chefs

比赛项目 20 至 23 现场热菜制作 - 2 名厨师组合团队

❖ Class 25 to 31 Practical for Hot Cooking - Individual Chef

比赛项目 25 至 31: 现场热菜制作 - 个别厨师

Class 24: INDIVIDUAL FRUIT & VEGETABLE CARVING

Theme: Chinese Garden

比赛项目 24 个人蔬果雕刻 - 主题：中国花园

To execute and present a set of fruits and vegetables carving with the theme of "Chinese Garden" within time limit of 120 minutes. Minimum of 4 types of Vegetables & 4 types of Fruits must be used in the carving. No pre-slice, peeling, carving or any pre-preparation of vegetables or fruits except for yam & pumpkin before the start of competition. Durians is not allowed. Support can be used but should not be exposed. Table space allotted: 90cm x 90cm



以 120 分钟（2 小时）的时间内以“中国花园”为主题进行现场雕刻和展示。至少要使用 4 种水果和 4 种蔬菜来雕刻。在比赛开始之前，除了芋和南瓜之外，蔬菜或水果不可预先切片，去皮或雕刻。榴莲是不被允许的。可以使用支框架或杆但不应暴露。展示台的空间：90 厘米 x 90 厘米。

JUDGING CRITERIA Class 24 比赛项目评分标准

Design & Composition 设计与组合 Attention to Details, Finished Appearance, Proportion & Symmetry 注重细节，完成外观，比例和对称性	30 points 分
Technical Skills & Degree of difficulty 技术技能和难度 Structural Techniques, Utilization 结构技术，充分利用	40 points 分
Creativity & Originality 创意力与原创性 First Impression, Artistic Impression 第一艺术印象	20 points 分
Mise en place and hygiene 工作设置安排和卫生	10 points 分

Class 25: CHINESE HOT APPETIZER (LIVE)

比赛项目 25 中式热前菜 (现场制作)

To prepare and present a Chinese **Innovative** Hot Appetizer platter for 10 person and 3 portion for judges within 60 minutes. Minimum **2 types of proteins** and appropriate accompaniment. All ingredients must be prepared on the spot. Recipe is required



以 60 分钟现场制作和烹调供 10 人份食用的中式创新热前菜, 3 份供评委 (10 份 +3 份供 13 人份)。至少两种蛋白质食材配以适当的配料。全部食材必需现场处理, 需呈现食谱



Class 26: CHINESE MAIN COURSE – SEAFOOD (LIVE)

比赛项目 26 中式主菜 - 海鲜类 (现场制作)

To prepare and present a Chinese **Innovative** Seafood platter for 10 persons and 3 portions for judges within 60 minutes. Appropriate accompaniment is required. All ingredients must be prepared on the spot. Recipe is required.

以 60 分钟现场制作和烹调供 10 人份食用的中式“海鲜”主菜, 3 份供评委 (10 份 +3 份供 13 人份)。配以适当的配料。全部食材必需现场处理, 需呈现食谱

Class 27: CHINESE MAIN COURSE – POULTRY (LIVE)

比赛项目 27 中式主菜 -家禽类 (现场制作)

To prepare and present a Chinese Innovative Poultry platter for 10 persons and 3 portion for judges within 60 minutes.

Appropriate accompaniment is required.

All ingredients must be prepared on the spot. Recipe is required.



以 60 分钟现场制作和烹调供 10 人份食用的中式中式“家禽”主菜, 3 份供评委

(10 份 +3 份供 13 人 份)。配以适当的配料。全部食材必需现场处理, 需呈现食谱

JUDGING CRITERIA Class 25 – 27 比赛项目评分标准

MISE-EN-PLACE 工作设置安排 Clear arrangement of materials, clean working place, proper working position, clean work clothes, proper working technique. Correct utilization of working time and punctual completion 清晰的材料布置, 干净的工作场所, 适当的工作位置, 干净的工作服正确的工作技术。正确使用工作时间和准时完成	0 – 10 points 分
PROFESSIONAL PREPARATION 专业准备 <ul style="list-style-type: none">• HYGIENE 卫生• WORKING SKILLS & TECHNIQUES 工作技能和烹饪技术• ORGANIZATION 组织 Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Punctual delivery of each entry at the appointed time is required. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables. Kitchen Organization, Food Hygiene is a must. 正确的基本食物准备, 对应于今天的现代烹饪艺术。制备应实用, 可接受的, 排除不必要的成分。需要在指定时间准时交付。 必须对所有成分采用适当的烹饪技术, 包括淀粉和蔬菜。厨房组织, 食品卫生是必须的。	0 – 25 points 分
SERVICE 服务 As this is a time limit competition, participants are expected to show cooking skills. Your entry must not be completed with more than 10 minutes left on the clock. 由于这是一个时间限制比赛, 参赛者需要展示烹饪技巧。您的参赛作品必须在最后 10 分钟的时间内完成	0 – 5 points 分
PRESENTATION 呈现 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. 配料和配菜必须协调一致, 才能获得优异的组合, 简洁和独特的组合。清洁, 没有人工装饰, 也没有耗时的布置, 创造性的和开胃的	0 – 10 points 分
TASTE 口味 The typical taste of the food should be preserved. It must have appropriate taste and seasoning. In quality, flavour and colour, the dish should conform to today's standards of nutritional values. 应保留食物的典型味道。它必须有适当的味道和调味料。在质量, 风味和颜色方面, 菜肴应符合当今的营养价值标准。	0 – 50 points 分



Class 28: CHINESE MAIN COURSE – MEAT (LIVE)

比赛项目 28 中式主菜 - 家畜类 (现场制作)

To prepare and present a Chinese Innovative Red Meat (no pork and wild games) platter for 10 persons and 3 portion for judges within 60 minutes. Appropriate accompaniment is required. All ingredients must be prepared on the spot. Recipe is required.

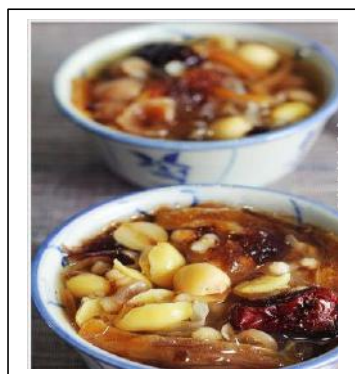
以 60 分钟现场制作和烹调供 10 人份食用的中式中式 “家畜”(不可使用猪肉或野味) 主菜, 3 份供评委 (10 份 +3 份供 13 人 份)。配以适当的配料。全部食材必需现场处理, 需呈现食谱

Class 29: ORIENTAL DIM SUM 比赛项目 29 東方點心

To prepare and present within time limit of 60 minutes, 2 platters (1 for display & 1 for judging) of handmade Oriental Dim Sum consist of 8 varieties of 2 nos each Dim Sum with different stuffing and cooking methods. No food colouring is permitted. All ingredients must be prepared on the spot. No food colouring is permitted. Recipe is required.



以 60 分钟现场制作和烹调, 由 8 个品种组成的“東方點心” 每个点心有 2 个. 以不同的馅料和烹饪方法, 供两份. 1 份供展示 1 份供评委 (1 份 +1 份 供 2 份)不允许食用色素, 全部食材必需现场制作, 需呈现食谱



Class 30: ORIENTAL SOUPY DESSERT 比赛项目 30 東方甜汤

To prepare and present within 60 minutes, A Soupy Dessert with appropriate accompaniment for 10 persons and 3 portion for judges. All ingredients must be prepared on the spot. No food colouring is permitted. Recipe is required.

以 60 分钟现场制作和烹调 10 人份食用的“東方甜汤” 3 份供评委 (10 份 +3 份供 13 人 份) 不允许食用色素, 全部食材必需现场制作, 需呈现食谱

Class 31: ORIENTAL SNACKS OR CRISP

比赛项目 31 东方零食小吃或烘脆

To prepare and present within 60 minutes, 2 platters (1 for display & 1 for judging) of 6 different varieties of snacks or crisp with 2 nos each. All ingredients must be prepare on the spot.

No food colouring is permitted. Recipe is required.

以 60 分钟现场制作和烹调, 由 6 个品种组成的“東方零食小吃或烘脆”

每个点心有 2 个, 以不同的馅料和烹饪方法, 供两份. 1 份供展示 1 份供评委 (1 份 +1 份 供 2 份) 不允许食用色素, 全部食材必需现场制作, 需呈现食谱



JUDGING CRITERIA Class 28 – 31 比赛项目评分标准

<p>MISE-EN-PLACE 工作设置安排</p> <p>Clear arrangement of materials, clean working place, proper working position, clean work clothes, proper working technique. Correct utilization of working time and punctual completion</p> <p>清晰的材料布置，干净的工作场所，适当的工作位置，干净的工作服正确的工作技术。正确使用工作时间和准时完成</p>	0 – 10 points 分
<p>PROFESSIONAL PREPARATION 专业准备</p> <ul style="list-style-type: none">• HYGIENE 卫生• WORKING SKILLS & TECHNIQUES 工作技能和烹饪技术• ORGANIZATION 组织 <p>Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Punctual delivery of each entry at the appointed time is required. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables. Kitchen Organization, Food Hygiene is a must.</p> <p>正确的基本食物准备，对应于今天的现代烹饪艺术。制备应实用，可接受的，排除不必要的成分。需要在指定时间准时交付。</p> <p>必须对所有成分采用适当的烹饪技术，包括淀粉和蔬菜。厨房组织，食品卫生是必须的。</p>	0 – 25 points 分
<p>SERVICE 服务</p> <p>As this is a time limit competition, participants are expected to show cooking skills. Your entry must not be completed with more than 10 minutes left on the clock.</p> <p>由于这是一个时间限制比赛，参赛者需要展示烹饪技巧。您的参赛作品必须在最后 10 分钟的时间内完成</p>	0 – 5 points 分
<p>PRESENTATION 呈现</p> <p>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.</p> <p>配料和配菜必须协调一致，才能获得优异的组合，简洁和独特的组合。清洁，没有人工装饰，也没有耗时的布置，创造性的和开胃的</p>	0 – 10 points 分
<p>TASTE 口味</p> <p>The typical taste of the food should be preserved. It must have appropriate taste and seasoning. In quality, flavour and colour, the dish should conform to today's standards of nutritional values.</p> <p>应保留食物的典型味道。它必须有适当的味道和调味料。在质量，风味和颜色方面，菜肴应符合当今的营养价值标准。</p>	0 – 50 points 分

Prizes, Awards & Certificates 奖品，奖项和证书

Certificates of participation will be given to competitors who have completed all their classes of which they have registered. These can be collected at the secretariat from 8.00 am onward on the day of competition.

Daily Medals Awards Presentation will be held at 4.00 pm daily. Medal recipient **MUST** be in **full chef uniform including the chef's torque** to receive the medal.

参赛证书将颁发给已经完成所有注册的参赛者。这些可以在比赛当天早上 8 点开始在秘书处拿收。每日奖牌颁奖典礼将于每日下午 4 点举行。上台领奖者必须穿著完整的制服，

The respective medal will be awarded to competitor upon attaining points as follow:
获得以下积分后，相应的奖牌将颁发给参赛者

GOLD WITH DISTINCTION 特金	: 100 Points 分
GOLD 金	: 90 - 99 Points 分
SILVER 銀	: 80 - 89 Points 分
BRONZE 铜	: 70 -79 Points 分
DIPLOMA 文凭	: 60 – 69 Points 分

For Class 01 – Class 31

项目 01 - 31

The participants who scored the highest points in each of these classes will get a title of Best of the Class, Trophy & Certificate.

“最卓越”奖将颁发给每个项目的最高得分者。胜出者将获得奖杯与奖状。

Class 01 – MOST OUTSTANDING ASSORTED GOURMET DIM SUM

项目 01 - 最卓越点心组合美食大奖

Class 02 – MOST OUTSTANDING MODERN CHINESE PLATED APPETIZER

比赛项目 02 - 最卓越时尚中式前菜大奖

Class 03 - MOST OUTSTANDING CHINESE BANQUET COLD CUT PLATTER

比赛项目 03 - 最卓越中式宴席冷拼盘大奖

Class 04 - MOST OUTSTANDING CHINESE BANQUET HOT APPERTIZER PLATTED

比赛项目 04 - 最卓越中式宴席热前菜大奖

Class 05 - MOST OUTSTANDING MODERN CHINESE PLATED MAIN COURSE

比赛项目 05 - 最卓越时尚中式主菜大奖

Class 06 - MOST OUTSTANDING PLATED CHINESE 3 COURSE MENU

比赛项目 06 - 最卓越中式 套餐 (前菜,主菜与甜品) 大奖

Class 07 - MOST OUTSTANDING TEAM OF 4 CHEFS CHINESE GOURMET DISPLAY TABLE

比赛项目 07 - 最卓越团体展示台大奖

Class 08 - MOST OUTSTANDING MODERN CHINESE PLATED ASIAN DESSERT

比赛项目 08 - 最卓越时尚中式甜品大奖

Class 09 - MOST OUTSTANDING MODERN STYLISH ORIENTAL WEDDING CAKE

比赛项目 09 - 最卓越时尚東方喜宴婚礼蛋糕大奖

Class 10 - MOST OUTSTANDING TRADITIONAL CHINESE BIRTHDAY BUN

比赛项目 10 - 最卓越中国传统生日面点大奖

Class 11 - MOST OUTSTANDING ASSORTED WEDDING BISCUIT & BUN

比赛项目 11 - 最卓越组合婚礼饼干和面点大奖

Class 12 - MOST OUTSTANDING SUGAR SHOWPIECE

比赛项目 12 - 最卓越糖艺大奖

Class 13 - MOST OUTSTANDING DOUGH FIGURINE

比赛项目 13 - 最卓越捏面大奖

Class 14 - MOST OUTSTANDING CONFECTIONARY (Oriental)

比赛项目 14 - 最卓越東方糕饼制作大奖

Class 15 - MOST OUTSTANDING INDIVIDUAL FRUITS & VEGETABLES CARVING

比赛项目 15 - 最卓越蔬果雕刻大奖

Class 16 - MOST OUTSTANDING TEAM OF 3 CHEFS VEGETABLE CARVING

比赛项目 16 - 最卓越团队 - 蔬果雕刻大奖

Class 17 - MOST OUTSTANDING INDIVIDUAL WINTERMELON CARVING

比赛项目 17 - 最卓越冬瓜雕刻大奖

Class 18 - MOST OUTSTANDING TEAM DRESS A 2 TIER CAKE

比赛项目 18 - 最卓越现场制作 2 层蛋糕大奖

Class 19 - MOST OUTSTANDING TEAM FRUIT & VEGETABLE CARVING

比赛项目 19 - 最卓越团队蔬果雕刻大奖

Class 20 - MOST OUTSTANDING CHINESE BANQUET APPETIZER PLATTER – Hot & Cold

Combination - 2 CHEFS (Team Event Hot Cooking)

比赛项目 20 - 最卓越中式宴会冷热前菜组合 (热菜 2 名厨师组合团队) 大奖

Class 21 - MOST OUTSTANDING CHINESE BANQUET MAIN COURSE - 2 CHEFS (Team Event

Hot Cooking) – Fish Course

比赛项目 21 - 最卓越中式宴会主菜 - 鱼类 (热菜 2 名厨师组合团队) 大奖

Class 22 - MOST OUTSTANDING CHINESE BANQUET MAIN COURSE - 2 CHEFS (Team Event

Hot Cooking) – Chicken Course

比赛项目 22 - 最卓越中式宴会主菜 - 鸡类 (热菜 2 名厨师组合团队) 大奖

Class 23 - MOST OUTSTANDING CHINESE BANQUET MAIN COURSE - 2 CHEFS (Team

Event) – Prawns Course

比赛项目 23 - 最卓越中式宴会主菜 - 虾类 (2 名厨师组合团队) 大奖

Class 24 - MOST OUTSTANDING INDIVIDUAL FRUIT & VEGETABLE CARVING

比赛项目 24 - 最卓越个人蔬果雕刻大奖

Class 25 - MOST OUTSTANDING CHINESE HOT APPETIZER (LIVE)

比赛项目 25 - 最卓越中式热前菜 (现场制作) 大奖

Class 26 - MOST OUTSTANDING CHINESE MAIN COURSE – SEAFOOD (LIVE)

比赛项目 26 - 最卓越中式主菜 - 海鲜类 (现场制作) 大奖

Class 27 - MOST OUTSTANDING CHINESE MAIN COURSE – POULTRY (LIVE)

比赛项目 27 - 最卓越中式主菜 - 家禽类 (现场制作) 大奖

Class 28 - MOST OUTSTANDING CHINESE MAIN COURSE – MEAT (LIVE)

比赛项目 28 - 最卓越中式主菜 - 家畜类 (现场制作) 大奖

Class 29 - MOST OUTSTANDING ORIENTAL DIM SUM

比赛项目 29 - 最卓越東方点心大奖

Class 30 - MOST OUTSTANDING ORIENTAL SOUPY DESSERT

比赛项目 30 - 最卓越東方甜汤大奖

Class 31 - MOST OUTSTANDING ORIENTAL SNACKS OR CRISP

比赛项目 31- 最卓越东方零食小吃或烘脆大奖

BEST OF THE BEST CHEF AWARD

環球中餐烹飪大賽冠中冠

The Participant that score the most number of Most Outstanding Award (Min 3 Most Outstanding Awards) will get a RM1500 prize money, Hampers & Trophies.

環球中餐烹飪大賽冠中冠將頒發給獲得最多卓越獎者(至少三個卓越獎)，勝出者將獲得獎狀，獎杯和馬幣 1500 的現金獎。

Overall Rules & Regulations 总体规则和条例

Please read these rules and regulation carefully, failure to comply with them could result in points being deducted. 请仔细阅读这些规则 and 规定，如果不遵守这些规则 and 规定，可能会导致扣除积分。

GENERAL RULES 常规

1. These competitions are open to any professional and students from hotels, restaurants, confectionaries, culinary institutions or catering organizations in Malaysia and other countries.
这些比赛开放於马来西亚和其他国家的酒店，餐馆，糖果店，烹饪机构或餐饮机构的专业人士和学生
2. Each competitor must wear his or her uniform at all times when he or she is within the competition area and in the exhibition hall
每个参赛者必须在比赛区域和展厅内随时穿着厨师制服
3. Sticker labels will be provided for each participant. The competitor has to write his competition numbers on these labels and affixed these on top and underside of his dish.
将为每个参赛者提供贴纸标签。参赛者必须在这些标签上写下他的比赛号码并将其贴在他的盘子的面部和底部。
4. Competitors are required to place their recipes by the side of the competitor's dish or exhibition the day of the competition.
参赛者必须在比赛当天将比赛食谱烹饪法放在作品的旁边
5. Every exhibit must be a bona fide work of the competitor.
每个作品必须是竞争对手的真正作品
6. Registrations and payment must be submitted via online portal before the due date. All transactions performed via any other methods will not be accepted, nor will a refunds be made for this reason. No changes of entries, name and details are allowed after payment is made regardless any circumstances. Refund of registration fees **will not** be performed under any condition.
注册和付款必须在截止日期之前通过在线门户网站提交。通过任何其他方法执行的所有交易将不被接受，也不会因此而退款。在任何情况下付款后，不允许更改条目，名称和详细信息。在任何情况下都不会退还注册费。

7. Added as a general rule, competitors are advised to refrain from talking to any of the judges either before or during the judging on the day of their competitions except for Q&A session

作为一般规则添加，建议参赛者在比赛当天的比赛前或比赛期间不要与任何评委谈话，但问答环节除外

8. Competitors themselves have to ensure that the minimum / maximum size limit to each exhibit is adhered to, as points will be deducted for any exhibit exceeding the size and height limit given in the schedule of the competition. In extreme cases, exhibits will be removed or modified by the organizer.

参赛者必须确保遵守每个展览的最小/最大尺寸限制，因为任何超出比赛时间表规定的尺寸和高度限制的展品将扣除积分。在特别情况下，展品将被筹委会移除或修改

9. All competitors for Practical Classes must report to the kitchen secretariats at the exhibition hall, one (1) hour before their competitions

所有现场制作的参赛者必须在比赛开始前一（1）小时向展厅的厨房秘书处报到

10. Judges are allowed to examine, dismantle or cut any showpiece for inspection, and noncompliance of the rules and regulation will result in disqualification. The judging is based on originality, ingenuity, creativity, appearance, presentation, color scheme, professional skill, ingredients used, name, speed, alertness and knowledge.

允许评委检查，拆除或切割任何展品以供检查，不遵守规则 and 规定将导致取消资格。评判基于独创性，独创性，创造力，外观，演示，配色方案，专业技能，使用的成分，名称，速度，警觉性和知识。

11. Competitors should attend to, unpack and display their exhibit on the day and time specified by the organizing committee. No responsibility will be accepted by the committee in the case of damage or loss of exhibits and equipment in transit or otherwise, organizing committee or its associate shall not be liable of any claims due to direct or indirect causes or injuries to competitors of any kinds.

参赛者应在筹委会指定的日期和时间参加，打开包装并展示其展品。如果在运输途中或其他方面损坏或丢失展品和设备，筹委会不承担任何责任，筹委会或其联系人不对因任何类型的参赛者造成直接或间接原因或伤害的任何索赔承担责任。

12. All the competitors must collect their certificate of participation before 3.00pm on the competition day. 所有参赛者必须在比赛日下午 3 点前领取参赛证书。

13. **The judges' decisions are final. 评委的决定是最终的决定**

14. All exhibits and products photograph, slides pertaining to this event shall be automatically become the intellectual property of the organizing committee for future advertisement and promotional purposes. 与本次活动有关的所有展品和产品照片，幻灯片将自动成为筹委会的知识产权，用于未来的广告和促销目的。

15. Cooking wine & alcohol are allowed to be use. 允许烹饪用的葡萄酒和酒精类。

16. Strictly No Pork & Pork Items are allowed to be used for all dishes.

所有猪肉及含有猪肉成分的产品皆不可使用。

이슬람법에 의해서 모든 요리에 돼지고기 또는 돼지고기 가공제품 사용을 엄격하게 금지합니다.

17. All mise-en-place, cutting, washing etc can be done earlier with the exception of the preparation of spices such as curry paste or "rempah" which must be done in the spot. Blender, food choppers are allowed unless specified.

除了必须在现场进行的咖喱酱或“咖喱泥”等香料的制备外，所有食材，切割，洗涤等都可以提前完成。除非另有说明，否则允许使用搅拌机，食品切碎机。

18. All food items must be edible.

所有食材必须可食用的

19. All selected exhibits by the organizing committee will be put on display for the whole duration of the BATTLE OF GLOBAL CHINESE CHEFS. Organizer will not be responsible for loss of property or utensils.

通过筹委会所选定的展品将在環球中餐烹饪大赛的整个过程中展出。主办方不对财产或器具的损失负责

20. All display plates should not bare any company / hotel logo.

所有展品不应露出任何公司/酒店商标。

21. The organizing committee reserved the rights to rescind, modify or add on to any of the above rules and conditions, and their interpretations of these are final. They also reserved the right to limit the number of entries per event or cancel any event should there be a need to do so.

筹委会保留撤销，修改或增加上述任何规则和条件的权利，对这些规则和条件的解释是最终的。筹委会还保留限制每个事件的条目数量的权利，或者在需要时取消任何事件。

22. In the event of any dispute arising out of the 'Rules and Regulations' or 'Terms and Conditions' as in concerning any part of this competition, the English Version will be the ultimate version as in application and implication.

如果因本规则引起的任何争议，英文版将是最终版本。

23. Protest / Dispute Form is available at Secretariat for Fee of RM500 as Deposit for this form. Successful appeal will be refunded.

上诉费用为 RM500，表格可在秘书处领取。成功上诉者，上诉费用将被退还。

General Information Display Events 展示品常规

1. All exhibits must be set up at the exhibition hall display area between **8.00 am to 10.00 am** on the day of the judging. No exhibits or competitors, for whatever reasons, will be allowed in the display area once judging begins.

所有展品必须在评审当天早上 8 点至 10 点之间在展厅展示区设置。一旦评分开始，无论出于何种原因，任何展品或参赛者都不得进入展示区

2. For all display exhibits, a theme or name must be given to the exhibits. No logo must be visible on the display card before judging.

于所有展示作品，必须为展品提供主题或名称。在评分之前，显示卡上不得显示任何商标。

3. No clearing is allowed before **8.00pm**

晚上 8 点之前不允许清除展品

4. Selected exhibits will be required to remain in exhibition hall till the last day of the event and must be cleared at **6.00 pm** on the last day

选定的展品将被保留在展览大厅直至活动的最后一天，并且必须在最后一天的下午 6 点清除

5. Malaysian government has strict regulations on the import of raw food materials. Competitors are advised to use local or/and imported products available locally.

马来西亚政府对原料进口有严格的规定。建议参赛者使用本地或本地进口产品。

6. Entries MUST BE submit with fees online at www.asiaculinarychallenge.com
Click on BATTLE OF GLOBAL CHINESE CHEFS 2019 to be submitted latest by:

1st September 2019

参赛作品必须在网上提交，网址为 www.asiaculinarychallenge.com 点击 2019 年環球中餐烹飪大賽中文最新提交：**2019 年 9 月 1 日**

7. Please **DO NOT** send your entry form by Registered Mail, Courier Service or **FAXES** as the organizer will not entertained. Only online registration is valid. We only accept payment by credit cards.

请不要通过挂号邮件，快递服务或传真发送您的报名表，因为主办方将不会受理。只有在线注册才有效。我们只接受信用卡付款。

Hot Cooking Practical - Important Notes 现场热菜制作重要通知

- Please note that these classes are usually filled up even before the closing date. Therefore, even if your entry form is received before the closing date, it may happen that places have already been filled.
请注意，这些比赛项目通常在截止日期之前已填满。因此，即使您在截止日期之前收到您的报名表，也可能发生已填满。
- Competitors must report to the Kitchen Manager at least 60 minutes before their scheduled time in case a kitchen becomes available. Competitors not present at their scheduled time will be considered no-shows and will be disqualified.
参赛者必须在预定时间前至少 60 分钟向厨房经理报告，以便厨房可用。未按预定时间出现的参赛者将被视为未出现，将被取消资格。
- The Hot Cooking Competition begins at 8.00 am and ends at 9.00 pm daily, except for the last day when it will end at 3.00 pm to cater for final results tally.
热菜烹飪比赛于早上 8 点开始，每天晚上 9 点结束，但最后一天将于下午 3 点结束，以点算最终结果。
- Competitors will be provided with facilities as nearly identical as possible. Each kitchen station will be equipped with 2 double burner stove and a power socket. Sink and fridges will be provided on sharing basis. More details, if any, will be provided in due course.
参赛者将获得尽可能几乎相同的设施。每个厨房将配备 2 个双炉灶和一个电源插座。将在共享的基础上提供水槽和冰箱。如有更多细节，将在适当时候提供。

- Competitors must bring their own plates.

参赛者必须携带自己的盘子。

- No supplementary equipment will be available. Competitors must bring all their required items. The organizers will not be responsible for loss or breakage of competitors' belongings.

没有辅助设备。参赛者必须携带所有必需品。· 主办方不对竞争对手的财物损失或破损负责。

- Notes for pre-preparation for the hot cooking competition:

预备热菜烹饪比赛的注意事项

- Basic sauces, stock and dough's can be brought in. 可以带入基本的酱汁，汤料和面团
- 80% of all raw food can be trimmed, cut or marinated, while the balance 20% has to be done on the spot. 80%的生食材料可以切割或腌制，而20%的余量必须在现场完成
- Judging will take into account the condition of the kitchen after your turn. 评委将考虑到参赛结束后厨房的状况。
- Everything on the plate must be edible. 盘子上的所有东西都必须是可以食用的
- Fish must be brought ready to cook, gutted and scalded, not portion. 鱼类必须准备好去内脏和鳞片，而不是分切

The following items are permitted to be brought in at certain stages of production:

参赛者允许带入以下个食材项目

- Salad 沙拉 - Can be cleaned and washed but not portioned 可以清洗但不能分配
- Vegetables / Fruits 蔬菜/水果 - Peeled but not cooked 去皮但不煮熟
- Pastas & Dough 意大利面和面团 - Can be prepared but not cooked 可以准备但不能煮熟
- Fish/Seafood/Shellfish 鱼/海鲜/贝类- Cleaned, filleted but not portioned or cooked 清洁，切成薄片但未分切或煮熟
- Lamb/Beef/Chicken 羊肉/牛肉/鸡肉- Can be portioned but not cooked 可以切成小分开但不能煮熟
- Mousses 摩丝 - Need to be made in the kitchen, (minced items allowed) 需要在厨房里制作，（食材允许切碎）
- Marinated Proteins 腌制蛋白质 - Pre-marinating of protein is permitted 蛋白质允许预先腌制

- Sauces 酱汁 - Can be reduced but not finished or seasoned 不可调味
- Stocks 汤底 - Can be brought into competition kitchen 允许带入
- Dressings 沙拉酱 - To be made in competition kitchen 要在现场厨房做
- Coulis 菜泥 - Puree can be brought in but needs to be finished in competition 可以带入原浆但需要在现场厨房完成
- Sponges 海绵 - Can be pre-made but not cut or shaped 可以预先制作但不能切割或成型

HINTS AND TIPS 提示和技巧

Particular attention should be paid to the following: 应特别注意以下几点

- ✓ Originality – new ideas 创意 - 新想法
- ✓ Numerical harmonizing of meat and garnishes 肉类和装饰品的数值协调
- ✓ Practical size of portion (cost control) 实际成分 (成本控制)
- ✓ The character of the showpiece should be respected 应该尊重展品的特征
- ✓ Proper color presentation and flavor combination 适当的色彩呈现和风味组合
- ✓ Presenting a natural appetizing look 呈现自然美味的外观
- ✓ The use of clear jelly for seafood should be considered 应考虑使用透明果冻制作海鲜
- ✓ The use of tan jelly for meat should be considered 应考虑使用棕褐色果冻作为肉类
- ✓ Only well coated food (jelly aspic) should be on cold food 只有涂好的食物 (果冻小食) 应该是冷食
- ✓ Food prepared hot but displayed cold should be glazed with jelly (aspic) 食物准备热但显示冷应该用果冻 (肉冻) 上釉
- ✓ Sauce boats should only be filled half and the sauce light coated with aspic 酱汁应该只填充一半 , 酱汁光涂上肉冻
- ✓ Use only crystal clear fish jelly for fish and meat jelly for red meat, poultry and game 仅使用水晶般清澈的鱼糜作为鱼冻, 肉冻用于红肉 , 家禽
- ✓ Properly cooked meat (not too rare) should be presented 应该提供适当煮熟的肉 (不太生)
- ✓ Sliced meat to be presented properly in (arrange in order or size) 切好的肉 (要按顺序或大小排列)
- ✓ Only precisely cut vegetables should be presented 只应提供精确切割的蔬菜
- ✓ Use paper only under food that has been deep fat fried 仅在油炸的食物下使用纸张
- ✓ Food prepared hot should not be presented on buffet platters or aspic mirror 热菜食物不应放在自助展示盘或肉冻镜上

- ✓ Eggs should only be served on glass, porcelain or glazed dish 鸡蛋只能放在玻璃，瓷器或釉面盘上
- ✓ Platted portions must be in proportion to the dish itself and to the number of people specified. 分份必须与餐具本身和指定人数成比例
- ✓ In general portion weight should be in keeping with the norms of accepted practice 一般来说，部分重量应符合公认惯例的规范
- ✓ Meat sliced should be served with the carved surface upwards and not left as when carved. 切成薄片的肉应该与切时的表面一起向上
- ✓ If fruit is used to garnish meat, it should be cut into small pieces or sliced thinly Beads of jelly on meat or trimming do not make a good impression and should be carefully removed 如果用水果来装饰肉类，应将其切成小块或切成薄片。在肉上切割或修剪的遗留，应小心取出
- ✓ Participants should not set their aim too high and abide by fundamental cleanliness and practicality as far as possible in their work 参赛者不应将目标定得过高，并尽可能在工作中遵守基本的清洁和实用性
- ✓ All exhibits should be identified by their proper names, both on exhibition table and on entry form. 所有展品都应在展览台和报名表上以其专有名称标明
- ✓ Finally, the punctual presentation of each exhibit at the appointed time is a matter of urgent necessity. 最后，在指定时间准时呈现每个展览是一个迫切需要的问题

To contact the Organizing Chairman at:

Contact person: **Chef Peter Chan PJK PJM**

联系筹委会主席：联系人 Chef Peter Chan PJK PJM

Mobile No 手机号码: +6012 4733432

Email 电子邮件: wschanpeter@gmail.com

Email 电子邮件: doc@battleofthechefs.com.my

Or at the Secretariat: 或者在秘书处

Miss Khor Ying Jia

Mobile No 手机号码: +6012 5115172

Email 电子邮件: yingjia.pjcc@gmail.com

Email 电子邮件: secretariat@battleofthechefs.com.my



每个厨房的 首选品牌

有了MAGGI®的烹饪援助，厨师们可以享受增添菜肴浓郁的口感，正宗的风味和新鲜天然成分的香气，这是您最了解的唯一方式。从中获取灵感，展示您的招牌菜肴，用MAGGI®实现您的创作，因为它总是更美味。

