



2017 世界粵菜廚皇大賽

2017 WORLD MASTER CHEFS COMPETITION FOR CANTONESE CUISINE

賽事簡介及賽制

EVENT INFORMATION、RULES & REGULATIONS

主辦單位

世界粵菜廚皇協會

Organizer :

World Master Chefs Association for Cantonese Cuisine

特別支持單位

中國烹飪協會

Special Supporting Organization:

Chinese Cuisine Association

承辦單位

香港餐務管理協會

Appointed Organizer:

The Association for Hong Kong Catering Services Management Ltd

協辦單位

香港旅遊發展局

中華廚藝學院

香港蔬菜及魚類統營處

Co-organizers :

Hong Kong Tourism Board

Chinese Culinary Institute

Hong Kong Vegetable & Fish Marketing Organization

支持單位

廣東烹飪協會

現代管理(飲食)專業協會

香港餐飲聯業協會

稻苗學會

香港廚師協會

群生飲食技術人員協會

中廚師協會

Supporting Organizations :

Quangdong Pengren Association

Association of Restaurant Managers

HK Federation of Restaurants & Related Trades Ltd

Institution of Dining Art

Hong Kong Chefs Association

Kwan Sang Catering Professional Employee Association

Hong Kong Chinese Chefs Association

贊助單位

李錦記集團有限公司

香港中華煤氣有限公司

新世界集團慈善基金

中原薈

太古可口可樂(香港)

Sponsoring Organizations :

Lee Kum Kee Group

Towngas The Hong Kong and China Gas Company Ltd.

New World Group Charity Foundation

Centaline Club

Swire Coca-Cola Beverages HK Ltd

(排名不分先後 listed not in particular order)

【引言 Introduction】

世界粵菜廚皇協會是一個以弘揚粵菜文化，搭建國際廚藝交流平臺，提高粵菜烹飪技巧及藝術水準為宗旨的國際性組織。

World Master Chefs Association for Cantonese Cuisine (WMACC) is an international association aiming at promoting Cantonese cuisine culture; as a platform facilitating international culinary exchange and raising the standard of Cantonese culinary skills.

世界粵菜廚皇大賽是粵菜界的盛事，作為一種文化傳承，它將每兩年在世界著名的城市舉行。2017年世界粵菜廚皇大賽將在香港隆重舉行，通過這個技藝的交流平臺，進一步提高粵菜水準，增強業界及大眾對粵菜的認知，培訓優秀粵菜廚師，為世界尋找粵菜的廚皇，為粵菜的文化尋找薪火傳人。讓世界更懂欣賞粵菜，將粵菜推向世界！

World Masters Chefs Competition for Cantonese Cuisine is destined to be a biennial Cantonese Cuisine event taking place in mega city around the world. The “**2017 World Master Chefs Competition for Cantonese Cuisine**” will be hosted in Hong Kong. This event will be serving as an exchange platform to uplifting the standard of Cantonese Cuisine, enhancing industry and community knowledge, providing learning experience for Cantonese chefs from the world, crowning our next World Master Chefs of Cantonese Cuisine, and passing the torch to our next generation chefs. Let’s the world enjoying Cantonese Cuisine better, and let’s Cantonese Cuisine widely spread to the world!

【說明 Remarks】

本屆大賽以新派粵菜熱盤為主題，以下是本屆大賽的競賽細則，大賽組委會對以下細則擁有修改、調整、刪除及最終的解釋權利，各參賽隊伍不得異議。

The theme of this competition is Modern Cantonese Main Course. Following are the rules and regulations for your reference. The organizer reserves the right to make changes to these rules and regulations as deemed appropriate and reserves the right of interpretation. Competitors signing up for this competition must accept and agree to be abided by these rules and regulations.

【賽事及相關排程 Competition and Related Arrangement】

一·比賽時間 Competition Schedule	
比賽定於	: 2017年9月6日至7日舉行，為期兩天
選手報到及簡報時間	: 2017年9月5日（比賽前一天）
頒獎日期	: 2017年9月7日
Competition Dates	: 6 th -7 th September, 2017, a 2-day competition
Reporting & Briefing Date	: 5 th September 2017 (the day before competition date)
Award Ceremony	: 7 th September 2017
其他活動安排容後公佈	Other programs will be announced in due course
二·比賽地點 Competition Venue	
	<p>【中華廚藝學院名氣堂廚房】</p> <p>地址：香港南區薄扶林道145號薄扶林訓練中心綜合大樓七樓</p> <p>Chinese Culinary Institute</p> <p>Address: 7/F, Pokfulam Complex, 145 Pok Fu Lam Road, Hong Kong</p>
三·參賽報名 Entry Requirements	
3.1	<p>參賽資格及組隊要求 Competitor Eligibility</p> <ul style="list-style-type: none"> ➤ 歡迎世界各地粵菜選手參賽； <p>This competition welcomes international and local Cantonese chefs to join;</p> <ul style="list-style-type: none"> ➤ 參賽選手必須於2017年9月1日年滿二十五周歲或以上，及有不少於三年專業的廚務烹飪經驗； <p>Competitors need to be 25 years old or above on September 1st 2017, with no less than 3 years of professional chef experience;</p> <ul style="list-style-type: none"> ➤ 報名為隊制：二位廚師為一隊，其中一人為主賽手； <p>Team Composition: 2 professional chefs as a team, one as the key player;</p> <ul style="list-style-type: none"> ➤ 各參賽地區可因應報名情況決定是否舉辦遴選賽，及自訂遴選賽規則； <p>Each participating countries or regions should decide on whether selection round is needed, and should decide on their own rules and regulations.</p>
3.2	<p>報名方式 Application</p> <ul style="list-style-type: none"> ➤ 參賽者須於2017年5月31日前通過電郵、傳真或郵遞報名資料至大賽組委會； <p>Interested applicants should send in completed application by email, fax or mail on or before 2017 May 31st ;</p>

	<ul style="list-style-type: none"> ➤ 參賽者所遞交的資料被確定後，不允許隨意更改或替換；如確實有修改需要，參賽者需於 2017 年 7 月 31 日前以書面或電郵方式通知組委會，並說明具體原因； Upon acceptance of application, for any change of information or competitors, must inform the organizer in writing stating the reason for change by email on or before July 31st, 2017. ➤ 如報名隊伍超過 100 隊，大會將於截止報名後兩星期內以電郵向各隊伍確認報名情況。 If more than 100 entries are received, organizer will confirm your application within two weeks after application deadline through email.
<p>3.3</p>	<p>參賽費用（每隊）及住宿安排 Registration Fee (per team) and Accommodation Arrangement</p> <ul style="list-style-type: none"> ➤ 每隊選手參賽費用：港幣\$ 780 (美金\$100) Registration Fee per Team: HK\$780 (US\$100) ➤ 海外隊伍比賽期間住宿：大會將為選手安排標準規格住宿，費用每位 HK\$900 (3 晚雙人房，含早餐)；隊伍亦可自行安排住宿； Overseas Team Accommodation Arrangement: Organizer provides standard shared room accommodation for each competitor at HK\$900 (3 nights twin sharing with breakfast); or competitors can choose to make their own arrangement.
<p>四·關於賽事 Competition Information</p>	
<p>4.1 4.1.1</p>	<p>比賽規則 Competition Rules 比賽類別 Competition Category 粵菜熱菜 Cantonese Main Course</p> <ul style="list-style-type: none"> ➤ 熱菜的參賽作品最少要以兩種或以上粵菜烹飪方法製作； The Main Courses should be cooked using two or more Cantonese cooking techniques; ➤ 熱菜組選手需於 60 分鐘內完成兩款熱葷：一款肉類、一款海鮮類為主料，烹飪技法與口味各不相同的兩款粵菜熱葷； Each team will have 60 minutes to finish 2 main courses; one using meat and one using seafood; <p>粵菜點心 Cantonese Dim Sum</p> <ul style="list-style-type: none"> ➤ 點心組選手需於 60 分鐘內完成製作兩款點心；參賽作品以最少要以兩種或以上粵式點心方法製作，比如蒸、煎、炸等； Each team will have 60 minutes to finish 2 types of dim sum; the 2 dim sum

<p>4.1.2</p>	<p>dishes should be using 2 or more Cantonese dim sum cooking techniques, for example steaming, pan-frying or deep-frying...etc.</p> <p>基本规则 General Rules</p> <ul style="list-style-type: none"> ➤ 比賽以粵菜的烹調方式進行； The competition should be using Cantonese cooking techniques; ➤ 比賽以支持環保低碳飲食為基礎，因此比賽已選用(香港本地海鮮)和(香港品牌肉類)為主要食材； This is a low carbon footprint based competition, main ingredients including meat and seafood will be provided from Hong Kong; ➤ 完成的菜式必須是熱吃及熟吃； Finished dishes should be served hot and cooked; ➤ 每款菜式以 8 個單份或 2 個例牌、或 1 個例牌及 4 個單份形式呈現，每個單份需滿足 1 人食用量，每個例牌需滿足 4 人食用量，以供評委評判及大會拍照專用； Each main course should be served in 8 individual servings or 2 plates for 4-person; or 1 plate for 4-person plus 4 individual servings; for judging and photo taking; ➤ 餐盤上所呈現的裝盤飾品應可食用及不過於浪費； All decorations on plate should be edible and should not be overdone; ➤ 參賽選手可於比賽前 15 分鐘佈置工作枱及檢查食材； Teams are allowed entering the competition area 15 minutes before the start of competition to set-up their working table and examine their ingredients; ➤ 參賽作品不能有任何廣告或宗教成份； Any advertising or religious element included in the dish is not allowed; ➤ 大會於現場會安排工作人員協助各參賽選手。 Organizer will arrange working staff to assist each team.
<p>4.2</p>	<p>比賽食材及食譜 Competition Ingredients & Recipe</p> <ul style="list-style-type: none"> ➤ 比賽的食材(包括肉食、海鮮及蔬菜)及調味料均由大會統一提供； Organizer will provide all competition ingredients (including meat, seafood, and vegetables) and seasonings; ➤ 大會將在比賽 3-4 個月前向確認參賽者提供食材選擇清單； Organizer will provide ingredient list to confirmed teams to choose 3-4 months before the competition dates;

	<ul style="list-style-type: none"> ➤ 選手在報名確認後須在指定期限內與組委會確定所選擇海鮮或肉類為參賽食材； Competitors, upon confirmation of application, should then confirm with the organizer their choice of seafood or meat before deadline; ➤ 選手可自帶特殊材料參加比賽，最多不能超過 5 種，須提前向組委會申報，所申報的材料必須符合香港海關的相關入境規定，如有特別要求必須事先取得大會同意； Competitors can bring their own special ingredients, maximum 5 types; prior approval from organizer is required; all bring-in ingredients should follow the custom requirement of Hong Kong; Other special requirement must inform and have the approval of organizer in advance; ➤ 選手自帶的材料不可是香港地區及相關法律規定的受保護動、植物，也不得使用人工色素和非食品添加劑等物質； Ingredients bring in by competitors cannot be any animal or vegetable under the protection law of Hong Kong; Artificial pigment and Non-food Additives is forbidden.
<p>4.3</p>	<p>廚房設備用具及餐具 Kitchen Facilities, Utensils & Serving Plates</p> <ul style="list-style-type: none"> ➤ 大會將提供廚房設備，用具及餐具清單，容後通告。 Organizer will provide kitchen facilities, utensils and serving plates list in due course.
<p>4.4</p>	<p>獎項設置 Awards</p> <ul style="list-style-type: none"> ➤ 大賽設有 金獎、銀獎、銅獎予成績達到標準的選手，所有參賽者將獲得參賽證書； For those teams that achieved the required standard will receive Good Award, Silver Award, or Bronze Award; all competitors will receive a Participation Certificate; ➤ 全場總成績最高分的前 10 名將獲得“2017 粵菜廚皇”稱號； The top ten score competitors will be crowned “2017 Cantonese Cuisine World Master Chefs”.
<p>4.5</p>	<p>賽場規定 Competition Regulations</p> <ul style="list-style-type: none"> ➤ 每組選手需穿著全套整齊廚師服； All teams must be dressed in tidy full set of chef uniform; ➤ 比賽期間禁止佩戴飾物、吸煙及使用手提電話； Competitors should not wear any jewelry, smoking, or use cell phone during the competition;

- 參賽選手的爐台分配，將以抽籤方式決定；
Competition work station allocation will be determined by drawing lots;
- 參賽選手須於比賽時段提前 30 分鐘報到；賽前 15 分鐘開始準備工作；
All competitors need to report to the competition kitchen at least 30 minutes before and start preparation 15 minutes before the competition time;
- 每組選手有 60 分鐘時間進行比賽；
Each team has 60 minutes to finish the 2 main courses;
- 當比賽結束，所有進行中的動作應立即停止，選手須清理比賽現場和撤出自帶物品；如需延時，須徵得現場評委同意後方可進行；
When the time is up, all competitors should stop cooking; competitors should clean up the station and clear out their own belongings; any time extension will need to be granted by judges;
- 參賽選手若未能在規定時間內完成比賽項目將會被扣分。超時 5 分鐘以內扣 3 分，5 分鐘後每超 1 分鐘扣 3 分；延時超過 15 分鐘未完成的作品即不予以評分，並須立刻停止製作；
Competitors who failed to complete within the set time limit, points will be deducted. 3 points will be deducted for the first 5 minutes overtime; and subsequently 3 points will be deducted for each minute overtime; after 15 minutes of time extension, the dishes will not be judged and competitors will be asked to cease cooking;
- 組委會提供公開展示區予選手展示參賽作品。
The dishes will be displayed at the Display Area for photography.