



THE 24TH FHC CHINA INTERNATIONAL CULINARY ARTS COMPETITION 第二十四届FHC中国国际烹饪艺术比赛 RULES REGULATIONS 比赛规则

20-22 / November / 2022

2022年11月20-22日

Shanghai New International Expo Centre

上海新国际博览中心

版本截至2022年10月25日，主办方将不时根据赛事组委会要求进行部分内容的调整和修正，敬请留意！

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MESSAGE OF WELCOME 欢迎词



Greeting to our friends in Asia

What great news that we have competitions back on our agenda, thank you to China's due diligence, the pandemic COVID-19 is under control and the doors are open to chefs competing against chefs for the ultimate reward and recognition in our profession, a WorldChefs medal.

Food and Hotel China, has been around for a number of years, this is the 24th FHC to be conducted in Shanghai and the program is fantastic. 5 major categories to showcase the skills of many local talented chefs and be judges by their peers.

Speaking of the jury, these are well trained professional chefs who have been through the WorldChefs judging seminar to ensure a level playing field for every competitor.

FHC has moved through the ranks over many years and the competition is the premium event in China at present, some 1000 competitors roll in to the event to compete in Culinary Art, Western and Chinese hot cookery, Pastry and the highly chased after title to be the best Young Chefs Team in their challenge.

WorldChefs are proud to be associated with this Culinary Extravaganza where the skills of not only China on a show but also their surrounding neighbours. These talented chefs, will put everything on the line under the scrutiny of some finical jury.

Look forward to catching up to each and everyone of you in November, and don't be afraid to come and say 'Hello' as arms are open wide for you !

In Culinary Friendship.

向亚洲的朋友们致以亲切的问候：

比赛重新提上日程真是绝佳的好消息，感谢中国的尽职调查，让新冠疫情得到控制，竞赛的大门已为各位敞开，厨师们将在这里为获取专业领域中终极的奖励与认可—WorldChefs 的奖章而相互竞争。

FHC 上海环球食品展已开展多年，即将迎来第二十四届的 FHC 中国国际烹饪艺术比赛十分出色，本次比赛共有 5 大主要类别，以展示许多才华横溢的当地厨师们的烹饪技能，并由同行们共同评判。

谈及评审团，比赛评审团是由训练有素的专业厨师组成，他们已获得 WorldChefs 评审研讨会的认可，以确保为每位选手提供一个公平的竞争环境。

FHC 烹饪比赛已跻身世界烹饪赛事前列多年，目前该比赛是中国的主要赛事，近 1000 名选手参加了比赛，赛事以烹饪艺术、中西式现场烹饪及烘焙甜品为主要项目，让选手们在比赛中奋力角逐以从诸多挑战者中脱颖而出，成为最好的年轻厨师团队！

WorldChefs 很荣幸能联合举办这场烹饪盛宴，在这里不仅展示了中国厨师们的技能，同时也展示了邻国厨师们的风采。这些才华横溢的厨师们将在最终评审中尽数呈现自己的厨艺。

期待在 11 月份与各位见面，无畏挑战，比赛的大门将一直为你们敞开！

祝友谊长存！



Dr. Rick Stephen CMC Hon.

Rick Stephen 博士

Chairman of WorldChefs Culinary Committee

世界厨师联合会赛事委员会主席

Honorary Chairman - 2022 FHC Culinary Arts Competition

2022 FHC 中国国际烹饪艺术大赛荣誉主席

MESSAGE OF WELCOME 欢迎词



Dear contestants and jury,

First of all, on behalf of the Organizing Committee of the 24th FHC China International Culinary Arts Competition, I sincerely welcome chefs all over the world.

It is literally excited to see the FHC China International Culinary Technology Competition entering its 24th birthday; the original intention of this event was to train young chefs and strengthen the communication between Chinese chefs and the world chef community to promote the development of Western cuisine in China. Since 2015, the FHC China International Culinary Arts Competition has become the only certified intercontinental event of the World Chefs Association in China, attracting many contestants worldwide. The number of participants is increasing, and the quality and internationalism of the competition are constantly improving, which leads this competition become the largest and most influential western cooking event in China.

The fast-paced world and diverse culinary industry nowadays call for enhanced exchanges between different cultures and creative ideas. During the three-day competition, the contestants will compete in 28 classed competitions including scene cooking and display. There is no doubt that such competitive competitions will provide valuable opportunities for young chefs to communicate, inspire and learn from each other. We encourage everyone to think, learn and improve through the competition, not just focus on the medals.

Finally, I would like to thank every friend who has been with the FHC China International Culinary Arts Competition for 24 years. Without your contribution, there won't be success today. At the same time, I would like to thank all the referees who participated in the 24th China International Culinary Arts Competition. Thank you for your participation as well as payments.

Wish all the contestants get good results!

尊敬的参赛选手和裁判团成员：

首先，我代表第二十四届 FHC 中国国际烹饪艺术大赛组委会，衷心的欢迎来自海内外的厨师朋友们。

我们非常激动的看到 FHC 中国国际烹饪技术大赛踏入 24 岁的生日；这项赛事创办的初衷就是培养青年厨师，加强中国厨师和世界厨师界的交流从而促进中国西餐烹饪的发展。至 2015 起 FHC 中国国际烹饪艺术大赛成为世界厨师联合会 (WorldChefs) 在中国的唯一认证洲际性赛事，吸引了更多来自世界各国的选手参加，参赛人数不断增加，让大赛品质和国际性不断提升，成为在中国最大规模，最具有影响力的西餐烹饪赛事。

当今快速发展的世界和多元化的烹饪行业呼吁加强不同文化和创意观念之间的密切交流。在为期三天的大赛中，参赛选手将在包含现场烹饪及展评在内的 31 个赛题中进行角逐。毫无疑问，这样的竞技大赛将为年轻厨师提供宝贵机会、在不同烹饪文化间进行交流、获得灵感和相互学习。我们鼓励大家通过大赛不断思考，学习和改进，而不仅仅在于奖牌。

最后，我要感谢陪伴 FHC 中国国际烹饪艺术大赛走过二十四年的每一位朋友，没有你们的付出，不会有今天的成功。同时再次感谢参与第二十四届中国国际烹饪艺术大赛的所有裁判，感谢大家的参与付出。

预祝参赛选手取得好成绩！



Clinton Zhu

朱一帆

Organizing Chairman | FHC China Culinary Arts Competition
FHC 中国国际烹饪艺术大赛组委会主席
WorldChefs International Judge
世界厨师联合会国际级裁判
Founder | FAN Culinary Education
扬帆烹饪教育创始人

MESSAGE OF WELCOME 欢迎词



Dear Friends and Colleagues,

Greetings from Shanghai and the organizing committee of the 2022 edition of Food Hospitality China, celebrating 24 years of culinary competition.

It's been a dark and challenging for us all but FHC stands a beacon on light shining a bright future ahead for our industry.

Culinary competitions of this caliber and size are rare and they present all culinary professionals and students alike with a unique learning opportunities to network together and learn from one another by sharing ideas and observing new cooking techniques, plating styles, flavor combinations, making new friends and contacts and so much more the list is endless.

Worldchefs accredited Judges will be on hand offering expert advice to all who compete in this annual must attend mega culinary event.

Friends, as professionals in the F&B arena we all know that across our industry today there is an ever increasing and alarming lack of focus on fundamental & foundational cooking skills. To help to stem the tide, once again the FHC committee has decided to take a leading role to steer a change in our competition format by running a new and very exciting competition program for Young Chefs.

All the information is inside this rule book. Without question the open categories for all chefs will be as compelling as always and to add to the excitement. Don't miss the culinary event of the year!

So, we welcome you to the City of Shanghai and the 2022 Food Hospitality Asia Culinary Challenge.

致各界朋友以及业界同仁，

这是一封来自上海大都市和 2022 年 FHC 国际烹饪艺术比赛组委会的问候，同时热烈庆祝烹饪艺术比赛 24 周年。

历经风雨和挑战，而 FHC 作为一座灯塔，始终照亮着我们行业的光明前景。

与我们同等规模和参赛人数的比赛可谓寥寥，这样的比赛汇聚烹饪行业内的佼佼者与学生，提供独一无二的机会，使大家分享彼此的想法，观察和学习别人的烹饪技巧、摆盘手法和食材搭配方式，结交新的朋友，以及更多数不尽的收获。对于许多选手来说，这场比赛是一场不容错过的厨届年度盛事。世界厨师联合会认证的裁判们从各地赶赴现场，为所有的选手们提供最专业的建议和意见。

朋友们，作为餐饮行业的专业人士，我们注意到了许多人对最根本和基础的烹饪技巧缺乏重视。为了改变这样的现状，组委会再一次决定率先做出变革，对以往的比赛形式进行调整，为青年厨师举办新的比赛项目。

本届 FHC 中国国际烹饪艺术比赛，意在使选手们能够更加注重培养自己的基础烹饪技能。

所有的信息都可在这本赛事手册中查询。面向所有厨师的公开组别比赛项目将一如既往地引人注目，激烈程度可想而知。千万不要错过今年的烹饪盛会！

最后，欢迎你来到上海以及 2022 年 FHC 中国国际烹饪艺术比赛。



Jacqueline Qiu

邱琼

Head Judge - FHC Culinary Arts Competition
FHC 烹饪艺术比赛 赛事裁判长



General Competition Rules and Regulations

Entrants will be disqualified if there is any violation of the following rules and regulations

General Rules and Regulations:

Please read the following information carefully. Failure to comply with these rules and regulations will result in disqualification.

- 1) The referee's assessments are regarded as final judgements, and no objection can be raised by participants.
- 2) The competition is open to chefs from all over the world, regardless of their nationality.
- 3) Participants must ensure that the name or logo and pattern of the companies to which they belong are not allowed appearing during the judging process. The above pattern and text can only be placed after the judgement is over.
- 4) Once registered, if the player is unable to participate due to his own reasons, no refund will be given.
- 5) Participants should immediately notify the organizer of the unforeseen circumstances leading to the absent of the competition.
- 6) The organizer will not be responsible for any damage and loss of the participants' utensils, works and equipment.
- 7) Participants should be present at their competition site before the closing time in order to prepare for the evacuation of exhibits and utensils.
- 8) The organizer reserves the right to cancel, change or supplement to the rules and regulations.
- 9) The organizer shall have the right to use the name, portrait, personal data, menu card content, food pictures, live photos of the contestants generated from the competition for free to carry out relevant publicity activities, including but not limited to pre competition warm-up, post competition review, live broadcast and special area of the competition.
- 10) Participants should pay compensation for the loss and damage of the items provided by the organizer.

Confirmation of the Registration:

Once the registration is confirmed, entrant will receive the following information:

- 1) Registration confirmation letter.
- 2) Competition procedure and schedule.
- 3) TWO Recipe Cards for each competition item. The recipe card for the competition must be completed in accordance with the following rules: At the time of registration, the organizer will provide a printed version of the content of the recipe card submitted by players online. After confirmation, the signature is needed to the organizer. Please note: All recipe cards must be submitted to the organizer online in Chinese and English. It is printed clearly by the organizer. Please do not print or write the name of the school or restaurant or company on the recipe card.
- 4) Entry fee. The registration fee for each competition is 250 yuan, and participants must complete the payment before the registration deadline.

For the detail information of the payment, please refer to the 11th pages.

Organizer has the final authority for explanation.



大赛总规则和条例

若有任何违反行为，将被取消大赛资格

总则和条例：

参赛者请仔细阅读本大赛规则和条例，若有任何违反行为，将被取消大赛资格。

- 1) 裁判评定为最终决定，参赛者不得提出异议。
- 2) 大赛面向各国厨师，不论其国籍，均可参赛。
- 3) 参赛选手必须确保在裁判评判过程中不得出现含有其所属单位的名称或标志和图案，评判结束后可摆放上述图案和文字。
- 4) 一经报名，若因选手自身原因无法参赛，不得退款。
- 5) 参赛选手由于不可预见的情况而需取消大赛，应立即通知主办单位。
- 6) 主办单位对选手的用具、参赛作品和设备的损坏和损失概不负责。
- 7) 在活动闭馆前，参赛选手应全程位于大赛现场，以便准备撤离展品和用具。
- 8) 主办单位保留对本规则和条例取消、更改或补充的权利。
- 9) 主办方有权无偿使用缘于赛事所产生的包括但不限于参赛者的姓名、肖像、个人资料、菜谱卡内容、菜品图片、现场照片等进行相关赛事宣传活动，包括但不限于赛前预热、赛后回顾、赛事直播及赛事专区。
- 10) 选手对于丢失和损坏主办方提供的物品需照价赔偿。

报名确认：

报名一经确认，主办方将通过短信、邮件或是微信选手群通知参赛者，获取如下资料信息：

- 1) 报名确认信。
- 2) 大赛程序及时间表。
- 3) 每项参赛类别有二份菜谱卡。必须按照以下细则：在注册登记报到时，主办方将提供选手在线提交菜谱卡内容的印刷版。确认无误后签字提交给主办方。请注意：所有菜谱卡，都须以中英文形式在线提交给主办方。由主办方统一打印清楚。请不要在菜谱卡上打印或写上单位或饭店的名称。
- 4) 参赛费用。每项参赛类别收取报名费 250 元人民币，参赛者须在报名截止日前完成支付。
有关交费事项请参见第十一页。

主办单位有最终解释权！



Registration:

All Participants must register at the 2022FHC Chef Competition Reporting Hall, Entrance Hall 2, Shanghai Pudong New International Expo Centre (crossing of Luoshan Road and Huamu Road) from November 18-19, 2022 (10:00 am to 4:00 pm).

Participants who take part in more than one class only need to register once.

Participants are required to present the completed recipe card at the time of registration. If the participant does not submit the completed recipe card, one point will be deducted.

At the time of registration, entrants will receive the following items:

- 1) Participants' badges are distinguished through competition items, they must wear badges throughout the competition.
- 2) Participants must wear chef's uniform throughout the competition.

Competition uniform:

Participants are required to wear the standard chef uniforms provided by the organizer and wear the badges. The uniforms do not contain any signs, patterns and texts that may indicate the units of the contestants. Only the badge numbers are displayed. Participants are required to wear standard chef's hat and shoes (prepared by the participants themselves), and shall not contain any logo, pattern or words that may indicate the company of the participants.

Referee:

Participants and their facilitators are not allowed to talk to the referee on the day of the competition, either before or during the judgement.

Schedule:

All participants should participate in the competition according to the specified time. If you fail to participate in the competition on time, the player will be automatically disqualified.

Set Up Completion:

Before the entrant completes the work, the badge card and the recipe card without the name of the entrant's unit should be placed correctly in front of the work.

Judging Sessions:

Participants are not allowed to enter the competition area during the referee's judgement.

Clearing:

- 1) After the judgement, all the competition works will display for audience to look over. However, due to the limitation of exhibition space, preference will be given to displays which are awarded.
- 2) Damaged exhibits are to be cleared away by contestants at the end of the day after 16:00.
- 3) The organizer reserved the right to dispose of any exhibit after the judging has been completed without prior notice to the contestant.
- 4) Please DO NOT pour garbage or greasy dirt into the sink, once found the participant will be disqualified.



注册登记：

参赛者须于 2022 年 11 月 18-19 日（上午 10:00 ~ 下午 4:00），至上海浦东新国际博览中心（花木路罗山路路口）2 号入口大厅 2022FHC 厨师比赛报道处登记。

一名选手只需登记一次。

登记时，参赛者须出示填妥的菜谱卡。如果参赛者没有递交填好的菜谱卡将被扣掉一分。

登记时，参赛者将收到下列物品：

- 1) 按比赛项目区分的参赛者胸卡，参赛者须在整个比赛过程中佩带胸卡。
- 2) 比赛用厨师服，参赛者须在整个比赛过程中穿着厨师服。

比赛制服：

参赛者须穿着主办方提供的标准厨师制服并佩戴好参赛胸卡，制服不含任何可能暗示参赛选手所属单位的标志、图案和文字，只许显示胸卡编号。

参赛者须穿着标准厨师帽及厨师鞋（由参赛者自行准备），不得含有任何可能暗示参赛选手所属单位的标志、图案和文字。

裁判：

参赛者及其协助者在比赛当天，无论是评判前或评判期间不可与裁判交谈。

时间表：

所有参赛者应根据规定的时间参加比赛。若未能按时参加比赛，该选手将被自动取消比赛资格。

参赛作品放置：

在参赛者完成作品离开展台之前，应将胸卡及不带有参赛者所属单位名称的菜谱卡正确地摆放在作品前。

评比期间：

在裁判评判期间，参赛者不得进入比赛区域。

赛后清理：

- 1) 裁判评判后，所有参赛作品将继续陈列以供观众参观。由于场地有限，将优先展放比赛获奖的作品。
- 2) 损坏的参赛作品由参赛者在比赛结束当天 16:00 以后清理。
- 3) 主办单位在评判结束后保留对参赛作品的处置权，恕不事先通知参赛者。
- 4) **请不要将垃圾及油污倒入水槽中，一旦发现将取消比赛资格。**

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食饮在线

买·卖就是这样简单

500,000 实名认证买家数据库

臻选 6,000 家诚信供应商

集团买家专属定制服务



扫码加客服微信



食饮采购通

上千品类 一键采购



食饮采购通小程序



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设备及器具清单 Equipment & Appliances List

(主办方将不时更新 The organizer will update from time to time)

Western & Chinese Cooking: Flat induction cooker, electric stove, combi oven, refrigerator, freezer.

Pastry & Bakery: Combi oven, microwave, induction cooker, blast Freezers, freezer, horizontal Refrigerated refrigerator, crisper & open-hearth furnace, proofer, dough batch, chef cooking machine.

中西餐个人赛: 平面电磁炉, 凹面电磁炉, 电面火炉, 万能蒸烤箱, 冷藏冰箱, 冷冻冰箱

烘焙甜品赛: 万能蒸烤箱, 电磁炉, 急速冷冻柜, 冷冻冰箱, 冷藏操作台, 酥皮机, 平炉醒发一体机, 打面机, 厨师机

中西餐个人赛:

场地设立 18 个操作台, 每个操作台为 4 米 *2.5 米。放置 3 台平面电磁炉和 1 台凹面电磁炉, 一台面火炉, 一台万能蒸烤箱, 配置家用插座一个;

烘焙甜品赛:

场地设立 10 个操作台, 每个操作台为 3 米 *2.5 米。参加面包烘焙现场制作的选手共用一个操作台。每个操作台配备 2 台厨师机, 1 台卧式冷藏操作台, 1 个平面电磁炉和配置家用插座。

公共区域设立: 2 台万能蒸烤箱、5 台醒发箱 + 热风炉 + 烤炉一体机、3 台三层六盘瓦赫烤箱 (每层配石板, 蒸汽及烟罩)、3 台热风炉烤箱、4 台 10 盘急速冷冻柜、3 台 36 盘上下独立醒发箱、30 个 400*600 标准规格烤盘。

Many thanks for the all sponsors! 感谢所有赞助商

更新至 2022 年 10 月 25 日

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RULES & REGULATIONS 大赛规则及条例



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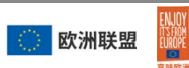
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CUISINE CHALLENGE

A. CULINARY ART DISPLAYS

烹饪挑战赛

烹饪艺术 - 展评类

Class A-01

FRUIT & VEGETABLE CARVING – DISPLAY

食蔬水果雕刻 - 展评

COMPETITION RULES AND REGULATIONS

比赛规则和条例

- 1) To make up own banquet compositions of own fresh fruits and/or vegetables, combining various products with one design.
- 2) Participants should pursue maximum balance of combination, including balance of concept and contents, color pallet and highly artistic performance of all elements of the composition accounting to specific conditions.
- 3) Design shall be carved from raw exclusively and the height of the items should not exceed 120cm.
- 4) The competitors have 60 mins to assemble their displays on the exhibition table.
- 5) Table space allotted: 90cm x 90cm.

- 1) 参赛者需要使用不同的蔬菜和水果雕刻制作一组作品。
- 2) 参赛者需要体现作品的主题和内容。
- 3) 作品高度不能超过 120 厘米。
- 4) 参赛者需要在 60 分钟内完成组装。
- 5) 展示桌的尺寸为 90 厘米 x 90 厘米。



JUDGING CRITERIA 评判标准

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

Degree of difficulty

Judgment is primary based on the artistic work but also on the degree of difficulty and effort expended.

0-20 points

Artistic achievement

Balance, scale, proportion and suitability.

0-30 points

Work involved

The competence and expert work involved in the execution and/or preparation of the exhibit.

0-20 points

Fine detailed carving

Judgment is based on utilized and maximum of detail and the quality and skills executed.

0-20 points

Creativity and Originality

Artistic should be original and creative.

0-10 points

参赛作品最高得分 100 分（无 0.5 分计分）

难度系数

裁判将根据作品的艺术性、完美感及难度系数进行评判。

0-20 分

艺术效果

平衡性、美观性、恰当的对称比例。

0-30 分

专业技能

在作品制作和 / 或预备过程中的运用到的专业技能。

0-20 分

精细雕刻

裁判将根据作品的精细度、雕刻品质、技能熟练度进行评判。

0-20 分

创意及原创性

必须为具有创意的原创作品。

0-10 分



CUISINE CHALLENGE

A. CULINARY ART DISPLAYS

烹饪挑战赛

烹饪艺术 - 展评类

Class A-02

WESTERN THREE COURSES MENU - DISPLAY

西式三道菜 - 展评

COMPETITION RULES AND REGULATIONS

比赛规则和条例

- 1) To display three western main Course, displayed cold.
- 2) Each course should be individually plated and complete with garnishes.
- 3) Brief description of the displays to be available for judges' reference
- 4) All food items must be glazed with aspic.
- 5) Table space allotted: 90cm X 90cm. Ornaments & wares prepared by competitors.

- 1) 展示一套西式三道菜，开胃菜，主菜和甜品；全部以冷的形式展示。
- 2) 必须使用独立盘子摆放并配有装饰。
- 3) 需要放置菜牌和配方表供裁判评判参考。
- 4) 所有菜品必须使用 Aspic 做保鲜处理。
- 5) 展示桌的尺寸为 90 厘米 X 90 厘米，展台装饰及器皿自带。



JUDGING CRITERIA 评判标准

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

Composition

Attention to details, finished appearance, proportion & symmetry.

Ingredients and side dishes must be in harmony with the main piece as to quantity, taste and colour. For classical dishes, the original recipe is applicable.

0-30 points

Correct Professional Preparation

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

Appropriate culinary preparation free of unnecessary ingredients.

Dishes conceived hot but exhibited cold, and all cold dishes, must be glazed with aspic (for preservation purposes only)

0-30 points

Presentation / Innovation

Display must be structured, organised, elegant and not excessively colored.

It should be original, creative and appetising. Innovative techniques or tools should be used.

0-30 points

Serving Arrangement

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

Bases using inedible products are not allowed.

0-10 points

参赛作品最高得分 100 分（无 0.5 分计分）

菜品的整体结构

精致度、完成后的观赏、比例及对称。

配料和附加菜在数量、口味和色泽搭配上，必须与主菜协调一致。

典型菜必须采用原始菜谱。

0-30 分

规范的制作流程

高超的技术，精确及稳定的手艺。

请不要使用不必要的原材料装盘；作品以热菜创作构思，冷盘形式展示；

为使作品易保存，全部冷盘展示必须使用肉冻做表面光滑处理。

0-30 分

菜品呈现和创意

作品必须体现出其结构性、组织性、优美及不过份着色，并具备原创性、

创意及提升人食欲；可引用创新的技巧及用具。

0-30 分

菜品上菜实用性

必须正确展示所要求的份量，并且是实用的、可稳当出菜的。

不允许使用人造装饰。

0-10 分



CUISINE CHALLENGE

A. CULINARY ART DISPLAYS

烹饪挑战赛

烹饪艺术 - 展评类

Class A-03

TAPAS/ FINGER FOOD - DISPLAY

塔帕斯 / 西式手指餐 - 展评

COMPETITION RULES AND REGULATIONS

比赛规则和条例

- 1) To display 6 different kinds of finger foods.
- 2) Each kind to have 4 portions (total 24 pieces), 3 are to be hot finger foods displayed cold and 3 cold finger foods displayed cold.
- 3) Can be on one platter or individually plated.
- 4) Brief description of the displays to be available for judges reference.
- 5) All food items must be glazed with aspic.
- 6) Table space allotted: 90cm X 90cm. Ornaments & wares prepared by competitors.

- 1) 展示系列 6 种不同的手指餐，以冷的形式展示。
- 2) 每个品种做 4 份，共计 24 份。3 款热手指餐冷展示，3 款冷手指餐冷展示。
- 3) 展示可以单独器皿摆放，也可以用大盘摆放。
- 4) 需要放置菜牌和配方表供裁判评判参考。
- 5) 所有菜品必须使用 Aspic 做保鲜处理。
- 6) 展示桌的尺寸为 90 厘米 x 90 厘米，展示装饰和器皿自带。



JUDGING CRITERIA 评判标准

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

Composition

Attention to details, finished appearance, proportion & symmetry.

Ingredients and side dishes must be in harmony with the main piece as to quantity, taste and colour. For classical dishes, the original recipe is applicable.

0-30 points

Correct Professional Preparation

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

Appropriate culinary preparation free of unnecessary ingredients.

Dishes conceived hot but exhibited cold, and all cold dishes, must be glazed with aspic (for preservation purposes only)

0-30 points

Presentation / Innovation

Display must be structured, organised, elegant and not excessively colored.

It should be original, creative and appetising. Innovative techniques or tools should be used.

0-30 points

Serving Arrangement

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

Bases using inedible products are not allowed.

0-10 points

参赛作品最高得分 100 分（无 0.5 分计分）

菜品的整体结构

精致度、完成后的观赏、比例及对称。

配料和附加菜在数量、口味和色泽搭配上，必须与主菜协调一致。

典型菜必须采用原始菜谱。

0-30 分

规范的制作流程

高超的技术，精确及稳定的手艺。

请不要使用不必要的原材料装盘；作品以热菜创作构思，冷盘形式展示；

为使作品易保存，全部冷盘展示必须使用肉冻做表面光滑处理。

0-30 分

菜品呈现和创意

作品必须体现出其结构性、组织性、优美及不过份着色，并具备原创性、

创意及提升人食欲；可引用创新的技巧及用具。

0-30 分

菜品上菜实用性

必须正确展示所要求的份量，并且是实用的、可稳当出菜的。

不允许使用人造装饰。

0-10 分

WESTERN CUISINE CHALLENGE

B. WESTERN HOT COOKING CATEGORIES (UNDER 25 YOUNG CHEF)

西式烹饪挑战赛

西式现场烹饪 - 25 岁以下青年厨师组

For individual hot cooking categories, competitors must prepare and present, within 70 minutes, 1 main course dish for two (2) persons in western style. The dish must be presented on two (2) plates with appropriate garnish.

西式现场烹饪项目，选手必须在 70 分钟内完成 2 人份的主菜，菜品在 2 个独立的盘中呈现。

Class B-01

YOUNG CHEF TEAM CHALLENGE

青年厨师组现场烹饪（共两位）

COMPETITION RULES AND REGULATIONS 比赛规则和条例

- 1) A team of two young chefs, two young chefs should below 25 years (Born after 1997.11.8)
- 2) TWO portions each of a cold or hot appetizer and a hot main course are to be prepared (total 4 plates)
- 3) Competitors must prepare ALL ingredients, garnishes and sauces.
- 4) Appetizer to be served from 50 minutes, end to 60 minutes. Main Course to be served from 60 minutes, end to 70 minutes.
- 5) Dishes must be presented individually, freestyle, with appropriate starches and garnish.
- 6) Recipe required in the kitchen during competition.
- 1) 一组有 2 位青年厨师组成，年龄 25 岁以下。
- 2) 2 人份西式套餐由冷或热的开胃菜和热主菜组成，共放入 4 个盘中呈现。
- 3) 选手需要自带所有食材，配菜，沙司。
- 4) 开胃菜在比赛的第 50 分钟出菜，第 60 分钟结束出菜。主菜在比赛的第 60 分钟出菜，第 70 分钟结束出菜。
- 5) 菜肴以单人份呈现，自由式主题，主菜需搭配淀粉类和配菜。
- 6) 配方菜谱卡需提供给组委会

NOTES 比赛注意事项

- 1) Salads-cleaned, washed, not portioned
- 2) Vegetables or fruits can be cleaned, peeled, washed, not cut to portion, not cooked (tomatoes may be blanched and peeled and broad beans may be shelled), no vegetable purees
- 3) Pasta/doughs - prepared, not cooked
- 4) Fish/seafood/shellfish - cleaned, filleted, not portioned, not cooked
- 5) Meats/poultry- deboned, not portioned, not trimmed, sausages has to be done in the kitchen, no grinded meat can be brought in, bones may be cut into small pieces.
- 6) Mousses -must be made during the competition
- 7) Sauces-reduced, not finished or seasoned
- 8) Stocks - not seasoned are allowed
- 9) Dressings-must be made during the competition
- 10) Coulis-non seasoned puree allowed, must be finished during the competition
- 11) Pastry sponge-can be brought in but not cut or shaped

All competitors have to prepare their own induction cooking utensils and ingredients for the competition. Competitors must leave the work station in a neat and tidy condition; this is part of the judging criteria. The Organiser will not be responsible for any loss or breakage of utensils

- 1) 色拉类 - 可清洗，不可份切
- 2) 蔬菜和水果类 - 可清洗，可去皮，不可份切，不可烹饪，番茄可以去皮，蚕豆可剥皮，蔬菜泥不可带。
- 3) 意大利面团 - 可带入，不可烹饪
- 4) 鱼类 / 海鲜类 / 贝壳类 - 可清洗，可去骨，不可份切，不可烹饪。
- 5) 肉类 / 家禽类 - 可去骨，不可份切，不可修清，香肠类需在现场完成，肉糜类不可带入现场，骨头类可以切小块带入。
- 6) 慕斯类 - 必须现场制作
- 7) 酱汁类 - 可浓缩，不可调味
- 8) 基础汤类 - 不可调味
- 9) 冷沙司类 - 必须现场制作
- 10) 稀果酱类 - 不可调味，必须现场完成
- 11) 海绵蛋糕类 - 可带入，不可分切成型

所有选手需准备好适用于电磁炉的锅具，并准备好所有食材。选手离开比赛厨房区域时，必须保证厨房整洁卫生，这是作为评审部分。选手需自行保管自带的工具，如丢失组委会不承担任何责任。

JUDGING CRITERIA

PRACTICAL HOT COOKING

Mise En Place

Planned arrangement of materials for trouble-free working and service. Correct utilization of working time to ensure punctual completion. Clean, proper working methods during will also be judged as well as conditions after leaving the kitchen.

0-5 points

Correct Professional Preparation

Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be practical, acceptable methods that exclude unnecessary ingredients. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables. Working skill and kitchen organization.

0-20 points

Hygiene and Food Waste

Please review the guidelines on Food Hygiene and Food Waste under WORLDCHEFS FOOD SAFETY REGULATIONS in the next section of this competition rulebook.

0-10 points

Service

The punctual delivery of each entry at the appointed time is a matter of urgent necessity. The kitchen jury will determine if the fault of the service if any is the kitchen or service team and recommend any point reductions. The full points will be awarded if service flow smoothly and dishes come out on time from the kitchen.

0-5 points

Presentation

Clean arrangement, with no artificial garnish and no time-consuming arrangements. Exemplary plating to ensure an appetizing appearance, there should be no repetition of ingredient, shapes and colour as well as cooking techniques between the different dishes.

0-10 points

Taste

The typical taste of the food should be preserved. The dish must have appropriate taste, seasoning, quality, and flavour, the dish should conform to today's standard of nutritional values

0-50 points

评审准则

热食烹饪

厨房准备工作

有计划地安排食材以确保工作和服务的流畅。正确利用工作时间，确保准时完成。工作期间的清洁卫生，正确的工作方法也将被评判，包括离开厨房时。

0-5 分

专业正确的食材操作流程

正确的食物基本准备工作，与当今的现代烹饪艺术相一致。准备应该是实用的，可以接受的方法，排除不必要的成分。所有食材都应使用适当的烹饪技术，包括淀粉和蔬菜。工作技能和厨房组织能力。

0-20 分

卫生及食物浪费

请在本竞赛规则手册的下一部分查阅《世界厨师联合会食品安全条例》中有关食品卫生和食品浪费的指引。

0-10 分

服务

在指定的时间准时交付每一个作品是紧急的而有必要性的。厨房评审团将决定是否厨房或服务团队的服务失误，并建议分数的扣除。如果服务顺利，菜肴准时从厨房端出，则可获得满分。

0-5 分

菜肴的呈现

干净的布置，没有人工装饰，浪费时间的装饰品。优异的装盘，以确保一个开胃的外观，不应该有重复的成分，形状和颜色以及不同菜肴采用不同的烹饪技术。

0-10 分

口味

食物的特有味道应该保存下来。这道菜必须有适当的味道、调料、质量和味道，这道菜肴应该符合当今的营养价值标准。

0-50 分

kühlbarra® 库巴乐



BARRAMUNDI 班帝鱼



- 鲜美多汁
- 比三文鱼更鲜嫩
- 比银鳕鱼更清爽
- 适合煎，烤，低温
- BAP 认证



澳洲原装进口 | 西澳深海出产

WESTERN CUISINE CHALLENGE

B. WESTERN HOT COOKING CATEGORIES (UNDER 25 YOUNG CHEF)

西式烹饪挑战赛

西式现场烹饪 - 25 岁以下青年厨师组

For individual hot cooking categories, competitors must prepare and present, within 50 minutes, 1 main course dish for two (2) persons in western style. The dish must be presented on two (2) plates with appropriate garnish.
西式现场烹饪项目，选手必须在 50 分钟内完成 2 人份的主菜，菜品在 2 个独立的盘中呈现。

Class B-02

YOUNG CHEF KULBARRA BARRAMUNDI WESTERN MAIN COUSE

澳洲班帝鱼西式主菜烹饪 - 青年组

COMPETITION RULES AND REGULATIONS 比赛规则和条例

- 1) Kulbarra Barramundi at approximately 400g+ will be provided by the Organiser as the main ingredient.
- 2) Competitor's choice of accompaniments and garnishes to compliment the fish
- 3) Appropriate sauce (can be more than one) to be served.
- 4) Recipe required in the kitchen during competition.
- 1) 组委会提供 2 包，每包各 200 克的班帝鱼鱼柳（共计 400 克，每包有 2 块）作为主要食材（选手必须使用）。
- 2) 选手自选配菜搭配主食材
- 3) 选手自选沙司（可用多种沙司）
- 4) 配方菜谱卡需提供给组委会

NOTES 比赛注意事项

- 1) Salads-cleaned, washed, not portioned
- 2) Vegetables or fruits can be cleaned, peeled, washed, not cut to portion, not cooked (tomatoes may be blanched and peeled and broad beans may be shelled), no vegetable purees
- 3) Pasta/doughs - prepared, not cooked
- 4) Fish/seafood/shellfish - cleaned, filleted, not portioned, not cooked
- 5) Meats/poultry- deboned, not portioned, not trimmed, sausages has to be done in the kitchen, no grinded meat can be brought in, bones may be cut into small pieces.
- 6) Mousses -must be made during the competition
- 7) Sauces-reduced, not finished or seasoned
- 8) Stocks - not seasoned are allowed
- 9) Dressings-must be made during the competition
- 10) Coulis-non seasoned puree allowed, must be finished during the competition
- 11) Pastry sponge-can be brought in but not cut or shaped

All competitors have to prepare their own induction cooking utensils and ingredients for the competition. Competitors must leave the work station in a neat and tidy condition; this is part of the judging criteria. The Organiser will not be responsible for any loss or breakage of utensils

- 1) 色拉类 - 可清洗，不可份切
- 2) 蔬菜和水果类 - 可清洗，可去皮，不可份切，不可烹饪，番茄可以去皮，蚕豆可剥皮，蔬菜泥不可带。
- 3) 意大利面团 - 可带入，不可烹饪
- 4) 鱼类 / 海鲜类 / 贝壳类 - 可清洗，可去骨，不可份切，不可烹饪。
- 5) 肉类 / 家禽类 - 可去骨，不可份切，不可修清，香肠类需在现场完成，肉糜类不可带入现场，骨头类可以切小块带入。
- 6) 慕斯类 - 必须现场制作
- 7) 酱汁类 - 可浓缩，不可调味
- 8) 基础汤类 - 不可调味
- 9) 冷沙司类 - 必须现场制作
- 10) 稀果酱类 - 不可调味，必须现场完成
- 11) 海绵蛋糕类 - 可带入，不可分切成型

所有选手需准备好适用于电磁炉的锅具，并准备好所有食材。选手离开比赛厨房区域时，必须保证厨房整洁卫生，这是作为评审部分。选手需自行保管自带的工具，如丢失组委会不承担任何责任。

JUDGING CRITERIA

PRACTICAL HOT COOKING

Mise En Place

Planned arrangement of materials for trouble-free working and service. Correct utilization of working time to ensure punctual completion. Clean, proper working methods during will also be judged as well as conditions after leaving the kitchen.

0-5 points

Correct Professional Preparation

Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be practical, acceptable methods that exclude unnecessary ingredients. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables. Working skill and kitchen organization.

0-20 points

Hygiene and Food Waste

Please review the guidelines on Food Hygiene and Food Waste under WORLDCHefs FOOD SAFETY REGULATIONS in the next section of this competition rulebook.

0-10 points

Service

The punctual delivery of each entry at the appointed time is a matter of urgent necessity. The kitchen jury will determine if the fault of the service if any is the kitchen or service team and recommend any point reductions. The full points will be awarded if service flow smoothly and dishes come out on time from the kitchen.

0-5 points

Presentation

Clean arrangement, with no artificial garnish and no time-consuming arrangements. Exemplary plating to ensure an appetizing appearance, there should be no repetition of ingredient, shapes and colour as well as cooking techniques between the different dishes.

0-10 points

Taste

The typical taste of the food should be preserved. The dish must have appropriate taste, seasoning, quality, and flavour, the dish should conform to today's standard of nutritional values

0-50 points

评审准则

热食烹饪

厨房准备工作

有计划地安排食材以确保工作和服务的流畅。正确利用工作时间，确保准时完成。工作期间的清洁卫生，正确的工作方法也将被评判，包括离开厨房时。

0-5 分

专业正确的食材操作流程

正确的食物基本准备工作，与当今的现代烹饪艺术相一致。准备应该是实用的，可以接受的方法，排除不必要的成分。所有食材都应使用适当的烹饪技术，包括淀粉和蔬菜。工作技能和厨房组织能力。

0-20 分

卫生及食物浪费

请在本竞赛规则手册的下一部分查阅《世界厨师联合会食品安全条例》中有关食品卫生和食品浪费的指引。

0-10 分

服务

在指定的时间准时交付每一个作品是紧急的而有必要性的。厨房评审团将决定是否厨房或服务团队的服务失误，并建议分数的扣除。如果服务顺利，菜肴准时从厨房端出，则可获得满分。

0-5 分

菜肴的呈现

干净的布置，没有人工装饰，浪费时间的装饰品。优异的装盘，以确保一个开胃的外观，不应该有重复的成分，形状和颜色以及不同菜肴采用不同的烹饪技术。

0-10 分

口味

食物的特有味道应该保存下来。这道菜必须有适当的味道、调料、质量和味道，这道菜肴应该符合当今的营养价值标准。

0-50 分

WESTERN CUISINE CHALLENGE

B. WESTERN HOT COOKING CATEGORIES (UNDER 25 YOUNG CHEF)

西式烹饪挑战赛

西式现场烹饪 - 25 岁以下青年厨师组

For individual hot cooking categories, competitors must prepare and present, within 50 minutes, 1 main course dish for two (2) persons in western style. The dish must be presented on two (2) plates with appropriate garnish.

西式现场烹饪项目，选手必须在 50 分钟内完成 2 人份的主菜，菜品在 2 个独立的盘中呈现。

Class B-03

LBF YOUNG CHEF AUSTRALIAN BEEF WESTERN MAIN COURSE

丽德尔西式澳洲牛肉主菜烹饪 - 青年组

COMPETITION RULES AND REGULATIONS 比赛规则和条例

- 1) Australian Angus Beef Sirloin at approximately 600g+ will be provided by the Organiser as the main ingredient.
- 2) Competitor's choice of accompaniments and garnishes to compliment the Beef.
- 3) Appropriate sauce (can be more than one) to be served.
- 4) Recipe required in the kitchen during competition.
- 1) 组委会提供重量在 600 克的丽德尔澳洲安格斯西冷作为主要食材（选手必须使用）
- 2) 选手自选配菜搭配主食材
- 3) 选手自选沙司（可用多种沙司）
- 4) 配方菜谱卡需提供给组委会

NOTES 比赛注意事项

- 1) Salads-cleaned, washed, not portioned
- 2) Vegetables or fruits can be cleaned, peeled, washed, not cut to portion, not cooked (tomatoes may be blanched and peeled and broad beans may be shelled), no vegetable purees
- 3) Pasta/doughs - prepared, not cooked
- 4) Fish/seafood/shellfish - cleaned, filleted, not portioned, not cooked
- 5) Meats/poultry- deboned, not portioned, not trimmed, sausages has to be done in the kitchen, no grinded meat can be brought in, bones may be cut into small pieces.
- 6) Mousses - must be made during the competition
- 7) Sauces-reduced, not finished or seasoned
- 8) Stocks - not seasoned are allowed
- 9) Dressings-must be made during the competition
- 10) Coulis-non seasoned puree allowed, must be finished during the competition
- 11) Pastry sponge-can be brought in but not cut or shaped

All competitors have to prepare their own induction cooking utensils and ingredients for the competition. Competitors must leave the work station in a neat and tidy condition; this is part of the judging criteria. The Organiser will not be responsible for any loss or breakage of utensils

- 1) 色拉类 - 可清洗，不可份切
- 2) 蔬菜和水果类 - 可清洗，可去皮，不可份切，不可烹饪，番茄可以去皮，蚕豆可剥皮，蔬菜泥不可带。
- 3) 意大利面团 - 可带入，不可烹饪
- 4) 鱼类 / 海鲜类 / 贝壳类 - 可清洗，可去骨，不可份切，不可烹饪。
- 5) 肉类 / 家禽类 - 可去骨，不可份切，不可修清，香肠类需在现场完成，肉糜类不可带入现场，骨头类可以切小块带入。
- 6) 慕斯类 - 必须现场制作
- 7) 酱汁类 - 可浓缩，不可调味
- 8) 基础汤类 - 不可调味
- 9) 冷沙司类 - 必须现场制作
- 10) 稀果酱类 - 不可调味，必须现场完成
- 11) 海绵蛋糕类 - 可带入，不可分切成型

所有选手需准备好适用于电磁炉的锅具，并准备好所有食材。选手离开比赛厨房区域时，必须保证厨房整洁卫生，这是作为评审部分。选手需自行保管自带的工具，如丢失组委会不承担任何责任。

JUDGING CRITERIA

PRACTICAL HOT COOKING

Mise En Place

Planned arrangement of materials for trouble-free working and service. Correct utilization of working time to ensure punctual completion. Clean, proper working methods during will also be judged as well as conditions after leaving the kitchen.

0-5 points

Correct Professional Preparation

Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be practical, acceptable methods that exclude unnecessary ingredients. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables. Working skill and kitchen organization.

0-20 points

Hygiene and Food Waste

Please review the guidelines on Food Hygiene and Food Waste under WORLDCHefs FOOD SAFETY REGULATIONS in the next section of this competition rulebook.

0-10 points

Service

The punctual delivery of each entry at the appointed time is a matter of urgent necessity. The kitchen jury will determine if the fault of the service if any is the kitchen or service team and recommend any point reductions. The full points will be awarded if service flow smoothly and dishes come out on time from the kitchen.

0-5 points

Presentation

Clean arrangement, with no artificial garnish and no time-consuming arrangements. Exemplary plating to ensure an appetizing appearance, there should be no repetition of ingredient, shapes and colour as well as cooking techniques between the different dishes.

0-10 points

Taste

The typical taste of the food should be preserved. The dish must have appropriate taste, seasoning, quality, and flavour, the dish should conform to today's standard of nutritional values

0-50 points

评审准则

热食烹饪

厨房准备工作

有计划地安排食材以确保工作和服务的流畅。正确利用工作时间，确保准时完成。工作期间的清洁卫生，正确的工作方法也将被评判，包括离开厨房时。

0-5 分

专业正确的食材操作流程

正确的食物基本准备工作，与当今的现代烹饪艺术相一致。准备应该是实用的，可以接受的方法，排除不必要的成分。所有食材都应使用适当的烹饪技术，包括淀粉和蔬菜。工作技能和厨房组织能力。

0-20 分

卫生及食物浪费

请在本竞赛规则手册的下一部分查阅《世界厨师联合会食品安全条例》中有关食品卫生和食品浪费的指引。

0-10 分

服务

在指定的时间准时交付每一个作品是紧急的而有必要性的。厨房评审团将决定是否厨房或服务团队的服务失误，并建议分数的扣除。如果服务顺利，菜肴准时从厨房端出，则可获得满分。

0-5 分

菜肴的呈现

干净的布置，没有人工装饰，浪费时间的装饰品。优异的装盘，以确保一个开胃的外观，不应该有重复的成分，形状和颜色以及不同菜肴采用不同的烹饪技术。

0-10 分

口味

食物的特有味道应该保存下来。这道菜必须有适当的味道、调料、质量和味道，这道菜肴应该符合当今的营养价值标准。

0-50 分



EWEN



PASTA



意大利原装进口



意文直条形意大利面

- 精选优质杜兰小麦，传统意式工艺制成
高密度、高蛋白、高精度
- 口感顺滑，结实耐煮，营养丰富
- 可满足不同场景烹饪需求

美味·健康

WESTERN CUISINE CHALLENGE

B. WESTERN HOT COOKING CATEGORIES (UNDER 25 YOUNG CHEF)

西式烹饪挑战赛

西式现场烹饪 - 25 岁以下青年厨师组

For individual hot cooking categories, competitors must prepare and present, within 50 minutes, 1 main course dish for two (2) persons in western style. The dish must be presented on two (2) plates with appropriate garnish.

西式现场烹饪项目，选手必须在 50 分钟内完成 2 人份的主菜，菜品在 2 个独立的盘中呈现。

Class B-04

YOUNG CHEF WESTERN PASTA MAIN COURSE

西式意文意大利面主菜烹饪 - 青年组

COMPETITION RULES AND REGULATIONS 比赛规则和条例

- 1) PKT Spaghetti & Panne will be provided by the Organiser as the main ingredient.
- 2) To prepared free style hand-made fresh pasta dish for 2 portions within 50 minutes.
- 3) Competitors must bring their own food ingredients.
- 4) Recipe required in the kitchen during competition.
- 5) Competitors must bring their own plates. These plates can be collected once judging is done.
- 1) 主办方将提供 1 包 Spaghetti, 1 包 Panne 意大利面给予选手选择使用（选手必须使用）
- 2) 选手需在 50 分钟内制作 2 人份的意大利面主菜
- 3) 选手需要自带所有食材，配菜，沙司
- 4) 配方菜谱卡需提供给组委会
- 5) 选手需自带餐盘，裁判评审完后选手自行回收

NOTES 比赛注意事项

- 1) Salads-cleaned, washed, not portioned
- 2) Vegetables or fruits can be cleaned, peeled, washed, not cut to portion, not cooked (tomatoes may be blanched and peeled and broad beans may be shelled), no vegetable purees
- 3) Pasta/doughs - prepared, not cooked
- 4) Fish/seafood/shellfish - cleaned, filleted, not portioned, not cooked
- 5) Meats/poultry- deboned, not portioned, not trimmed, sausages has to be done in the kitchen, no grinded meat can be brought in, bones may be cut into small pieces.
- 6) Mousses -must be made during the competition
- 7) Sauces-reduced, not finished or seasoned
- 8) Stocks - not seasoned are allowed
- 9) Dressings-must be made during the competition
- 10) Coulis-non seasoned puree allowed, must be finished during the competition
- 11) Pastry sponge-can be brought in but not cut or shaped

All competitors have to prepare their own induction cooking utensils and ingredients for the competition. Competitors must leave the work station in a neat and tidy condition; this is part of the judging criteria. The Organiser will not be responsible for any loss or breakage of utensils

- 1) 色拉类 - 可清洗，不可份切
- 2) 蔬菜和水果类 - 可清洗，可去皮，不可份切，不可烹饪，番茄可以去皮，蚕豆可剥皮，蔬菜泥不可带。
- 3) 意大利面团 - 可带入，不可烹饪
- 4) 鱼类 / 海鲜类 / 贝壳类 - 可清洗，可去骨，不可份切，不可烹饪。
- 5) 肉类 / 家禽类 - 可去骨，不可份切，不可修清，香肠类需在现场完成，肉糜类不可带入现场，骨头类可以切小块带入。
- 6) 慕斯类 - 必须现场制作
- 7) 酱汁类 - 可浓缩，不可调味
- 8) 基础汤类 - 不可调味
- 9) 冷沙司类 - 必须现场制作
- 10) 稀果酱类 - 不可调味，必须现场完成
- 11) 海绵蛋糕类 - 可带入，不可分切成型

所有选手需准备好适用于电磁炉的锅具，并准备好所有食材。选手离开比赛厨房区域时，必须保证厨房整洁卫生，这是作为评审部分。选手需自行保管自带的工具，如丢失组委会不承担任何责任。

JUDGING CRITERIA

PRACTICAL HOT COOKING

Mise En Place

Planned arrangement of materials for trouble-free working and service. Correct utilization of working time to ensure punctual completion. Clean, proper working methods during will also be judged as well as conditions after leaving the kitchen.

0-5 points

Correct Professional Preparation

Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be practical, acceptable methods that exclude unnecessary ingredients. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables. Working skill and kitchen organization.

0-20 points

Hygiene and Food Waste

Please review the guidelines on Food Hygiene and Food Waste under WORLDCHefs FOOD SAFETY REGULATIONS in the next section of this competition rulebook.

0-10 points

Service

The punctual delivery of each entry at the appointed time is a matter of urgent necessity. The kitchen jury will determine if the fault of the service if any is the kitchen or service team and recommend any point reductions. The full points will be awarded if service flow smoothly and dishes come out on time from the kitchen.

0-5 points

Presentation

Clean arrangement, with no artificial garnish and no time-consuming arrangements. Exemplary plating to ensure an appetizing appearance, there should be no repetition of ingredient, shapes and colour as well as cooking techniques between the different dishes.

0-10 points

Taste

The typical taste of the food should be preserved. The dish must have appropriate taste, seasoning, quality, and flavour, the dish should conform to today's standard of nutritional values

0-50 points

评审准则

热食烹饪

厨房准备工作

有计划地安排食材以确保工作和服务的流畅。正确利用工作时间，确保准时完成。工作期间的清洁卫生，正确的工作方法也将被评判，包括离开厨房时。

0-5 分

专业正确的食材操作流程

正确的食物基本准备工作，与当今的现代烹饪艺术相一致。准备应该是实用的，可以接受的方法，排除不必要的成分。所有食材都应使用适当的烹饪技术，包括淀粉和蔬菜。工作技能和厨房组织能力。

0-20 分

卫生及食物浪费

请在本竞赛规则手册的下一部分查阅《世界厨师联合会食品安全条例》中有关食品卫生和食品浪费的指引。

0-10 分

服务

在指定的时间准时交付每一个作品是紧急的而有必要性的。厨房评审团将决定是否厨房或服务团队的服务失误，并建议分数的扣除。如果服务顺利，菜肴准时从厨房端出，则可获得满分。

0-5 分

菜肴的呈现

干净的布置，没有人工装饰，浪费时间的装饰品。优异的装盘，以确保一个开胃的外观，不应该有重复的成分，形状和颜色以及不同菜肴采用不同的烹饪技术。

0-10 分

口味

食物的特有味道应该保存下来。这道菜必须有适当的味道、调料、质量和味道，这道菜肴应该符合当今的营养价值标准。

0-50 分



欧萨意大利 阿波罗大米



意大利原装进口



意大利烩饭材料

来自欧洲的高品质大米

颗粒饱满，口感醇正，劲道弹牙

赋予烩饭奶油般的绵绸口感



WESTERN CUISINE CHALLENGE

B. WESTERN HOT COOKING CATEGORIES (UNDER 25 YOUNG CHEF)

西式烹饪挑战赛

西式现场烹饪 - 25 岁以下青年厨师组

For individual hot cooking categories, competitors must prepare and present, within 50 minutes, 1 main course dish for two (2) persons in western style. The dish must be presented on two (2) plates with appropriate garnish.

西式现场烹饪项目，选手必须在 50 分钟内完成 2 人份的主菜，菜品在 2 个独立的盘中呈现。

Class B-05

YOUNG CHEF WESTERN ARBORIO RICE MAIN COURSE

西式欧萨意大利阿波罗大米主菜烹饪 - 青年组

COMPETITION RULES AND REGULATIONS 比赛规则和条例

- 1) ARBORIO RICE at approximately 500g will be provided by the Organiser as the main ingredient.
- 2) To prepared free style arborio rice dish for 2 portions within 50 minutes.
- 3) Competitors must bring their own food ingredients.
- 4) Recipe required in the kitchen during competition.
- 5) Competitors must bring their own plates. These plates can be collected once judging is done.
- 1) 主办方将提供 500 克欧萨意大利阿波罗大米给予选手。（选手必须使用）
- 2) 选手需在 50 分钟内制作 2 人份以欧萨意大利阿波罗大米为主要食材的西式主菜。
- 3) 选手需要自带所有食材，配菜，沙司
- 4) 配方菜谱卡需提供给组委会
- 5) 选手需自带餐盘，裁判评审完后选手自行回收

NOTES 比赛注意事项

- 1) Salads-cleaned, washed, not portioned
- 2) Vegetables or fruits can be cleaned, peeled, washed, not cut to portion, not cooked (tomatoes may be blanched and peeled and broad beans may be shelled), no vegetable purees
- 3) Pasta/doughs - prepared, not cooked
- 4) Fish/seafood/shellfish - cleaned, filleted, not portioned, not cooked
- 5) Meats/poultry- deboned, not portioned, not trimmed, sausages has to be done in the kitchen, no grinded meat can be brought in, bones may be cut into small pieces.
- 6) Mousses -must be made during the competition
- 7) Sauces-reduced, not finished or seasoned
- 8) Stocks - not seasoned are allowed
- 9) Dressings-must be made during the competition
- 10) Coulis-non seasoned puree allowed, must be finished during the competition
- 11) Pastry sponge-can be brought in but not cut or shaped

All competitors have to prepare their own induction cooking utensils and ingredients for the competition. Competitors must leave the work station in a neat and tidy condition; this is part of the judging criteria. The Organiser will not be responsible for any loss or breakage of utensils

- 1) 色拉类 - 可清洗，不可份切
- 2) 蔬菜和水果类 - 可清洗，可去皮，不可份切，不可烹饪，番茄可以去皮，蚕豆可剥皮，蔬菜泥不可带。
- 3) 意大利面团 - 可带入，不可烹饪
- 4) 鱼类 / 海鲜类 / 贝壳类 - 可清洗，可去骨，不可份切，不可烹饪。
- 5) 肉类 / 家禽类 - 可去骨，不可份切，不可修清，香肠类需在现场完成，肉糜类不可带入现场，骨头类可以切小块带入。
- 6) 慕斯类 - 必须现场制作
- 7) 酱汁类 - 可浓缩，不可调味
- 8) 基础汤类 - 不可调味
- 9) 冷沙司类 - 必须现场制作
- 10) 稀果酱类 - 不可调味，必须现场完成
- 11) 海绵蛋糕类 - 可带入，不可分切成型

所有选手需准备好适用于电磁炉的锅具，并准备好所有食材。选手离开比赛厨房区域时，必须保证厨房整洁卫生，这是作为评审部分。选手需自行保管自带的工具，如丢失组委会不承担任何责任。

JUDGING CRITERIA

PRACTICAL HOT COOKING

Mise En Place

Planned arrangement of materials for trouble-free working and service. Correct utilization of working time to ensure punctual completion. Clean, proper working methods during will also be judged as well as conditions after leaving the kitchen.

0-5 points

Correct Professional Preparation

Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be practical, acceptable methods that exclude unnecessary ingredients. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables. Working skill and kitchen organization.

0-20 points

Hygiene and Food Waste

Please review the guidelines on Food Hygiene and Food Waste under WORLDCHefs FOOD SAFETY REGULATIONS in the next section of this competition rulebook.

0-10 points

Service

The punctual delivery of each entry at the appointed time is a matter of urgent necessity. The kitchen jury will determine if the fault of the service if any is the kitchen or service team and recommend any point reductions. The full points will be awarded if service flow smoothly and dishes come out on time from the kitchen.

0-5 points

Presentation

Clean arrangement, with no artificial garnish and no time-consuming arrangements. Exemplary plating to ensure an appetizing appearance, there should be no repetition of ingredient, shapes and colour as well as cooking techniques between the different dishes.

0-10 points

Taste

The typical taste of the food should be preserved. The dish must have appropriate taste, seasoning, quality, and flavour, the dish should conform to today's standard of nutritional values

0-50 points

评审准则

热食烹饪

厨房准备工作

有计划地安排食材以确保工作和服务的流畅。正确利用工作时间，确保准时完成。工作期间的清洁卫生，正确的工作方法也将被评判，包括离开厨房时。

0-5 分

专业正确的食材操作流程

正确的食物基本准备工作，与当今的现代烹饪艺术相一致。准备应该是实用的，可以接受的方法，排除不必要的成分。所有食材都应使用适当的烹饪技术，包括淀粉和蔬菜。工作技能和厨房组织能力。

0-20 分

卫生及食物浪费

请在本竞赛规则手册的下一部分查阅《世界厨师联合会食品安全条例》中有关食品卫生和食品浪费的指引。

0-10 分

服务

在指定的时间准时交付每一个作品是紧急的而有必要性的。厨房评审团将决定是否厨房或服务团队的服务失误，并建议分数的扣除。如果服务顺利，菜肴准时从厨房端出，则可获得满分。

0-5 分

菜肴的呈现

干净的布置，没有人工装饰，浪费时间的装饰品。优异的装盘，以确保一个开胃的外观，不应该有重复的成分，形状和颜色以及不同菜肴采用不同的烹饪技术。

0-10 分

口味

食物的特有味道应该保存下来。这道菜必须有适当的味道、调料、质量和味道，这道菜肴应该符合当今的营养价值标准。

0-50 分



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WESTERN CUISINE CHALLENGE

C. WESTERN HOT COOKING CATEGORIES - PROFESSIONAL

西式烹饪挑战赛

西式现场烹饪 - 专业组

For individual hot cooking categories, competitors must prepare and present, within 50 minutes, 1 main course dish for two (2) persons in western style. The dish must be presented on two (2) plates with appropriate garnish.

西式现场烹饪项目，选手必须在 50 分钟内完成 2 人份的主菜，菜品在 2 个独立的盘中呈现。

Class C-01

PROFESSIONAL NZ MAIMOIA LAMB WESTERN MAIN COURSE

新西兰 Maimoa 羊肉西式主菜烹饪 - 专业组

COMPETITION RULES AND REGULATIONS 比赛规则和条例

- 1) NZ Maimoa lamb rack at approximately 500g+ will be provided by the Organiser as the main ingredient.
- 2) Competitor's choice of accompaniments and garnishes to compliment the Lamb rack.
- 3) Appropriate sauce (can be more than one) to be served.
- 4) Recipe required in the kitchen during competition.
- 1) 组委会提供重量在 500 克的新西兰 Maimoa 带骨法切羊排作为主要食材（选手必须使用）
- 2) 选手自选配菜搭配主食材
- 3) 选手自选沙司（可用多种沙司）
- 4) 配方菜谱卡需提供给组委会

NOTES 比赛注意事项

- 1) Salads-cleaned, washed, not portioned
 - 2) Vegetables or fruits can be cleaned, peeled, washed, not cut to portion, not cooked (tomatoes may be blanched and peeled and broad beans may be shelled), no vegetable purees
 - 3) Pasta/doughs - prepared, not cooked
 - 4) Fish/seafood/shellfish - cleaned, filleted, not portioned, not cooked
 - 5) Meats/poultry- deboned, not portioned, not trimmed, sausages has to be done in the kitchen, no grinded meat can be brought in, bones may be cut into small pieces.
 - 6) Mousses -must be made during the competition
 - 7) Sauces-reduced, not finished or seasoned
 - 8) Stocks - not seasoned are allowed
 - 9) Dressings-must be made during the competition
 - 10) Coulis-non seasoned puree allowed, must be finished during the competition
 - 11) Pastry sponge-can be brought in but not cut or shaped
- All competitors have to prepare their own induction cooking utensils and ingredients for the competition. Competitors must leave the work station in a neat and tidy condition; this is part of the judging criteria. The Organiser will not be responsible for any loss or breakage of utensils

- 1) 色拉类 - 可清洗，不可份切
- 2) 蔬菜和水果类 - 可清洗，可去皮，不可份切，不可烹饪，番茄可以去皮，蚕豆可剥皮，蔬菜泥不可带。
- 3) 意大利面团 - 可带入，不可烹饪
- 4) 鱼类 / 海鲜类 / 贝壳类 - 可清洗，可去骨，不可份切，不可烹饪。
- 5) 肉类 / 家禽类 - 可去骨，不可份切，不可修清，香肠类需在现场完成，肉糜类不可带入现场，骨头类可以切小块带入。
- 6) 慕斯类 - 必须现场制作
- 7) 酱汁类 - 可浓缩，不可调味
- 8) 基础汤类 - 不可调味
- 9) 冷沙司类 - 必须现场制作
- 10) 稀果酱类 - 不可调味，必须现场完成
- 11) 海绵蛋糕类 - 可带入，不可分切成型

所有选手需准备好适用于电磁炉的锅具，并准备好所有食材。选手离开比赛厨房区域时，必须保证厨房整洁卫生，这是作为评审部分。选手需自行保管自带的工具，如丢失组委会不负担任何责任。

JUDGING CRITERIA

PRACTICAL HOT COOKING

Mise En Place

Planned arrangement of materials for trouble-free working and service. Correct utilization of working time to ensure punctual completion. Clean, proper working methods during will also be judged as well as conditions after leaving the kitchen.

0-5 points

Correct Professional Preparation

Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be practical, acceptable methods that exclude unnecessary ingredients. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables. Working skill and kitchen organization.

0-20 points

Hygiene and Food Waste

Please review the guidelines on Food Hygiene and Food Waste under WORLDCHefs FOOD SAFETY REGULATIONS in the next section of this competition rulebook.

0-10 points

Service

The punctual delivery of each entry at the appointed time is a matter of urgent necessity. The kitchen jury will determine if the fault of the service if any is the kitchen or service team and recommend any point reductions. The full points will be awarded if service flow smoothly and dishes come out on time from the kitchen.

0-5 points

Presentation

Clean arrangement, with no artificial garnish and no time-consuming arrangements. Exemplary plating to ensure an appetizing appearance, there should be no repetition of ingredient, shapes and colour as well as cooking techniques between the different dishes.

0-10 points

Taste

The typical taste of the food should be preserved. The dish must have appropriate taste, seasoning, quality, and flavour, the dish should conform to today's standard of nutritional values

0-50 points

评审准则

热食烹饪

厨房准备工作

有计划地安排食材以确保工作和服务的流畅。正确利用工作时间，确保准时完成。工作期间的清洁卫生，正确的工作方法也将被评判，包括离开厨房时。

0-5 分

专业正确的食材操作流程

正确的食物基本准备工作，与当今的现代烹饪艺术相一致。准备应该是实用的，可以接受的方法，排除不必要的成分。所有食材都应使用适当的烹饪技术，包括淀粉和蔬菜。工作技能和厨房组织能力。

0-20 分

卫生及食物浪费

请在本竞赛规则手册的下一部分查阅《世界厨师联合会食品安全条例》中有关食品卫生和食品浪费的指引。

0-10 分

服务

在指定的时间准时交付每一个作品是紧急的而有必要性的。厨房评审团将决定是否厨房或服务团队的服务失误，并建议分数的扣除。如果服务顺利，菜肴准时从厨房端出，则可获得满分。

0-5 分

菜肴的呈现

干净的布置，没有人工装饰，浪费时间的装饰品。优异的装盘，以确保一个开胃的外观，不应该有重复的成分，形状和颜色以及不同菜肴采用不同的烹饪技术。

0-10 分

口味

食物的特有味道应该保存下来。这道菜必须有适当的味道、调料、质量和味道，这道菜肴应该符合当今的营养价值标准。

0-50 分

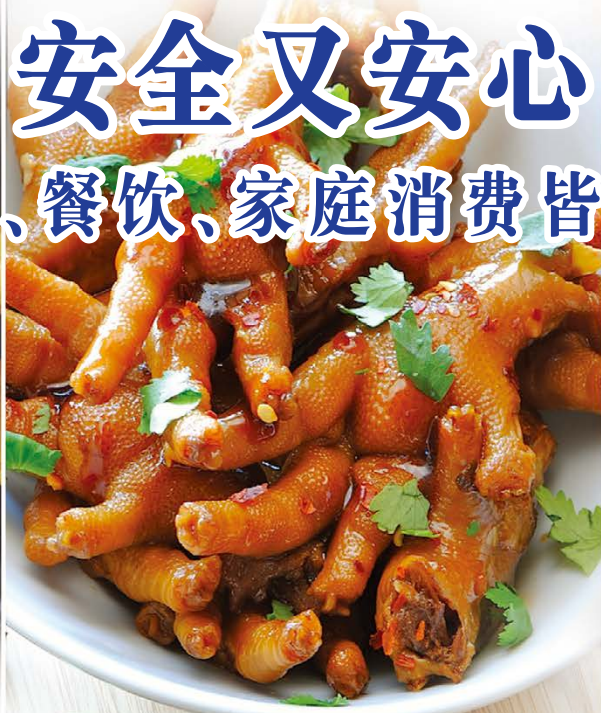


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WESTERN CUISINE CHALLENGE

C. WESTERN HOT COOKING CATEGORIES - PROFESSIONAL

西式烹饪挑战赛

西式现场烹饪 - 专业组

For individual hot cooking categories, competitors must prepare and present, within 50 minutes, 1 main course dish for two (2) persons in western style. The dish must be presented on two (2) plates with appropriate garnish.

西式现场烹饪项目，选手必须在 50 分钟内完成 2 人份的主菜，菜品在 2 个独立的盘中呈现。

Class C-02

PROFESSIONAL U.S. CHICKEN WESTERN MAIN COURSE

美国鸡肉西式主菜烹饪 - 专业组

COMPETITION RULES AND REGULATIONS 比赛规则和条例

- 1) U.S. Whole Chicken at approximately 1200g+ will be provided by the Organiser as the main ingredient.
- 2) Competitor's choice of accompaniments and garnishes to compliment the chicken.
- 3) Appropriate sauce (can be more than one) to be served.
- 4) Recipe required in the kitchen during competition.
- 1) 组委会提供重量在 1200 克以上的美国整鸡作为主要食材（选手必须使用）
- 2) 选手自选配菜搭配主食材
- 3) 选手自选沙司（可用多种沙司）
- 4) 配方菜谱卡需提供给组委会

NOTES 比赛注意事项

- 1) Salads-cleaned, washed, not portioned
 - 2) Vegetables or fruits can be cleaned, peeled, washed, not cut to portion, not cooked (tomatoes may be blanched and peeled and broad beans may be shelled), no vegetable purees
 - 3) Pasta/doughs - prepared, not cooked
 - 4) Fish/seafood/shellfish - cleaned, filleted, not portioned, not cooked
 - 5) Meats/poultry- deboned, not portioned, not trimmed, sausages has to be done in the kitchen, no grinded meat can be brought in, bones may be cut into small pieces.
 - 6) Mousses -must be made during the competition
 - 7) Sauces-reduced, not finished or seasoned
 - 8) Stocks - not seasoned are allowed
 - 9) Dressings-must be made during the competition
 - 10) Coulis-non seasoned puree allowed, must be finished during the competition
 - 11) Pastry sponge-can be brought in but not cut or shaped
- All competitors have to prepare their own induction cooking utensils and ingredients for the competition. Competitors must leave the work station in a neat and tidy condition; this is part of the judging criteria. The Organiser will not be responsible for any loss or breakage of utensils

- 1) 色拉类 - 可清洗，不可份切
- 2) 蔬菜和水果类 - 可清洗，可去皮，不可份切，不可烹饪，番茄可以去皮，蚕豆可剥皮，蔬菜泥不可带。
- 3) 意大利面团 - 可带入，不可烹饪
- 4) 鱼类 / 海鲜类 / 贝壳类 - 可清洗，可去骨，不可份切，不可烹饪。
- 5) 肉类 / 家禽类 - 可去骨，不可份切，不可修清，香肠类需在现场完成，肉糜类不可带入现场，骨头类可以切小块带入。
- 6) 慕斯类 - 必须现场制作
- 7) 酱汁类 - 可浓缩，不可调味
- 8) 基础汤类 - 不可调味
- 9) 冷沙司类 - 必须现场制作
- 10) 稀果酱类 - 不可调味，必须现场完成
- 11) 海绵蛋糕类 - 可带入，不可分切成型

所有选手需准备好适用于电磁炉的锅具，并准备好所有食材。选手离开比赛厨房区域时，必须保证厨房整洁卫生，这是作为评审部分。选手需自行保管自带的工具，如丢失组委会不承担任何责任。

JUDGING CRITERIA

PRACTICAL HOT COOKING

Mise En Place

Planned arrangement of materials for trouble-free working and service. Correct utilization of working time to ensure punctual completion. Clean, proper working methods during will also be judged as well as conditions after leaving the kitchen.

0-5 points

Correct Professional Preparation

Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be practical, acceptable methods that exclude unnecessary ingredients. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables. Working skill and kitchen organization.

0-20 points

Hygiene and Food Waste

Please review the guidelines on Food Hygiene and Food Waste under WORLDCHefs FOOD SAFETY REGULATIONS in the next section of this competition rulebook.

0-10 points

Service

The punctual delivery of each entry at the appointed time is a matter of urgent necessity. The kitchen jury will determine if the fault of the service if any is the kitchen or service team and recommend any point reductions. The full points will be awarded if service flow smoothly and dishes come out on time from the kitchen.

0-5 points

Presentation

Clean arrangement, with no artificial garnish and no time-consuming arrangements. Exemplary plating to ensure an appetizing appearance, there should be no repetition of ingredient, shapes and colour as well as cooking techniques between the different dishes.

0-10 points

Taste

The typical taste of the food should be preserved. The dish must have appropriate taste, seasoning, quality, and flavour, the dish should conform to today's standard of nutritional values

0-50 points

评审准则

热食烹饪

厨房准备工作

有计划地安排食材以确保工作和服务的流畅。正确利用工作时间，确保准时完成。工作期间的清洁卫生，正确的工作方法也将被评判，包括离开厨房时。

0-5 分

专业正确的食材操作流程

正确的食物基本准备工作，与当今的现代烹饪艺术相一致。准备应该是实用的，可以接受的方法，排除不必要的成分。所有食材都应使用适当的烹饪技术，包括淀粉和蔬菜。工作技能和厨房组织能力。

0-20 分

卫生及食物浪费

请在本竞赛规则手册的下一部分查阅《世界厨师联合会食品安全条例》中有关食品卫生和食品浪费的指引。

0-10 分

服务

在指定的时间准时交付每一个作品是紧急的而有必要性的。厨房评审团将决定是否厨房或服务团队的服务失误，并建议分数的扣除。如果服务顺利，菜肴准时从厨房端出，则可获得满分。

0-5 分

菜肴的呈现

干净的布置，没有人工装饰，浪费时间的装饰品。优异的装盘，以确保一个开胃的外观，不应该有重复的成分，形状和颜色以及不同菜肴采用不同的烹饪技术。

0-10 分

口味

食物的特有味道应该保存下来。这道菜必须有适当的味道、调料、质量和味道，这道菜肴应该符合当今的营养价值标准。

0-50 分



WESTERN CUISINE CHALLENGE

C. WESTERN HOT COOKING CATEGORIES - PROFESSIONAL

西式烹饪挑战赛

西式现场烹饪 - 专业组

For individual hot cooking categories, competitors must prepare and present, within 50 minutes, 1 main course dish for two (2) persons in western style. The dish must be presented on two (2) plates with appropriate garnish.
西式现场烹饪项目，选手必须在 50 分钟内完成 2 人份的主菜，菜品在 2 个独立的盘中呈现。

Class C-03

LBF PROFESSIONAL AUSTRALIAN BEEF WESTERN COURSE

丽德尔西式澳洲牛肉主菜烹饪 - 专业组

COMPETITION RULES AND REGULATIONS 比赛规则和条例

- 1) Australian Angus Beef Sirloin at approximately 600g+ will be provided by the Organiser as the main ingredient.
- 2) Competitor's choice of accompaniments and garnishes to complement the Beef.
- 3) Appropriate sauce (can be more than one) to be served.
- 4) Recipe required in the kitchen during competition.
- 1) 组委会提供重量在 600 克的丽德尔澳洲安格斯西冷作为主要食材（选手必须使用）
- 2) 选手自选配菜搭配主食材
- 3) 选手自选沙司（可用多种沙司）
- 4) 配方菜谱卡需提供给组委会

NOTES 比赛注意事项

- 1) Salads-cleaned, washed, not portioned
 - 2) Vegetables or fruits can be cleaned, peeled, washed, not cut to portion, not cooked (tomatoes may be blanched and peeled and broad beans may be shelled), no vegetable purees
 - 3) Pasta/doughs - prepared, not cooked
 - 4) Fish/seafood/shellfish - cleaned, filleted, not portioned, not cooked
 - 5) Meats/poultry- deboned, not portioned, not trimmed, sausages has to be done in the kitchen, no grinded meat can be brought in, bones may be cut into small pieces.
 - 6) Mousses -must be made during the competition
 - 7) Sauces-reduced, not finished or seasoned
 - 8) Stocks - not seasoned are allowed
 - 9) Dressings-must be made during the competition
 - 10) Coulis-non seasoned puree allowed, must be finished during the competition
 - 11) Pastry sponge-can be brought in but not cut or shaped
- All competitors have to prepare their own induction cooking utensils and ingredients for the competition. Competitors must leave the work station in a neat and tidy condition; this is part of the judging criteria. The Organiser will not be responsible for any loss or breakage of utensils

- 1) 色拉类 - 可清洗，不可份切
- 2) 蔬菜和水果类 - 可清洗，可去皮，不可份切，不可烹饪，番茄可以去皮，蚕豆可剥皮，蔬菜泥不可带。
- 3) 意大利面团 - 可带入，不可烹饪
- 4) 鱼类 / 海鲜类 / 贝壳类 - 可清洗，可去骨，不可份切，不可烹饪。
- 5) 肉类 / 家禽类 - 可去骨，不可份切，不可修清，香肠类需在现场完成，肉糜类不可带入现场，骨头类可以切小块带入。
- 6) 慕斯类 - 必须现场制作
- 7) 酱汁类 - 可浓缩，不可调味
- 8) 基础汤类 - 不可调味
- 9) 冷沙司类 - 必须现场制作
- 10) 稀果酱类 - 不可调味，必须现场完成
- 11) 海绵蛋糕类 - 可带入，不可分切成型

所有选手需准备好适用于电磁炉的锅具，并准备好所有食材。选手离开比赛厨房区域时，必须保证厨房整洁卫生，这是作为评审部分。选手需自行保管自带的工具，如丢失组委会不负担任何责任。

JUDGING CRITERIA

PRACTICAL HOT COOKING

Mise En Place

Planned arrangement of materials for trouble-free working and service. Correct utilization of working time to ensure punctual completion. Clean, proper working methods during will also be judged as well as conditions after leaving the kitchen.

0-5 points

Correct Professional Preparation

Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be practical, acceptable methods that exclude unnecessary ingredients. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables. Working skill and kitchen organization.

0-20 points

Hygiene and Food Waste

Please review the guidelines on Food Hygiene and Food Waste under WORLDCHefs FOOD SAFETY REGULATIONS in the next section of this competition rulebook.

0-10 points

Service

The punctual delivery of each entry at the appointed time is a matter of urgent necessity. The kitchen jury will determine if the fault of the service if any is the kitchen or service team and recommend any point reductions. The full points will be awarded if service flow smoothly and dishes come out on time from the kitchen.

0-5 points

Presentation

Clean arrangement, with no artificial garnish and no time-consuming arrangements. Exemplary plating to ensure an appetizing appearance, there should be no repetition of ingredient, shapes and colour as well as cooking techniques between the different dishes.

0-10 points

Taste

The typical taste of the food should be preserved. The dish must have appropriate taste, seasoning, quality, and flavour, the dish should conform to today's standard of nutritional values

0-50 points

评审准则

热食烹饪

厨房准备工作

有计划地安排食材以确保工作和服务的流畅。正确利用工作时间，确保准时完成。工作期间的清洁卫生，正确的工作方法也将被评判，包括离开厨房时。

0-5 分

专业正确的食材操作流程

正确的食物基本准备工作，与当今的现代烹饪艺术相一致。准备应该是实用的，可以接受的方法，排除不必要的成分。所有食材都应使用适当的烹饪技术，包括淀粉和蔬菜。工作技能和厨房组织能力。

0-20 分

卫生及食物浪费

请在本竞赛规则手册的下一部分查阅《世界厨师联合会食品安全条例》中有关食品卫生和食品浪费的指引。

0-10 分

服务

在指定的时间准时交付每一个作品是紧急的而有必要性的。厨房评审团将决定是否厨房或服务团队的服务失误，并建议分数的扣除。如果服务顺利，菜肴准时从厨房端出，则可获得满分。

0-5 分

菜肴的呈现

干净的布置，没有人工装饰，浪费时间的装饰品。优异的装盘，以确保一个开胃的外观，不应该有重复的成分，形状和颜色以及不同菜肴采用不同的烹饪技术。

0-10 分

口味

食物的特有味道应该保存下来。这道菜必须有适当的味道、调料、质量和味道，这道菜肴应该符合当今的营养价值标准。

0-50 分

WESTERN CUISINE CHALLENGE

C. WESTERN HOT COOKING CATEGORIES - PROFESSIONAL

西式烹饪挑战赛

西式现场烹饪 - 专业组

For individual hot cooking categories, competitors must prepare and present, within 50 minutes, 1 main course dish for two (2) persons in western style. The dish must be presented on two (2) plates with appropriate garnish.
西式现场烹饪项目，选手必须在 50 分钟内完成 2 人份的主菜，菜品在 2 个独立的盘中呈现。

Class C-05

IS SEAFOOD HALIBUT WESTERN MAIN COURSE

冰岛比目鱼西式主菜烹饪 - 专业组

COMPETITION RULES AND REGULATIONS 比赛规则和条例

- 1) 400g IS Seafood Halibut Fish Whole will be provided by the Organiser as the key ingredient.
- 2) Competitor's choice of accompaniments and garnishes to compliment the beef
- 3) Appropriate sauce (can be more than one) to be served.
- 4) Recipe required in the kitchen during competition.
- 1) 组委会提供重量为 400 克以上的冰岛整比目鱼作为主要食材（选手必须使用）
- 2) 选手自选蛋白质食材和辅料
- 3) 选手自选沙司（可用多种沙司）
- 4) 配方菜谱卡需提供给组委会

NOTES 比赛注意事项

- 1) Salads-cleaned, washed, not portioned
 - 2) Vegetables or fruits can be cleaned, peeled, washed, not cut to portion, not cooked (tomatoes may be blanched and peeled and broad beans may be shelled), no vegetable purees
 - 3) Pasta/doughs - prepared, not cooked
 - 4) Fish/seafood/shellfish - cleaned, filleted, not portioned, not cooked
 - 5) Meats/poultry- deboned, not portioned, not trimmed, sausages has to be done in the kitchen, no grinded meat can be brought in, bones may be cut into small pieces.
 - 6) Mousses -must be made during the competition
 - 7) Sauces-reduced, not finished or seasoned
 - 8) Stocks - not seasoned are allowed
 - 9) Dressings-must be made during the competition
 - 10) Coulis-non seasoned puree allowed, must be finished during the competition
 - 11) Pastry sponge-can be brought in but not cut or shaped
- All competitors have to prepare their own induction cooking utensils and ingredients for the competition. Competitors must leave the work station in a neat and tidy condition; this is part of the judging criteria. The Organiser will not be responsible for any loss or breakage of utensils

- 1) 色拉类 - 可清洗，不可份切
- 2) 蔬菜和水果类 - 可清洗，可去皮，不可份切，不可烹饪，番茄可以去皮，蚕豆可剥皮，蔬菜泥不可带。
- 3) 意大利面团 - 可带入，不可烹饪
- 4) 鱼类 / 海鲜类 / 贝壳类 - 可清洗，可去骨，不可份切，不可烹饪。
- 5) 肉类 / 家禽类 - 可去骨，不可份切，不可修清，香肠类需在现场完成，肉糜类不可带入现场，骨头类可以切小块带入。
- 6) 慕斯类 - 必须现场制作
- 7) 酱汁类 - 可浓缩，不可调味
- 8) 基础汤类 - 不可调味
- 9) 冷沙司类 - 必须现场制作
- 10) 稀果酱类 - 不可调味，必须现场完成
- 11) 海绵蛋糕类 - 可带入，不可分切成型

所有选手需准备好适用于电磁炉的锅具，并准备好所有食材。选手离开比赛厨房区域时，必须保证厨房整洁卫生，这是作为评审部分。选手需自行保管自带的工具，如丢失组委会不承担任何责任。

JUDGING CRITERIA

PRACTICAL HOT COOKING

Mise En Place

Planned arrangement of materials for trouble-free working and service. Correct utilization of working time to ensure punctual completion. Clean, proper working methods during will also be judged as well as conditions after leaving the kitchen.

0-5 points

Correct Professional Preparation

Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be practical, acceptable methods that exclude unnecessary ingredients. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables. Working skill and kitchen organization.

0-20 points

Hygiene and Food Waste

Please review the guidelines on Food Hygiene and Food Waste under WORLDCHEFS FOOD SAFETY REGULATIONS in the next section of this competition rulebook.

0-10 points

Service

The punctual delivery of each entry at the appointed time is a matter of urgent necessity. The kitchen jury will determine if the fault of the service if any is the kitchen or service team and recommend any point reductions. The full points will be awarded if service flow smoothly and dishes come out on time from the kitchen.

0-5 points

Presentation

Clean arrangement, with no artificial garnish and no time-consuming arrangements. Exemplary plating to ensure an appetizing appearance, there should be no repetition of ingredient, shapes and colour as well as cooking techniques between the different dishes.

0-10 points

Taste

The typical taste of the food should be preserved. The dish must have appropriate taste, seasoning, quality, and flavour, the dish should conform to today's standard of nutritional values

0-50 points

评审准则

热食烹饪

厨房准备工作

有计划地安排食材以确保工作和服务的流畅。正确利用工作时间，确保准时完成。工作期间的清洁卫生，正确的工作方法也将被评判，包括离开厨房时。

0-5 分

专业正确的食材操作流程

正确的食物基本准备工作，与当今的现代烹饪艺术相一致。准备应该是实用的，可以接受的方法，排除不必要的成分。所有食材都应使用适当的烹饪技术，包括淀粉和蔬菜。工作技能和厨房组织能力。

0-20 分

卫生及食物浪费

请在本竞赛规则手册的下一部分查阅《世界厨师联合会食品安全条例》中有关食品卫生和食品浪费的指引。

0-10 分

服务

在指定的时间准时交付每一个作品是紧急的而有必要性的。厨房评审团将决定是否厨房或服务团队的服务失误，并建议分数的扣除。如果服务顺利，菜肴准时从厨房端出，则可获得满分。

0-5 分

菜肴的呈现

干净的布置，没有人工装饰，浪费时间的装饰品。优异的装盘，以确保一个开胃的外观，不应该有重复的成分，形状和颜色以及不同菜肴采用不同的烹饪技术。

0-10 分

口味

食物的特有味道应该保存下来。这道菜必须有适当的味道、调料、质量和味道，这道菜肴应该符合当今的营养价值标准。

0-50 分

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植物家秉承**创新**精神，运用前沿科技，致力于发展新一代**植物肉**
探索**100%植物基**的饮食生活
让吃“肉”不仅健康美味，也更低碳环保

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WESTERN CUISINE CHALLENGE

C. WESTERN HOT COOKING CATEGORIES - PROFESSIONAL

西式烹饪挑战赛

西式现场烹饪 - 专业组

For individual hot cooking categories, competitors must prepare and present, within 50 minutes, 1 main course dish for two (2) persons in western style. The dish must be presented on two (2) plates with appropriate garnish.

西式现场烹饪项目，选手必须在 50 分钟内完成 2 人份的主菜，菜品在 2 个独立的盘中呈现。

Class C-06

PROFESSIONAL HEROTEIN PLANT BASED PROTEIN MAIN COURSE

植物家 HEROTEIN 植物基肉类西式主菜烹饪 - 专业组

COMPETITION RULES AND REGULATIONS 比赛规则和条例

- 1) Herotein Chicken lag and Beef Mince at approximately 500g+ will be provided by the Organiser as the main ingredient.
- 2) Competitor's choice of accompaniments and garnishes to complement the pork.
- 3) Appropriate sauce (can be more than one) to be served.
- 4) Recipe required in the kitchen during competition.
- 1) 主办方将提供植物家牛肉末，鸡排作为主要食材给予选手，选手 2 选 1。（选手必须使用）
- 2) 选手自选配菜搭配主食材
- 3) 选手自选沙司（可用多种沙司）
- 4) 配方菜谱卡需提供给组委会

NOTES 比赛注意事项

- 1) Salads-cleaned, washed, not portioned
 - 2) Vegetables or fruits can be cleaned, peeled, washed, not cut to portion, not cooked (tomatoes may be blanched and peeled and broad beans may be shelled), no vegetable purees
 - 3) Pasta/doughs - prepared, not cooked
 - 4) Fish/seafood/shellfish - cleaned, filleted, not portioned, not cooked
 - 5) Meats/poultry- deboned, not portioned, not trimmed, sausages has to be done in the kitchen, no grinded meat can be brought in, bones may be cut into small pieces.
 - 6) Mousses -must be made during the competition
 - 7) Sauces-reduced, not finished or seasoned
 - 8) Stocks - not seasoned are allowed
 - 9) Dressings-must be made during the competition
 - 10) Coulis-non seasoned puree allowed, must be finished during the competition
 - 11) Pastry sponge-can be brought in but not cut or shaped
- All competitors have to prepare their own induction cooking utensils and ingredients for the competition. Competitors must leave the work station in a neat and tidy condition; this is part of the judging criteria. The Organiser will not be responsible for any loss or breakage of utensils

- 1) 色拉类 - 可清洗，不可份切
- 2) 蔬菜 and 水果类 - 可清洗，可去皮，不可份切，不可烹饪，番茄可以去皮，蚕豆可剥皮，蔬菜泥不可带。
- 3) 意大利面团 - 可带入，不可烹饪
- 4) 鱼类 / 海鲜类 / 贝壳类 - 可清洗，可去骨，不可份切，不可烹饪。
- 5) 肉类 / 家禽类 - 可去骨，不可份切，不可修清，香肠类需在现场完成，肉糜类不可带入现场，骨头类可以切小块带入。
- 6) 慕斯类 - 必须现场制作
- 7) 酱汁类 - 可浓缩，不可调味
- 8) 基础汤类 - 不可调味
- 9) 冷沙司类 - 必须现场制作
- 10) 稀果酱类 - 不可调味，必须现场完成
- 11) 海绵蛋糕类 - 可带入，不可分切成型

所有选手需准备好适用于电磁炉的锅具，并准备好所有食材。选手离开比赛厨房区域时，必须保证厨房整洁卫生，这是作为评审部分。选手需自行保管自带的工具，如丢失组委会不承担任何责任。



JUDGING CRITERIA

PRACTICAL HOT COOKING

Mise En Place

Planned arrangement of materials for trouble-free working and service. Correct utilization of working time to ensure punctual completion. Clean, proper working methods during will also be judged as well as conditions after leaving the kitchen.

0-5 points

Correct Professional Preparation

Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be practical, acceptable methods that exclude unnecessary ingredients. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables. Working skill and kitchen organization.

0-20 points

Hygiene and Food Waste

Please review the guidelines on Food Hygiene and Food Waste under WORLDCHefs FOOD SAFETY REGULATIONS in the next section of this competition rulebook.

0-10 points

Service

The punctual delivery of each entry at the appointed time is a matter of urgent necessity. The kitchen jury will determine if the fault of the service if any is the kitchen or service team and recommend any point reductions. The full points will be awarded if service flow smoothly and dishes come out on time from the kitchen.

0-5 points

Presentation

Clean arrangement, with no artificial garnish and no time-consuming arrangements. Exemplary plating to ensure an appetizing appearance, there should be no repetition of ingredient, shapes and colour as well as cooking techniques between the different dishes.

0-10 points

Taste

The typical taste of the food should be preserved. The dish must have appropriate taste, seasoning, quality, and flavour, the dish should conform to today's standard of nutritional values

0-50 points

评审准则

热食烹饪

厨房准备工作

有计划地安排食材以确保工作和服务的流畅。正确利用工作时间，确保准时完成。工作期间的清洁卫生，正确的工作方法也将被评判，包括离开厨房时。

0-5 分

专业正确的食材操作流程

正确的食物基本准备工作，与当今的现代烹饪艺术相一致。准备应该是实用的，可以接受的方法，排除不必要的成分。所有食材都应使用适当的烹饪技术，包括淀粉和蔬菜。工作技能和厨房组织能力。

0-20 分

卫生及食物浪费

请在本竞赛规则手册的下一部分查阅《世界厨师联合会食品安全条例》中有关食品卫生和食品浪费的指引。

0-10 分

服务

在指定的时间准时交付每一个作品是紧急的而有必要性的。厨房评审团将决定是否厨房或服务团队的服务失误，并建议分数的扣除。如果服务顺利，菜肴准时从厨房端出，则可获得满分。

0-5 分

菜肴的呈现

干净的布置，没有人工装饰，浪费时间的装饰品。优异的装盘，以确保一个开胃的外观，不应该有重复的成分，形状和颜色以及不同菜肴采用不同的烹饪技术。

0-10 分

口味

食物的特有味道应该保存下来。这道菜必须有适当的味道、调料、质量和味道，这道菜肴应该符合当今的营养价值标准。

0-50 分

国际领先 专业松露品牌


SUMERIANS
曾味

米其林、黑珍珠松露食材供应商

万物皆可曾味



松露酱/调味汁

松露油

松露粉

松露零食

松露预制菜

WESTERN CUISINE CHALLENGE

C. WESTERN HOT COOKING CATEGORIES - PROFESSIONAL

西式烹饪挑战赛

西式现场烹饪 - 专业组

For individual hot cooking categories, competitors must prepare and present, within 50 minutes, 1 main course dish for two (2) persons in western style. The dish must be presented on two (2) plates with appropriate garnish.

西式现场烹饪项目，选手必须在 50 分钟内完成 2 人份的主菜，菜品在 2 个独立的盘中呈现。

Class C-07

PROFESSIONAL SUMERIANS TRUFFLE WESTERN MAIN COUSE

曾味松露西式主菜烹饪 - 专业组

COMPETITION RULES AND REGULATIONS 比赛规则和条例

- 1) 100g Sumerians Truffle Paste will be provided by the Organiser as the key ingredient.
- 2) Competitor's choice of accompaniments and garnishes to compliment the beef
- 3) Appropriate sauce (can be more than one) to be served.
- 4) Recipe required in the kitchen during competition.
- 1) 组委会提供重量为 100 克的曾味松露酱作为主要风味食材（选手必须使用），另提供松露粉剂、松露油供选手选用
- 2) 选手自选蛋白质食材和辅料
- 3) 选手自选沙司（可用多种沙司）
- 4) 配方菜谱卡需提供给组委会

NOTES 比赛注意事项

- 1) Salads-cleaned, washed, not portioned
 - 2) Vegetables or fruits can be cleaned, peeled, washed, not cut to portion, not cooked (tomatoes may be blanched and peeled and broad beans may be shelled), no vegetable purees
 - 3) Pasta/doughs - prepared, not cooked
 - 4) Fish/seafood/shellfish - cleaned, filleted, not portioned, not cooked
 - 5) Meats/poultry- deboned, not portioned, not trimmed, sausages has to be done in the kitchen, no grinded meat can be brought in, bones may be cut into small pieces.
 - 6) Mousses -must be made during the competition
 - 7) Sauces-reduced, not finished or seasoned
 - 8) Stocks - not seasoned are allowed
 - 9) Dressings-must be made during the competition
 - 10) Coulis-non seasoned puree allowed, must be finished during the competition
 - 11) Pastry sponge-can be brought in but not cut or shaped
- All competitors have to prepare their own induction cooking utensils and ingredients for the competition. Competitors must leave the work station in a neat and tidy condition; this is part of the judging criteria. The Organiser will not be responsible for any loss or breakage of utensils

- 1) 色拉类 - 可清洗，不可份切
- 2) 蔬菜和水果类 - 可清洗，可去皮，不可份切，不可烹饪，番茄可以去皮，蚕豆可剥皮，蔬菜泥不可带。
- 3) 意大利面团 - 可带入，不可烹饪
- 4) 鱼类 / 海鲜类 / 贝壳类 - 可清洗，可去骨，不可份切，不可烹饪。
- 5) 肉类 / 家禽类 - 可去骨，不可份切，不可修清，香肠类需在现场完成，肉糜类不可带入现场，骨头类可以切小块带入。
- 6) 慕斯类 - 必须现场制作
- 7) 酱汁类 - 可浓缩，不可调味
- 8) 基础汤类 - 不可调味
- 9) 冷沙司类 - 必须现场制作
- 10) 稀果酱类 - 不可调味，必须现场完成
- 11) 海绵蛋糕类 - 可带入，不可分切成型

所有选手需准备好适用于电磁炉的锅具，并准备好所有食材。选手离开比赛厨房区域时，必须保证厨房整洁卫生，这是作为评审部分。选手需自行保管自带的工具，如丢失组委会不负担任何责任。

JUDGING CRITERIA

PRACTICAL HOT COOKING

Mise En Place

Planned arrangement of materials for trouble-free working and service. Correct utilization of working time to ensure punctual completion. Clean, proper working methods during will also be judged as well as conditions after leaving the kitchen.

0-5 points

Correct Professional Preparation

Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be practical, acceptable methods that exclude unnecessary ingredients. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables. Working skill and kitchen organization.

0-20 points

Hygiene and Food Waste

Please review the guidelines on Food Hygiene and Food Waste under WORLDCHEFS FOOD SAFETY REGULATIONS in the next section of this competition rulebook.

0-10 points

Service

The punctual delivery of each entry at the appointed time is a matter of urgent necessity. The kitchen jury will determine if the fault of the service if any is the kitchen or service team and recommend any point reductions. The full points will be awarded if service flow smoothly and dishes come out on time from the kitchen.

0-5 points

Presentation

Clean arrangement, with no artificial garnish and no time-consuming arrangements. Exemplary plating to ensure an appetizing appearance, there should be no repetition of ingredient, shapes and colour as well as cooking techniques between the different dishes.

0-10 points

Taste

The typical taste of the food should be preserved. The dish must have appropriate taste, seasoning, quality, and flavour, the dish should conform to today's standard of nutritional values

0-50 points

评审准则

热食烹饪

厨房准备工作

有计划地安排食材以确保工作和服务的流畅。正确利用工作时间，确保准时完成。工作期间的清洁卫生，正确的工作方法也将被评判，包括离开厨房时。

0-5 分

专业正确的食材操作流程

正确的食物基本准备工作，与当今的现代烹饪艺术相一致。准备应该是实用的，可以接受的方法，排除不必要的成分。所有食材都应使用适当的烹饪技术，包括淀粉和蔬菜。工作技能和厨房组织能力。

0-20 分

卫生及食物浪费

请在本竞赛规则手册的下一部分查阅《世界厨师联合会食品安全条例》中有关食品卫生和食品浪费的指引。

0-10 分

服务

在指定的时间准时交付每一个作品是紧急的而有必要性的。厨房评审团将决定是否厨房或服务团队的服务失误，并建议分数的扣除。如果服务顺利，菜肴准时从厨房端出，则可获得满分。

0-5 分

菜肴的呈现

干净的布置，没有人工装饰，浪费时间的装饰品。优异的装盘，以确保一个开胃的外观，不应该有重复的成分，形状和颜色以及不同菜肴采用不同的烹饪技术。

0-10 分

口味

食物的特有味道应该保存下来。这道菜必须有适当的味道、调料、质量和味道，这道菜肴应该符合当今的营养价值标准。

0-50 分

WESTERN CUISINE CHALLENGE

C. WESTERN HOT COOKING CATEGORIES - PROFESSIONAL

西式烹饪挑战赛

西式现场烹饪 - 专业组

For individual hot cooking categories, competitors must prepare and present, within 50 minutes, 1 main course dish for two (2) persons in western style. The dish must be presented on two (2) plates with appropriate garnish.
西式现场烹饪项目，选手必须在 50 分钟内完成 2 人份的主菜，菜品在 2 个独立的盘中呈现。

Class C-08

PROFESSIONAL U.S. POTATOES INNOVATION WESTERN CUISINE

美国马铃薯创新西餐烹饪 - 专业组

COMPETITION RULES AND REGULATIONS 比赛规则和条例

- 1) To prepare two western Chinese style U.S. Potatoes main course dishes within 50 minutes. Please choose one product from each of the products in Group A and Group B to create.
A: MEGACRUNCH 3/16" FRIES; SIDEWINDERS SERIES; POTATO WEDGES
B: STEALTH FRIES; SEASONED CRISSCUT; STARZ
More details refer to product instruction
- 2) Dish must be presented on 2 individual plates with appropriate garnish and protein.
- 3) Recipe required in the kitchen during competition.
- 4) U.S. frozen potato skin-on chips and U.S. frozen seasoned potato waffle cut at approximately 350g for each will be provided by the Organizer as the main ingredients to be used in the dishes and contents in the dishes should be at least 50%.
- 1) 选手在 50 分钟内完成两份美国马铃薯创意西餐菜式。从 A 组和 B 组产品中选择各选一个产品，进行 2 道不同菜品的创作，每道做 2 份（一份做展示，一份做品鉴），一共做四份。
A 组产品择其一：3/16 薯条，翘翘薯，薯角
B 组产品择其一：3/8 波纹薯条，着味薯格，薯星
（详见产品通知）
- 2) 两份主菜必须用 2 个独立盘子呈现，并配有适当的装饰物和配菜。
- 3) 比赛期间，操作台必须放置呈现菜谱卡。
- 4) 主办方将在选手报到时提供 350g 每份的美国冷冻马铃薯产品，马铃薯必须作为菜品的主要食材，且使用含量不低于 50%。

NOTES 比赛注意事项

- 1) Salads-cleaned, washed, not portioned
- 2) Vegetables or fruits can be cleaned, peeled, washed, not cut to portion, not cooked (tomatoes may be blanched and peeled and broad beans may be shelled), no vegetable purees
- 3) Pasta/doughs - prepared, not cooked
- 4) Fish/seafood/shellfish - cleaned, filleted, not portioned, not cooked
- 5) Meats/poultry- deboned, not portioned, not trimmed, sausages has to be done in the kitchen, no grinded meat can be brought in, bones may be cut into small pieces.
- 6) Mousses -must be made during the competition
- 7) Sauces-reduced, not finished or seasoned
- 8) Stocks - not seasoned are allowed
- 9) Dressings-must be made during the competition
- 10) Coulis-non seasoned puree allowed, must be finished during the competition
- 11) Pastry sponge-can be brought in but not cut or shaped

All competitors have to prepare their own induction cooking utensils and ingredients for the competition. Competitors must leave the work station in a neat and tidy condition; this is part of the judging criteria. The Organizer will not be responsible for any loss or breakage of utensils

- 1) 色拉类 - 可清洗，不可份切
- 2) 蔬菜和水果类 - 可清洗，可去皮，不可份切，不可烹饪，番茄可以去皮，蚕豆可剥皮，蔬菜泥不可带。
- 3) 意大利面团 - 可带入，不可烹饪
- 4) 鱼类 / 海鲜类 / 贝壳类 - 可清洗，可去骨，不可份切，不可烹饪。
- 5) 肉类 / 家禽类 - 可去骨，不可份切，不可修清，香肠类需在现场完成，肉糜类不可带入现场，骨头类可以切小块带入。
- 6) 慕斯类 - 必须现场制作
- 7) 酱汁类 - 可浓缩，不可调味
- 8) 基础汤类 - 不可调味
- 9) 冷沙司类 - 必须现场制作
- 10) 稀果酱类 - 不可调味，必须现场完成
- 11) 海绵蛋糕类 - 可带入，不可分切成型

所有选手需准备好适用于电磁炉的锅具，并准备好所有食材。选手离开比赛厨房区域时，必须保证厨房整洁卫生，这是作为评审部分。选手需自行保管自带的工具，如丢失组委会不承担任何责任。

JUDGING CRITERIA

PRACTICAL HOT COOKING

Mise En Place

Planned arrangement of materials for trouble-free working and service. Correct utilization of working time to ensure punctual completion. Clean, proper working methods during will also be judged as well as conditions after leaving the kitchen.

0-5 points

Correct Professional Preparation

Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be practical, acceptable methods that exclude unnecessary ingredients. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables. Working skill and kitchen organization.

0-20 points

Hygiene and Food Waste

Please review the guidelines on Food Hygiene and Food Waste under WORLDCHefs FOOD SAFETY REGULATIONS in the next section of this competition rulebook.

0-10 points

Service

The punctual delivery of each entry at the appointed time is a matter of urgent necessity. The kitchen jury will determine if the fault of the service if any is the kitchen or service team and recommend any point reductions. The full points will be awarded if service flow smoothly and dishes come out on time from the kitchen.

0-5 points

Presentation

Clean arrangement, with no artificial garnish and no time-consuming arrangements. Exemplary plating to ensure an appetizing appearance, there should be no repetition of ingredient, shapes and colour as well as cooking techniques between the different dishes.

0-10 points

Taste

The typical taste of the food should be preserved. The dish must have appropriate taste, seasoning, quality, and flavour, the dish should conform to today's standard of nutritional values

0-50 points

评审准则

热食烹饪

厨房准备工作

有计划地安排食材以确保工作和服务的流畅。正确利用工作时间，确保准时完成。工作期间的清洁卫生，正确的工作方法也将被评判，包括离开厨房时。

0-5 分

专业正确的食材操作流程

正确的食物基本准备工作，与当今的现代烹饪艺术相一致。准备应该是实用的，可以接受的方法，排除不必要的成分。所有食材都应使用适当的烹饪技术，包括淀粉和蔬菜。工作技能和厨房组织能力。

0-20 分

卫生及食物浪费

请在本竞赛规则手册的下一部分查阅《世界厨师联合会食品安全条例》中有关食品卫生和食品浪费的指引。

0-10 分

服务

在指定的时间准时交付每一个作品是紧急的而有必要性的。厨房评审团将决定是否厨房或服务团队的服务失误，并建议分数的扣除。如果服务顺利，菜肴准时从厨房端出，则可获得满分。

0-5 分

菜肴的呈现

干净的布置，没有人工装饰，浪费时间的装饰品。优异的装盘，以确保一个开胃的外观，不应该有重复的成分，形状和颜色以及不同菜肴采用不同的烹饪技术。

0-10 分

口味

食物的特有味道应该保存下来。这道菜必须有适当的味道、调料、质量和味道，这道菜肴应该符合当今的营养价值标准。

0-50 分



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CHINESE CUISINE CHALLENGE

D. CHINESE HOT COOKING

中式烹饪挑战赛

中式现场烹饪

For individual hot cooking categories, competitors must prepare and present, within 50 minutes, 1 main course dish for two (2) persons in western style. The dish must be presented on two (2) plates with appropriate garnish.

中式现场烹饪项目，选手必须在 50 分钟内完成 2 人份的主菜，菜品在 2 个独立的盘中呈现。

Class D-01

CHINESE CHUDAO CELLOPHANE NOODLE CUISINE

中式初道粉丝烹饪

COMPETITION RULES AND REGULATIONS 比赛规则和条例

- 1) To prepared one modern Chinese style cellophane noodle main course dish for 2 portions within 50 minutes.
- 2) Dish must be presented on 2 individual plates with appropriate garnish and starch.
- 3) Recipe required in the kitchen during competition.
- 4) CHUDAO CELLOPHANE NOODLE Cut at approximately 260g will be provided by the Organizer as the main ingredient and contain at least 50% of it.
- 1) 选手在 50 分钟内完成两份位上的现代中式粉丝主菜。
- 2) 两份主菜必须用 2 个独立的盘子呈现，并配有适当的装饰物和配菜。
- 3) 比赛期间，操作台必须放置呈现菜谱卡。
- 4) 主办方将在选手报道时提供粉丝一包（260 克），粉丝必须作为菜品的主要食材且含量不低于 50%。
- 5) 餐盘可根据自己作品的要求，可自带（如汤品，煲品等器皿所需）。

NOTES 比赛注意事项

- 1) Salads-cleaned, washed, not portioned
- 2) Vegetables or fruits can be cleaned, peeled, washed, not cut to portion, not cooked (tomatoes may be blanched and peeled and broad beans may be shelled), no vegetable purees
- 3) Pasta/doughs - prepared, not cooked
- 4) Fish/seafood/shellfish - cleaned, filleted, not portioned, not cooked
- 5) Meats/poultry- deboned, not portioned, not trimmed, sausages has to be done in the kitchen, no grinded meat can be brought in, bones may be cut into small pieces.
- 6) Mousses -must be made during the competition
- 7) Sauces-reduced, not finished or seasoned
- 8) Stocks - not seasoned are allowed
- 9) Dressings-must be made during the competition
- 10) Coulis-non seasoned puree allowed, must be finished during the competition
- 11) Pastry sponge-can be brought in but not cut or shaped

All competitors have to prepare their own induction cooking utensils and ingredients for the competition. Competitors must leave the work station in a neat and tidy condition; this is part of the judging criteria. The Organiser will not be responsible for any loss or breakage of utensils

- 1) 色拉类 - 可清洗，不可份切
- 2) 蔬菜 and 水果类 - 可清洗，可去皮，不可份切，不可烹饪，番茄可以去皮，蚕豆可剥皮，蔬菜泥不可带。
- 3) 意大利面团 - 可带入，不可烹饪
- 4) 鱼类 / 海鲜类 / 贝壳类 - 可清洗，可去骨，不可份切，不可烹饪。
- 5) 肉类 / 家禽类 - 可去骨，不可份切，不可修清，香肠类需在现场完成，肉糜类不可带入现场，骨头类可以切小块带入。
- 6) 慕斯类 - 必须现场制作
- 7) 酱汁类 - 可浓缩，不可调味
- 8) 基础汤类 - 不可调味
- 9) 冷沙司类 - 必须现场制作
- 10) 稀果酱类 - 不可调味，必须现场完成
- 11) 海绵蛋糕类 - 可带入，不可分切成型

所有选手需准备好适用于电磁炉的锅具，并准备好所有食材。选手离开比赛厨房区域时，必须保证厨房整洁卫生，这是作为评审部分。选手需自行保管自带的工具，如丢失组委会不承担任何责任。

JUDGING CRITERIA

PRACTICAL HOT COOKING

Mise En Place

Planned arrangement of materials for trouble-free working and service. Correct utilization of working time to ensure punctual completion. Clean, proper working methods during will also be judged as well as conditions after leaving the kitchen.

0-5 points

Correct Professional Preparation

Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be practical, acceptable methods that exclude unnecessary ingredients. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables. Working skill and kitchen organization.

0-20 points

Hygiene and Food Waste

Please review the guidelines on Food Hygiene and Food Waste under WORLDCHefs FOOD SAFETY REGULATIONS in the next section of this competition rulebook.

0-10 points

Service

The punctual delivery of each entry at the appointed time is a matter of urgent necessity. The kitchen jury will determine if the fault of the service if any is the kitchen or service team and recommend any point reductions. The full points will be awarded if service flow smoothly and dishes come out on time from the kitchen.

0-5 points

Presentation

Clean arrangement, with no artificial garnish and no time-consuming arrangements. Exemplary plating to ensure an appetizing appearance, there should be no repetition of ingredient, shapes and colour as well as cooking techniques between the different dishes.

0-10 points

Taste

The typical taste of the food should be preserved. The dish must have appropriate taste, seasoning, quality, and flavour, the dish should conform to today's standard of nutritional values

0-50 points

评审准则

热食烹饪

厨房准备工作

有计划地安排食材以确保工作和服务的流畅。正确利用工作时间，确保准时完成。工作期间的清洁卫生，正确的工作方法也将被评判，包括离开厨房时。

0-5 分

专业正确的食材操作流程

正确的食物基本准备工作，与当今的现代烹饪艺术相一致。准备应该是实用的，可以接受的方法，排除不必要的成分。所有食材都应使用适当的烹饪技术，包括淀粉和蔬菜。工作技能和厨房组织能力。

0-20 分

卫生及食物浪费

请在本竞赛规则手册的下一部分查阅《世界厨师联合会食品安全条例》中有关食品卫生和食品浪费的指引。

0-10 分

服务

在指定的时间准时交付每一个作品是紧急的而有必要性的。厨房评审团将决定是否厨房或服务团队的服务失误，并建议分数的扣除。如果服务顺利，菜肴准时从厨房端出，则可获得满分。

0-5 分

菜肴的呈现

干净的布置，没有人工装饰，浪费时间的装饰品。优异的装盘，以确保一个开胃的外观，不应该有重复的成分，形状和颜色以及不同菜肴采用不同的烹饪技术。

0-10 分

口味

食物的特有味道应该保存下来。这道菜必须有适当的味道、调料、质量和味道，这道菜肴应该符合当今的营养价值标准。

0-50 分



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CHINESE CUISINE CHALLENGE

D. CHINESE HOT COOKING

中式烹饪挑战赛

中式现场烹饪

For individual hot cooking categories, competitors must prepare and present, within 50 minutes, 1 main course dish for two (2) persons in western style. The dish must be presented on two (2) plates with appropriate garnish.
中式现场烹饪项目，选手必须在 50 分钟内完成 2 人份的主菜，菜品在 2 个独立的盘中呈现。

Class D-02

NZ MAIMOIA LAMB CHINESE MAIN COURSE

新西兰 Maimoa 羊肉中式主菜烹饪

COMPETITION RULES AND REGULATIONS 比赛规则和条例

- 1) NZ Maimoa lamb rack at approximately 500g+ will be provided by the Organiser as the main ingredient.
- 2) Competitor's choice of accompaniments and garnishes to complement the lamb
- 3) Appropriate sauce (can be more than one) to be served.
- 4) Recipe required in the kitchen during competition.
- 5) The plate prepared by self
- 1) 组委会提供重量在 500 克新西兰 Maimoa 带骨法切羊排作为主要食材（选手必须使用）
- 2) 选手自选配菜搭配主食材
- 3) 选手自选沙司（可用多种沙司）
- 4) 配方菜谱卡需提供给组委会
- 5) 选手自带餐盘

NOTES 比赛注意事项

- 1) Salads-cleaned, washed, not portioned
- 2) Vegetables or fruits can be cleaned, peeled, washed, not cut to portion, not cooked (tomatoes may be blanched and peeled and broad beans may be shelled), no vegetable purees
- 3) Pasta/doughs - prepared, not cooked
- 4) Fish/seafood/shellfish - cleaned, filleted, not portioned, not cooked
- 5) Meats/poultry- deboned, not portioned, not trimmed, sausages has to be done in the kitchen, no grinded meat can be brought in, bones may be cut into small pieces.
- 6) Mousses -must be made during the competition
- 7) Sauces-reduced, not finished or seasoned
- 8) Stocks - not seasoned are allowed
- 9) Dressings-must be made during the competition
- 10) Coulis-non seasoned puree allowed, must be finished during the competition
- 11) Pastry sponge-can be brought in but not cut or shaped

All competitors have to prepare their own induction cooking utensils and ingredients for the competition. Competitors must leave the work station in a neat and tidy condition; this is part of the judging criteria. The Organiser will not be responsible for any loss or breakage of utensils

- 1) 色拉类 - 可清洗，不可份切
- 2) 蔬菜和水果类 - 可清洗，可去皮，不可份切，不可烹饪，番茄可以去皮，蚕豆可剥皮，蔬菜泥不可带。
- 3) 意大利面团 - 可带入，不可烹饪
- 4) 鱼类 / 海鲜类 / 贝壳类 - 可清洗，可去骨，不可份切，不可烹饪。
- 5) 肉类 / 家禽类 - 可去骨，不可份切，不可修清，香肠类需在现场完成，肉糜类不可带入现场，骨头类可以切小块带入。
- 6) 慕斯类 - 必须现场制作
- 7) 酱汁类 - 可浓缩，不可调味
- 8) 基础汤类 - 不可调味
- 9) 冷沙司类 - 必须现场制作
- 10) 稀果酱类 - 不可调味，必须现场完成
- 11) 海绵蛋糕类 - 可带入，不可分切成型

所有选手需准备好适用于电磁炉的锅具，并准备好所有食材。选手离开比赛厨房区域时，必须保证厨房整洁卫生，这是作为评审部分。选手需自行保管自带的工具，如丢失组委会不承担任何责任。

JUDGING CRITERIA

PRACTICAL HOT COOKING

Mise En Place

Planned arrangement of materials for trouble-free working and service. Correct utilization of working time to ensure punctual completion. Clean, proper working methods during will also be judged as well as conditions after leaving the kitchen.

0-5 points

Correct Professional Preparation

Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be practical, acceptable methods that exclude unnecessary ingredients. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables. Working skill and kitchen organization.

0-20 points

Hygiene and Food Waste

Please review the guidelines on Food Hygiene and Food Waste under WORLDCHefs FOOD SAFETY REGULATIONS in the next section of this competition rulebook.

0-10 points

Service

The punctual delivery of each entry at the appointed time is a matter of urgent necessity. The kitchen jury will determine if the fault of the service if any is the kitchen or service team and recommend any point reductions. The full points will be awarded if service flow smoothly and dishes come out on time from the kitchen.

0-5 points

Presentation

Clean arrangement, with no artificial garnish and no time-consuming arrangements. Exemplary plating to ensure an appetizing appearance, there should be no repetition of ingredient, shapes and colour as well as cooking techniques between the different dishes.

0-10 points

Taste

The typical taste of the food should be preserved. The dish must have appropriate taste, seasoning, quality, and flavour, the dish should conform to today's standard of nutritional values

0-50 points

评审准则

热食烹饪

厨房准备工作

有计划地安排食材以确保工作和服务的流畅。正确利用工作时间，确保准时完成。工作期间的清洁卫生，正确的工作方法也将被评判，包括离开厨房时。

0-5 分

专业正确的食材操作流程

正确的食物基本准备工作，与当今的现代烹饪艺术相一致。准备应该是实用的，可以接受的方法，排除不必要的成分。所有食材都应使用适当的烹饪技术，包括淀粉和蔬菜。工作技能和厨房组织能力。

0-20 分

卫生及食物浪费

请在本竞赛规则手册的下一部分查阅《世界厨师联合会食品安全条例》中有关食品卫生和食品浪费的指引。

0-10 分

服务

在指定的时间准时交付每一个作品是紧急的而有必要性的。厨房评审团将决定是否厨房或服务团队的服务失误，并建议分数的扣除。如果服务顺利，菜肴准时从厨房端出，则可获得满分。

0-5 分

菜肴的呈现

干净的布置，没有人工装饰，浪费时间的装饰品。优异的装盘，以确保一个开胃的外观，不应该有重复的成分，形状和颜色以及不同菜肴采用不同的烹饪技术。

0-10 分

口味

食物的特有味道应该保存下来。这道菜必须有适当的味道、调料、质量和味道，这道菜肴应该符合当今的营养价值标准。

0-50 分



美国家禽 安全又安心

加工、餐饮、家庭消费皆相宜



美国鸡腿



美国大凤爪



美国火鸡

美国是全球最大的禽肉生产国，
采用世界级管理流程，
以国际食品安全管理系统HACCP
全程监控生产，
每只家禽以高蛋白的谷物饲养，
并经过层层把关，从屠宰到加工
各环节均有兽医官及检验员进行监管，
以严谨的态度让您品尝到
最安全且安心的肉品。

CHINESE CUISINE CHALLENGE

D. CHINESE HOT COOKING

中式烹饪挑战赛

中式现场烹饪

For individual hot cooking categories, competitors must prepare and present, within 50 minutes, 1 main course dish for two (2) persons in western style. The dish must be presented on two (2) plates with appropriate garnish.
中式现场烹饪项目，选手必须在 50 分钟内完成 2 人份的主菜，菜品在 2 个独立的盘中呈现。

Class D-03

U.S. CHICKEN CHINESE MAIN COURSE

美国鸡肉中式主菜烹饪

COMPETITION RULES AND REGULATIONS 比赛规则和条例

- 1) U.S. Chicken leg Bone In at approximately 600g+ will be provided by the Organizer as the main ingredient.
- 2) To prepared one modern Chinese style poultry main course dish for 2 portions within 50 minutes.
- 3) Dish must be presented on 2 individual plates with appropriate garnish and starch.
- 4) Recipe required in the kitchen during competition.
- 5) U.S Chicken Drumsticks at approximately 600g+ will be provided by the Organizer which must be used in the course. Competitors must bring their another own food ingredients.
- 1) 选手在 50 分钟内完成两份位上的现代中式禽类主菜。
- 2) 两份主菜必须用 2 个独立的盘子呈现，并配有适当的装饰物和配菜。
- 3) 比赛期间，操作台必须放置呈现菜谱卡。
- 4) 主办方现场提供美国鸡琵琶腿（带骨）600 克，选手必须使用，其余主要配菜由选手自带。

NOTES 比赛注意事项

- 1) Salads-cleaned, washed, not portioned
- 2) Vegetables or fruits can be cleaned, peeled, washed, not cut to portion, not cooked (tomatoes may be blanched and peeled and broad beans may be shelled), no vegetable purees
- 3) Pasta/doughs - prepared, not cooked
- 4) Fish/seafood/shellfish - cleaned, filleted, not portioned, not cooked
- 5) Meats/poultry- deboned, not portioned, not trimmed, sausages has to be done in the kitchen, no grinded meat can be brought in, bones may be cut into small pieces.
- 6) Mousses -must be made during the competition
- 7) Sauces-reduced, not finished or seasoned
- 8) Stocks - not seasoned are allowed
- 9) Dressings-must be made during the competition
- 10) Coulis-non seasoned puree allowed, must be finished during the competition
- 11) Pastry sponge-can be brought in but not cut or shaped

All competitors have to prepare their own induction cooking utensils and ingredients for the competition. Competitors must leave the work station in a neat and tidy condition; this is part of the judging criteria. The Organizer will not be responsible for any loss or breakage of utensils

- 1) 色拉类 - 可清洗，不可份切
- 2) 蔬菜和水果类 - 可清洗，可去皮，不可份切，不可烹饪，番茄可以去皮，蚕豆可剥皮，蔬菜泥不可带。
- 3) 意大利面团 - 可带入，不可烹饪
- 4) 鱼类 / 海鲜类 / 贝壳类 - 可清洗，可去骨，不可份切，不可烹饪。
- 5) 肉类 / 家禽类 - 可去骨，不可份切，不可修清，香肠类需在现场完成，肉糜类不可带入现场，骨头类可以切小块带入。
- 6) 慕斯类 - 必须现场制作
- 7) 酱汁类 - 可浓缩，不可调味
- 8) 基础汤类 - 不可调味
- 9) 冷沙司类 - 必须现场制作
- 10) 稀果酱类 - 不可调味，必须现场完成
- 11) 海绵蛋糕类 - 可带入，不可分切成型

所有选手需准备好适用于电磁炉的锅具，并准备好所有食材。选手离开比赛厨房区域时，必须保证厨房整洁卫生，这是作为评审部分。选手需自行保管自带的工具，如丢失组委会不负任何责任。

JUDGING CRITERIA

PRACTICAL HOT COOKING

Mise En Place

Planned arrangement of materials for trouble-free working and service. Correct utilization of working time to ensure punctual completion. Clean, proper working methods during will also be judged as well as conditions after leaving the kitchen.

0-5 points

Correct Professional Preparation

Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be practical, acceptable methods that exclude unnecessary ingredients. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables. Working skill and kitchen organization.

0-20 points

Hygiene and Food Waste

Please review the guidelines on Food Hygiene and Food Waste under WORLDCHefs FOOD SAFETY REGULATIONS in the next section of this competition rulebook.

0-10 points

Service

The punctual delivery of each entry at the appointed time is a matter of urgent necessity. The kitchen jury will determine if the fault of the service if any is the kitchen or service team and recommend any point reductions. The full points will be awarded if service flow smoothly and dishes come out on time from the kitchen.

0-5 points

Presentation

Clean arrangement, with no artificial garnish and no time-consuming arrangements. Exemplary plating to ensure an appetizing appearance, there should be no repetition of ingredient, shapes and colour as well as cooking techniques between the different dishes.

0-10 points

Taste

The typical taste of the food should be preserved. The dish must have appropriate taste, seasoning, quality, and flavour, the dish should conform to today's standard of nutritional values

0-50 points

评审准则

热食烹饪

厨房准备工作

有计划地安排食材以确保工作和服务的流畅。正确利用工作时间，确保准时完成。工作期间的清洁卫生，正确的工作方法也将被评判，包括离开厨房时。

0-5 分

专业正确的食材操作流程

正确的食物基本准备工作，与当今的现代烹饪艺术相一致。准备应该是实用的，可以接受的方法，排除不必要的成分。所有食材都应使用适当的烹饪技术，包括淀粉和蔬菜。工作技能和厨房组织能力。

0-20 分

卫生及食物浪费

请在本竞赛规则手册的下一部分查阅《世界厨师联合会食品安全条例》中有关食品卫生和食品浪费的指引。

0-10 分

服务

在指定的时间准时交付每一个作品是紧急的而有必要性的。厨房评审团将决定是否厨房或服务团队的服务失误，并建议分数的扣除。如果服务顺利，菜肴准时从厨房端出，则可获得满分。

0-5 分

菜肴的呈现

干净的布置，没有人工装饰，浪费时间的装饰品。优异的装盘，以确保一个开胃的外观，不应该有重复的成分，形状和颜色以及不同菜肴采用不同的烹饪技术。

0-10 分

口味

食物的特有味道应该保存下来。这道菜必须有适当的味道、调料、质量和味道，这道菜肴应该符合当今的营养价值标准。

0-50 分



CHINESE CUISINE CHALLENGE

D. CHINESE HOT COOKING

中式烹饪挑战赛

中式现场烹饪

For individual hot cooking categories, competitors must prepare and present, within 50 minutes, 1 main course dish for two (2) persons in western style. The dish must be presented on two (2) plates with appropriate garnish.

中式现场烹饪项目，选手必须在 50 分钟内完成 2 人份的主菜，菜品在 2 个独立的盘中呈现。

Class D-04

U.S. POTATOES CHINESE CUISINE INNOVATION

美国马铃薯中式创新烹饪

COMPETITION RULES AND REGULATIONS 比赛规则和条例

- 1) To prepare two modern Chinese style U.S. Potatoes main course dishes within 50 minutes. Please choose one product from each of the products in Group A and Group B to create.
A: MEGACRUNCH 3/16" FRIES; SIDEWINDERS SERIES; POTATO WEDGES
B: STEALTH FRIES; SEASONED CRISSCUT; STARZ
More details refer to product instruction
- 2) Dish must be presented on 2 individual plates with appropriate garnish and protein.
- 3) Recipe required in the kitchen during competition.
- 4) U.S. frozen potato skin-on chips and U.S. frozen seasoned potato waffle cut at approximately 350g for each will be provided by the Organizer as the main ingredients to be used in the dishes and contents in the dishes should be at least 50%.
- 1) 选手在 50 分钟内完成四份美国马铃薯中式创意主菜。从 A 组和 B 组产品中选择各选一个产品，进行 2 道不同菜品的创作，每道做 2 份（一份做展示，一份做品鉴），一共做四份。
A 组产品择其一：3/16 薯条，翘翘薯，薯角
B 组产品择其一：3/8 波纹薯条，着味薯格，薯星
（详见产品通知）
- 2) 两份主菜必须用 2 个独立盘子呈现，并配有适当的装饰物和配菜。
- 3) 比赛期间，操作台必须放置呈现菜谱卡。
- 4) 主办方将在选手报道时提供 350g 每份的美国冷冻马铃薯产品，马铃薯必须作为菜品的主要食材，且使用含量不低于 50%。

NOTES 比赛注意事项

- 1) Salads-cleaned, washed, not portioned
- 2) Vegetables or fruits can be cleaned, peeled, washed, not cut to portion, not cooked (tomatoes may be blanched and peeled and broad beans may be shelled), no vegetable purees
- 3) Pasta/doughs - prepared, not cooked
- 4) Fish/seafood/shellfish - cleaned, filleted, not portioned, not cooked
- 5) Meats/poultry- deboned, not portioned, not trimmed, sausages has to be done in the kitchen, no grinded meat can be brought in, bones may be cut into small pieces.
- 6) Mousses -must be made during the competition
- 7) Sauces-reduced, not finished or seasoned
- 8) Stocks - not seasoned are allowed
- 9) Dressings-must be made during the competition
- 10) Coulis-non seasoned puree allowed, must be finished during the competition
- 11) Pastry sponge-can be brought in but not cut or shaped

All competitors have to prepare their own induction cooking utensils and ingredients for the competition. Competitors must leave the work station in a neat and tidy condition; this is part of the judging criteria. The Organizer will not be responsible for any loss or breakage of utensils

- 1) 色拉类 - 可清洗，不可份切
- 2) 蔬菜和水果类 - 可清洗，可去皮，不可份切，不可烹饪，番茄可以去皮，蚕豆可剥皮，蔬菜泥不可带。
- 3) 意大利面团 - 可带入，不可烹饪
- 4) 鱼类 / 海鲜类 / 贝壳类 - 可清洗，可去骨，不可份切，不可烹饪。
- 5) 肉类 / 家禽类 - 可去骨，不可份切，不可修清，香肠类需在现场完成，肉糜类不可带入现场，骨头类可以切小块带入。
- 6) 慕斯类 - 必须现场制作
- 7) 酱汁类 - 可浓缩，不可调味
- 8) 基础汤类 - 不可调味
- 9) 冷沙司类 - 必须现场制作
- 10) 稀果酱类 - 不可调味，必须现场完成
- 11) 海绵蛋糕类 - 可带入，不可分切成型

所有选手需准备好适用于电磁炉的锅具，并准备好所有食材。选手离开比赛厨房区域时，必须保证厨房整洁卫生，这是作为评审部分。选手需自行保管自带的工具，如丢失组委会不负担任何责任。

JUDGING CRITERIA

PRACTICAL HOT COOKING

Mise En Place

Planned arrangement of materials for trouble-free working and service. Correct utilization of working time to ensure punctual completion. Clean, proper working methods during will also be judged as well as conditions after leaving the kitchen.

0-5 points

Correct Professional Preparation

Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be practical, acceptable methods that exclude unnecessary ingredients. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables. Working skill and kitchen organization.

0-20 points

Hygiene and Food Waste

Please review the guidelines on Food Hygiene and Food Waste under WORLDCHefs FOOD SAFETY REGULATIONS in the next section of this competition rulebook.

0-10 points

Service

The punctual delivery of each entry at the appointed time is a matter of urgent necessity. The kitchen jury will determine if the fault of the service if any is the kitchen or service team and recommend any point reductions. The full points will be awarded if service flow smoothly and dishes come out on time from the kitchen.

0-5 points

Presentation

Clean arrangement, with no artificial garnish and no time-consuming arrangements. Exemplary plating to ensure an appetizing appearance, there should be no repetition of ingredient, shapes and colour as well as cooking techniques between the different dishes.

0-10 points

Taste

The typical taste of the food should be preserved. The dish must have appropriate taste, seasoning, quality, and flavour, the dish should conform to today's standard of nutritional values

0-50 points

评审准则

热食烹饪

厨房准备工作

有计划地安排食材以确保工作和服务的流畅。正确利用工作时间，确保准时完成。工作期间的清洁卫生，正确的工作方法也将被评判，包括离开厨房时。

0-5 分

专业正确的食材操作流程

正确的食物基本准备工作，与当今的现代烹饪艺术相一致。准备应该是实用的，可以接受的方法，排除不必要的成分。所有食材都应使用适当的烹饪技术，包括淀粉和蔬菜。工作技能和厨房组织能力。

0-20 分

卫生及食物浪费

请在本竞赛规则手册的下一部分查阅《世界厨师联合会食品安全条例》中有关食品卫生和食品浪费的指引。

0-10 分

服务

在指定的时间准时交付每一个作品是紧急的而有必要性的。厨房评审团将决定是否厨房或服务团队的服务失误，并建议分数的扣除。如果服务顺利，菜肴准时从厨房端出，则可获得满分。

0-5 分

菜肴的呈现

干净的布置，没有人工装饰，浪费时间的装饰品。优异的装盘，以确保一个开胃的外观，不应该有重复的成分，形状和颜色以及不同菜肴采用不同的烹饪技术。

0-10 分

口味

食物的特有味道应该保存下来。这道菜必须有适当的味道、调料、质量和味道，这道菜肴应该符合当今的营养价值标准。

0-50 分



深受烹饪大师 认可的黄鱼品牌

THE BRAND
OF YELLOW CROAKER
RECOGNIZED BY
CULINARY MASTER

闽东壹鱼·世界味道

THE TASTE OF THE WORLD

CHINESE CUISINE CHALLENGE

D. CHINESE HOT COOKING

中式烹饪挑战赛

中式现场烹饪

For individual hot cooking categories, competitors must prepare and present, within 50 minutes, 1 main course dish for two (2) persons in western style. The dish must be presented on two (2) plates with appropriate garnish.
中式现场烹饪项目，选手必须在 50 分钟内完成 2 人份的主菜，菜品在 2 个独立的盘中呈现。

Class D-06

MINDONGYIYU YELLOW CROAKER CHINESE MAIN COURSE

闽东壹鱼 - 黄鱼中式主菜烹饪

COMPETITION RULES AND REGULATIONS 比赛规则和条例

- 1) Yellow Croaker at approximately 600g+ will be provided by the Organiser as the main ingredient.
- 2) Competitor's choice of accompaniments and garnishes to compliment the lamb
- 3) Appropriate sauce (can be more than one) to be served.
- 4) Recipe required in the kitchen during competition.
- 1) 组委会提供重量在 600 克以上的闽东壹鱼黄鱼一条作为主要食材（选手必须使用）
- 2) 选手自选配菜搭配主食材
- 3) 选手自选沙司（可用多种沙司）
- 4) 配方菜谱卡需提供给组委会
- 5) 选手自带餐盘

NOTES 比赛注意事项

- 1) Salads-cleaned, washed, not portioned
- 2) Vegetables or fruits can be cleaned, peeled, washed, not cut to portion, not cooked (tomatoes may be blanched and peeled and broad beans may be shelled), no vegetable purees
- 3) Pasta/doughs - prepared, not cooked
- 4) Fish/seafood/shellfish - cleaned, filleted, not portioned, not cooked
- 5) Meats/poultry- deboned, not portioned, not trimmed, sausages has to be done in the kitchen, no grinded meat can be brought in, bones may be cut into small pieces.
- 6) Mousses -must be made during the competition
- 7) Sauces-reduced, not finished or seasoned
- 8) Stocks - not seasoned are allowed
- 9) Dressings-must be made during the competition
- 10) Coulis-non seasoned puree allowed, must be finished during the competition
- 11) Pastry sponge-can be brought in but not cut or shaped

All competitors have to prepare their own induction cooking utensils and ingredients for the competition. Competitors must leave the work station in a neat and tidy condition; this is part of the judging criteria. The Organiser will not be responsible for any loss or breakage of utensils

- 1) 色拉类 - 可清洗，不可份切
- 2) 蔬菜和水果类 - 可清洗，可去皮，不可份切，不可烹饪，番茄可以去皮，蚕豆可剥皮，蔬菜泥不可带。
- 3) 意大利面团 - 可带入，不可烹饪
- 4) 鱼类 / 海鲜类 / 贝壳类 - 可清洗，可去骨，不可份切，不可烹饪。
- 5) 肉类 / 家禽类 - 可去骨，不可份切，不可修清，香肠类需在现场完成，肉糜类不可带入现场，骨头类可以切小块带入。
- 6) 慕斯类 - 必须现场制作
- 7) 酱汁类 - 可浓缩，不可调味
- 8) 基础汤类 - 不可调味
- 9) 冷沙司类 - 必须现场制作
- 10) 稀果酱类 - 不可调味，必须现场完成
- 11) 海绵蛋糕类 - 可带入，不可分切成型

所有选手需准备好适用于电磁炉的锅具，并准备好所有食材。选手离开比赛厨房区域时，必须保证厨房整洁卫生，这是作为评审部分。选手需自行保管自带的工具，如丢失组委会不负担任何责任。



JUDGING CRITERIA

PRACTICAL HOT COOKING

Mise En Place

Planned arrangement of materials for trouble-free working and service. Correct utilization of working time to ensure punctual completion. Clean, proper working methods during will also be judged as well as conditions after leaving the kitchen.

0-5 points

Correct Professional Preparation

Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be practical, acceptable methods that exclude unnecessary ingredients. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables. Working skill and kitchen organization.

0-20 points

Hygiene and Food Waste

Please review the guidelines on Food Hygiene and Food Waste under WORLDCHefs FOOD SAFETY REGULATIONS in the next section of this competition rulebook.

0-10 points

Service

The punctual delivery of each entry at the appointed time is a matter of urgent necessity. The kitchen jury will determine if the fault of the service if any is the kitchen or service team and recommend any point reductions. The full points will be awarded if service flow smoothly and dishes come out on time from the kitchen.

0-5 points

Presentation

Clean arrangement, with no artificial garnish and no time-consuming arrangements. Exemplary plating to ensure an appetizing appearance, there should be no repetition of ingredient, shapes and colour as well as cooking techniques between the different dishes.

0-10 points

Taste

The typical taste of the food should be preserved. The dish must have appropriate taste, seasoning, quality, and flavour, the dish should conform to today's standard of nutritional values

0-50 points

评审准则

热食烹饪

厨房准备工作

有计划地安排食材以确保工作和服务的流畅。正确利用工作时间，确保准时完成。工作期间的清洁卫生，正确的工作方法也将被评判，包括离开厨房时。

0-5 分

专业正确的食材操作流程

正确的食物基本准备工作，与当今的现代烹饪艺术相一致。准备应该是实用的，可以接受的方法，排除不必要的成分。所有食材都应使用适当的烹饪技术，包括淀粉和蔬菜。工作技能和厨房组织能力。

0-20 分

卫生及食物浪费

请在本竞赛规则手册的下一部分查阅《世界厨师联合会食品安全条例》中有关食品卫生和食品浪费的指引。

0-10 分

服务

在指定的时间准时交付每一个作品是紧急的而有必要性的。厨房评审团将决定是否厨房或服务团队的服务失误，并建议分数的扣除。如果服务顺利，菜肴准时从厨房端出，则可获得满分。

0-5 分

菜肴的呈现

干净的布置，没有人工装饰，浪费时间的装饰品。优异的装盘，以确保一个开胃的外观，不应该有重复的成分，形状和颜色以及不同菜肴采用不同的烹饪技术。

0-10 分

口味

食物的特有味道应该保存下来。这道菜必须有适当的味道、调料、质量和味道，这道菜肴应该符合当今的营养价值标准。

0-50 分

国际领先 专业松露品牌


SUMERIANS
曾味

米其林、黑珍珠松露食材供应商

万物皆可曾味



松露酱/调味汁

松露油

松露粉

松露零食

松露预制菜

CHINESE CUISINE CHALLENGE

D. CHINESE HOT COOKING

中式烹饪挑战赛

中式现场烹饪

For individual hot cooking categories, competitors must prepare and present, within 50 minutes, 1 main course dish for two (2) persons in western style. The dish must be presented on two (2) plates with appropriate garnish.
中式现场烹饪项目，选手必须在 50 分钟内完成 2 人份的主菜，菜品在 2 个独立的盘中呈现。

Class D-07

SUMERIANS TRUFFLE CHINESE MAIN COURSE

曾味松露中式主菜烹饪

COMPETITION RULES AND REGULATIONS 比赛规则和条例

- 1) 100g Sumerians Truffle Paste will be provided by the Organiser as the key ingredient.
- 2) Competitor's choice of accompaniments and garnishes to complement the beef
- 3) Appropriate sauce (can be more than one) to be served.
- 4) Recipe required in the kitchen during competition.
- 5) Bring own plate.
- 1) 组委会提供重量为 100 克的曾味松露酱作为主要风味食材（选手必须使用），另提供松露粉剂、松露油供选手选用
- 2) 选手自选蛋白质食材和辅料
- 3) 选手自选沙司（可用多种沙司）
- 4) 配方菜谱卡需提供给组委会
- 5) 选手自带餐盘

NOTES 比赛注意事项

- 1) Salads-cleaned, washed, not portioned
- 2) Vegetables or fruits can be cleaned, peeled, washed, not cut to portion, not cooked (tomatoes may be blanched and peeled and broad beans may be shelled), no vegetable purees
- 3) Pasta/doughs - prepared, not cooked
- 4) Fish/seafood/shellfish - cleaned, filleted, not portioned, not cooked
- 5) Meats/poultry- deboned, not portioned, not trimmed, sausages has to be done in the kitchen, no grinded meat can be brought in, bones may be cut into small pieces.
- 6) Mousses -must be made during the competition
- 7) Sauces-reduced, not finished or seasoned
- 8) Stocks - not seasoned are allowed
- 9) Dressings-must be made during the competition
- 10) Coulis-non seasoned puree allowed, must be finished during the competition
- 11) Pastry sponge-can be brought in but not cut or shaped

All competitors have to prepare their own induction cooking utensils and ingredients for the competition. Competitors must leave the work station in a neat and tidy condition; this is part of the judging criteria. The Organiser will not be responsible for any loss or breakage of utensils

- 1) 色拉类 - 可清洗，不可份切
- 2) 蔬菜和水果类 - 可清洗，可去皮，不可份切，不可烹饪，番茄可以去皮，蚕豆可剥皮，蔬菜泥不可带。
- 3) 意大利面团 - 可带入，不可烹饪
- 4) 鱼类 / 海鲜类 / 贝壳类 - 可清洗，可去骨，不可份切，不可烹饪。
- 5) 肉类 / 家禽类 - 可去骨，不可份切，不可修清，香肠类需在现场完成，肉糜类不可带入现场，骨头类可以切小块带入。
- 6) 慕斯类 - 必须现场制作
- 7) 酱汁类 - 可浓缩，不可调味
- 8) 基础汤类 - 不可调味
- 9) 冷沙司类 - 必须现场制作
- 10) 稀果酱类 - 不可调味，必须现场完成
- 11) 海绵蛋糕类 - 可带入，不可分切成型

所有选手需准备好适用于电磁炉的锅具，并准备好所有食材。选手离开比赛厨房区域时，必须保证厨房整洁卫生，这是作为评审部分。选手需自行保管自带的工具，如丢失组委会不承担任何责任。

JUDGING CRITERIA

PRACTICAL HOT COOKING

Mise En Place

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0-5 points

Correct Professional Preparation

Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be practical, acceptable methods that exclude unnecessary ingredients. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables. Working skill and kitchen organization.

0-20 points

Hygiene and Food Waste

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0-10 points

Service

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0-5 points

Presentation

Clean arrangement, with no artificial garnish and no time-consuming arrangements. Exemplary plating to ensure an appetizing appearance, there should be no repetition of ingredient, shapes and colour as well as cooking techniques between the different dishes.

0-10 points

Taste

The typical taste of the food should be preserved. The dish must have appropriate taste, seasoning, quality, and flavour, the dish should conform to today's standard of nutritional values

0-50 points

评审准则

热食烹饪

厨房准备工作

有计划地安排食材以确保工作和服务的流畅。正确利用工作时间，确保准时完成。工作期间的清洁卫生，正确的工作方法也将被评判，包括离开厨房时。

0-5 分

专业正确的食材操作流程

正确的食物基本准备工作，与当今的现代烹饪艺术相一致。准备应该是实用的，可以接受的方法，排除不必要的成分。所有食材都应使用适当的烹饪技术，包括淀粉和蔬菜。工作技能和厨房组织能力。

0-20 分

卫生及食物浪费

请在本竞赛规则手册的下一部分查阅《世界厨师联合会食品安全条例》中有关食品卫生和食品浪费的指引。

0-10 分

服务

在指定的时间准时交付每一个作品是紧急的而有必要性的。厨房评审团将决定是否厨房或服务团队的服务失误，并建议分数的扣除。如果服务顺利，菜肴准时从厨房端出，则可获得满分。

0-5 分

菜肴的呈现

干净的布置，没有人工装饰，浪费时间的装饰品。优异的装盘，以确保一个开胃的外观，不应该有重复的成分，形状和颜色以及不同菜肴采用不同的烹饪技术。

0-10 分

口味

食物的特有味道应该保存下来。这道菜必须有适当的味道、调料、质量和味道，这道菜肴应该符合当今的营养价值标准。

0-50 分

伊利TM
Pro
东方灵感

奶香释放 风味百变

Whipping Cream



伊利TM
Pro
WHIPPING CREAM
稀奶油



伊利TM
Pro
专业乳品

伊利专业乳品，秉承“专业”理念，
深耕专业乳品领域，打造“东方灵感”
及“和味”两大产品系列，致力
于以丰富优质的产品，满足消费者的
个性化需求，提升生活品质。
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伊利稀奶油源自新西兰和中国优质牧场，
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经过严格品质把控，确保入口纯正，
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新西兰
Country of origin: New Zealand



↑ 稳定性提升

净含量: 1L

图片仅供参考

保质期: 12个月

图片仅供参考



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PASTRY CHALLENGE

F. PASTRY & BAKERY COMPETITION

西式甜品挑战赛

甜品烘焙比赛

Class F-01

THEME AFTERNOON TEA - DISPLAY

主题下午茶 - 展评

COMPETITION RULES AND REGULATIONS

比赛规则和条例

- 1) Each entry should have a specific theme.
- 2) Each competitor should prepare 6 pieces of each of the six different kinds of afternoon tea desserts for display.
- 3) Competitors should bring their own display stands for their works.
- 4) The provided table space for display is 90cm*90cm.

- 1) 作品要有主题。
- 2) 要求展示六款不同的下午茶甜点，每款甜点准备六个作为展示。另各摆一份供裁判品尝评分，每个品种共计 7 件。
- 3) 自带下午茶展示架。
- 4) 展台尺寸为 90cm*90cm。



JUDGING CRITERIA 评判标准

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

Presentation and general impression

Depending on material used, the finished exhibit must present a good impression based on ethical and aesthetic.

0-15 points

Taste

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

0-40 points

Degree of difficulty and Creativity

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

0-30 points

Practical, up-to-date presentation

Combination of taste, texture and colours, portion size and feasibility for daily service in a restaurant or for banqueting.

0-15 points

参赛作品最高得分 100 分（无 0.5 分计分）

外观展示，总体印象

根据所用原料，完成后的作品须体现文化内涵和艺术美感。

0-15 分

口味

主要味道要配合主题，避免太多不同的味道混杂在一起，质感搭配恰当。

0-40 分

难度及创意性

制作技巧，难度及创意性，精致的装饰。

0-30 分

实用性及现代感

展品需在口味、质地、颜色(尽量少用色素)和大小比例上组合完美，并适合日常用料的可行性。

0-15 分

PASTRY CHALLENGE

F. PASTRY & BAKERY COMPETITION

西式甜品挑战赛

甜品烘焙比赛

Class F-02

BUFFET SHOWPIECE - DISPLAY

自助餐造型 - 展评

COMPETITION RULES AND REGULATIONS

比赛规则和条例

- 1) All entries must be 80 - 100cm in height.
- 2) The base area should be 40cm*60cm and the upper part can be expanded.
- 3) The showpiece ingredients only chocolate & sugar (Isomalt, Plain sugar, Pastillage, Gum paste). The showpiece can't use any other chose for splice & upholder, such as bamboo stick, iron wire.
- 4) Contestants can bring all the parts of the work to assemble within the specified time on the competition site, or bring their finished works to display on the competition site (If the work is assembled on the site, the preparation time is 60 minutes).
- 5) The work needs to be matched with two different varieties of mold chocolate candies for tasting. Chocolate candies don't need to be made on the spot, including mold coloring, filling and filling.
- 6) All competition items must be completed within limited time, the buffet showpieces and chocolate candy must be displayed together on the booth.
- 7) The provided table space for display is 90cm* 90cm.

***Competitors are required to prepare 6 pieces of chocolate candy for each type, and 12 types for 2 varieties.**

- 1) 作品高度要求 80cm-100cm。
- 2) 底座面积要求 40cm*60cm，底座以上部分可以拓宽，造型底座由参赛选手自行准备。
- 3) 作品的食材只限于巧克力、糖（艾素糖，砂糖，塑形糖）。所有造型中不可使用竹签，铁丝等非食用物质作为整个造型的连接和支撑物。
- 4) 选手可以自带造型的所有零部件在比赛现场的规定时间内进行拼接组装，或是携带成品作品于比赛现场进行展示（若于现场进行拼接组装，则准备时间为 60 分钟）。
- 5) 作品需搭配两个不同品种的模具巧克力糖果用于品尝，巧克力糖果不需要当场制作，包括模具上色，灌模以及制作馅料。
- 6) 所有比赛项目必须在规定时间内组装完成，自助餐造型和巧克力糖果必须一起放在展台上进行展示。
- 7) 展台尺寸为 90cm*90cm。

*** 参赛者每款巧克力糖果需准备 6 粒，2 款品种，一共 12 粒。**



JUDGING CRITERIA 评判标准

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

Technique and degree of difficulty

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

0-30 points

Presentation and general impression

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

0-25 points

Taste

Creativity, texture, harmony of ingredients used.

0-30 points

Correct professional preparation

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

0-15 points

参赛作品最高得分 100 分（无 0.5 分计分）

技术和难度

作品的美感、制作技巧和难度。整个作品必须有 3 种以上的制作技法体现在其中。

0-30 分

外观及整体表现

作品必须比例对称，并体现优美的整体形象。

0-25 分

味道

口感的创造性、纹理结构、所用原料的融合性。

0-30 分

正确的准备工作

正确的制作流程和准备工作，并达到现代食品艺术制作水准。

0-15 分



PASTRY CHALLENGE

F. PASTRY & BAKERY COMPETITION

西式甜品挑战赛

甜品烘焙比赛

Class F-03

FONDANT CAKE - DISPLAY

翻糖蛋糕 - 展评

COMPETITION RULES AND REGULATIONS

比赛规则和条例

- 1) Each competitor should make a two-tier fondant cake with a specific theme. The diameter of the base should not be more than 30cm.
- 2) Competitors can choose almond paste or fondant to complete the cake, and edible pigments may also be used.
- 3) The main body and decoration of the work must be made of edible materials, and non-edible materials are not allowed to be used as support and decoration.
- 4) The base layer cake must be can eating, can't use foams make base layer. Judge will cut base layer cake for testing, don't prepare other cake for testing.
- 5) The base is judged by the bottom cut when tasting. There is no need to prepare additional cake for tasting.
- 6) The size of exhibition booth is 90cm X 90cm.

- 1) 要求制作两层翻糖蛋糕，底座直径不得超过 30cm，作品要有主题。
- 2) 材料可选用杏仁膏，翻糖或干佩斯，允许使用可食用色素。
- 3) 作品整体和装饰物必须采用可食用材料，不可以用不可食用的材料做支撑及装饰。
- 4) 蛋糕及蛋糕装饰物可使用喷绘，涂色，火烧和绘画技艺。
- 5) 底座蛋糕是裁判进行品尝时以底分切作为评判，无需再准备额外的蛋糕作为品尝。
- 6) 展台尺寸为 90cm X 90cm。



JUDGING CRITERIA 评判标准

The highest score of entries is 100 points (no 0.5 points score)

Integral collocation

According to the raw materials used, the finished work should reflect creativity and visual effects.

0-15 points

Skills

Making skills difficulty exquisite decoration.

0-25 points

Practicability

Exhibits should combine perfectly on taste, texture, colour (as little as possible with the pigment) and size proportion. In addition the exhibits should suitable for the daily use of materials.

0-20 points

Taste and palate

layers are clear, blended, but not conflicting.

0-40 points

参赛作品最高得分 100 分（无 0.5 分计分）

整体搭配

根据所用原料，完成后的作品须体现创意性、视觉效果。

0-15 分

技巧

制作技巧难度精致的装饰。

0-25 分

实用性

展品需在口味、质地、颜色（尽量少用色素）和大小比例上组合完美，并适合日常用料的可行性。

0-20 分

口味和口感

层次明显、融合、又不冲突。

0-40 分



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10 YEARS OF PASSION FOR CHOCOLATE.



2022年FHC中国国际甜品烘焙比赛

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PASTRY CHALLENGE

F. PASTRY & BAKERY COMPETITION

西式甜品挑战赛

甜品烘焙比赛

Class F-04

PLATE DESSERT - LIVE

盘式甜品 - 现场制作

COMPETITION RULES AND REGULATIONS

比赛规则和条例

- 1) Each competitor should complete three plate desserts within three hours according to the HACCP regulations.
 - 2) One chocolate - based dessert is required. The organizer provides 5 types of chocolate ingredients, each providing 200g(72%,65%,55% dark chocolate, 38% milk chocolate, 40% white chocolate). And the contestants must use the chocolate provided by the organizer to make competition work, either all or any choice.(Please pick up the ingredients according to the actual work, to promote sustainable environmental protection).The competitors may bring other the ingredients they need.
 - 3) One fruit - based dessert is required.
 - 4) Competitors are free to choose the main ingredients for the remaining one dessert.
 - 5) All fillings, mousse, cream should be made on the spot.
 - 6) Contestants can bring their own cake embryo and decorations and ice-cream(frost), all materials must be edible.
 - 7) Competitors must prepare 2 copies of each dessert, 3 types of desserts with six copies (3 copies for tasting, other 3 copies for display).
-
- 1) 选手必须在 3 小时内完成三道盘式甜品制作，根据国际卫生条例 HACCP 进行操作。
 - 2) 一盘甜品必须以巧克力为主要成分。主办方提供 5 款巧克力原料，每款提供 200g。巧克力原料品种为 72% 黑巧克力、65% 黑巧克力、55% 黑巧克力、38% 牛奶巧克力、40% 白巧克力。选手必须使用主办方提供的巧克力制作比赛作品。可以全部使用或是任意选择均可。（请根据实际作品情况进行原料领取，提倡可持续环保）
 - 3) 一盘甜品必须以水果为主要成分。
 - 4) 剩余一盘甜品可由队员自行选择。
 - 5) 所有夹心，馅料，慕斯，奶油必须当场完成。
 - 6) 选手可自带蛋糕胚及装饰件，所有材料必须可食用。
 - 7) 参赛者每款甜品须准备 2 份，3 款甜品一共 6 份（三份供品尝，三份供展示使用）。



JUDGING CRITERIA 评判标准

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

Technique and degree of difficulty

Technique, degree of difficulty and effort.

0-20 points

Taste

Taste diversification and avoid duplication. Rationally use ingredients with textures

0-25 points

Correct professional preparation

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

0-15 points

Presentation and general impression

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

0-25 points

Hygiene check

0-15 points

参赛作品最高得分 100 分（无 0.5 分计分）

技术与难度

作品的制作技巧和难度。

0-20 分

口味

口味多样化，避免重复。口感食材合理利用。

0-25 分

正确的准备工作

正确的基本制作准备工夫，并达到现代糕饼制作的水平。

0-15 分

外观及整体表现

作品必须合乎比例，并在美学和整体上表达优美形象。

0-25 分

卫生及工作清洁

工作场地及个人的整体卫生情况，根据国际卫生条例 HACCP 进行操作。

0-15 分



PASTRY CHALLENGE

F. PASTRY & BAKERY COMPETITION

西式甜品挑战赛

甜品烘焙比赛

Class F-05

BREAD BAKING AND DISPLAY - LIVE AND DISPLAY

面包烘焙及展示 - 现场制作和展评

COMPETITION RULES AND REGULATIONS

比赛规则和条例

- 1) The bread making type must include baguette(1 type), brioche (2 types), croissant (2 types), and danish pastry (2 types).
 - 2) Each Competitors should choose at least five different kinds of bread as bread making type exhibits and prepare at least six for each kind.
 - 3) Bread making will be completed in one day. The production time is a total of 5 hours. It must be completed within the specified time. Exceeding time is not counted.
 - 4) The work must be presented on the stand before the end of the second day.
 - 5) The provided table space for display is 90cm*90cm.
- * All breads must be edible.

- 1) 面包制作种类必需包括法棍（1种），布里欧面包（2种），羊角面包（2种），丹麦面包（2种）。
 - 2) 面包制作种类展示不得少于6种，每个品种不得少于4个。羊角，丹麦面包可以包好油开好带来但面团厚度不能低于1.2厘米。
 - 3) 制作面包1天完成，共计5小时，须在规定时间内完成；超过时间不计分数。
 - 4) 作品必需在结束前全部呈现在展台上。
 - 5) 展台尺寸为90cm*90cm。
- * 所有的面包必须可以食用。



JUDGING CRITERIA 评判标准

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

Taste

Crumb softness, flavour, smell, colour of crumb, eating characteristics.

0-40 points

Technique used and Degree of Difficulty

Crust thickness, crumb structure, flakiness, crust colour.

0-40 points

Display

Table arrangement, product size, colour combinations.

0-8 points

Presentation of Danish, Croissant and free style breads

Creativity, colour and flavour combinations, techniques used.

0-12 points

参赛作品最高得分 100 分（无 0.5 分计分）

口感

用于评判面包内部的松软度、风味、香味和口感。

0-40 分

技术与难度系数

用于评判面包皮的厚度、松软度、面包内部的结构以及面包皮的颜色。

0-40 分

展示

用于评判桌面布置，作品的尺寸、颜色的搭配。

0-8 分

Danish, Croissant 或自主风格面包的展示

用于评判创意、颜色和风味搭配，以及技术的运用。

0-12 分



PASTRY CHALLENGE

F. PASTRY & BAKERY COMPETITION

西式甜品挑战赛

甜品烘焙比赛

Class F-06

CAKE DECORATION- LIVE

韩式裱花 - 现场制作

COMPETITION RULES AND REGULATIONS

比赛规则和条例

- 1) Competitors must bring their own cake embryos, the cake embryo size is 8 inches.
- 2) Only need to make one cake within 2.5 hours.
- 3) Competitors need to bring their own cream, which can be pre-colored (Buttercream, bean paste).
- 4) The provided table space for display is 90cm*90cm.

- 1) 选手需自带蛋糕胚（必须为可食用），蛋糕胚尺寸为 8 寸。
- 2) 只需要制作一个蛋糕，比赛时间为 2.5 小时。
- 3) 选手需自带奶油，可预先调色（奶油霜，豆沙）。
- 4) 展台尺寸为 90cm*90cm。



JUDGING CRITERIA 评判标准

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

Appearance display, overall impression

According to the materials used, the finished works should reflect the sense of form and artistic sense.

0-15 points

Taste

Taste diversification and avoid duplication. Rationally use ingredients with textures.

0-35 points

Difficulty and creativity

Making skills, methods and the complexity of making process

0-25 points

Practicality and Modernity

Fit the subject moderate in size unique in form exquisite dish arrangement perfect combination

0-10 points

Hygiene check

0-15 points

参赛作品最高得分 100 分（无 0.5 分计分）

外观展示，总体印象

根据所用原料，完成后的作品须体现造型感和艺术感。

0-15 points

口味

口味多样化，避免重复。口感食材合理利用。

0-35 points

难度及创意性

制作技巧，制作手法，制作工艺的复杂程度。

0-25 points

实用性及现代感

符合主题，大小适中，造型独特，摆盘精致，组合完美。

0-10 points

卫生及工作清洁

工作场地及个人的整体卫生情况，根据国际卫生条例 HACCP 进行操作。

0-15 points



PASTRY CHALLENGE

F. PASTRY & BAKERY COMPETITION

西式甜品挑战赛

甜品烘焙比赛

Class F-07

SWISS ROLL & POUND CAKE - LIVE

瑞士卷和磅蛋糕 - 现场制作

COMPETITION RULES AND REGULATIONS

比赛规则和条例

- 1) Competitors must make it within 60 minutes and operate according to the HACCP Regulations.
- 2) The competitors may bring all the ingredients they need.
- 3) The cake flavors can be matched arbitrarily, all sauces, fillings, cake embryos and cream must be made on the spot.
- 4) The pound cake mold comes with it, the weight of the pound cake is between 120g-150g.
- 5) Swiss rolls weigh between 400g-450g

Swiss rolls are made two identical varieties, one for display and one for judges to taste and score.

Pound cake are made five identical varieties, one for display and four for judges to taste and score.

- 1) 选手必须在 60 分钟内制作完成，根据国际卫生条例 HACCP 进行操作。
- 2) 所有原材料可自带。
- 3) 蛋糕口味可以任意搭配，所有酱汁，馅料，蛋糕胚和奶油必须当场制作完成。
- 4) 磅蛋糕模具自带，磅蛋糕重量在 120g-150g 之间
- 5) 瑞士卷重量在 400g-450g 之间

要求瑞士卷制作两款相同的品种，一份作为展示，另一份摆供裁判品尝评分。

要求磅蛋糕制作五款相同的品种，一份作为展示，另各摆四份供裁判品尝评分。



JUDGING CRITERIA 评判标准

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

Appearance display, overall impression

According to the materials used, the finished works should reflect the sense of form and artistic sense.

0-15 points

Taste

Taste diversification and avoid duplication. Rationally use ingredients with textures.

0-35 points

Difficulty and creativity

Making skills, methods and the complexity of making process

0-25 points

Practicality and Modernity

Fit the subject moderate in size unique in form exquisite dish arrangement perfect combination

0-10 points

Hygiene check

0-15 points

参赛作品最高得分 100 分（无 0.5 分计分）

外观展示，总体印象

根据所用原料，完成后的作品须体现造型感和艺术感。

0-15 points

口味

口味多样化，避免重复。口感食材合理利用。

0-35 points

难度及创意性

制作技巧，制作手法，制作工艺的复杂程度。

0-25 points

实用性及现代感

符合主题，大小适中，造型独特，摆盘精致，组合完美。

0-10 points

卫生及工作清洁

工作场地及个人的整体卫生情况，根据国际卫生条例 HACCP 进行操作。

0-15 points



PASTRY CHALLENGE

F. PASTRY & BAKERY COMPETITION

西式甜品挑战赛

甜品烘焙比赛

Class F-08

SOUFFLE- LIVE

舒芙蕾 - 现场制作

COMPETITION RULES AND REGULATIONS

比赛规则和条例

- 1) Competitors must make it within 40 minutes and operate according to the HACCP Regulations.
- 2) The competitors may bring all the ingredients they need.
- 3) The flavors can be combined as you like, all sauces, fillings, English cream sauce and meringues must be made on the spot.
- 4) Competitors bring their own containers and decorative parts, each weighing between 80g-120g.

Competitors need to make five identical varieties, one for display and four for judges to taste and score.

- 1) 选手必须在 40 分钟内完成，根据国际卫生条例 HACCP 进行操作。
- 2) 所有原材料可自带。
- 3) 口味可以任意搭配，所有酱汁，馅料，英式奶酱以及蛋白霜必须当场制作完成。
- 4) 选手自带容器及装饰件，每份重量为 80g-120g 之间。

参赛者须现场制作 5 份相同的舒芙蕾（四份供品尝，一份供展示使用）。

JUDGING CRITERIA 评判标准

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

Appearance display, overall impression

According to the materials used, the finished works should reflect the sense of form and artistic sense.

0-15 points

Taste

Taste diversification and avoid duplication. Rationally use ingredients with textures.

0-35 points

Difficulty and creativity

Making skills, methods and the complexity of making process

0-25 points

Practicality and Modernity

Fit the subject moderate in size unique in form exquisite dish arrangement perfect combination

0-10 points

Hygiene check

0-15 points

参赛作品最高得分 100 分（无 0.5 分计分）

外观展示，总体印象

根据所用原料，完成后的作品须体现造型感和艺术感。

0-15 points

口味

口味多样化，避免重复。口感食材合理利用。

0-35 points

难度及创意性

制作技巧，制作手法，制作工艺的复杂程度。

0-25 points

实用性及现代感

符合主题，大小适中，造型独特，摆盘精致，组合完美。

0-10 points

卫生及工作清洁

工作场地及个人的整体卫生情况，根据国际卫生条例 HACCP 进行操作。

0-15 points



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PASTRY CHALLENGE

F. PASTRY & BAKERY COMPETITION

西式甜品挑战赛

甜品烘焙比赛

Class F-09

CHOCOLATE FONDANT CAKE-LIVE

巧克力熔岩蛋糕 - 现场制作

COMPETITION RULES AND REGULATIONS

比赛规则和条例

- 1) Competitors must make it within 40 minutes and operate according to the HACCP Regulations.
- 2) The organizer provides 5 types of chocolate ingredients, each providing 200g(72%,65%,55% dark chocolate, 38% milk chocolate, 40% white chocolate). And the contestants must use the chocolate provided by the organizer to make competition work, either all or any choice.(Please pick up the ingredients according to the actual work, to promote sustainable environmental protection).The competitors may bring other the ingredients they need.
- 3) The flavors can be combined as you like, all sauces, fillings, English cream sauce and meringues must be made on the spot.
- 4) Competitors bring their own containers and decorative parts, each weighing between 90g-120g.

Competitors need to make five identical varieties, one for display and four for judges to taste and score.

- 1) 选手必须在 40 分钟内制作完成，根据国际卫生条例 HACCP 进行操作。
- 2) 主办方提供 5 款巧克力原料，每款提供 200g。巧克力原料品种为 72% 黑巧克力、65% 黑巧克力、55% 黑巧克力、38% 牛奶巧克力、40% 白巧克力。选手必须使用主办方提供的巧克力制作比赛作品。可以全部使用或是任意选择均可。（请根据实际作品情况进行原料领取，提倡可持续环保）。其他原材料可自带。
- 3) 口味可以任意搭配，所有酱汁，馅料，蛋糕体必须当场制作完成。
- 4) 选手自带容器及装饰件，每份重量为 90g-120g

参赛者须现场制作 5 款相同的巧克力熔岩蛋糕（一份作为展示，另各摆四份供裁判品尝评分）。



JUDGING CRITERIA 评判标准

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

Appearance display, overall impression

According to the materials used, the finished works should reflect the sense of form and artistic sense.

0-15 points

Taste

Taste diversification and avoid duplication. Rationally use ingredients with textures.

0-35 points

Difficulty and creativity

Making skills, methods and the complexity of making process

0-25 points

Practicality and Modernity

Fit the subject moderate in size unique in form exquisite dish arrangement perfect combination

0-10 points

Hygiene check

0-15 points

参赛作品最高得分 100 分（无 0.5 分计分）

外观展示，总体印象

根据所用原料，完成后的作品须体现造型感和艺术感。

0-15 points

口味

口味多样化，避免重复。口感食材合理利用。

0-35 points

难度及创意性

制作技巧，制作手法，制作工艺的复杂程度。

0-25 points

实用性及现代感

符合主题，大小适中，造型独特，摆盘精致，组合完美。

0-10 points

卫生及工作清洁

工作场地及个人的整体卫生情况，根据国际卫生条例 HACCP 进行操作。

0-15 points



Prizes, Awards & Certificates 奖品，奖牌&证书

Criteria For Medals

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

奖项得分分配

杰出金奖	100 分
金奖	90-99 分
银奖	80-89 分
铜奖	70-79 分

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更新至 2022 年 10 月 25 日

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RULES & REGULATIONS 大赛规则及条例



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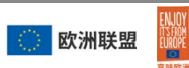
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Appendix

WorldChefs Food Safety Regulations

The following information is to be read in conjunction with the WORLDCHEFS's Competition Guidelines.

NOTES: Tasting judges do not share plates, 1 x plate will be as a sample and the other meals will be portioned by a Rookie Jury member or a dedicated wait-person

The Five Keys to WorldChefs Food Safety in Competitions

The core messages of the Five Keys to Safer Food are: (1) keep clean; (2) separate raw and cooked; (3) cook correctly; (4) keep food at safe temperatures, and (5) selection of safe raw materials to produce the items.

1. **Keep Clean** *(It takes over 2.5 billion bacteria to make 250 ml of water look cloudy, but in some cases, it takes only 15-20 pathogenic bacteria to make one sick)*
 - a. Wash and sanitize all surfaces and cooking equipment in the preparation area of the kitchen.
 - b. Fruits and vegetables need to be washed and packed in appropriate containers.
 - c. The kitchen area needs to be spotless as it is a showcase of our profession.
 - d. All the equipment, tools, utensils, or service wear including knives and knife containers (wraps, etc...) you may be using, must be clean.
 - e. Floor, walls, cabinets and refrigeration in the competition arena, and the cart or transport equipment must be kept clean.
2. **Separate Raw and Cooked** *(Keeping raw and prepared food separate prevents the transfer of microorganisms. Cross-contamination is a term used to describe the transfer of microorganisms from raw to cooked food, and to the equipment used in the vicinity of the food items)*
 - a. All food ingredients should be packed separately and labelled clearly by; name and date of packing, and if required, "use by" date.
 - b. Raw poultry, fish, seafood, and meat proteins are to be housed in their own closed containers. These items must be transported and stored at <5°C (41°F).
 - c. Various packed and labelled dry items can be stored on the same tray.
 - d. Cooked food items must be stored above raw items to avoid drips and cross contamination. There should be no contact between the two items.
3. **Cook Correctly** *(Correct cooking or care of food can kill almost all dangerous microorganisms, which ensure the jury, and guests in attendance, that the food is safe for consumption)*

- a. A standard HACCP sheet should be used in the preparation and cooking of the proteins. Ideally this sheet should contain the following:
 - i. Name of item being cooked
 - ii. Temperature of item prior to cooking
 - iii. Length of time during which the items were subjected to heat
 - iv. The actual temperature upon cooking
 - v. Time at which the cooking process was completed
 - b. Blanched items should be shocked immediately in clean iced water to stop the cooking process, then drained and stored in a clearly labelled and covered container.
 - c. If your National Cuisine needs a partially cooked item to be blanched /dried, then cooked again, please clearly highlight this to the jury members – example Peking Duck. These items are to be held in a clean area to avoid bacteria.
4. **Keep Food at a Safe Temperature** - *Microorganisms multiply quickly if food is not stored correctly. Holding food at a temperature below 5°C (40°F) or above 60°C (140°F), slows down or stops the growth of microorganisms but some dangerous microorganisms can still grow below 5°C (40°F).*
5.
 - a. As mentioned under **Cooking Correctly**, HACCP sheet should be used in all food preparations.
 - b. Raw proteins can only be left on work table if it is stored on ice, or ice pad, and covered with more ice pad or other cold systems. The temperature of this protein must be kept below 10°C (50°F).
 - c. Cooked food needs to be held above 60°C (140°F) to avoid microbial growth, and ensure the food is served hot to members of the jury and to the guests
 - d. Cooked food can be served à la minute to avoid this.
 - e. A HACCP sheet should be posted on each refrigerator and, or, freezer door. Temperatures must be recorded every hour, and corrective actions must be taken if doors are left open too long.
 - f. Hot food must be cooled to <5°C (4°F) before it can be refrigerated.
 - g. All food items to be refrigerated or kept in the freezer must be covered and labelled.
6. **Selection of Safe Raw materials** *(Raw materials including ice may be contaminated with dangerous microorganisms and chemicals. Toxic chemical can form in mouldy food like fruit and vegetables)*
 - a. Temperatures of your produce should be recorded at the market, when you arrive in your preparation facility, and also in your cooking competition kitchen – HACCP.
 - b. Fruits and vegetables should be checked for worms, grubs and mould.
 - c. Fish, seafood and meat proteins need to be <5°C and not bruised or damaged.

- d. Check that fish exhibit all signs of freshness, and verify that they do not have worms or parasites. Verify for signs of freshness.
- e. All dry ingredients, and all fresh, frozen, cured, or smoked food should have the use by or expiring dates checked.

DRESS STANDARDS

Ideally, all members of a team should be dressed near identically.

1. Chef's jacket – The chefs or team of chefs, should enter the competition arena wearing a clean white, pressed chef's jacket.
2. Chef's hat – Standard chef hats, or competition sponsored hats must be worn. Individual event skull caps may be worn.
3. White apron is the standard apron for competitions. Pale coloured ones, and butcher striped aprons are accepted.
4. Safety style, non-slip, must to be worn. Sport shoes are not allowed in the kitchen.
5. Neckties – are optional.
6. No visible jewellery is to be worn except for a wedding band, ear stud (no more than 7 mm diameter) or sleeper (small rings).
7. No watches to be worn in the competition kitchen.

PERSONAL HYGIENE

1. Male chefs should be clean shaven.
2. Chefs with beards must wear a beard net.
3. Chefs should be clean and showered and demonstrate good personal hygiene.
4. Hair which touch the collar, or fall below the collar, must be restrained and covered with a hair net.
5. After shave and perfumes must not be over powering
6. Sleeves of chef's jackets must be a minimum of elbow length.
7. Correct footwear must be clean.

FOOD & DRINK DURING COMPETITION

1. Industrially bottled and packaged beverages may be consumed in the competition kitchen.
2. Industrially produced and packaged energy bars or gels, can be consumed in the competition kitchen.
3. Prepared and cooked foods, like sandwiches or salads, can only be consumed during breaks, and outside the kitchen.

GENERAL RULES TO FOLLOW

1. Tasting of food must be carried out with disposable single use utensils, or utensils that are washed after each tasting.

2. Remove a sample of a product from the container with one spoon.
3. Transfer the product sample onto a second spoon, away from the original food container or preparation area.
4. Sample the product by tasting.
5. Never re-use used spoons. Use clean and sanitary spoons for each tasting. Always use two spoons to ensure sanitary practices are being followed and the product is not contaminated.
6. Double dipping into sauces or food items with the same spoon is strictly prohibited.
7. Food items in transport, and stored, must be covered with clear plastic or a lid.
8. Ready To Eat food (RTE) should not be handled with bare hands.
9. Equipment acceptable for the handling of cooked food are: tongs, chop sticks, or tweezers.
10. Work areas should always be cleared of unnecessary items.
11. Basic spills should be cleaned up immediately.
12. Knives must be kept clean at all times.
13. Food trimmings should be identified and labelled.
14. Food trimmings from your mise en place, that may be used later, should be kept separately, not mixed together, labelled, and stored at <5°C (41°F).
15. Hand paper towels to be used for work surface ~~bench~~ and hands wiping.
16. Cloth towels should only be used to handle hot items.
17. Cutting boards in PEHD (polyethylene high-density) material are preferred and should be color coded: green for vegetable, red for meat, blue for fish, brown for cooked meats, and violet for vegan.
18. White is acceptable as a neutral color for all tasks. Cutting boards should always be clean.
19. Use of wooden cutting boards is not authorized.
20. Cardboard or any porous containers and boxes are not allowed to enter kitchen.
21. Nothing is allowed to be stored on the floor.

1) Face Mask / Face Shield: When requested by the local health authorities or the organisers

- a. These forms of PPE must be worn during the entire competition while in the competition arena.
- b. They must be changed:
 - i. In preparation for service
 - ii. If they are spoiled in any way
 - iii. Upon returning to the kitchen after any break

2) Hand Washing:

It is a 30 second process which must take place;

- a. Upon arrival to the kitchen
- b. At the start of the actual competition
- c. When hands become soiled
- d. On the hour
- e. After handling raw proteins
- f. When each task is finished
- g. After mise en place has been set
- h. Before service
- i. After visiting the wash room
- j. After handling rubbish
- k. At all times upon returning to the kitchen.

3) Sanitizing:

Recommended chemical sanitizer must be applied for a minimum of 10 seconds before it can be wiped off with a paper towel or scraper-

- a. All work surface must be sanitized upon arrival into kitchen.
- b. All benches must be sanitized at the start of the competition.
- c. All benches must need to be sanitized as they become soiled.
- d. All benches must be sanitized at the completion of each task.
- e. All benches must be sanitized prior to starting service.
- f. All benches must be sanitized at the end of the competition.

4) Aprons:

- a. To enhance and promote our profession, and to avoid cross contamination, chefs should not be working with soiled aprons.
- b. Bib aprons can be used when cleaning proteins.
- c. Aprons should be changed:
 - iv. At the start of the competition
 - v. After working on proteins
 - vi. If they become heavily soiled at any stage
 - vii. Prior to service.

5) Gloves:

- c. Gloves do not give an automatic exemption to proper food handling techniques.
- d. Must be worn when handling hot or cold "Ready To Eat" food (RTE), which will be consumed by the jury/public.

Appendix

- e. Gloves can be worn if working with dirty items, or items that stain, i.e.: beetroot.
- f. Hand injuries should be protected with a band aid/plaster, and covered with a glove.
- g. Changing the gloves is paramount to avoid cross contamination. It is not necessary to wear gloves during the mise en place or food items, unless the food items will not receive any heat treatment.
- h. Gloves need to be changed;
 - i. If you start to use other equipment after touching proteins
 - ii. Before starting service
 - iii. Regularly during service
 - iv. Before and after cleaning of dirty, or staining vegetables or marinades.

6) Rubbish:

- a. Small bins are permitted on the work bench.
- b. Neither the small table bins nor the main kitchen bin may overflow.
- c. Rubbish needs to be bagged, and removed each hour of the competition, upon closing of the bags.
- d. Bins should be empty at the start of service
- e. Cleaned and washed at the end of service
- f. Sinks must be used for washing and not to hold dirty pots and rubbish.
- g. Rubbish must be separated – i.e.: paper, plastic, organic, not reusable plastic boxes and containers, organic, and disposed of in designated containers.

7) Team Spacing:

Ideally the team should utilize all work areas of the kitchen to avoid close contact, which at time, may be un-avoidable.

8) Glass policy:

- a. Control - No glass items are permitted in any format into the competition kitchen. This may pertain to wine, vinegar, soy sauce, tomato paste, oils, drinking vessels, and any other products.
- b. Items must be decentered into appropriate non-breakable packaging prior to stepping into the competition kitchen.
- c. If sponsored items are in glass, these will remain on the central ingredient table(s), away from the competition kitchen. Competitors will retrieve products from this area in non-breakable containers. This rule will also apply to the Community Catering where Commercial products are permitted.

9) Food efficiency (left overs):

- a. In some circumstances, some food excess is unavoidable but this must be controlled. It is how you manage it that will be noted.
- b. If all your portions are not sold – there must be an accountability, tickets Vs Sales Vs food remaining.
- c. 5% excess is acceptable due to a number of kitchen factors, spillage, replacement, wrong table.
- d. Be mindful when planning menus to avoid waste factor, i.e.: “Pommes Parisiennes” or smaller scooped vegetables or fruits.
- e. Useable trimmings / excess of preparations, must be properly packaged and labelled with date and name of product as a minimum.
- f. Such left over food will be reviewed by the kitchen jury before it is taken away.
- g. Deduction for items thrown in the rubbish, or tried to be washed down a sink.

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Organiser



Endorsed By



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