



世界善英賽

GOURMET YOUNG MASTER CHEFS



Gourmet Young Master Chefs · Global Challenge 2017 (Student Category)

Date	5 July, 2017
Venue	Chinese Cuisine Institute (CCI)
Address	1/F, VTC Pokfulam Complex, 145 Pokfulam Road, H.K.

Introduction of Gourmet Young Master Chefs · Global Challenge 2017

The Gourmet Young Master Chefs · Global Challenge 2017 is going to be held on 5 July, 2017 in the commercial electrical kitchen at the CCI. Aiming to enhance the level of culinary professional and hospitality students and promote global culinary heritage and development. Participating professional chefs should use specific ingredient as the theme of competition but there is no limitation to the cooking method and types of cuisine. Now grab this golden chance to be the most honorable Champion Young Chef in the world. To contest for the Gourmet Master Chefs · Flying Dragon World Cup.

Details of Semi-final (Student Category) :

- 1 specific ingredient would be provided as the theme of the competition.
- Participating chef must cook with 1 thematic ingredient to create 1 innovative cuisine within 40 minutes. Serving portion for each cuisine: 2 sets: including one set for photography, another set of 4 portions (for tasting and no need to garnish)
- Apart from the thematic ingredient, all other food, sauce, garnish and containers should be prepared by the chef.

Qualification for Student Category

- Student Category only allows Individual Category.
- Participating chef should be full time students aged 16 or above, studying hospitality, catering or tourism courses.
- The theme of the competition depends of the specific ingredients, no matter of types of cuisine, gender and district. All full time students of related courses can participate.
- Application should be in terms of a) School or Institute or b) Catering Association, individual application is not acceptable.
- On behalf of the same school or institute, more than one student may participate, subject to the competing dishes must be different.
- Participating chef should follow the rules & regulations of the competition.

Rules & Regulations

- Participating chefs of Student Category should prepared and competed all recipes (with full details in ingredients & cooking method) to be sent to the organizer on or before 31 May, 2017.
- All entry cuisine can either be in cold or hot.
- It is forbidden to use additives and artificial colors.
- Participants are required to provide comprehensive recipes, with all ingredients and methods clearly stated. No amendment will be allowed after submission. It is highly recommend that washing and cutting the self-prepared ingredients in advance. Semi-finished products can be used ONLY IF it is clearly written in the presented recipe and approved by the organizer.
- The competing sequence would be defined by drawing lots.
- After finishing the registration, a number sticker will be distributed to all chefs. Every participant has to put on the number sticker after entering the competition area and during the competition.
- All competitors must be dressed in full uniform with chef hat during the competition, lockers will be provided in the changing room.
- The ingredients prepared by the chefs will be examined by the kitchen supervisor, to check if the ingredients are same with the submitted recipes. Ingredients that are not approved by the organizer are not allowed to use during competition.
- For the Semi-final, all cooking and serving must be at least 50% performed at the competition venue within the stipulated time. Judges have the right to deduct marks for preparation works or any violation.
- Garnish should be simple, appetitive and must be made with eatable ingredients.
- All finished cuisine must be served either on the chinaware from the competitors themselves or the organizer. °
- Chefs have to raise up their hands after finish serving so as to notify the supervisor and the dishes will be labeled. Prepared dishes will be judged when they are ready.
- For the Semi-final & Grand Finale competition, each chef team will be provided with identical portions of the thematic ingredients, other necessary accompaniment, sauce, garnish, appliance and containers should be self-prepared by chef team.