

- 7 After finishing the registration, a number sticker will be distributed to all chefs. The number sticker has to be put on after entering the competition area and during the competition.
- 8 All competitors must be dressed in full uniform with chef hat during the competition, lockers will be provided in the changing room.
- 9 The ingredients prepared by the chefs will be examined by the supervisor in the competition area, 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.
- 10 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.
- 11 Any place setting should be simple, appetitive and must be made by eatable ingredients.
- 12 All the products must be served either on the chinaware by the competitors themselves or the organizer.
- 13 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.
- 14 For the Semi-final, each chef team will be provided with 2 identical portions of main ingredients, other necessary accompaniment, sauce, garnish, appliance and containers should be self-prepared by chef team.
- 15 For the finale, each chef team will be provided with 3 identical portions of main ingredients, accompaniment and sauce. Other necessary ingredients, sauce, garnish, appliance and containers should be prepared by chef team. Any seafood, meat and poultry is forbidden, marks would be deducted for any violation.
- 16 The organizer will provide reasonable security, however, the organizer is not responsible for any loss or damage of ingredients, cargo, containers or personal belongings.
- 17 All participants and their representatives must not convince the organizer or judge panel.
- 18 All copyright of the participating recipes belongs to "Deli Communications Co." & will be published in the "Gourmet Master Chefs 2014 Professional Cookbook" & related promotional materials, all chef teams could not raise an objection.
- 19 During the competition, no photo shooting or video recording is allowed except those approved by the organizer.
- 20 All chef teams should follow the rules of the organizer. Any violation may lead to disqualification.
- 21 The organizer reserves all rights to cancel, alter or affix the rules of the competition. The Head Judge of each category has the sole discretion on the interpretation of each assessment criteria and the final judgment.
- 22 The organizer and the judge panel reserve all rights of final adjudication.

Process of Judgment:

- 1 For Chinese Cuisine category: the 16 chef teams who have gained the highest scores in the Semi-final can enter the final competition.
- 2 For European & Dim Sum category: the 8 chef teams who have gained the highest scores in the Semi-final respectively can enter the final competition.
- 3 The judge panel consists of catering celebrities, international & local famous chefs & representatives from catering associations, together with on-site supervisors, to ensure all the chef teams are being appraised in a fair condition.
- 4 All entries will be judged by the judges who have declaration of interest.
- 5 All finalists of the Semi-final will be announced within 3 days after the Semi-final competition. All award winners will be announced right after the final competition, awards will be presented at the Gala Dinner on 31 October 2014 whereas the "Gourmet Master Chefs 2014 Professional Cookbook" will be published, and all winners must attend the Gala Dinner & all promotional activities.

Marking Scheme:

- 1 Depends on the aroma, quality, presentation, innovation and especially the taste of the cuisine & the cutting skills.
- 2 Cooking techniques & the methods of cooking are highly concerned.
- 3 Cuisine depends on the usage of different ingredients, healthy, environmental, hygienic & nutritional ingredients are encouraged to use.
- 4 High proportion in fruits and vegetables and low proportion in oil, salt and sugar are also encouraged.
- 5 The safety standards, hygiene and service quality will also be taken into account.

Marking Percentage: 35% Taste, 15% Presentation, 15% Innovation, 15% Cutting Technique, 10% Aroma, 10% Environmental concept

Awards:

For each category: "Gourmet Master Chef • Supreme Gold Award", "Gourmet Master Chefs • Gold Award", "Gourmet Master Chefs • Silver Award", "Expertise of Knife", "Gourmet Master Chefs • Best Sous Chef", "Gourmet Master Chefs • Best Appetizer", "Gourmet Master Chefs • Best Main Course", "Gourmet Master Chefs • Best Dim Sum", "Best Environmental Friendly Award", "Best Presentation Award" and "Most Creative Award". Awards and Gourmet Master Chefs Professional Cookbook will be presented at the Gala Dinner, which will be held at Hong Kong Jockey Club at Happy Valley on 31 October 2014.

Method of Application & Registration Fee:

- 1 Fill in the application form together with the copy of restaurant / catering group license, detailed recipes(include all ingredients & cooking method) and color photo of both entry cuisine on or before 31 May, 2014, addressed to "Gourmet Master Chefs 2014".
- 2 A crossed cheque payable to "Deli Communications Co." for registration fee of HK\$1,000 per entry team (Account number of Hong Kong & Shanghai Banking Corporation Limited : 004-138-169982-001 / Swift Code: HSBCHKHHHKH).
- 3 Please fax the bank receipt to +852 2863 9495 / email to cs@deli.com.hk / Whatsapp to +852 9672 4328, our staff would contact you for confirmation.
- 4 Registration fee not includes air tickets, Gourmet Master Chef Awarding Gala Dinner fee, Champion Chef Jackets, Gold-framed Awarding Certificates & "Gourmet Master Chef 2014•Professional Cookbook".
- 5 Awarding certificates should be collected on or before 30 November, 2014. For any extra awarded badges and certificate, please send your request to organizer and pay for the additional charge.
- 6 For details, please browse www.deli.com.hk or obtain application form at H.K. office of the Universal Electrical Machine Works Co., Ltd. For Semi-final in H.K., maximum of 100 entries are acceptable.

The Organizer:

Deli Communications Co.

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