

Gourmet Master Chefs 2014

Seize this opportunity to command the most respect among Asian Cities!



Grand Finale Hong Kong

Category	(1) Chinese Cuisine; (2) European Cuisine; (3) Dim Sum
Date	26 August, 2014
Venue	Chinese Cuisine Training Institute
Address	1/F, VTC Pokfulam Complex, 145 Pokfulam Road, H.K.

Overseas Champion Chef-Challenge in Hong Kong Grand Finale

In 3 different categories, 6 awarded overseas chef teams would be invited and directly entry to the Hong Kong Grand Finale to compete for the most honored Gourmet Master Chefs awards.

Qualifications of Overseas Champion Chef Team:

- 1 Participating chef team should be recommended by international catering group or association. Individual application is not acceptable.
- 2 Head Chef should be the champion or gold award winner of international cooking competition.
- 3 Each team consists of two working chefs; Head chef should be aged 25 or above and assistant chef should be aged 20 or above.
- 4 Head Chef with 7 years or above executive chef experience and Assistant Chef should have 5 years solid experience.
- 5 If participating chefs resign from work before the final competition, the recommended restaurant or association should have written notice to organizer on or before 15 August, 2014. The replaced chef team should be recognized by the organizer to enter the final competition.
- 6 Participating chef team should follow the rules & regulations of the competition.

Cutting Technique Competition:

In the final cooking competition, specific for the Chinese Cuisine team, participants need to trim a "Mandarin Fish" to a boneless "Squirrel Fish" within 90 seconds. (Only one chef would be the representative to participate in this competition. Participants need to prepare their own knife whereas the Mandarin Fish and chopping board will be provided. For those who can finish the trimming within the shortest time would be the winner. If participant cannot fulfill the required standard, 10 more seconds would be added to his finishing time.)

Details of Grand Finale Hong Kong:

Theme "Black Box". On the day before the final cooking competition (i.e. 4 p.m., 25 August 2014), there would be a workshop for all the final chef teams. The 3 main ingredients of the "Black Box" would be announced. Each chef team has to make use of the provided ingredients and follow the regulations to recreate specific recipes. All detailed recipes should be presented to the organizer at 9 a.m. on 26 August, 2014.

Chinese Cuisine – prepares 3 courses within 90 minutes. Serving portion per cuisine: total - 3 sets: 1 set for 1 person & 2 sets for 4 persons.

European Cuisine - prepares 3 courses within 90 minutes. Serving portion per cuisine: total - 3 sets: 1 set for 1 person & 2 sets for 4 persons.

Dim Sum - prepares 3 kinds of Dim Sum with 3 different cooking skills within 90 minutes. Serving portion per Dim Sum - total 3 sets: 1 set for 1 person & 2 set for 6 persons.

Rules & Regulations:

- 1 All entry cuisine can either be in cold or hot.
- 2 It is forbidden to use additives and artificial colors.
- 3 All winning cuisine should be provided in the restaurant all year around. Any violation may lead to disqualification. (Exceptional for those who representing catering association.)
- 4 All participating restaurants have to display the official posters and stickers during the period of competition.
- 5 Competitors have to arrive at the reception and register at designated time. The competing sequence would be defined by drawing lots. The organization reserves the right of final decision.
- 6 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.
- 7 All competitors must be dressed in full uniform with chef hat during the competition, lockers will be provided in the changing room.
- 8 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.
- 9 All cooking and serving must be 100% performed at the competition venue within the stipulated time. Judges have the right to deduct marks for preparation works or any violation.
- 10 Any place setting should be simple, appetitive and must be made by eatable ingredients.
- 11 All the products must be served either on the chinaware by the competitors themselves or the organizer.
- 12 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.