



*Seize this opportunity  
to command the most honorable  
Champion Chef!*



## H.K. Semi-final Competition

Date : 7 July, 2016

## Global Grand Finale

Date : 25 August, 2016

Category : (1) Chinese Cuisine; (2) Dim Sum; (3) International Cuisine

Venue : Chinese Cuisine Institute

Address : 1/F, VTC Pokfulam Complex, 145 Pokfulam Road, H.K.

## Definition of International Cuisine:

International Cuisine: any cooking style of cuisine apart from the category of Chinese Cuisine and Dim Sum.

## Details of Gourmet Master Chefs · H.K. Semi-final Competition 2016

Each chef team must cook with 2 specific provided ingredients to create 2 innovative cuisine within 40 minutes. Apart from the 2 thematic ingredients, all other food, sauce, garnish and containers should be prepared by the chef team.

- 1. Chinese Cuisine** – prepare 2 courses within 40 minutes. Serving portion: 2 sets for each cuisine: including one set (for photography), another set for 4 portions (for tasting and no need to garnish)
- 2. Dim Sum** – prepare 2 types of Dim Sum in different cooking methods within 40 minutes. Serving portion: 2 sets for each Dim Sum: including one set (for photography), another set for 4 portions (for tasting and no need to garnish)
- 3. International Cuisine** – prepare 2 courses within 40 minutes. Serving portion: 2 sets for each cuisine: including one set (for photography), another set for 4 portions (for tasting and no need to garnish)

## Qualifications:

1. Each team consists of either 1 or 2 working chefs, aged 23 or above.
2. With 5 years or above solid experience.
3. Application should be in terms of a) Restaurant or b) Catering Association, individual application is not acceptable.
4. On behalf of restaurants to participate, different branches of the same group may participate, subject to the competing dishes must be different.
5. Participating chef team must be the same for both the H.K. Semi-final Competition and the Global Grand Finale. If participating chefs resign from work before the Global Grand Finale, the recommended restaurant or association should have written notice to organizer at least one week notice. The replaced chef should be recognized by the organizer to enter the Global Grand Finale.
6. Participating chef team should follow the rules & regulations of the competition.

## 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 is suggested to be provided in the restaurant all year around. (Exceptional for those who representing catering association.)
4. Participants are required to provide comprehensive recipes, with all ingredients and methods clearly stated. No amendment will be allowed after submitted. It is highly recommend that washing and cutting the self-prepared ingredients in advance. Semi-finished product can be used ONLY IF it is clearly written in the presented recipe and approved by the organizer.
5. The competing sequence would be defined by drawing lots.
6. 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.
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 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.
9. 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.
10. Garnish should be simple, appetitive and must be made by eatable ingredients.
11. All finished cuisine must be served either on the chinaware from 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.

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13. For the Semi-final, each chef team will be provided with identical portions of the 2 thematic ingredients, other necessary accompaniment, sauce, garnish, appliance and containers should be self-prepared by chef team.
14. For the Global Grand Finale, each chef team will be provided with identical portions of the 2 thematic 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.
15. The organizer will provide reasonable security; however, the organizer is not responsible for any loss or damage of ingredients, equipments or personal belongings.
16. All participants and their representatives must not convince the organizer or judge panel.
17. All copyright of the participating recipes belongs to "Deli Communications Co." & will be published in the "Gourmet Master Chefs 2016 · Professional Cookbook" & related promotional materials, all chef teams could not raise an objection.
18. During the competition, no photo shooting or video recording is allowed except those approved by the organizer.
19. All chef teams should follow the rules of the organizer. Any violation may lead to disqualification.
20. 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.
21. The organizer and the panel reserve all rights of final adjudication.

## Process of Judgment:

1. The judge panel consists of food critics, star chefs, representatives of hospitality associations, together with on-site supervisors, to ensure all the chef teams are being appraised in a fair condition.
2. All entries will be judged by the judges who have declaration of interest.
3. All winners will be announced right after the competition.
4. Awards will be presented at the "Gourmet Master Chefs · Awarding Gala Dinner" whereas the "Gourmet Master Chefs 2016 · Professional Cookbook" will be launched. All winners must attend the "Gourmet Master Chefs · Awarding Gala Dinner" & all other promotional activities.

## Marking Scheme:

1. Depends on the presentation, aroma, taste, innovation and especially the cooking techniques.
2. Encourage environmental concept and less wastage of ingredients.
3. High proportion in fruits and vegetables and low proportion in oil, salt and sugar are also encouraged.
4. Scoring percentage: 40% Taste, 20% Presentation, 20% Innovation, 10% Thematic, 10% Environmental concept.

## Awards:

For each category: the awards are as follows: "Gourmet Master Chefs · Supreme Gold Award", "Gourmet Master Chefs · Gold Award", "Gourmet Master Chefs · Silver Award", "Gourmet Master Chefs · Expertise of Knife", "Gourmet Master Chefs · Best Presentation" etc. All Awards will be presented at the "Gourmet Master Chefs · Awarding Gala Dinner" on 22 November, 2016.

## Method of Application & Registration Fee:

1. Please send completed form together with detailed recipes (with all ingredients and method), 1 copy of your General and/or Light Refreshment Restaurant license & color electronic photos of both entry cuisine to the organizer on or before 24 June, 2016.
2. For H.K. & Overseas applicants, please pay HK\$1,200 (per entry team) registration fee to "Deli Communications Co." Account number of Hong Kong & Shanghai Banking Corporation Limited : 004-138-169982-001, Swift Code: HSBCHKHCHKH (Branch Name: Pioneer Centre Branch, Address : Shop 218, 2/F, Pioneer Centre, 750 Nathan Road, Kowloon, Hong Kong)
3. Please send the bank receipt to the organizer by fax: +852 2863 9495 / email to [cs@deli.com.hk](mailto:cs@deli.com.hk) / Whatsapp to +852 9672 4328 / WeChat : LouisChan2013, our staff would contact you for confirmation.
4. Registration fee does not include air tickets, the dinner fee for "Gourmet Master Chefs · Awarding Gala Dinner", "Gourmet Master Chefs · Chef Jackets" & the "Gourmet Master Chef 2016 · Professional Cookbook".
5. Awarding certificates should be collected on or before 31 December, 2016. For any extra trophy and certificate, please send your request to organizer and pay for the additional charge. For the champion's rose gold "Gourmet Master Chefs · Flying Dragon World Cup", the charge for the extra trophy is HK\$5,000. For the 1st runner-up gold "Gourmet Master Chefs · Flying Dragon World Cup", the charge for the extra trophy is HK\$4,000.
6. For details, please browse [www.deli.com.hk](http://www.deli.com.hk) or obtain application form from the organizer. The H.K. Semi-final competition will only accept the first 100 eligible teams.

## The Organizer: Deli Communications Co.

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