

Gourmet Young Master Chefs · Global Challenge 2017 Semi-final & Grand Finale

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 electrical kitchen at the CCI. Aiming to enhance the level of culinary professional and promote global culinary heritage and development. Participating young 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(Individual Category) :

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

Details of Grand Finale

1. 2 specific ingredients would be provided as the theme of the competition.
2. Participating chef must cook with 2 specific provided ingredients to create 2 innovative cuisine within 60 minutes. Serving portion: 2 sets for each cuisine: including one set for photography, another set of 4 portions. (for tasting and no need to garnish)
3. Apart from the 2 thematic ingredients, all other food, sauce, garnish and containers should be prepared by the chef team.

Qualification for Professional Category

1. Professional Category divides into (1)Individual Category & (2)Chef Team Category.
2. Participating chefs should be professional chefs aged between 18 to 38, with 3 years or above solid experience.
3. "Individual Category" consists of one professional chef. "Chef Team Category" consists of 2 professional chefs.
4. The theme of the competition depends on specific ingredients, no matter of types of cuisine, gender and district applies. All professional chefs can participate.
5. Application should be in terms of a) Restaurant or b) Catering Association, individual application is not acceptable.
6. On behalf of restaurants to participate, different branches of the same group may participate, subject to the competing dishes must be different.
7. Participating chef must be the same for both the Semi-final Competition and Grand Finale.
8. Participating chef team should follow the rules & regulations of the competition.

Rules & Regulations :

1. Participating chefs should prepared and competed all recipes (with full details in ingredients & cooking method) for BOTH Semi-final and Grand Finale to be sent to the organizer on or before 31 May, 2017.
2. All entry cuisine can either be in cold or hot.
3. It is forbidden to use additives and artificial colors.
4. All winning cuisine is suggested to be provided in the restaurant all year around. (Exceptional for those who representing catering association & university.)
5. 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.
6. The competing sequence would be defined by drawing lots.
7. 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.
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 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.
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.