



世界菁英賽

GOURMET YOUNG MASTER CHEFS



11. Garnish should be simple, appetitive and must be made with eatable ingredients.
12. All finished cuisine must be served either on the chinaware from 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 & 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.
15. The organizer will provide reasonable security; however, the organizer is not responsible for any loss or damage of ingredients, equipment 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 any 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

Marking Scheme

1. Depends on the presentation, taste, innovation and especially the cooking techniques. Encourage environmental concept and less wastage of ingredients.
2. High proportion in fruits and vegetables and low proportion in oil, salt and sugar are also encouraged.
3. Scoring percentage: 50% Taste, 20% Presentation, 20% Innovation, 10% Thematic.

Prizing Ceremony & Promotional Activities:

The "Gourmet Young Master Chefs · Awarding Gala Dinner" will be held at the Hong Kong Jockey Club on 6 July, 2017 and the Gourmet Young Master Chefs Cookbook would be launched. All participating chefs must attend the prizing ceremony and all promotional activities.

Awards

For each category: the awards are as follows: "Gourmet Young Master Chefs · Supreme Gold Award", "Gourmet Young Master Chefs · Gold Award", "Gourmet Young Master Chefs · Silver Award", "Gourmet Young Master Chefs · Best Presentation", "Gourmet Young Master Chefs · Most Innovative Award", "Gourmet Young Master Chefs · Best Partners", "Gourmet Young Master Chefs · Best Performance" etc. All Awards will be presented at the on 6 July 2017.

Method of Application & Registration Fee

1. Please send completed form together with all detailed recipes (with all ingredients and method) to the organizer on or before 31 May, 2017.
2. **For H.K. & Overseas applicants, please pay HK\$900 registration fee (NOT include dinner fee for Gourmet Young Master Chefs · Awarding Gala Dinner, every participating chef can enjoys half price costs HK\$650)** to "Deli Communications Co.", Account number of Hong Kong & Shanghai Banking Corporation Limited (Branch Name: Pioneer Centre Branch, Address : Shop 218, 2/F, Pioneer Centre, 750 Nathan Road, Kowloon, Hong Kong) : 004-138-169982-001, Swift Code: HSBCHKHKKH
3. For those participants need organizer to book the hotel room for them, should inform organizer on or before 31 May, 2017 for confirmation. The cost for local hotel room (a double room for 3 conservative nights) is HK\$1,320.
4. Please send the bank receipt to the organizer by fax: +852 2863 9495 / email to cs@deli.com.hk, our staff would contact you for confirmation.
5. Awarding certificates should be collected on or before 31 August, 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\$3,800.

The Organizer: Deli Communications Co.

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