



Gourmet Master Chefs 2018 · Grand Finale · Manual

Date: 4 July, 2018 (Wednesday)

Time: 08:15 – 15:00

Venue: Ching Kuo Institute of Management & Health

Address: No. 336, Fuxing Road, Zhongshan District, Keelung City 20301, Taiwan

Categories: Individual - Student, Young Chefs & Master Chefs

Gourmet Master Chefs 2018 · Grand Finale · Qualifications:

1. For “Student Category”: applicant should be full time Hospitality student, aged 16 or above.
 2. For “Young Chef Category”: applicant should be full time working chef, aged 18-35. With 2 years or above solid experience.
 3. For “Master Chef Category”: applicant should be full time working chef, aged 36 or above. With 7 years or above solid experience.
 4. Applicant should be representing a) Hospitality Institute, b) Hotel/Restaurant/Club or c) Catering Association. Individual application is not acceptable.
 5. On behalf of hotels/restaurants to participate, different branches of the same group may participate, subject to the competing dishes must be different.
 6. Participating chef should follow the rules & regulations of the competition.
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Student Category · Cutting Technique Competition

All student chefs should participate in the cutting technique competition. They have to cut a piece of bean curd into flower shape within 2 minutes.

Details of Gourmet Master Chefs 2018 · Grand Finale:

1. **Arrival Time : 8:15 a.m.**
 2. Each chef must cook with 2 specific provided ingredients to create 2 innovative cuisines within 75 minutes. Serving portion: 3 sets for each cuisine: including 1 set (for photography), another 2 sets for judges(for tasting and no need to garnish); Total: 6 sets
 3. Apart from the thematic ingredient, all other food, sauce, garnish and containers should be prepared by the chef team.
 4. Applicant has to choose their usage of competition kitchen, either “Chinese Kitchen” or “Western Kitchen” in their enrolment form. The organizer reserve all rights of final decision.
 5. There is no semi-final for all 3 categories. For each category, a maximum of 24 applicants would compete in one round competition.
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Gourmet Master Chefs 2018 · Grand Finale Competition - Ingredients Table

Category	Appointed Ingredient (1)	Qty	Appointed Ingredient (2)	Qty
Student	Snapper (Frozen, 500g per fish)	3 pcs total 1.5kg	Shrimp (Frozen)	400g
Young Chefs	Lerøy Fjord Trout Fillet (Chilled, Boneless with Skin)	Fillet 1.7kg	Uni-President Soya Sauce	1 bottle
Master Chefs	Canned Abalone in Brine (6 pcs)	2 cans	Uni-President Soya Paste	1 bottle

Gourmet Master Chefs 2018 · Grand Finale · Time Table

Young Chef Category – 75 minutes

Category	Kitchen	Arrival time	Competition	No. of participants
Young Chef · Individual	A Chinese Kitchen	08:15	09:15 - 10:30	12
Young Chef · Individual	B Western Kitchen	08:15	09:15 - 10:30	12

Student Category · Cutting Technique Competition – 15 minutes

Category	Kitchen	Arrival time	Competition	No. of participants
Student · Individual	A Chinese Kitchen	08:15	10:45 - 11:00	12

All student chefs should participate in the cutting technique competition. They have to cut a piece of beancurd into flower shape within 2 minutes. The scoring of the cutting technique competition would not include in the final scores. (Participants have to prepare knives for themselves whereas the bean curd and the chopping boards would be provided.)

Student Category – 75 minutes

Category	Kitchen	Arrival time	Competition	No. of participants
Student · Individual	A Chinese Kitchen	08:15	11:15 - 12:30	12
Student · Individual	B Western Kitchen	08:15	11:15 - 12:30	12

Gourmet Master Chefs 2018 · Celebrity & Master Chefs Crossover Competition – 15 minutes

Category	Kitchen	Arrival time	Competition	No. of participants
Celebrity & Master Chefs Team	A Chinese Kitchen	12:00	13:00 - 13:15	12

Master Chef Category – 75 minutes

Category	Kitchen	Arrival time	Competition	No. of participants
Master Chef · Individual · Round 1	A Chinese Kitchen	08:15	13:45 - 15:00	12
Master Chef · Individual · Round 1	B Western Kitchen	08:15	13:45 - 15:00	12

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. Participant is 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 participant. 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.
8. The ingredients prepared by the chef 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. 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. All finished cuisine must be served either on the chinaware from the competitors themselves or the organizer.
11. Chef has 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.
12. Each chef will be provided with identical protons of the thematic ingredients, other necessary accompaniment, sauce, garnish, appliance and containers should be self-prepared by chef team.
13. The organizer will provide reasonable security; however, the organizer is not responsible for any loss or damage of ingredients, equipments or personal belongings.
14. All participants and their representatives must not convince the organizer or judge panel.
15. All copyright of the participating recipes belongs to "Deli Communications Co." & will be published in the "Gourmet Master Chefs 2018 · Professional Cookbook" & related promotional materials, all chef teams could not raise an objection.
16. During the competition, no photo shooting or video recording is allowed except those approved by the organizer.
17. All chefs should follow the rules of the organizer. Any violation may lead to disqualification.
18. 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.
19. The organizer and the panel reserve all rights of final adjudication.

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. Scoring percentage: 50% Taste, 20% Presentation, 20% Innovation, 10% Thematic.

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", "Gourmet Master Chefs ·



Most Creative Award”, “Gourmet Master Chefs · Best Environmental Friendly”, etc.

“Gourmet Master Chefs · Awarding Gala Dinner”

For the Grand Finale in Taiwan, the Awarding Gala Dinner would be held at “Fullon Hotel Danshuei Fishermen's Wharf” on 5 July, 2018. All winners must attend the “Gourmet Master Chefs · Awarding Gala Dinner” & all other promotional activities.
