



Gourmet Master Chefs 2019 · Global Challenge in Beijing Grand Finale · Manual

Event: GMC 2019 · Grand Finale
Date: October 15, 2019 (Tuesday)
Time: 08:30
Venue: Beijing Hospitality Institute
Address: No.11 Tianyuan Road, Industrial Park, Panggezhuang, Daxing, Beijing 102601, China

Event: GMC 2019 · Awarding Gala Dinner
Date: October 16, 2019 (Wednesday)
Time: 18:30
Venue: Kempinski Hotel Beijing Lufthansa Center
Address: 50 Liangmaqiao Road, Chaoyang District, Beijing 100125, China

GMC 2019 · Grand Finale – Categories

i) Hospitality Student; ii) Young Chef; iii) Senior Chef; iv) Celebrity x Master Chef

GMC 2019 · 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 “Senior 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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Method of Application & Registration Fee

1. Please send admission fee together with application form and detailed recipes (**Both forms must be in WORD format**) to the organizer on or before September 15, 2019.
2. Registration fee for Student – RMB ¥800/US\$125, Young Chef/Senior Chef – RMB ¥1,600/US\$250.
3. China Bank Account: please pay to Account number of Bank of China: 6217852000003941765, Account Name: CHAN Chik Hon.
4. ICBC Bank Account: please pay to Account number of ICBC: 622203 4000027647712, Account Name: CHAN Chik Hon.



5. HSBC Account: please pay to “Deli Communications Co.”, account number of HSBC: 004-138-169982-001
6. WeChat Pay to account: LouisChan2013.
7. Please send the payment slip to the organizer by email: cs@deli.com.hk, our staff would contact you for confirmation.
8. The cost of each participant to attend the Gourmet Master Chefs 2019 · Awarding Gala Dinner is fully sponsored by the organizer. If other guests would also like to attend the gala dinner, the dinner cost would be RMB ¥1,750/US\$260 for each person.
9. Awarding certificates should be collected on or before November 30, 2019.
10. For any extra copies of certificate, please send your request to organizer and pay for the additional printing charge RMB ¥200 per certificate.

GMC 2019 · Grand Finale – Details

1. Each chef Team has to make use of the 1 specific ingredient provided on that day, then creates recipe and prepare 1 course (3 portions) within 50 minutes.
2. Serving portion: 3 sets including 1 set (for photography), another 2 sets for tasting
3. Apart from the thematic ingredient, all other food, sauce, garnish and containers should be prepared by the chef team.
4. All participants are granted “Excellent Certificate”
5. The results will be officially announced and awarded at the Gala of “GMC 2019 · Global Challenge Beijing” which held on October 16th at Kempinski Hotel Beijing Lufthansa Center.
6. All participants need to arrive at Beijing Capital Airport at 11:30 on October 14th. The coach will leave at 12 noon and go to the hotel (Beijing Longxi Metropark International Conference Center).
7. On October 14th (10:00-17:00), the organizer reserved a kitchen at the competition venue (Beijing Hospitality Institute) for all participants for pre-match preparation.
8. If participants need to purchase ingredients in Beijing, it is recommended to go to the Bravo Supermarket, which is 20 minutes drive from the college.

GMC 2019 · Grand Finale – Rules & Regulations

1. 50 minutes of the game, deducted points over time, more than 5 minutes still not completed, calculated by 0 points.
2. All players must clean the competition kitchen after the game. If it is found that there is no cleaning, it will be deducted for 3 points.
3. All players must attend the competition and awards ceremony on time, and must order and wear the "GMC Chef Jacket (Jacket and Aprons each set ¥350) provided by the organizer, and those who are not well-dressed is not allowed to enter the ceremony.
4. All entry cuisine can either be in cold or hot.
5. It is forbidden to use additives and artificial colors.



6. All winning cuisine is suggested to be provided in the restaurant all year around. (Exceptional for those who representing catering association.)
7. 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.
8. The competing sequence would be defined by drawing lots.
9. 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.
10. All competitors must be dressed in full uniform with chef hat during the competition.
11. 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.
12. 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.
13. All finished cuisine must be served either on the chinaware from the competitors themselves or the organizer.
14. 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.
15. 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.
16. After competition, all utensils will be placed in the tableware collection station after cleaning.
17. The organizer will provide reasonable security; however, the organizer is not responsible for any loss or damage of ingredients, equipments or personal belongings.
18. All participants and their representatives must not convince the organizer or judge panel.
19. All copyright of the participating recipes belongs to “Deli Communications Co.” & will be published in the “Gourmet Master Chefs 2019 · Professional Cookbook” & related promotional materials, all chef teams could not raise an objection.
20. During the competition, no photo shooting or video recording is allowed except those approved by the organizer.
21. All chefs should follow the rules of the organizer. Any violation may lead to disqualification.
22. 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.
23. The organizer and the panel reserve all rights of final adjudication.



Gourmet Master Chefs · Young Chefs Training Funds

- Overseas participants who join the Gourmet Master Chefs 2019 · Global Challenge in Beijing Grand Finale, will receive partial sponsorship of the “Gourmet Master Chefs · Young Chefs Training Funds” including hotel accommodation (one double room for every two participants) 3 nights, October 14-16), local traffic during competition, welcome dinner and awards ceremony.
- Participants of Mainland China who join the Gourmet Master Chefs 2019 · Global Challenge in Beijing Grand Finale, will receive partial sponsorship of the “Gourmet Master Chefs · Young Chefs Training Funds” including local traffic during competition, welcome dinner and awards ceremony. (excluding hotel accommodation)
- The welcome dinner and awards ceremony will be sponsored by the organizer (only for the contestants themselves), and other guests will be ¥1,750 per person.
- Hotel charges include breakfast, all other fees will be paid by the participants.
- The Training Funds do not include: lunch, dinner on October 14, lunch on October 15 and 16.

Gourmet Master Chefs · Grand Finale - Ingredients Table

Category	GMC 2019 Beijing - Grand Finale - Ingredients Table	
Student	The Taste of Beijing	
Young Chefs	“Sui Ma Ma” Vietnamese Flexible Rice Paper (340g)	
Senior Chefs	**“Gourmet Master Chefs” Canned Abalone in Superior Stock (1 Can)	**“Sui Ma Ma” Thai Yellow Curry Paste (1kg)

**Participants must select one of the “Designated Ingredients” as the theme*

Student’s Theme: The Taste of Beijing

In order to celebrate the 70th anniversary of the founding of the motherland, the organizers specially selected the topic “The Taste of Beijing”, allowing students to participate in the imagination space, from the Forbidden City, Hutong, Great Wall, Siheyuan, these rich traditional atmosphere, boldly create extraordinary “Artistic Conception Cuisine”. The ingredients of the competition are not limited, allowing students to play freely, designing unique dishes, and symbolic display to express “The Taste of Beijing” and letting students interpret the touching culinary stories.

Remarks:

- The organizer will provide one square table (about 1 meter) for each student to present the Conception Cuisine.
- Each student has 2 minutes of interpretation (optional Mandarin, Cantonese or English) for their dishes



Young Chefs Theme: “Sui Ma Ma” Vietnamese Flexible Rice Paper

Vietnamese flexible rice paper is very popular in Vietnam, it’s made from rice, the rice paper thins like cicada’s wing, and it collides with food like a brilliant show. It brings you not only a visual impact, but also an era of infinite creation of healthy light food.

Senior Chefs Theme: “Sui Ma Ma” Thai Yellow Curry Paste

Thai Yellow Curry Paste is made from various kind of natural spice from Thailand. It has brilliant color and the taste is sweet and fragrant with slightly spicy, it makes the soup taste richer and explode your taste buds. Cooking with coconut milk could enhance the fragrance of curry. Yellow curry is one of the most popular curries, and perfect match with Crab, Prawn and Chicken. Regular consumption of curry can increase appetite, promote sweating. The unique taste of curry makes people feel like in the warm atmosphere of Southeast Asian.

Senior Chefs Theme: “Gourmet Master Chefs” Canned Abalone in Superior Stock

This reputed Abalone which is jointly produced by Master Chef Louis CHAN and the Michelin Starred Chef CHOW Chung. To selects the high quality fresh abalone in Fujian Province. The meat is tender and smooth, fresh and sweet, and it tastes extraordinary. It can be used for cooking all kinds of delicacies in the simple cooking for 3 minutes.

Y.K. International Trading (Shanghai) Co., Ltd.

Products: “Sui Ma Ma” Vietnamese Flexible Rice Paper

“Sui Ma Ma” Thai Yellow Curry Paste

Contact: Cindy Liu

Mobile: +86 21 5466 6230

Email: cinderella8561@163.com

Address: No. 1015, Caobao Rd., Xuhui District, Shanghai, China

Gourmet Master Chefs (International) Management Company Limited

Products: “Gourmet Master Chefs” Canned Abalone in Superior Stock

Contact: Lisa Lau / Louis Chan

Mobile: +852 2863 9494 / +852 9672 4328

Email: cs@deli.com.hk

Address: Rm. 668, 6/F, Weswick Commercial Building, 147 Queen's Road East, Wanchai, H.K.

GMC 2019 · Grand Finale – Marking Scheme

Criteria	Taste	Presentation	Innovation	Theme of Ingredients	Display of Cuisine	Interpretation	Recipe	Dish Name
Student	50.0%	12.5%	10.0%	-	7.5%	7.5%	7.5%	5.0%
Young Chef	50.0%	15.0%	10.0%	10.0%	-	-	10.0%	5.0%
Senior Chef	50.0%	15.0%	10.0%	10.0%	-	-	10.0%	5.0%



1. All participants must submit their application form and/or recipe by email (cs@deli.com.hk) on or before September 15 (Organizer only accept Word files. If overdue, they will be disqualified)
2. There is also 10% nutrition, which is managed by Dr. Alice Tso and is calculated independently. It is only applicable to the student category (not including 100%)
3. Name of the dish – no more than 15 words in Chinese / no more than 50 words in English

GMC 2019 · Grand Finale – 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 · Best Presentation, Gourmet Master Chefs · Most Creative Award & etc.

GMC 2019 · Grand Finale – Time Table

Young Chef · 50 Minutes (BY1-24Teams)

Category	Kitchen	Competition	Participants Code
Young Chef · Individual	Chinese Kitchen	09:30 - 10:20	BY1-8
		10:30 - 11:20	BY9-16
		11:30 - 12:20	BY17-24

Celebrity x Master Chef · 20 Minutes (MC1-8Teams)

Category	Kitchen	Competition	Participants Code
Celebrity x Master Chef · 2 Members	Chinese Kitchen	12:45 - 13:05	MC1-8

Senior Chef · 50 Minutes (BX1-24Teams)

Category	Kitchen	Competition	Participants Code
Senior Chef · Individual	Chinese Kitchen	13:30 - 14:20	BX1-8
		14:30 - 15:20	BX9-16
		15:30 - 16:20	BX17-24

Student · 50 Minutes (BS1-24Teams)

Category	Kitchen	Competition	Participants Code
Student · Individual	Western Kitchen	09:45 - 10:35	BS1-4
		10:45 - 11:35	BS5-8
		11:45 - 12:35	BS9-12
		12:45 - 13:35	BS13-16
		13:45 - 14:35	BS17-20
		14:45 - 15:35	BS21-24