

# Gourmet Master Chefs · Global Challenge 2023 - Grand Finale in China · Ingredients

Date: September 7, 2023

Venue: Chinese Cuisine International Culinary Academy

Time: 8:15 am

Category	Theme	Appointed Ingredients	No. of Team	Specification & Quantity
Professional Chef (Individual)(A)	Chinese-Western Fusion, National Trend	Sui Xiang Chicken	12	Fresh, 1.3 kg each, 2 pcs per Team
Professional Chef (Individual)(B)		Black & White Full Cream Evaporated Milk	6	Canned, 410g, 2 can per Team

Category	Theme	Appointed Ingredients	No. of Team	Specification & Quantity
Student (Individual)(A)	Chinese-Western Fusion, National Trend	Black & White Full Cream Evaporated Milk	6	Canned, 410g, 2 can per Team
Student (Individual)(B)		Sui Xiang Egg	6	28g per Egg, 9 egg per Team
Student (Individual)(C)		GMC Braised Abalone	6	Canned abalone, 425g, 6 pcs per can, 1 can per Team

Category	Theme	Appointed Ingredients	No. of Team	Specification & Quantity
Student (Team of 2)(A)	Chinese-Western Fusion, National Trend	Sui Xiang Pigeon	6	Fresh, 280g each, 3 pcs per Team
Student (Team of 2)(B)		Black & White Full Cream Evaporated Milk	6	Canned, 410g, 2 can per Team

## Competition Food Suppliers:

Organisation: 廣州市百興畜牧飼料有限公司

Product: Sui Xiang Chicken, Sui Xiang Egg · Sui Xiang Pigeon

Tel: +86 20-36200008

Website: <http://www.gzsuixiang.com/product/show-114.html>

Organisation: Gourmet Master Chefs (International) Management Co., Ltd.

Product: GMC Braised Abalone

Tel: +852 28639494

Website: <http://eshop.deli.com.hk>

Organisation: FrieslandCampina Food and Beverages (Hong Kong) Limited

Product: Black & White Full Cream Evaporated Milk

Tel: +852 25476226

Website: <http://www.frieslandcampina.com>