



環球廚神國際專業協會

The International Association of Gourmet Master Chefs & Hospitality Executives

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

Deadline of enrolment: August 25, 2023

Date: September 7, 2023

Time: 8:30am

Venue: Chinese Cuisine International Culinary Academy

Address: Dongguan City, Guangdong Province, China

Category

Student (Individual), Student (Team of 2), Professional Chef (Individual)
& Celebrity and Master Chef Global Challenge (Team of 2)

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Grand Finale Awards Ceremony & Gala Dinner

Date: September 7, 2023

Time: 6:30pm

Venue: Tao Heung Food Culture Center

Address: Dongguan City, Guangdong Province, China

Qualification:

- (i) Student (Individual): Open to full-time students aged 16 or above of any gender and nationality who are enrolled in hotel, catering, and tourism-related courses.
- (ii) Student (Team of 2): Each team consists of two full-time students aged 16 or above of any gender and nationality who are enrolled in hotel, catering, and tourism-related courses.
- (iii) Professional Chef (Individual): open to full-time professional chefs aged 18 or above of any gender and nationality with a minimum of 3 years or more of work experience.

GMC Cutting Skill Challenge:

The competition has added a “GMC Cutting Skill Challenge” for the Student Category of the Grand Finale in China. Each Student (Team of 2) must send one participant to compete in this challenge. The participant must cut a block of tofu into a ball shape within 2 minutes. The score will be based on speed (50%) and the completeness (50%), with a maximum score of 100%. The score will be calculated separately and will not affect the overall competition score. Participants must bring their own knife and use the cutting board and beancurd provided by the organizer.

Theme of Grand Finale:



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“Chinese-Western Fusion, National Trend” is the theme of the competition that combines traditional Chinese culture with contemporary Western elements to create a unique culinary style. Participants are required to use the designated ingredients and integrate Chinese and Western cooking techniques, as well as incorporate traditional Chinese patterns and colors into the garnish, in order to create dishes with a national trend and international standard.

Details:

1. Gathering Time: 8 am.
2. There will be no preliminary rounds for all competitions.
3. Participants will use either gas or electric kitchen facilities, which will be determined by lottery by the executing agency. The organizer has the final decision-making regarding the use of facilities, and participants may not object.
4. Participants must use the designated ingredients provided by the organizer to complete one dish within 50 minutes. A total of three plates will be prepared: one for photography and the other two for the judges to taste.
5. Participants must bring their own garnishes, sauces and serving utensils, except for the designated ingredients.
6. All participating teams will receive a certificate of excellence.
7. The results will be officially announced and presented at the Grand Finale Awards Ceremony held on September 7, 2023.

Gourmet Master Chefs · Global Challenge 2023 - Grand Finale in China · Ingredients & Time Table

Category (Round 1)	Kitchen	Ingredients	Participants	Time
Professional Chef (Individual)(A)	Electric Kitchen	Sui Xiang Chicken	6	09:30 - 10:20
	Gas Kitchen		6	
Category (Round 2)	Kitchen	Ingredients	Participants	Time
Professional Chef (Individual)(B)	Electric Kitchen	Black & White Full Cream Evaporated Milk	6	10:30 - 11:20
Student (Individual)(A)	Gas Kitchen	Black & White Full Cream Evaporated Milk	6	



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Category (Round 3)	Kitchen	Ingredients	Participants	Time
Student (Individual)(B)	Electric Kitchen	Sui Xiang Egg	6	11:30 - 12:20
Student (Individual)(C)	Gas Kitchen	GMC Abalone in Brine	6	
Category (Round 4)	Kitchen	Ingredients	Participants	Time
Student (Team of 2)(A)	Electric Kitchen	Sui Xiang Pigeon	6	12:30 - 13:20
Student (Team of 2)(B)	Gas Kitchen	Black & White Full Cream Evaporated Milk	6	

GMC Cutting Skill Challenge

Category	Kitchen	Ingredients	Participants	Time
Student (Team of 2)	Electric Kitchen	Beancurd	12	13:30 - 14:00

* Each Student (Team of 2) must send one participant to compete in this challenge

* The score will be calculated separately and will not affect the overall competition score

Celebrity & Master Chef · Global Challenge

Category	Kitchen	Ingredients	Participants	Time
Celebrity & Master Chef (Team of 2)	Electric Kitchen	Black Box	10	14:15 - 14:45

* There is no preliminary for all competitions

* Participants will use either gas or electric kitchen facilities, which will be determined by lottery by the executing agency

Judging Criteria:

The scoring percentages are as follows: 50% for Taste, 20% for Presentation, 10% for Cooking Skills and Creativity, 10% for Interpretation of Designated Ingredients, and 10% for Adherence to the Competition Theme.

Registration and Fees:



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1. Participants must complete the registration form and recipe form (**both forms must be submitted in Word format**) along with the registration fee, and submit them **before August 25, 2023**.
2. Registration fee: Student Category - HK\$1,000/RMB¥850/US\$125 per team; Professional Chef Category - HK\$2,000/RMB¥1,700/US\$250 per team.
3. The dinner fee for the grand finale award ceremony & gala dinner is sponsored by the organizer (applicable to participants only), and other guests (regular seats) will be charged HK\$1,000/RMB¥850/US\$125 per person.
4. After the payment is made, the receipt must be submitted to the organizer via email at cs@deli.com.hk. The organizer's staff will contact and verify the information with you.
5. If the winner is unable to attend the award ceremony, they must personally collect the award certificate and/or medal from the organizer before September 30, 2023, or it will be invalidated.
6. If additional award certificates and medals are required, please apply in writing to the organizer. The cost for each set is RMB¥1,200.

Payment Methods:

Hong Kong:

PayMe / FPS: 96724328

Bank Transfer: HSBC 741316467838

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

WeChat Pay: LouisChan2013

內地付款：

公司名稱：環球廚神(珠海)餐飲管理有限公司

稅 號：91440400MA54MKMD0G

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電 話：15712059138

開戶銀行：中國銀行股份有限公司珠海吉大支行

銀行帳號：670473268147

Overseas:

Bank Name: HSBC

Bank Code: 004



環球廚神國際專業協會

The International Association of Gourmet Master Chefs & Hospitality Executives

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Branch Code: 741

A/C Name: Gourmet Master Chefs (International) Management Co., Ltd.

A/C No.: 741-316467-001

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

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