



# 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 · Rules & Regulations

1. Contest dishes can be served hot or cold.
2. Participants are strictly prohibited from using non-food additives and coloring agents.
3. The organizer recommends that all winning dishes be available for the year at the hotel/restaurant/club where the competition was held (except for participants who entered under the name of a school or culinary association).
4. Participants must submit the recipe they registered with for the competition, including a detailed list of ingredients and preparation methods. Requests to change the recipe after the registration deadline will not be accepted.
5. The order in which participants compete will be decided by drawing lots by the organizer.
6. Participants will use either gas or electric kitchens, which will be determined by drawing lots by the executing organization. The organizer has the final say in the use of equipment, and participants cannot object.
7. All participants of the Student Category (including individual and Team of 2) and participants of the Professional Chef Category are required to participate in the “Gourmet Master Chefs · Cutting Skill Challenge”. The winner of the championship will receive a 2% bonus in their overall score, while non-winning participants will not have points deducted and will not affect their overall score. (Participants can bring their own knives, but must use the cutting board and tofu provided by the organizer.) \*For the Student Category (Team of 2), only one participant needs to participate.
8. After registration is complete, the organizer will assign a number tag to each participant, which must be worn during the competition for identification purposes.
9. All participants must prepare clean and tidy kitchen uniforms (including chef's coat, apron, and hat) without any national emblems or flags. Violators will be disqualified.
10. Staff at the competition venue will check the materials brought by participants to ensure that they match the submitted recipe. Any materials not declared will not be allowed to be used in the competition.
11. All competition dishes must have 50% or more of the process made on-site. Judges have the right to take action against participants who violate this rule.
12. Completed dishes must be placed in bowls or plates provided by the participant or the organizer.
13. After completing the cooking, participants must raise their hand to signal to the staff, who will label the dish and present it to the judging panel for scoring.
14. The organizer will provide designated ingredients, standard cooking utensils, containers, and seasonings on the day of the competition. Any additional ingredients, sauces, utensils, or containers required during the cooking process must be provided by the participants themselves.
15. The organizer will provide reasonable security facilities, but will not be responsible for any lost or damaged materials, goods, dishes, or personal items.



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16. Participants and representatives of their organizations are not allowed to engage in lobbying activities with judges or the organizers at any time.
17. The copyright of all competition recipes belongs solely to the organizer and may be published in the “Gourmet Master Chefs Awarded Cookbook” and all related promotional materials. Participants cannot object.
18. During the competition, only the official filming crew and authorized media are permitted to record video.
19. All participants must abide by the rules of the competition. The organizer has the right to disqualify any participant who violates the rules.
20. The organizer has the right to cancel, modify, or add any competition rules. The chief judge has the final decision-making power over all judging criteria, and participants cannot object.
21. The organizer and judging panel have the final say on the competition results, and participants cannot object.