



環球廚神國際專業協會

The International Association of Gourmet Master Chefs & Hospitality Executives

GMC · Global Challenge 2024 - Grand Finale in Thailand · Manual

The Gourmet Master Chefs · Global Challenge 2024 Grand Finale will be held on October 22, 2024 in Bangkok, Thailand. The competition features Hospitality Student, Professional Chef, and Grand Master Chef Categories. The organizer will invite Michelin-star judges, elite chefs, culinary students from hospitality schools, and celebrity guests from countries/regions such as Thailand, China, France, Belgium, the Netherlands, the United States, Switzerland, Finland, Singapore, South Korea, Malaysia, Chinese Taipei, and Hong Kong to compete for the “World Champion” title and the “Gourmet Master Chefs · Flying Dragon Trophy”!

Gourmet Master Chefs · Global Challenge 2024 - Grand Finale in Thailand

Organizer: The International Association of Gourmet Master Chefs & Hospitality Executives

Competition Date: October 22, 2024

Competition Venue: Lenôtre Culinary Arts School Thailand

199 Bond Street Rd., Moo 6, Banmai Sub-district, Pakkred District, Nonthaburi 11120 Thailand

Chief Advisor and Honorary Guest: Mr. Paul Kanjanapas

Chief Judge: Chairman of GMC, Mr. Louis Chan

Chairman of the Organizing Committee: Mr. Joseph Anthony Leung

Honorary Advisor: Chairman of Tao Heung Group, Dr. Chung Wai Ping BBS, MH, JP

Chief Co-organizer: IMPACT

Category:

Student, Professional Chef, Grand Master Chef, (Individual Only)

Celebrity and Master Chef Global Challenge (Team of 3)

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Awards Ceremony & Gala Dinner:

Date: October 22, 2024

Time: 6:00pm

Venue: Sapphire Function Room@IMPACT

IMPACT Forum Building, Popular Road, Banmai, Pakkred, Nonthaburi 11120 Thailand

Qualification:

(i) Student Category: Participants must be 16 years old or above, regardless of region and gender, and they must be full-time students enrolled in hotel, catering, and tourism-related courses.

(ii) Professional Chef: Participants must be at least 18 years old, full-time professional chefs with a minimum of 3 years or more of work experience, regardless of region and gender.

(iii) Grand Master Chef: Participants must be nominated by the organizer and meet the following criteria: be at least 25 years old, full-time professional chefs, regardless of region and gender, and



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must have previously won a gold medal in the Gourmet Master Chefs · Global Challenge or recognized international culinary competitions, or be a Master Chef member of the International Association of Gourmet Master Chefs & Hospitality Executives or currently hold the position of head chef or sous chef at a Michelin-starred restaurant.

Remarks: The judging panel will review the participants' resumes and competition recipes to select the best teams to advance to the Thailand Grand Finale.

The Celebrity & Master Chef Global Challenge

Themed: Omakase, derived from the Japanese phrase "お任せ", refers to a dining experience where the customer entrusts the chef to select and prepare the best seasonal ingredients and cooking methods. This is considered the pinnacle of culinary artistry.

Rules & Details:

1. Each team has 3 members: a Michelin/world-renowned chef (team captain), a celebrity, and a student or young chef.
 2. The teams must complete 3 dishes in 30 minutes, showcasing their creativity and culinary expertise.
 3. Each dish must be prepared in 2 portions - one for tasting and one for photography.
 4. The dishes can be of any type, such as appetizers, soups, cold dishes, salads, main courses, pasta, or desserts.
 5. The organizer will provide 4 themed ingredients: Fresh water prawns, Hai Zhi Lan 42% Chinese Baijiu, GMC Braised Abalone, and Hong Kong Style Noodles. The teams must use at least one of these ingredients as the theme of their dishes.
 6. The organizer will also provide basic seasonings.
 7. The dishes will be judged comprehensively on taste, plating, and cooking difficulty.
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GMC Grand Finale in Thailand · Competition Details

1. Assembly time: 8:30 am.
2. There is no preliminary round - it is a single round competition to determine the winner.
3. The order of competition for the teams will be determined by a draw conducted by the organizers.
4. Participants will be assigned either gas or electric kitchen facilities by a draw conducted by the organizers. The organizers have the final decision on kitchen usage, and participants cannot object.
5. The Student, Professional Chef and Grand Master Chef Categories must complete the dishes within 50 minutes, with a total of 2 plates. One plate is for photography, one single portion with plating; the other plate is for the judges to taste, 2 portions without plating.
6. Aside from the theme ingredients provided, all other ingredients, sauces, garnishes, and serving equipment must be brought by the participants themselves.
7. All participating teams will receive a "Certificate of Excellence".



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Rules & Regulations:

1. The dishes entered can be hot or cold.
2. Participants are strictly prohibited from using non-edible additives and artificial coloring.
3. The organizer recommends that all award-winning dishes be available for serving at the hotel/restaurant/clubhouse throughout the year after winning (except for entries by academic institutions/catering associations).
4. Participants must compete with the dish submitted during registration. The recipe must detail the ingredients and method, and the recipe can only be updated once. After October 1st, requests to change the recipe will not be accepted.
5. The order of participation for participants is determined by a draw by the organizer.
6. Participants will use either gas or electric kitchens, which will be determined by a draw by the executive organization. The organizer has the final decision on the use rights, and the participants cannot object.
7. After registration, the organizer will assign a number card to each contestant, which must be worn during the competition for identification.
8. All participants must wear the Gourmet Master Chefs chef jacket to compete, and they must prepare their own clean and tidy apron, chef hat and long pants. No national emblems or flags can be displayed on the attire, violations will result in disqualification.
9. Participants must wear the Gourmet Master Chefs chef jacket to attend the awards ceremony. Those who are not properly dressed (wearing shorts, sneakers, etc.) will not be allowed to attend the ceremony.
10. Floor Supervisor will verify that the materials brought by the participants match the submitted recipe, and any unreported materials will not be allowed for use in the competition.
11. All competition dishes must have 50% or more of the processes carried out on-site. The judges have the right to penalize participants who violate the above rules.
12. The completed dishes must be served in bowls or plates provided by the participants or the organizer.
13. After completing the cooking, participants must raise their hand to signal the staff, who will then label the dish and send it to the judging panel for scoring.
14. On the competition day, the organizer will provide the themed ingredients, standard cooking utensils, tableware and seasonings, while other additional ingredients, sauces, utensils and equipment needed in the cooking process must be provided by the participants themselves.
15. The organizer will provide reasonable security facilities, but is not responsible for any loss or damage to materials, goods, tableware or personal items.
16. Participants and their representatives are not allowed to lobby the judges or the organizer's responsible persons at any time.
17. The copyrights of all competition recipes are owned by the organizer, who may publish them in 《環球 Gourmet》 Magazine, Gourmet Master Chefs Awarded Cookbook and all related promotional materials, to which the participants cannot object.



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18. During the competition, except for the designated filming crew and authorized media, others can only take photographs and are not allowed to film.
19. All participants must abide by the competition rules. If a contestant or their support personnel behave inappropriately, harass other participants or hinder the competition, the organizer has the right to disqualify them without explanation. If any losses are caused by the contestant's violation, the organizer has the right to claim compensation from the violator.
20. The organizer reserves the right to cancel, modify or supplement any competition rules. The chief judge's interpretation of the judging criteria has the final decision right, to which the participants cannot object.
21. The organizer and the judging panel have the final decision right over the competition results, to which the participants cannot object.

Judging Criteria:

1. The main focus will be on the taste, aroma, presentation, creativity and cooking techniques of the dishes. Reducing food waste is encouraged.
2. Dishes that are cooked in a healthy manner with reduced oil, salt, and sugar are encouraged.
3. Participants are encouraged to use local ingredients to reflect regional characteristics.
4. Emphasis will be placed on the participants' environmental awareness, such as the sustainability and eco-friendliness of the ingredients.
5. Scoring Breakdown: 55% Taste, 15% Aesthetics, 15% Creativity, 10% Theme Interpretation, 5% Recipe Writing (Pre-evaluation)

Awards:

The awards include the GMC · Supreme Gold Award, GMC · Gold Award, GMC · Silver Award, GMC · Bronze Award, GMC · Best Presentation Award, GMC · Best Creativity Award, GMC · Best Interpretation of Themed Ingredients Award, and etc.

Registration:

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 July 31, 2024.
2. After the organizer has verified the participants' eligibility, the organizer will notify them via email. Participants must pay the registration fee by July 31, 2024 to confirm their participation.
3. Once the registration is confirmed, it cannot be changed or cancelled. All fees paid are non-refundable, and competition slots are non-transferable. If a participant is absent from the competition, it will be considered as a withdrawal, and the fees already paid will not be refunded.



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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 November 30, 2024, or it will be invalidated.

Payment Methods:

Hong Kong Payment:

- PayMe/FPS: 96724328
- Bank Transfer: HSBC 741316467838
- Account Name: Gourmet Master Chefs (International) Management Co., Ltd.
- WeChat Pay: Account LouisChan2013

Mainland China Payment:

- Company Name: Gourmet Master Chefs (Zhuhai) Management Co., Ltd.
- Tax ID: 91440400MA54MKMD0G
- Address: Room 212, No. 201, Gangkou Yixiang, Gangchang Road, Qianshan, Zhuhai
- Telephone: 19518798840
- Bank: Bank of China Limited, Zhuhai Jida Branch
- Bank Account Number: 670473268147

Overseas Payment:

- Bank Name: HSBC
- Bank Code: 004
- SWIFT: HSBCHKHCHKH
- Bank Address: Head Office 1 Queen's Road Central Hong Kong
- 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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