



# 環球廚神國際專業協會

The International Association of Gourmet Master Chefs & Hospitality Executives

## Gourmet Master Chefs · Global Challenge 2024

### Grand Finale in Thailand – Tournament Schedule

Competition Venue: Lenôtre Culinary Arts School Thailand

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

Hotel: Novotel Bangkok Impact

Address: 94 Popular Road, Banmai Sub district, Pakkred, 11120 Nonthaburi, Thailand

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#### **Date: October 20, 2024 (Sunday) (For participants arriving early)**

1. Participants who need to can arrive a day earlier in Thailand to prepare. Hotel accommodation is to be arranged by the participants themselves.
2. Participants can also book the hotel through the organizer, but only applicable for Novotel Bangkok Impact, prepayment is required, and no changes or refunds are allowed once confirmed.

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#### **Date: October 21, 2024 (Monday)**

Time: 10:00 to 17:00

Program: All participants, lecturers, judges and guests arrive at Suvarnabhumi International Airport, Thailand.

1. For those departing from Hong Kong, it is recommended to take the 7:40 AM flight (HB281) arriving at Suvarnabhumi International Airport, Thailand at 9:40 AM (local time). Participants can take a taxi or the airport train to reach Novotel Bangkok Impact Hotel. The organizers will also provide a shuttle bus service departing at 10:30 AM from the airport to the hotel, at an additional cost of HKD \$110 per person. **(Only One Bus, Pre-booking Required)**
2. Upon arrival at the hotel, all attendees should first check-in at the Novotel Bangkok Impact Hotel and collect their Global Chef competition credentials. They can then take the shuttle bus (every 20 minutes) to the first stop - Fresh Market, where they can purchase any necessary ingredients (seafood, meat, poultry, produce, sauces, and spices). The second stop will be at Lenôtre Culinary Arts Institute, where participants can again register and collect their competition uniforms, as well as prepare their ingredients in the kitchen. (from 11:00 to 16:00).
3. Participants must properly pack or box their competition ingredients, and affix the provided identification stickers, before storing them in the cold room.
4. A reception desk will be set up at the Novotel Hotel entrance, where hotel staff will assist all attendees with check-in.
5. All participants and guests are responsible for arranging their own lunch. There are several restaurants located in the adjacent exhibition center.



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## Shuttle Bus Transportation

Time: The organizers will provide shuttle bus service every 30 minutes from 10:00 to 17:30

Route: Novotel ~ Fresh Market ~ Lenôtre

Note: The drive takes about 10 minutes

## Participants' Pre-Competition Workshop

Time: 16:30 - 17:00 (**Must arrive on time**)

Venue: Lenôtre Lecture Hall

Attendees: All participants

## Judge Workshop

Time: 17:00 - 17:30 (**Must arrive on time**)

Venue: Lenôtre Lecture Hall

Attendees: Judges Only

## Welcome Dinner

Time: 18:00 - 19:30 (all attendees must arrive on time)

Venue: Hong Kong Fisherman Restaurant

Attendees: All relevant personnel (approximately 80 people)

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## Date: October 22, 2024 (Tuesday)

Assembly Time: 08:30

Venue: Lenôtre

## Program:

1. All contestants report at the reception (most contestants have already registered on 21/10), change into the GMC jacket (contestants need to bring their own apron, chef hat, and long pants), wear the name badge, and stick the GMC sticker on their hat.
2. All GMC committee members and judges arrive at the venue, change into their chef jacket, wear their name tags, and assist with all the preparation work.
3. 3 committee members (CHUNG Yi Ting, Benson TONG, WANG Kuo Cheng) inspect all the competition-themed ingredients and prepare to distribute the ingredients for the first round.
4. All contestants and guests are requested to arrange their own lunch.

## Opening Ceremony and Group Photo (1)

Time: 09:00

Location: Main Entrance (Outdoor photo and filming)

1st Photo: Guest of Honor, VVIPs, judges, contestants, guests (with gong strike)



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2nd Photo: Louis and Paul strike the gong, all contestants toss their chef's hats into the air (media focus)

## **Opening Ceremony and Group Photo (2)**

Time: 09:15

Location: Auditorium Room

## **Opening Speech by Guest of Honor**

Time: 09:20

Location: Auditorium Room

Guests: Guest of Honor, VVIPs

## **Global Hospitality Summit Forum**

Time: 10:00 - 11:30

Location: Lecture Hall

Presentation Topic: Good Food & Beverage brings Mega Dynamic in Global Tourism

Presenter: Joseph Anthony Leung (Senior Consultant of Haichang Ocean Park Holdings Ltd.)

Presentation Topic: Thai Food as Thailand's Soft Power

Presenter: Chef Chumpol Jangprai (Committee of Thai National Soft Power)

## **Competition Begins**

Categories: Student, Professional Chef, Grand Master Chef

Time: 09:30 - 12:40

Location: Gas & Electric Kitchen

## **The Celebrity & Master Chef Global Challenge**

Time: 13:30 - 14:00

Location: Gas & Electric Kitchen

Attendees: Competing chefs, celebrities, student, young chef, judges, media

Time: 14:15 - 14:30

Item: Media interviews

## **GMC · Global Challenge 2024 Grand Finale in Thailand · Awards Ceremony & Gala Dinner**

Time: 18:00 - 20:30

Location: Sapphire Room@IMPACT

Attendees: All relevant personnel (approximately 200 people)

~End of Event~