



# 環球廚神國際專業協會

The International Association of Gourmet Master Chefs & Hospitality Executives

## Gourmet Master Chef · Global Challenge 2025 - Grand Finale in Beijing · Manual

The Gourmet Master Chefs · Global Challenge 2025 Beijing Grand Finale will be held on October 30, 2025, at the Beijing Hospitality Institute, featuring Student, Professional, and Grand Master categories. The Celebrity & Master Chef Global Challenge 2025 will also take place to attract media attention. Michelin-starred judges, elite chefs, culinary students, and celebrities from various countries will compete for the “World Champion” title and the “GMC · Flying Dragon World Cup.”

---

### Gourmet Master Chefs Global Challenge 2025 - Beijing Grand Finale

Date: Thursday, October 30, 2025

Time: 8:30 AM

Venue: Beijing Hospitality Institute

Address: No. 11 Tianyuan Road, Panggezhuang Town, Daxing District, Beijing

Competition Categories: Student, Professional, Grand Master Chef (Individual),  
& Celebrity and Master Chef Global Challenge 2025 (Team)

**(Participants please note: For optimal convenience, please book flights to Beijing Daxing International Airport (PKX), located just 20 minutes from the academy)**

### Gourmet Master Chefs Global Challenge 2025 - Beijing Grand Finale Awards Ceremony

Date: October 30, 2025

Time: 6:00 PM

Location: Grand Metropark Longxi Conference Center Beijing

Address: Building 7 NO 55 Courtyard, Longhua Ave, Daxing District, Beijing

---

### Qualification:

#### Student Category (Individual Only)

#### Eligibility:

- Age 16+ (open to all regions/genders), current full-time student in hospitality/culinary/tourism programs
- Must register through accredited school/association
- \*Exception: Int'l Culinary school grads may register individually if not full-time chefs

#### Rules:

- Participants from same school must prepare different dishes

#### Selection Process:

- Oversubscribed applications will be judged on profiles & recipes for Grand Finale in Beijing

#### Gourmet Master Chefs · Student Scholarship Requirements:

- Age 16+, open to all regions/genders, current full-time hospitality/culinary student
  - Demonstrated passion and potential in F&B industry
  - Award eligibility is exclusively granted to student competitors who achieve recognition at the Gourmet Master Chefs Global Challenge 2025.
-



# 環球廚神國際專業協會

The International Association of Gourmet Master Chefs & Hospitality Executives

## Professional Chef Category (Individual Only)

### Eligibility:

- Age 18+ (Open to all regions/genders), full-time professional chefs (minimum 3 years' experience)
- Must register through: Hotels/Restaurants/Clubs, Culinary Schools, Hospitality Associations (Individual registrations not accepted)

### Rules:

- Chain restaurants may enter multiple branches (unique dishes required)
- Winning dishes must remain on the menu for 1 year, excluding culinary school participants.

### Selection Process:

- Oversubscribed applications will be judged on profiles & recipes for Grand Finale in Beijing
- 

## Grand Master Chef Category (Individual Only)

### Eligibility:

- By official nomination only
- Age 25+ (Open to all regions/genders), full-time professional chefs

### Must meet ONE of:

- Gold Award+ winner in "GMC · Global Challenge" or equivalent recognized int'l competition
  - Master Chef Member of GMC
  - Current Head Chef/Sous Chef of a Michelin-starred Restaurant
- 

## Celebrity and Master Chef Global Challenge 2025

The grand finale features teams led by Michelin-starred or world-renowned chefs. Each team includes 2 captains, 1 celebrity, and 1 student/young chef. Teams require official nomination and will compete under sponsor branding, reflecting the event's prestige.

### The Competition consists of 2 parts:

#### 1. 180-Second Extreme Challenge

Captain A must create one innovative dish (single portion) using featured ingredients within 180 seconds. Five master judges will score live, testing improvisation skills and cultural interpretation.

#### 2. Black Box Creative Showdown

- Captain B leads two teammates to prepare three original dishes (two portions each) within 20 minutes using mystery "Black Box" ingredients.
- Dishes may include appetizers, soups, salads, mains, pasta, or desserts.
- Teams provide all supplementary ingredients (stocks, sauces, garnishes) except the themed core ingredients.
- Scores remain confidential until the awards ceremony.

*Black Box: Ingredients revealed at the start, testing creativity, technique, and adaptability.*

---

### Competition Details:

1. Assembly time: 8:30 am.



# 環球廚神國際專業協會

The International Association of Gourmet Master Chefs & Hospitality Executives

2. Format: There are no preliminary rounds; the competition is decided in a single round.
3. Order of Competition: The order of participants will be determined by a draw conducted by the organizing committee.
4. Kitchen Assignment: Participants will use either Chinese or Western kitchens, assigned by a draw. The organizer holds final authority over kitchen assignments.
5. Dish Requirements: All participants must complete their dishes within 50 minutes, preparing two plates: one for judging (minimum 2 servings, no elaborate plating) and one for display (1 serving, meticulously plated for visual impact).
6. Ingredients: Aside from the theme ingredients, all other components, sauces, decorations, and serving utensils must be provided by the participants.
7. Awards: All participating teams will receive a "Certificate of Excellence."

---

## 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 7, 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 Chinese or Western kitchens, determined by a draw. The organizer's decision is final and cannot be disputed.
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 jacket at the awards ceremony. Improper attire (shorts, sneakers, etc.) will result in exclusion from 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. Dishes must be served in bowls or plates provided by 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.



# 環球廚神國際專業協會

The International Association of Gourmet Master Chefs & Hospitality Executives

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.
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 on participants' environmental awareness, focusing on ingredient sustainability and eco-friendliness.
5. Scoring Breakdown: 60% Taste, 15% Aesthetics, 15% Creativity, 5% Theme Interpretation, 5% Recipe Writing (Pre-evaluation)

---

## Awards:

The awards include the GMC · Supreme Gold Award, Gold Award, Silver Award, Bronze Award, Best Presentation Award, Best Creativity Award, Best Interpretation Award, and others.

---

## Registration:

- 1. Participants must submit the registration and recipe forms (in Word format) along with the registration fee by October 7, 2025.**



# 環球廚神國際專業協會

The International Association of Gourmet Master Chefs & Hospitality Executives

2. After verifying eligibility, the organizer will notify participants via email. Fees must be paid by October 7, 2025, to confirm participation.
3. Once registration is confirmed, it cannot be changed or canceled. All fees are non-refundable and competition slots are non-transferable. Absence from the competition will be considered a withdrawal, with no refunds issued.
4. After the payment is made, the receipt must be submitted to the organizer via email at [cs@deli.com.hk](mailto:cs@deli.com.hk). The organizer's staff will contact and verify the information with you.
5. If the winner cannot attend the award ceremony, they must collect the award certificate and/or medal from the organizer by November 30, 2025, 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
- A/C Name: Gourmet Master Chefs (International) Management Co., Ltd.
- A/C No.: 741316467001

---

## Executing Agency:

### Gourmet Master Chefs (International) Management Co., Ltd.

Room 3, 23/F, Weswick Commercial Building, 147 Queen's Road East, Wanchai, Hong Kong

Tel.: (852) 2137 9388 / 2863 9494

WhatsApp : +852 96724328 / WeChat : LouisChan2013

Email: [cs@deli.com.hk](mailto:cs@deli.com.hk) / Official Website: [www.deli.com.hk](http://www.deli.com.hk)