

Gourmet Master Chefs 2014

Seize this opportunity to command the most respect among Asian Cities!



Semi-final in Hong Kong

Category (1) Chinese Cuisine; (2) European Cuisine; (3) Dim Sum

Date 8 July, 2014

Venue Chinese Cuisine Training Institute

Address 1/F, VTC Pokfulam Complex, 145 Pokfulam Road, H.K.

Grand Finale Hong Kong

Date 26 August, 2014

Venue Chinese Cuisine Training Institute

Address 1/F, VTC Pokfulam Complex, 145 Pokfulam Road, H.K.

Semi-final Cooking Competition:

Each chef team must cook with 2 specific provided ingredients to create 2 innovative cuisine within 40 minutes. Apart from the 2 thematic ingredients, all other food, sauce, garnish and containers should be prepared by the chef team.

Chinese Cuisine – prepare 2 courses within 40 minutes. Serving portion per cuisine: total 3 sets: 1 set for 1 person & 2 sets for 4 persons.

European Cuisine - prepare 2 courses within 40 minutes. Serving portion per cuisine: total 3 sets: 1 set for 1 person & 2 sets for 4 persons.

Dim Sum - prepare 3 kinds of Dim Sum with different cooking method within 40 minutes. Serving portion per Dim Sum: total 3 sets: 1 set for 1 person & 2 sets for 6 persons.

Cutting Technique Competition:

In the final cooking competition, for the Chinese Cuisine team, participants need to trim a “Mandarin Fish” to a boneless “Squirrel Fish” within 90 seconds. (Only one chef would be the representative to participate in this competition. Participants need to prepare their own knife whereas the Mandarin Fish and chopping board will be provided. For those who can finish the trimming within the shortest time would be the winner. If participant cannot fulfill the required standard, 10 more seconds would be added to his finishing time.)

Details of Grand Finale Hong Kong:

Theme “Black Box”. On the day before the final cooking competition (i.e. 4 p.m., 25 August 2014), there would be a workshop for all the final chef teams. The 3 main ingredients of the “Black Box” would be announced. Each chef team has to make use of the provided ingredients and follow the regulations to recreate specific recipes. All detailed recipes should be presented to the organizer at 9 a.m. on 26 August, 2014.

Chinese Cuisine – prepare 3 courses within 90 minutes. Serving portion per cuisine: total 3 sets: 1 set for 1 person & 2 sets for 4 persons.

European Cuisine - prepare 3 courses within 90 minutes. Serving portion per cuisine: total - 3 sets: 1 set for 1 person & 2 sets for 4 persons.

Dim Sum - prepare 3 kinds of Dim Sum with 3 different cooking skills within 90 minutes. Serving portion per Dim Sum: total 3 sets: 1 set for 1 person & 2 sets for 6 persons.

Overseas Awarded Chef-Challenge in Grand Finale Hong Kong:

In 3 different categories, 6 awarded overseas chef teams would be invited and directly entry to the Hong Kong Grand Finale to compete for the most honored Gourmet Master Chefs awards.

Qualifications of Overseas Champion Chef Team:

- 1 Each team consists of two working chefs; Head chef should be aged 25 or above and assistant chef should be aged 20 or above.
- 2 Head Chef with 7 years or above executive chef experience and Assistant Chef should have 2 years solid experience.
- 3 Application can be in terms of a) Restaurant or b) Catering Association, individual application is not acceptable.
- 4 If applicants represent a catering association, a maximum of 5 applications from the same association is acceptable.
- 5 If participating chefs resign from work before the final competition, the recommended restaurant or association should have written notice to organizer at least one week notice. The replaced chef team should be recognized by the organizer to enter the final competition.
- 6 Participating chef team should follow the rules & regulations of the competition.

Rules & Regulations:

- 1 All entry cuisine can either be in cold or hot.
- 2 It is forbidden to use additives and artificial colors.
- 3 All winning cuisine should be provided in the restaurant all year around. Any violation may lead to disqualification. (Exceptional for those who representing catering association.)
- 4 Competitors are required to produce the submitted recipes, the amount of ingredients and sauce must be clearly stated. No amendment will be allowed after the deadline of application. All chef teams have to prepare all ingredients in Semi-final competition. Semi-finished product can be used ONLY IF it is written in the application form and approved by the organizer.
- 5 All participating restaurants have to display the official posters and stickers during the period of competition.
- 6 Competitors have to arrive at the reception and register at designated time. Formal application has to be sent on or before 30 June, 2014 to notify the organizer if any of the competitors have to arrive earlier for preparation on the Semi-finals day. Late application will not be accepted. The competing sequence would be defined by drawing lots. The organization reserves the right of final decision.