

- 13 For the finale, each chef team will be provided with 3 identical portions of main ingredients, accompaniment and sauce. Other necessary ingredients, sauce, garnish, appliance and containers should be prepared by chef team. Any seafood, meat and poultry is forbidden, marks would be deducted for any violation.
- 14 The organizer will provide reasonable security, however, the organizer is not responsible for any loss or damage of ingredients, cargo, containers or personal belongings.
- 15 All participants and their representatives must not convince the organizer or judge panel.
- 16 All copyright of the participating recipes belongs to "Deli Communications Co." & will be published in the "Gourmet Master Chefs 2014 Professional Cookbook" & related promotional materials, all chef teams could not raise an objection.
- 17 During the competition, no photo shooting or video recording is allowed except those approved by the organizer.
- 18 All chef teams should follow the rules of the organizer. Any violation may lead to disqualification.
- 19 The organizer reserves all rights to cancel, alter or affix the rules of the competition. The Head Judge of each category has the sole discretion on the interpretation of each assessment criteria and the final judgment.
- 20 The organizer and the judge panel reserve all rights of final adjudication.

Process of Judgment:

- 1 The judge panel consists of catering celebrities, international & local famous chefs & representatives from catering associations, together with on-site supervisors, to ensure all the chef teams are being appraised in a fair condition.
- 2 All entries will be judged by the judges who have declaration of interest.
- 3 The final winners will be announced right after the final competition. All overseas winning chef teams must attend the Gala Dinner being held at L'hotel élan on 27 August, 2014 and prizes & certificates will be presented.

Marking Scheme:

- 1 Depends on the aroma, quality, presentation, innovation and especially the taste of the cuisine & the cutting skills.
- 2 Cooking techniques & the methods of cooking are highly concerned.
- 3 Cuisine depends on the usage of different ingredients, healthy, environmental, hygienic & nutritional ingredients are encouraged to use.
- 4 High proportion in fruits and vegetables and low proportion in oil, salt and sugar are also encouraged.
- 5 The safety standards, hygiene and service quality will also be taken into account.

Marking Percentage: 35% Taste, 15% Presentation, 15% Innovation, 15% Cutting Technique, 10% Aroma, 10% Environmental concept

Awards:

For each category: "Gourmet Master Chefs • Supreme Gold Award", "Gourmet Master Chefs • Gold Award", "Gourmet Master Chefs • Silver Award", "Expertise of Knife", "Gourmet Master Chefs • Best Sous Chef", "Gourmet Master Chefs • Best Appetizer", "Gourmet Master Chefs • Best Main Course", "Gourmet Master Chefs • Best Dim Sum", "Most Environmental Award", "Best Presentation Award" and "Most Creative Award". Awards and Gourmet Master Chefs Professional Cookbook will be presented at the Gala Dinner, which will be held at Hong Kong Jockey Club at Happy Valley on 31 October 2014.

Method of Application & Registration Fee:

- 1 Fill in the application form together with the copy of international restaurant / hotel group license
- 2 Copy of award certificates of international culinary competition.
- 3 A crossed cheque payable to "Deli Communications Co." for registration fee of US\$250 per entry team (Account number of Hong Kong & Shanghai Banking Corporation Limited : 004-138-169982-001 / Swift Code: HSBCHKHHHKH). Please fax the bank receipt to +852 2863 9495 / email to cs@deli.com.hk / Whatsapp to +852 9672 4328, our staff would contact you for confirmation.
- 4 Organizer would offer 3 nights double bed local hotel accommodation from 25-28 August, 2014.
- 5 Registration fee not includes air tickets, Gourmet Master Chefs 2014 Awarding Gala Dinner Fee, Champion Chef Jacket, Gold-framed Awarding Certificates & Gourmet Master Chefs 2014 Professional Cookbook.
- 6 Awarding certificates should be collected on or before 30 November, 2014. For any extra awarded badges and certificates, please send your request to organizer and pay for the additional charge.
- 7 Please send your application to the organizer (addressed to "Gourmet Master Chefs 2014") on or before 31 May, 2014.

The Organizer:

Deli Communications Co.

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