



General Competition Rules and Regulations

Failure to comply with these rules will result in disqualification of the contestant

General Rules and Regulations:

Please read carefully. Failure to comply with these rules and regulations will result in disqualification.

- 1) The judges' decisions on all matters are final.
- 2) Competitions are open to chefs of all nationalities.
- 3) Contestants must ensure that no name/logo of his or her organisation is visible to the judges during judging. He/she may include logos or name cards when judging is completed.
- 4) In case of cancellation of participation due to unforeseen circumstances, the organiser should be notified immediately.
- 5) The organiser will not be held responsible for any damage to or loss of exhibits, equipment or utensils of the contestant.
- 6) Contestants are to be present at their competition area before closing time to prepare for removal of their exhibits and utensils.
- 7) The organiser reserve the rights to rescind, modify or add on to any of the rules and regulations.

Confirmation:

Upon confirmation, the contestant will receive an envelope containing the following:

- 1) Confirmation letter of the accepted entry.
- 2) Competition programme and timetable.
- 3) Two Recipe Cards for each entry. The recipe for your entry must be filled in on the inside of only ONE of the Recipe Cards and handed in when you register for the competition as detailed below. The second card can be used in the event of errors. Note all recipes should be clearly printed (hand written allowed) in English & Chinese. Do NOT print the name of your hotel or organisation on the Recipe Card.
- 4) Invoice for entries. A charge of RMB 100 per category entered will be made to each contestant. This must be paid one month before the competition. Payment may be made in cash or by TT to the account of China International Exhibitions Ltd. **Details can be found in page 5 .**

All the contents are taken English version as final consideration. Organisers has the final the authority for explanation.
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比赛总规则和条例

若有任何违反行为, 将被取消比赛资格

总则和条例:

参赛者请仔细阅读本比赛规则和条例, 若有任何违反行为, 将被取消比赛资格。

- 1) 裁判评定为最终决定, 参赛者不得提出异议。
- 2) 比赛面向各国厨师, 不论其国籍, 均可参赛。
- 3) 参赛选手必须确保在裁判评判过程中不得出现含有其所属单位的名称或标志和图案, 评判结束后可摆放上述图案和文字。
- 4) 参赛选手由于不可预见的情况而须取消比赛, 应立即通知主办单位。
- 5) 主办单位对选手的用具、参赛作品和设备的损坏和损失概不负责。
- 6) 参赛选手应在闭馆时间以前在比赛现场, 以便准备撤离展品和用具。
- 7) 主办单位保留对本规则和条例取消、更改或补充的权利。

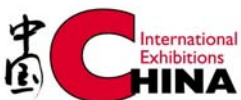
报名确认:

报名一经确认, 参赛者将收到以下资料:

- 1) 报名确认信。
- 2) 比赛程序及时间表。
- 3) 每项比赛二份菜谱卡。参加比赛的菜谱卡必须按照以下细则, 在注册登记参加比赛时, 填写其中的一张交入。第二张菜谱卡在第一张填错时备用。请注意: 所有菜谱卡, 都须以中英文形式打印清楚(手工填写也行)。请不要在菜谱卡上打印所属单位或饭店的名称。
- 4) 参赛费用。每项比赛报名费 100 元人民币, 参赛者须在比赛前一个月交入。可付现金或电汇至华汉国际会议展览(上海)有限公司的帐户。

有关交费事项请参见五页。

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13th FHC International Culinary Arts Competition Competition Rulebook

Registration:

All contestants must be registered with the Secretariat between 14-15 November (9:00am – 4:00pm), at the Registration Counter of FHC 2011 at SNIIEC (Shanghai New International Exhibition Center), No. 2345 Longyang Road.

Contestants who register for more than one class need to register with the Secretariat only once.

Upon registration, the contestant must return their completed Recipe Cards. Please note that a one point penalty will be made if contestants fail to hand in completed Recipe cards.

At Registration contestants will receive the following:

- 1) Contestant badge identified by competition classes. This badge must be worn at all times during the competition.
- 2) A Recipe Card with the name of the contestant's hotel, restaurant, or company. This Recipe Card can only be displayed alongside your entry after judging is completed.

Uniform:

Contestant should wear standard cook uniform provided by organiser with no badges or signs identifying his hotel or organisation. Only the Official Contestant's badges issued by the organisers with your competitor number will be allowed.

Judges:

Contestants and helpers should refrain from talking to the judges either before or during the judging on the day of the competition.

Time Table:

All contestants must comply with the time indicated on the timetable. Failure to show up on time at the beginning of their class will automatically disqualify the contestant.

Set Up Completion:

Before leaving the competition area, contestants must ensure that they have their contestant badge and the Recipe Card (without organisation name) is properly set up.

Judging Sessions:

Contestants are not allowed to enter the competition area during the judging sessions.

Clearing:

- a. As many competition exhibits as possible will be left on display after the competition is over for viewing by visitors. As space is limited, preference will be given to displays which are awarded medals.
- b. Damaged exhibits are to be cleared away by contestants at the end of the day after 16:00 hours.
- c. The organiser reserved the right to dispose of any exhibit after the judging has been completed without prior notice to the contestant.





13th FHC International Culinary Arts Competition Competition Rulebook

注册登记:

参赛者须于 2011 年 11 月 14 - 15 日（上午 9:00~下午 4:00），至上海浦东新国际博览中心 FHC 2011 登记处登记。

一名选手只需登记一次。

登记时，参赛者须出示填妥的菜谱卡。如果参赛者没有递交填好的菜谱卡将被扣掉一分。登记时，参赛者将收到下列物品：

- 1) 按比赛项目区分的参赛者胸卡，参赛者须在比赛全过程中佩带胸卡。
- 2) 印有参赛单位名称的一份菜谱卡，只能在裁判评定结束后摆放到参赛作品旁。

比赛制服:

参赛者须穿著主办方提供的标准厨师制服并佩戴好参赛胸卡，制服不含任何可能暗示参赛选手所属单位的标志、图案和文字，只许显示胸卡编号。

裁判:

参赛者及其协助者在比赛当天，无论是评判前或评判期间不可与裁判交谈。

时间表:

所有参赛者应根据规定的时间参加比赛。若未能按时参加比赛，该选手将被自动取消比赛资格。

参赛作品放置:

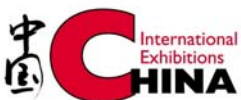
在参赛者完成作品离开展台之前，应将胸卡及不带有参赛者所属单位名称的菜谱卡正确地摆放在作品前。

评比期间:

在裁判评判期间，参赛者不得进入比赛区域。

赛后清理:

- 1) 裁判评判后，所有参赛作品将继续陈列以供观众参观。由于场地有限，将优先展放比赛获奖的作品。
- 2) 损坏的参赛作品由参赛者在比赛结束当天 16:00 以后清理。
- 3) 主办单位在评判结束后保留对参赛作品的处置权，恕不事先通知参赛者。





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PAYMENT TO BE MADE:

In Cash :

Delivery to China International Exhibitions Ltd
Room 2402, Singular Mansion, No. 318-322 Xian Xia Road, Shanghai 200336, China
Tel: 021-62095209 Fax: 021-62095210
E-mail: Becky@chinaallworld.com
Attention: Ms. Becky Sun (Sun Jingwen)

To Bank :

Basic Account

Bank : Bank of China, Shanghai Hong Qiao Sub-branch
Account No. : 8300-11206808091001 (RMB Only)
Company Name : China International Exhibitions Ltd

For any payments made direct to bank, please send notification of this payment to Ms. Becky Sun, Competition Committee Secretary, Fax : 021-62095210.

参赛费用:

参赛费用可用以下两种方式汇出:

现金:

直接寄至 华汉国际会议展览（上海）有限公司，孙婧雯收。
上海市长宁区仙霞路 318-322 号鑫达大厦 2402 室。邮政编码：200336
Tel: 021-62095209 Fax: 021-62095210
Email: Becky@chinaallworld.com

银行汇款:

开户银行： 中国银行上海市长宁支行
帐号： 8300-11206808091001 （人民币）
公司名称： 华汉国际会议展览（上海）有限公司

通过银行付款的参赛单位，请将付款通知传真至 021-62095210，孙婧雯 小姐收。





JUDGING CRITERIA - Shanghai Pastry Cup 2011
评判标准 - 2011 上海 - 糕点及烘焙比赛

Class 1 Bread Competition (Pre-made)

All breads must be edible. Total possible points: 100 (no half points will be given)
Maximum points per exhibit is 100 composed as follows:

Taste Crumb softness, flavour, smell, colour of crumb, eating characteristics	0-40 points
Technique used and Degree of Difficulty Crust thickness, crumb structure, flakiness, crust colour.	0-40 points
Display Table arrangement, product size, colour combinations.	0-8 points
Presentation of Danish, Croissant and free style breads Creativity, colour and flavour combinations, techniques used.	0-12 points

赛题 1 面包制作比赛 (展评)

所有的面包必须可以食用。最高得分 100 分（无 0.5 分计分），具体由以下各部分组成：

口感: 用于评判面包内部的松软度、风味、香味和口感。	0-40 分
技术与难度系数: 用于评判面包皮的厚度、酥脆度、面包内部的结构以及面包皮的颜色。	0-40 分
展示: 用于评判桌面布置，作品的尺寸、颜色的搭配。	0-8 分
Danish, Croissant 或自主风格面包的展示: 用于评判创意、颜色和风味搭配，以及技术的运用。	0-12 分



Competition Rules and Regulations 比赛规则和条例

Class 1 Bread Competition (*Pre-made*)

- 1) Contestants have to provide the following bread styles for judging
 - 2 pc White toast bread
 - 2 pc French bread
 - 3 pc Danish pastry
 - 4 pc Croissants
 - 2 loafs of western style bread of own choice
- 2) For every bread style, 1 pc will be sliced and tasted.
- 3) All breads have to be usable on a buffet style setup.
- 4) All breads have to be produced by the competitors themselves. No logos or company names are allowed to be shown before judging has been completed.
- 5) Table space provided is 90cm x 90cm. Table display is part of the judging.

赛题 1 面包制作比赛 (展评)

- 1) 参赛选手需提供下列风格的面包供裁判评分。
 - 2 个白吐司面包
 - 2 个法式面包
 - 3 个丹麦式面包
 - 4 个牛角面包
 - 2 条自选风格的西式面包
- 2) 每种风格的面包应有一个供裁判品尝的切片。
- 3) 所有的面包必须在一个自助餐台风格布置的桌面上展示。
- 4) 所有的面包必须由参赛选手亲手制作，在裁判评分结束前禁止在桌面上显示公司名字及标志。
- 5) 主办单位将提供 90cm x 90cm 的桌面供作品展示，并且桌面展示是评分的一部分。



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JUDGING CRITERIA - Shanghai Pastry Cup 2011 评判标准 - 2011 上海 - 糕点及烘焙比赛

Class 2 Three-Tier Wedding Cake (*Pre-made*)

Total possible points: 100 (no half points will be given)

The 3 Tier Wedding Cake will not be tasted. But contestant must present ONE 15cm cake of same design for the judges to taste. The maximum points per exhibit is 100 composed as follows:

Taste: 0-40 points

Creativity, texture, harmony of ingredients used.

Technique and Degree of Difficulty: 0-40 points

This is judged by the artistry, competence and expert work involved in the execution or preparation of exhibit.

Presentation and General Impression: 0-20 points

Depending on material used, the finished exhibit must present a good impression based on ethical and aesthetic.

赛题 2 三层婚礼蛋糕 (展评)

婚礼蛋糕可用代替品制作。

参赛者须提供一个直径为 15cm，与参赛作品风格相同的蛋糕供裁判品尝后评判。

参赛作品最高得分 100 分（无 0.5 分计分）具体由以下各部分组成：

口感: 0-40 分

用于评判创造性、纹理结构、所用原料的和谐性。

技术与难度系数: 0-40 分

用于评判制作和准备参赛作品包含的艺术性，能力和专业技术。

外观展示和总体印象: 0-20 分

根据所用原料，完成后的作品须体现文化内涵和艺术美感。



Competition Rules and Regulations 比赛规则和条例

Class 2 Three Tier Wedding Cake (*Pre-made*)

- 1) Entries have to be three tiers with all tiers to incorporate a wedding design. The main 3-tier cake will not be tasted, but a 15cm diameter cake of the same design as the main cake must be provided for tasting.
- 2) The cake is to be entirely decorated by hand. All decorations except pillars must be edible. Wires or metal frames are not allowed for support. Points will be deducted if they are used.
- 3) The provided table space for display is 90cm x 90cm.
- 4) Judges will taste the 15cm cake only.

赛题 2 三层婚礼蛋糕 (展评)

- 1) 参赛作品需符合以下要求：蛋糕需制作成三层，共同构成婚礼主题。主三层蛋糕将不会被裁判品尝，但参赛选手须提供一个直径为 15cm，与参赛作品风格与风味相同的蛋糕供裁判品尝后评判。
- 2) 整个蛋糕装饰需由手工完成。饼柱外其它点缀装饰物均可食用。不允许使用金属线或金属框架作支撑，如违反，将被处以扣分。
- 3) 展台尺寸为 90cm x 90cm。
- 4) 裁判将只品尝直径为 15cm 的独立小蛋糕。



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Class 3 Buffet Showpiece (Pre-made)

Total possible points: 100 (no half points will be given), Breakdown of the points are as follows:

<i>Technique and Degree of Difficulty</i> This is judged by the artistry, competence and expert work involved in the execution or preparation of exhibit.	0-50 points
<i>Presentation and General Impression</i> Depending on material used, the finished exhibit must present a good impression based on ethical and aesthetic principles.	0-40 points
<i>Suitability in Complementing Food Display</i> As the exhibits are meant to be displayed on a buffet table, they should be designed to complement food display	0-10 points

赛题 3 自助餐展示 (展评)

参赛作品最高得分 100 分（无 0.5 分计分）具体由以下各部分组成：

<i>技术与难度系数</i> 用于评判制作和准备参赛作品中包含的艺术性，能力和专业技术。	0-50 分
<i>外观展示和总体印象</i> 根据所用原料，完成后的作品须体现人文道德和艺术美感。	0-40 分
<i>食物搭配展出的适宜性</i> 作品将展示于自助餐桌上，应适宜与其他食物一同展示。	0-10 分



Competition Rules and Regulations 比赛规则和条例

Class 3 Buffet Showpiece (*Pre-made*)

Ingredients out of the competitor's own choice.

- 1) No frames, wires or moulds are allowed except for fat showpieces where Styrofoam supports are permitted. Points will be deducted for non-compliance.
- 2) Height should not exceed 120cm.
- 3) Table space allotted: 90cm x 90cm.

赛题 3 自助餐展示 (展评)

由参赛选手可自行采用以下原料：杏仁糖霜、巧克力、糖类、脂类、糖胶装饰物、焦糖奶油、米粉团/面粉团或者其他可食用的成分。

- 1) 除含脂类的展示品可以用泡沫塑料支撑以外，不允许使用框架、金属线和模具作支撑。否则将被处以扣分。
- 2) 参赛作品高度不能超过 120cm。
- 3) 展台尺寸为 90cm x 90cm。



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Class 4 Chocolate Cake Decoration (Live)

Total possible points: 100 (no half points will be given)

Composition	0-15 points
Creativity	0-15 points
Correct preparation	0-25 points
Service practicality	0-15 points
Taste	0-30 points

赛题 4 巧克力蛋糕装饰 (现场制作)

总计：100 分（无 0.5 分计分），评分标准如下：

整体搭配	0-15 分
创意	0-15 分
规范制作	0-25 分
实用性	0-15 分
品味和口感	0-30 分



Competition Rules and Regulations 比赛规则和条例

Class 4 Chocolate Cake Decoration (Live)

Entries to be two single layer cakes of any design or shape to a size Min. 20cm & Max. 30cm diameter.

Contestants to prepare in advance the cake base and do all decoration at the competition. The cake is to be entirely decorated by hand. All decorations and ingredients must be edible.

One slice of cake must be cut from the single layer cake and presented for tasting by judges.

Time allowed: 90 minutes.

赛题 4 巧克力蛋糕装饰 (现场制作)

参赛作品需符合以下要求：需制作两只单层蛋糕（一份供品尝），款式自选；蛋糕直径最小 20cm 最大 30cm。

选手需提前准备蛋糕底座。整个蛋糕装饰需在比赛中完成。蛋糕需全部由手工装饰而成。所有装饰物及原料必须都可食用。

选手需从完成的蛋糕装饰作品上切下一片供裁判品尝评分。

比赛时间为 90 分钟。



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Class 5 2-Plated Desserts (Live)

Total possible points: 100 (no half points will be given)

Mise en place and orderly working area

0-10 points

Arrangement of all materials, wastage and economical factors, safety and hygiene, utilization of resources and degree of advance preparation will all be considered in the judging.

Correct preparation

0-10 points

Appropriate preparation, cooking methods, culinary techniques, choice of garnishes and ingredients to achieve balance in presentation and taste will all be considered in the judging.

Practical, up-to-date presentation and overall impression of the dessert

0-40 points

Combination of taste, texture and colours, creativity and originality, portion size, practicability of daily usage.

Taste

0-40 points

The flavour of the key ingredient must be prevalent without hindrance of secondary tastes, proper texture will also be judged.

赛题 5 甜点两盆 (现场制作)

总计：100分（无0.5分计分）

准备工作和整齐的工作间

0-10分

所有材料准备，废料处理及经济效益、卫生及安全性、物料的善用程度以及事前准备情况。

正确的准备工夫

0-20分

正确的操作、烹饪方法及技巧，并能实际用于日常制作。
配菜与材料的选择能在外观及味道之间取得平衡。

实用性及现代感的外观

0-30分

材料味道、质感及色泽的配搭，菜色的创意性及原造性，
材料分量及作为日常用料的可行性。

口味

0-40分

质感搭配恰当，避免太多不同的味道混杂在一起



Competition Rules and Regulations 比赛规则和条例

Class 5 2-Plated Desserts (*Live*)

- Prepare and present in 120 mins, 2 (two) different plated Western desserts (each 2 dishes – 1 for tasting & 1 for display, one portion each) from ingredients supplied by the Organizer at the beginning of the competition.
- Display table space allotted is 90cm x 90cm
- The competitors have 2 hours to prepare the 2 different plated western desserts.
- Competitors must leave the workstation in a clean and tidy condition. This will be part of the judging criteria.
- The competitors can use as much or as little of each ingredient as they like. However, points will be deducted for excessive wastage.
- The desserts can be either hot or cold or a combination of both, it must be reflective of today's modern cooking styles.
- The organizers will supply only the hardware mentioned below. No supplementary equipment will be available. All competitors shall provide their own utensils such as cutters, knives, palettes, piping bags with nozzles, moulds, pots, and pans as well as mixing bowls.

SPECIFICATION OF THE FACILITIES PROVIDED

- Mini combi oven
- Fast freezer (Sharing)
- Working table top
- Electric mini mixer with accessories



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赛题 5 甜点两盆 (现场制作)

- 在120分钟之内，从头至尾完整地制作两款不同的西式甜品（每款制成两份，一份供评判试味，一份供摆设），分装在碟子里（每碟一份）。
- 展示的空间: 90cm x 90cm
- 每位参赛者将有2小时准备2道西式甜品(共4碟)以供评判评审。
- 参赛者须保持烹饪台之清洁整齐，此乃评审标准之一。
- 参赛者可随意决定所用材料数量，但若剩余的材料过多，将被扣减分。
- 甜品可热、冷或混合两者，但须反映现代烹调之风格。
- 除以下之设备外，大会不会提供其它辅助设备，所有参赛者须自备比赛用具如：模形刀、刀、奶油饼刀及花咀、模具、锅、平底锅及搅拌碗等。

烹饪台设施

- 迷你蒸烤箱
- 速冻冰箱（参赛者需要与他人共享）
- 工作台
- 小型搅拌器及配件



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Class 6 Afternoon Tea (Pre-made)

Total possible points: 100 (no half points will be given)

Presentation and General Impression

0-20 points

Depending on material used, the finished exhibit must present a good impression based on ethical and aesthetic.

Taste

0-40 points

The flavour of the key ingredient must be prevalent without hindrance of secondary tastes, proper texture will also be judged.

Creativity

0-20 points

The originality of concept, design and form with creative spirits, the works is suited to show on the afternoon tea table.

Practical, up-to-date presentation

0-20 points

Combination of taste, texture and colours, portion size and feasibility for daily service in a restaurant or for banqueting.

赛题 6 下午茶甜品 (展评)

参赛作品最高得分 100 分（无 0.5 分计分）具体由以下各部分组成：

外观展示, 总体印象:

0-20 分

根据所用原料, 完成后的作品须体现文化内涵和艺术美感。

口味:

0-40 分

主要味道要配合主题, 避免太多不同的味道混杂在一起, 质感配搭恰当

创意:

0-20 分

展品的概念, 设计和形式应具有原创性, 富含创造精神, 作品将适宜于展示于下午茶桌上。

实用和现代:

0-20 分

展品需在口味, 质地, 颜色（尽量少用色素）和大小比例上组合完美, 并适合日常用料的可行性。



Competition Rules and Regulations 比赛规则和条例

Class 6 Afternoon Tea (*Pre-made*)

- 1) The participants need to provide 8 kinds of desserts for afternoon tea. (The participants also need to prepare 8 kinds of desserts in the same taste to the judges for tasting and scores.)
- 2) All desserts should be arranged at afternoon tea shelf.
- 3) All breads have to be produced by the competitors themselves. No logos or company names are allowed to be shown before judging has been completed.
- 4) Table space provided is 90cm x 90cm. Table display is part of the judging.

赛题 6 下午茶甜品 (展评)

- 1) 参赛选手需提供 8 种下午茶的甜品。(参赛选手需提供相同口味的 8 种下午茶的甜品供裁判品尝打分。)
- 2) 所有甜品应放在下午茶架上。
- 3) 所有的甜品必须由参赛选手亲手制作，在裁判评分结束前禁止在桌面上显示公司名字及标志
- 4) 主办单位将提供 90cm x 90cm 的桌面供作品展示，并且桌面展示是评分的一部分



13th FHC International Culinary Arts Competition Competition Rulebook

JUDGING CRITERIA - Artistic 评判标准 - 艺术类

Class 7 Vegetable-Carving (Taro) (Live)

Total possible points: 100 (no half points will be given)

Presentation and General Impression

The finished exhibit must present a good impression based on aesthetic and ethical principles.

0-50 points

Technique and Degree of Difficulty

This is judged by the artistry, competence and expert work involved in the execution or preparation of the exhibit.

0-50 points

赛题 7 果蔬雕 - 芋头 (现场制作)

总计100分 (无0.5分计分)

外观展示和总体印象

完成的展品需给人以符合民俗和审美原则的良好印象。

0-50分

技术和难度

此项分值根据雕刻或展示装盘的艺术性，完美感和专业程度来评定。

0-50分

Competition Rules and Regulations 比赛规则和条例

Class 7 Vegetable-Carving (Taro) (Live)

Competitors provide their own taros.

To execute a free style, practical work within 150 minutes. No power tools are allowed. No pre-slicing, carving or preparation of vegetables before the competition begins. Gum is allowed. Completed carvings to be at least 20cm high. Display table can be decorated before competition starting. Exhibits will have to be displayed upon completion of practical work and can be removed at 4:00pm on the last day of the show no earlier.

Table space allotted: 90cm x 90cm

赛题 7 果蔬雕 - 芋头 (现场制作)

选手自带比赛芋头。

为了更好的体现创作的自由性，现场操作时间为 150 分钟。不允许使用电力工具。比赛开始前，不允许预先切片和雕刻原料或配料。可以使用胶水。完整的作品至少为 20 厘米高。展示桌可在比赛开始前装饰。作品展示至当天下午四点，不可以提前带离场地。

展示桌面尺寸：90cm x 90cm





JUDGING CRITERIA - Artistic
评判标准 - 艺术类

Class 8 Ice Carving (Live)

Total possible points: 100 (no half points will be given)

Theme The profound meaning in conception; the combination of concept and Form, creating perfect harmony.	0-25 points
Creativity The originality of concept, design and form with creative spirits.	0-25 points
Technical skills The maximum use of the ice block is required; the width, length and height of the final work should be no less than half of the original volume of the block; the ice block should be sculpted on all four sides in a satisfactory way without cracking.	0-25 points
Artistic expression Novelty in shape; expression of the sculpture; strong 3-dimensional effect and aesthetic visual impact on the viewer; the perfect composition of figure.	0-25 points

赛题 8 冰品雕刻 (现场制作)

总计100分 (无0.5分计分)

主题 主题意义深远，展品概念和形式完美结合。	0-25分
创意 展品的概念，设计和形式应具有原创性，富含创造精神。	0-25分
专业技术 要求使用现场提供的冰块；最后成品的长，宽，高不得小于原始冰块大小的一半；冰块四面都需雕刻造型，不能有裂缝。	0-25分
艺术表达 要求造型新颖，雕刻表现力强，三维效果突出，艺术视觉效果深刻；外形组成和谐完美。	0-25分



Competition Rules and Regulations 比赛规则和条例

Class 8 Ice Carving (Live)

Competitors are required to create an ice carving from an ice block (approximate size: 100cm(H) x 50cm(L) x 25cm(W))
Competitors are required to provide their own working tools. Electric tools will not be allowed.

Time allowed: 60 minutes.

赛题 8 冰品雕刻 (现场制作)

要求参赛者使用规定的冰块 (大约体积: 100cm(H) X 50cm(L) X 25cm(W)) 进行冰雕创作, 并自行准备相关工具, 电子工具不得使用。

比赛时间为60分钟



JUDGING CRITERIA - Artistic
评判标准 - 艺术类

Class 9 Western Three Course Menu (Pre-made)

Total possible points: 40 (no half points will be given)

Composition and correct preparation General appearance, clean workmanship according to the basic preparations, nutritionally well balanced.	0-10 points
Degree of difficulty and creativity Variety of techniques used in the production and its creativity.	0-10 points
Practical, up-to-date presentation Combination of taste, texture and colours, portion size and feasibility for daily service in a restaurant or for banqueting.	0-10 points
Serving Simple and clean serving. Display must be nutritionally well balanced and in keeping with modern tastes.	0-10 points

赛题 9 西餐三道菜 (展评)

总计 40 分 (无 0.5 分计分)

材料和装盘 总体外观得体, 工艺清洁, 装盘简洁, 营养均衡。	0-10 分
难度和创意 烹调过程和创意中使用的技术应具备多样性。	0-10 分
实用和现代 展品需在口味, 质地, 颜色和大小比例上组合完美, 并适合餐馆或宴会的日常烹饪。	0-10 分
上菜 上菜和服务应简单而清洁。展品必须营养均衡, 符合现代口味。	0-10 分



Competition Rules and Regulations 比赛规则和条例

Class 9 Western Three-Course Menu (*Pre-made*)

To display a set of 3 Course Western menu

1. Hot and cold items displayed cold.
2. This should consist of a cold or hot appetizer, a main course and a dessert.
3. Brief description of the displays to be available for judges reference.

Table space allotted: 90cm x 90cm

赛题 9 西餐三道菜 (展评)

西式三道菜一并展出

1. 冷菜和热菜均冷却后展出。
2. 西式三道系列菜由冷的或微热的开胃菜，主菜和甜点组成。
3. 展品须有简单的菜式介绍，供裁判参考。

展品展示空间：90cm X 90cm。



JUDGING CRITERIA - Individual Live Cooking Competition
评判标准 - 现场烹饪类

Class 10 Beef Cooking (Live)

Total possible points: 100 (no half points will be given)

Mise-en-place and Cleanliness Planned arrangement of materials for trouble-free working and service. Correct utilisation of working time to ensure punctual completion.	0-10 points
Correct Professional Preparation Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Punctual delivery of each entry at the appointed time is required. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables.	0-30 points
Arrangement and Presentation/Innovation Clean arrangement, with no artificial garnishes and no time consuming arrangements. Exemplary plating to ensure an appetising appearance is required.	0-20 points
Taste The typical taste of the food should be preserved. It must have appropriate taste and seasoning. In quality, flavour and colour, the dish should conform with today's standards of nutritional values.	0-40 points

赛题 10 牛肉烹饪 (现场制作)

总计 100 分 (无 0.5 分计分)

准备工作和工作区整洁 所有原材料, 工具和废料在操作和合理安排, 正确分配工作时间确保准时完成比赛。	0-10 分
有效专业的准备工作 预先准备食材, 对应现代创意烹饪艺术。 准备工作要实用, 并处理恰当。禁止使用不必要的原料。要求在指定时间准时进入比赛场地。 烹调技术必须应用比赛规定的技巧, 但同时需要包括淀粉和蔬菜类。	0-30 分
安排, 陈列/创新 清洁安排, 不用人造装饰, 不耗费大量时间。 要求装盘美观以确保食物美味可口。	0-20 分
口味 菜肴必须保留主材料的口味, 必须加入适当的调味。 从品质上来说, 口味, 色泽和装盘必须符合食品营养要求。	0-40 分



13th FHC International Culinary Arts Competition Competition Rulebook

Competition Rules and Regulations 比赛规则和条例

Class 10 Beef Cooking (*Live*)

To prepare and present, within 1 hour, one main course dish for 2 persons, western style.
Dish must be presented on 2 individual plates with appropriate garnish.

- Recipe required in kitchen
- Competitors bring own plates
- 1 pieces Canada beef striploin provided by organiser / 400g

Specification of the facilities provided:

- Electric Combi oven
- Mini refrigerator with freezer compartment
- Electric cooking range, 2 heating elements
- Electric Hot pot

赛题 10 牛肉烹饪 (*现场制作*)

请在 60 分钟内完成展品，每道菜应可供 2 人份，西式烹饪技艺。
装盘时必须用 2 个独立的盘子，并适当装饰。

- 操作现场台必须置放菜谱卡
- 选手自带盘碟
- 主办方提供 1 份 400 克的外脊（西冷）

主办提供的具体设备:

- 电烤箱
- 电冰箱（可冷藏）
- 电磁灶（双灶头）
- 电火锅



JUDGING CRITERIA - Individual Live Cooking Competition
评判标准 - 现场烹饪类

Class 11 Lamb Cooking (Live)

Total possible points: 100 (no half points will be given)

Mise-en-place and Cleanliness Planned arrangement of materials for trouble-free working and service. Correct utilisation of working time to ensure punctual completion.	0-10 points
Correct Professional Preparation Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Punctual delivery of each entry at the appointed time is required. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables.	0-30 points
Arrangement and Presentation/Innovation Clean arrangement, with no artificial garnishes and no time consuming arrangements. Exemplary plating to ensure an appetising appearance is required.	0-20 points
Taste The typical taste of the food should be preserved. It must have appropriate taste and seasoning. In quality, flavour and colour, the dish should conform to today's standards of nutritional values.	0-40 points

赛题 11 羊肉烹饪 (现场制作)

总计 100 分 (无 0.5 分计分)

准备工作和工作区整洁 所有原材料, 工具和废料在操作和合理安排, 正确分配工作时间确保准时完成比赛。	0-10 分
有效专业的准备工作 预先准备食材, 对应现代创意烹饪艺术。 准备工作要实用, 并处理恰当。禁止使用不必要的原料。要求在指定时间准时进入比赛场地。 烹调技术必须应用比赛规定的技巧, 但同时需要包括淀粉和蔬菜类。	0-30 分
安排, 陈列创新 清洁安排, 不用人造装饰, 不耗费大量时间。 要求装盘美观以确保食物美味可口。	0-20 分
口味 菜肴必须保留主材料的口味, 必须加入适当的调味。 从品质上来说, 口味, 色泽和装盘必须符合食品营养要求。	0-40 分



13th FHC International Culinary Arts Competition Competition Rulebook

Competition Rules and Regulations 比赛规则和条例

Class 11 Lamb Cooking (*Live*)

To prepare and present, within 1 hour, one main course dish for 2 persons, western style.
Dish must be presented on 2 individual plates with appropriate garnish.

- Recipe required in kitchen
- Competitors bring own plates
- 2 pieces Australian lamb rump, Cap On provided by organiser / each 250g

Specification of the facilities provided:

- Electric Combi oven
- Mini refrigerator with freezer compartment
- Electric cooking range, 2 heating elements
- Electric Hot pot

赛题 11 羊肉烹饪 (*现场制作*)

请在 60 分钟内完成展品，每道菜应可供 2 人份，西式烹饪技艺。
装盘时必须用 2 个独立的盘子，并适当装饰。

- 操作现场台必须置放菜谱卡
- 选手自带盘碟
- 主办方提供 2 份 250 克带盖羊臀腰肉

主办提供的具体设备:

- 电烤箱
- 电冰箱 (可冷藏)
- 电磁灶 (双灶头)
- 电火锅



JUDGING CRITERIA - Individual Live Cooking Competition
评判标准 - 现场烹饪类

Class 12 Pork Cooking (Live)

Total possible points: 100 (no half points will be given)

Mise-en-place and Cleanliness

0-10 points

Planned arrangement of materials for trouble-free working and service.
Correct utilisation of working time to ensure punctual completion.

Correct Professional Preparation

0-30 points

Correct basic preparation of food, corresponding to today's modern culinary art.
Preparation should be by practical, acceptable methods that exclude unnecessary ingredients.
Punctual delivery of each entry at the appointed time is required. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables.

Arrangement and Presentation/Innovation

0-20 points

Clean arrangement, with no artificial garnishes and no time consuming arrangements.
Exemplary plating to ensure an appetising appearance is required.

Taste

0-40 points

The typical taste of the food should be preserved. It must have appropriate taste and seasoning.
In quality, flavour and colour, the dish should conform to today's standards of nutritional values.

赛题 12 猪肉烹饪 (现场制作)

总计 100 分 (无 0.5 分计分)

准备工作和工作区整洁

0-10 分

所有原材料, 工具和废料在操作和合理安排, 正确分配工作时间确保准时完成比赛。

有效专业的准备工作

0-30 分

预先准备食材, 对应现代创意烹饪艺术。
准备工作要实用, 并处理恰当。禁止使用不必要的原料。要求在指定时间准时进入比赛场地。
烹调技术必须应用比赛规定的技巧, 但同时需要包括淀粉和蔬菜类。

安排, 陈列创新

0-20 分

清洁安排, 不用人造装饰, 不耗费大量时间。
要求装盘美观以确保食物美味可口。

口味

0-40 分

菜肴必须保留主材料的口味, 必须加入适当的调味。
从品质上来说, 口味, 色泽和装盘必须符合食品营养要求。



13th FHC International Culinary Arts Competition Competition Rulebook

Competition Rules and Regulations 比赛规则和条例

Class 12 Pork Cooking (*Live*)

To prepare and present, within 1 hour, one main course dish for 2 persons, western style.
Dish must be presented on 2 individual plates with appropriate garnish.

- Recipe required in kitchen
- Competitors bring own plates
- 1 piece US pork tenderloin & pork shoulder provided by organiser / each 800g

Specification of the facilities provided:

- Electric Combi oven
- Mini refrigerator with freezer compartment
- Electric cooking range, 2 heating elements
- Electric Hot pot

赛题 12 猪肉烹饪 (*现场制作*)

请在 60 分钟内完成展品，每道菜应可供 2 人份，西式烹饪技艺。
装盘时必须用 2 个独立的盘子，并适当装饰。

- 操作现场台必须置放菜谱卡
- 选手自带盘碟
- 主办方提供 1 条猪里脊和肩肉 800g

主办提供的具体设备:

- 电烤箱
- 电冰箱 (可冷藏)
- 电磁灶 (双灶头)
- 电火锅



JUDGING CRITERIA - Individual Live Cooking Competition
评判标准 - 现场烹饪类

Class 13 Salmon Cooking (Live)

Total possible points: 100 (no half points will be given)

Mise-en-place and Cleanliness Planned arrangement of materials for trouble-free working and service. Correct utilisation of working time to ensure punctual completion.	0-10 points
Correct Professional Preparation Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Punctual delivery of each entry at the appointed time is required. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables.	0-30 points
Arrangement and Presentation/Innovation Clean arrangement, with no artificial garnishes and no time consuming arrangements. Exemplary plating to ensure an appetising appearance is required.	0-20 points
Taste The typical taste of the food should be preserved. It must have appropriate taste and seasoning. In quality, flavour and colour, the dish should conform with today's standards of nutritional values.	0-40 points

赛题 13 三文鱼烹饪 (现场制作)

总计 100 分 (无 0.5 分计分)

准备工作和工作区整洁 所有原材料, 工具和废料在操作和合理安排, 正确分配工作时间确保准时完成比赛。	0-10 分
有效专业的准备工作 预先准备食材, 对应现代创意烹饪艺术。 准备工作要实用, 并处理恰当。禁止使用不必要的原料。要求在指定时间准时进入比赛场地。 烹调技术必须使用比赛规定的技巧, 但同时需要包括淀粉和蔬菜类。	0-30 分
安排, 陈列创新 清洁安排, 不用人造装饰, 不耗费大量时间。 要求装盘美观以确保食物美味可口观。	0-20 分
口味 菜肴必须保留主材料的口味, 必须加入适当的调味。 从品质上来说, 口味, 色泽和装盘必须符合食品营养要求	0-40 分



13th FHC International Culinary Arts Competition Competition Rulebook

Competition Rules and Regulations 比赛规则和条例

Class 13 Salmon Cooking (Live)

To prepare and present, within 1 hour, one main course dish for 2 persons, western style.
Dish must be presented on 2 individual plates with appropriate garnish.

- Recipe required in kitchen
- Competitors bring own plates
- Salmon fillet/ Skin on provided by organiser / each 400g

Specification of the facilities provided:

- Electric Combi oven
- Mini refrigerator with freezer compartment
- Electric cooking range, 2 heating elements
- Electric Hot pot

赛题 13 三文鱼烹饪 (现场制作)

请在 60 分钟内完成展品，每道菜应可供 2 人份，西式烹饪技艺。
装盘时必须用 2 个独立的盘子，并适当装饰。

- 操作现场台必须置放菜谱卡
- 选手自带盘碟
- 主办方提供一份带皮三文鱼柳 约 400 克

主办设备提供清单:

- 电烤箱
- 电冰箱 (可冷藏)
- 电磁灶 (双灶头)
- 电火锅





JUDGING CRITERIA - Individual Live Cooking Competition
评判标准 - 现场烹饪类

Class 14 Vegetarian Cooking (Live)

Total possible points: 100 (no half points will be given)

Mise-en-place and Cleanliness	0-10 points
Planned arrangement of materials for trouble-free working and service. Correct utilisation of working time to ensure punctual completion.	
Correct Professional Preparation	0-30 points
Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Punctual delivery of each entry at the appointed time is required. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables.	
Arrangement and Presentation/Innovation	0-20 points
Clean arrangement, with no artificial garnishes and no time consuming arrangements. Exemplary plating to ensure an appetising appearance is required.	
Taste	0-40 points
The typical taste of the food should be preserved. It must have appropriate taste and seasoning. In quality, flavour and colour, the dish should conform with today's standards of nutritional values.	

赛题 14 素食烹饪 (现场制作)

总计 100 分 (无 0.5 分计分)

准备工作和工作区整洁	0-10 分
所有原材料, 工具和废料在操作和合理安排, 正确分配工作时间确保准时完成比赛。	
有效专业的准备工作	0-30 分
预先准备食材, 对应现代创意烹饪艺术。 准备工作要实用, 并处理恰当。禁止使用不必要的原料。要求在指定时间准时进入比赛场地。 烹调技术必须使用比赛规定的技巧, 但同时需要包括淀粉和蔬菜类。	
安排, 陈列创新	0-20 分
清洁安排, 不用人造装饰, 不耗费大量时间。 要求装盘美观以确保食物美味可口观。	
口味	0-40 分
菜肴必须保留主材料的口味, 必须加入适当的调味。 从品质上来说, 口味, 色泽和装盘必须符合食品营养要求	



13th FHC International Culinary Arts Competition Competition Rulebook

Competition Rules and Regulations 比赛规则和条例

Class 14 Vegetarian Cooking (*Live*)

To prepare and present, within 1 hour, one main course dish for 2 persons, western style.
Dish must be presented on 2 individual plates with appropriate garnish.

- Recipe required in kitchen
- Competitors bring own plates
- Competitors bring own food material

Specification of the facilities provided:

- Electric Combi oven
- Mini refrigerator with freezer compartment
- Electric cooking range, 2 heating elements
- Electric Hot pot

赛题 14 素食烹饪 (现场制作)

请在 60 分钟内完成展品，每道菜应可供二人份，西式烹饪技艺。
装盘时必须用 2 个独立的盘子，并适当装饰。

- 操作现场台必须置放菜谱卡
- 选手自带盘碟
- 原材料选手自带

主办设备提供清单:

- 电烤箱
- 电冰箱 (可冷藏)
- 电磁灶 (双灶头)
- 电火锅





Prizes, Awards & Certificates 奖品, 奖牌 & 证书

Criteria For Medals

奖项得分分配

Gold with Distinction	100 points	杰出金奖	100 分
Gold	90-99 points	金奖	90-99 分
Silver	80-89 points	银奖	80-89 分
Bronze	70-79 points	铜奖	70-79 分

Sponsors 赞助商

