

2024.11.15 — 18



臺北國際廚藝挑戰賽

TAIPEI INTERNATIONAL CULINARY CHALLENGE

📍 台北南港展覽館1館1F K區

靜態冷展競賽簡章

Display Competition Guide

【競賽說明】 Information

日期：2024年11月15日(五)至11月18日(一)

地點：台北市南港展覽館1館1樓K區(台北市南港區經貿二路1號)

時間：10:00~17:00 (各項賽事競賽時間依公告通知為主)

Date：November 15th (Friday) to November 18th (Monday), 2024

Venue：District K, 1F, Hall 1, Nangang Exhibition Center.

(NO.1, Jingmao 2nd Rd, Nangang District, Taipei City, Taiwan)

Time：10:00 A.M to 5:00 P.M (Time and date are subject to change)

【報名資格】 Eligibility

各競賽項目皆分為二大資格組別，各競賽項目以個人為單位報名，相關說明如下

專業廚師組：2024年7月1日後26歲(包含)以上之廚師。

年輕廚師組：2024年7月1日後25歲(包含)以下之廚師，含餐飲相關科系學生。

You will compete as an individual in either one of the following groups：

Professional Chef：Must be 26 or older to apply.

Young Chef：Must be 25 or under to apply.

【報名】 Registration

- 專業廚師組每項競賽報名費新台幣\$3,000元。
● 年輕廚師組每項競賽報名費新台幣\$2,000元。
● 國家代表隊團體挑戰賽3人為一隊，參賽者必需2024年7月1日之前年滿18歲，參與身份可為代表國家、城市、食品公司、酒店、餐廳、航空公司或相關餐飲組織之廚師，以及學校或學院之學生。每隊報名費新台幣\$5,000元。
● Professional Chef Registration fee: \$3,000/NTD
● Young Chef Registration fee: \$2,000/NTD
● Nation Team for team competition. Each team consists of 3 chefs. Contestants must

be at least 18 years old by July 1st 2024. Contestants must have a background including but not limited to working for food companies, hotels, restaurants, airlines, catering organizations, and culinary students. Registration fee : NTD\$5,000 / team.

2. 報名網址 registration online <https://sites.google.com/view/2024tic>
3. 即日起至 10 月 13 日 23:59 止，上網登錄參賽資料及填寫匯款帳戶後五碼後，需於一周內完成繳款手續，待招募小組確認報名及匯款資料完整無誤，將以電話簡訊方式通知完成報名手續。The online registration is required along with the last 5 digits of your account number that you will make the payment from. **The payment has to be made within a week after online registration.** You will be notified by text message and E-mail when the registration and payment are received. The online registration opens until October 13th, 2024 at 23:59.
4. 如匯款後五碼與報名填寫資料不同，請主動來電告知，以免無法完成對帳手續影響報名資格。If the payment is made from a different account, please contact TIC to complete the registration. .
5. 參賽者必須保留繳費證明正本，以利相關作業進行。Contestants must keep the original payment record.
6. 報名名額採先報名完成匯款先入取之順序，額滿為止。如發生報名人數超出上限，將以報名先後順序為依據排定之，若報名人數超出預定報名人數，將後續辦理退費，造成不便敬請見諒。Enrollment is on a first-come-first-served basis. If the number of applicants exceeds the upper limit, applicants who are not accepted will receive a full refund.
7. 選手報名專用匯款帳號
戶名：台灣國際年輕廚師協會 李思銘
銀行：國泰世華銀行 013 後埔分行
帳號：0540-3501-1083
(轉帳或匯款之備註欄，請填寫報名選手全名，以免無法完成對帳手續影響報名資格。)
Please send the payment to:
Bank: CATHAY UNITED BANK,TAIPEI,TAIWAN
Bank Address: 1F.,NO.7,SONGREN ROAD,TAIPEI CITY,11073,TAIWAN
Swift code : UWCBTWTP
Account Number: 0540-3501-1083
Account Name: Taiwan International Young Chef Association Li Siming
(Please leave the applicant's full name as a note along with the transfer or remittance for verification.)
8. 聯絡人
TIC 臺北國際廚藝挑戰賽 活動小組

2024.08.02 公佈

周一至周五 09:30~18:30 (報名/匯款洽詢)

E-mail : 2024tic.info@gmail.com

Line@ : @816jdofv

Contact

TIC Taipei International Culinary Challenge Event Coordinators

Office Hours: Monday to Friday 09:30~18:30 (Registration/Remittance Inquiry)

【賽事介紹】 Agenda

11/15 (五) Fri.	靜態冷展 Display	A1 - 手指小食 Finger Food A4 - 盤飾甜點(中式/西式) Plated Desserts (Chinese/western)
	現場熱烹 Hot Cooking	B3 - 西式海鮮 Western Style Seafood Cuisine B4 - 西式雞肉 Western Style Chicken Cuisine B5 - 創意麵食料理 Creative Noodle Dish
	烘焙藝術類 Baking Arts	C3 - 糕點展台/藝術雕塑 Pastry Showpiece & Artistic Sculpture
	藝術雕刻 Carving	D1 - 靜態蔬果雕刻 Fruit & Vegetable Carving
11/16 (六) Sat.	靜態冷展 Display	A3 - 午間三道菜套餐(中式/西式) 3 Course Set Menu(Chinese/Western)
	現場熱烹 Hot Cooking	B7 - 國家代表菁英賽(初賽) National Team (preliminary) B5 - 創意麵食料理 Creative Noodle Dish
	烘焙藝術類 Baking Arts	C2 - 主題糖霜餅乾展示 Icing Cookie Display
11/17 (日) Sun.	藝術雕刻 Carving	D2- 動態蔬果雕刻 Live- Fruit & Vegetable Carving
	靜態冷展 Display	A2- 主菜 Entrée
	現場熱烹 Hot Cooking	B1 - 李錦記中式肉類挑戰賽(家禽/家畜皆可) LeeKumKee Meat/Poultry Chinese Main Cuisine Challenge B6 - 亞洲風味創意炒飯 Asian Cuisine Challenge – Fire Rice
11/18 (一) Mon.	烘焙藝術類 Baking Arts	C6 - 麵包創意藝術展示 Bread Creation C1 - 亞洲創意果膠畫盤 Creative Sauce Art Display C5 - 3D 立體果凍花 Jelly Art
	現場熱烹 Hot Cooking	B7 - 國家代表菁英賽(決賽) National Team (finals) B2 - 美國馬鈴薯創意料理大師賽 Potatoes USA Creative Culinary Master Challenge B6 - 亞洲風味創意炒飯 Asian Cuisine Challenge – Fire Rice
	烘焙藝術類 Baking Arts	C4 - 現場蛋糕裝飾 Dress the Cake
	藝術雕刻	D3 - 國家代表菁英蔬果雕刻

	Carving	LIVE-Fruit & Vegetable Carving-National Team
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**主辦單位擁有保留、變更、刪除各賽組數之權益。The event coordinators have the right to retain, change, and delete the number of each competition group.

【活動規則】 Rules

- 1、參賽者需於規定時間至現場完成檢錄，逾時即喪失競賽資格，競賽過程需著整齊廚師服、圍裙、廚師帽及工作鞋進行比賽。服裝不得露出參賽者大名及可辨別身份之記號，以示公正。 Contestants must complete the check-in at the site within the specified time. Contestants who do not completely check in on time will be disqualified. During the competition, they must wear chef's uniforms, aprons, chef's hats, and work shoes. The clothing must not reveal the contestant's name and identification.
- 2、參賽者需於大會公告限時 **60 分鐘**內完成展台陳列，未於時間內完成動作之參賽組別，評審將依狀況給予扣分，競賽過程中使用之料理器具、裝盛餐盤器皿皆由參賽者自備，成品需上膠陳列，展台佈置不計分。Contestants who fail to finish cooking and the presentation within 60 minutes will lose points. The contestants need to bring their own flatware/china for the presentation. The finished products need to be glued and displayed at the booth. Booth decoration is not part of the evaluation.
- 3、參賽者自行列印中英文食譜各 2 份於競賽現場提供，做為評審評鑑時參考依據，食譜表格需依大會提供之格式撰寫，如無提供食譜之參賽者作品不予評分。 Contestants shall bring 2 copies of each Chinese and English recipe and provide them to the judges. Please use the template provided by the event coordinators. If there is no recipe provided, the contestant's finished products will not be rated.
- 4、創作過程得自由使用其它所需食材及醬料，但皆須符合衛生福利部食品安全衛生管理法相關規定；亦不得將其所開發之產品以他人名義報名參賽，未符前揭規定者，逕予取消競賽資格。 Contestants are allowed to use other ingredients and sauces, but all ingredients must comply with the relevant provisions of the Food Safety and Hygiene Management Law of the Ministry of Health and Welfare. It is also not allowed to register the finished product under the name of others. Those who do not follow the regulations will be disqualified.
- 5、競賽現場由主辦單位提供每位參賽者作品展台 w60*D60cm 1 式，不開放使用明火爐具炊具，不提供電力，如因個人攜帶設備造成現場電力跳電影響競賽，即取消參賽資格。The event coordinators will provide each contestant with a 60x60cm cooking table. No cooking on flame. Electricity is not provided for cooking. If there is a power outage caused by the contestant's personal equipment, he or she will be disqualified and shall be responsible for the damages.

- 6、成品裝盛用餐盤待評審評分及拍攝完成後，將由主辦單位統一放置定點並通知參賽者自行撤場，主辦單位不負保管責任。The contestant's personal flatware/china will be placed on the designated spot after the photo shoot and after the judges finish the tasting. Contestants will be notified when flatware/china are ready for pickup. The event coordinators are not responsible for them if they are missing or stolen.
- 7、競賽所產生之廚餘，請選手自行打包後放置於大會指定之廚餘回收點，廚餘以外的垃圾請選手自行處理，但不得造成展覽會場之環境髒亂。Contestants should place food waste in the designated area. Contestants should dispose of other waste by themselves and ensure the working station is clean.
- 8、所有活動競賽相關時間如有更改，以大會最終公佈為準。Any changes to the competitions will be announced by the organizer.
- 9、依個人資料保護法第 8 條告知義務聲明，參賽者於報名填寫繳交個人資料時，即為同意下方相關內容 According to the provisions of Article 8 of the Personal Data Protection Act(referred to as the Personal Information Law), the contestants are informed and agree upon the following matters during the registration :
 - (1)執行單位取得參賽者之個人資料，目的為辦理「2024 TIC 臺北國際廚藝挑戰賽」相關競賽作業之用，其蒐集、處理及利用參賽者之個人資料受到個人資料保護法及相關法令之規範。本次所蒐集參賽者之個人資料類別如報名表內文所列，利用方式為上網公告、報紙等媒體公布得獎名單，包括姓名、任職/就學單位、電子郵件、聯絡方式、得獎作品(含食譜)等，利用期間為永久，利用地區不限，對象為執行單位及 TIC 臺北國際廚藝挑戰賽。
The personal data of the contestants collected by TIC Taipei International Culinary Challenge Organization and the event coordinators is solely for the competition operations of the "2024 TIC Taipei International Culinary Challenge". The collection, process and use of the personal data of the contestants comply with the Personal Data Protection Act and related laws and regulations. The personal data of the contestants collected during the registration will be used for online announcements, press releases, and on other media platforms. The contestants personal data includes name, employment/school unit, email, contact information, winning dishes and recipes, etc. The information is not subject to any time and area restrictions.
 - (2)就執行單位所蒐集參賽者之個人資料，依個人資料保護法第 3 條規定得向執行單位請求查詢閱覽、製給複製本、補充或更正、停止蒐集、處理或利用，必要時亦可請求刪除，惟屬執行單位依法執行職務所必須保留者得不依參賽者請求為之。另依個人資料保護法第 14 條規定，執行單位得酌收行政作業費用。
According to Article 3 of the Personal Data Protection Act, contestants can

review, revise and edit personal information that is collected during the registration by TIC Taipei International Culinary Challenge Organization and the event coordinators. They can also request copies and request the TIC Taipei International Culinary Challenge Organization and the event coordinators to stop using their information. There will be a processing fee associated with the request.

- (3) 參賽者得自由選擇是否提供相關個人資料，惟若拒絕提供相關個人資料，執行單位將無法受理本件報名。如參賽者請求停止蒐集、處理、利用或刪除個人資料，致影響參賽資格時，視為放棄參賽。

Contestants have the right to choose whether to provide relevant personal information to TIC Taipei International Culinary Challenge Organization and the event coordinators. If they refuse to provide relevant personal information, TIC Taipei International Culinary Challenge Organization and the event coordinators will not be able to accept the application. The contestants will lose eligibility if they request to stop collecting, processing, using, or deleting personal information from the competition.

- (4) 本人同意遵守競賽規則，配合執行單位人員安排及接受執行單位和評審團的安排：

Contestants agree to follow the rules listed below and cooperate with TIC Taipei International Culinary Challenge Organization and the event coordinators during the entire reviewing process and the competition :

- 1、 本人參賽所提供之產品配方、原料及食品添加物之使用及製作內容均符合現行食品衛生安全法規與本競賽活動相關規定。

The ingredients, recipes, and any related items provided by the contestants in the competition will not violate the food hygiene and safety regulations and the rules of this competition.

- 2、 本人參賽所提供之作品為原創，並且無侵害他人著作權或其他權益。

The finished product is original and does not infringe on the copyright or other rights of other individuals.

- 3、 本人同意無條件、無限期的授權個人肖像、競賽成品資訊,包含作品名稱、創作理念及特色、食譜表、製作方式及作品成品照片...等,供主辦及執行單位使用，以一些已知或未知形式翻製宣傳其形象(如廣告、展覽會、投 影、網站、電子照片檔案庫等)。

Contestants agree to unconditionally and indefinitely authorize personal portraits and information of finished products including the name of the work, finished product' s description, recipe, cooking method, photos, etc. for marketing purposes and promotions arranged by TIC Taipei

International Culinary Challenge Organization and the event coordinators (such as advertisements, exhibitions, projects, websites, electronic photo archives, etc.).

(5)本人同意本簡章所有規範及上述規則條款，如有違反，願自負一切民、刑事責任，並取消全部得獎資格之外，並繳回所有獎金、獎座及獎狀。

Contestants agree with all the regulations, the rules and the terms described above. If there is any violation, the individual will be responsible for all civil and criminal responsibilities and will be disqualified from the competition. All the prizes, medals, and certificates will need to be returned.

(6)本人保證參賽所提供之各項文件與內容，以及本切結書所載內容均屬實，並保證無侵害他人之相關智慧財產權，且恪遵本切結書所載之權利及義務。

Contestants guarantee that all the documents and content provided during the competition as well as the content contained in this agreement are true.

Contestants agree that they will not infringe on the relevant intellectual property rights of others, and they will strictly abide by the rights and obligations contained in this agreement.

10、依競賽項目，參賽者需提供之成品說明如下 Based on the competition, the contestants must follow the below requirements.

■A1 手指小食 Finger Food

- ◆ 需提供展示 4 款不同的餐前小食，包含 2 冷 2 熱，每道菜 6 件，共 24 件成品，熱菜小食必須熱菜冷展示。Total 4 types of finger foods- 2 cold and 2 hot. Each finger food needs 6 servings, a total of 24 servings. Dishes should be properly glued for presentation.
- ◆ 小食應以一口為大小標準，每件重量為 10-20 克。Each serving shall be bite-sized, each weighing 10-20 grams.
- ◆ 小食可以 24 件拼盤或獨立形式展示。Finger food can be presented in 24-piece platters or individually.
- ◆ 除了油炸食品和烤焗麵糰，所有展示食品均應恰當上膠。All display items should be properly glued, except for fried items and baked dough.

■A2 主菜 Entrée

- ◆ 需提供展示 3 款不同主題之主菜(西式展示)，所有菜式需是熱菜冷展示。A total of 3 entrées are required (Western styles). Entrées have to be properly glued for presentation.
- ◆ 每一款主菜單獨一盤，並需配以合適配菜。Each entrée should be served on its own plate

with side dishes if needed.

- ◆ 除了油炸食品和烤焗麵糰，所有展示食品均應恰當上膠。All display items should be properly glued, except for fried and baked items.

■A3 午間三道菜套餐 3 Course Set Menu

- ◆ 競賽分中式主題及西式主題，參賽者可依個人專長選擇報名參賽主題。

The Competition Thems are divided into 2 categories.

A3-1 午間三道菜-西式套餐 3Course Set Menu – Western style.

- ◆ 需提供展示 3 款菜色，包含 1 道開胃菜、1 道熱主菜和 1 道甜點。A total of 3 dishes are required including one appetizer, one entrée, and one dessert.
- ◆ 每一款菜色單獨一盤，並需配以合適配菜。Each dish should be served on its own plate with side dishes if needed.
- ◆ 除了油炸食品和烤焗麵糰，所有展示食品均應恰當上膠。All display items should be properly glued, except for fried and baked items.

A3-2 午間三道菜-中式套餐 3Course Set Menu – Chinese style.

- ◆ 需提供展示 3 款菜色，包含 1 道開胃菜、1 道熱主菜和 1 道點心。A total of 3 dishes are required including one appetizer, one entrée, and one dessert/dim sum.
- ◆ 每一款菜色單獨一盤，並需配以合適配菜。Each dish should be served on its own plate with side dishes if needed.
- ◆ 除了油炸食品和烤焗麵糰，所有展示食品均應恰當上膠。All display items should be properly glued, except for fried and baked items.

【A1-A3 競賽評分標準】 A1-A3 Scoring Criteria

分類 Category	佔比 Percentage	說明 Description
外觀及創意 Creativity	30%	作品必須體現出其結構、組織性、優美及自然著色。需是原創作品，有創意、美味、引人食慾及具現代風格。Final product originality, creativity, modern style, etc.
菜品組合 Presentation	30%	成品細節，比例及對稱。和諧的味道及均衡的營養。Final product appearance and details. Balanced taste and full of nutrition
正確及專業的 烹調手法 Cooking	30%	高技術的手藝，展示不同的正確烹調技巧，清潔及精確的工作，正確的上膠及恰當的一致性。Contestants' s cooking skills, gluing techniques, hygiene, and process efficiency.

method		
實用性 Ease of recipe	10%	必須正確展示所要求的份量。成品需具實用性，可在日常餐廳中完成烹調及出菜。The final product must meet the required serving size. The recipe must be easy to replicate.
總計 Total	100%	

■A4 盤飾甜點 Plated Desserts

- ◆競賽分中式主題及西式主題，參賽者可依個人專長選擇報名參賽主題。

The Competition Themes are divided into 2 categories.

A4-1 盤飾甜點-西式甜點 Plated Desserts- Western Style.

- ◆需提供展示 3 款不同主題的甜點，包含 1 款酥皮類甜點(塔/派)、1 款巧克力甜點、1 款自由創作。Three desserts with different themes are required, including 1 puff pastry dessert (tart/pie), 1 chocolate dessert, and one of freestyle.
- ◆三款甜點均為冷展示，每盤放置一款主題，共 3 款三盤，每盤展示份量為一人份。Three desserts need be to glued. Each theme is placed on its own plate, a total of 3 plates with one person serving size for each plate.

A4-2 盤飾甜點-中式甜點 Plated Desserts – Chinese Style.

- ◆需提供展示 3 款不同主題的甜點，包含 1 款酥皮類甜點(塔/酥)、1 款糕點類甜點、1 款自由創作。Three desserts with different themes are required, including 1 puff pastry dessert (crisp/ pastry), 1 pastries dessert, and one of free style.
- ◆三款甜點均為冷展示，每盤放置一款主題，共 3 款三盤，每盤展示份量為一人份。Three desserts need be to glued. Each theme is placed on its own plate, a total of 3 plates with one person serving size for each plate.

【A4 競賽評分標準】A4 Scoring Criteria

分類 Category	佔比 Percentage	說明 Description
外觀 / 創新 Presentation/ Innovation	30 %	成品需令人食指大動，具有品味、優雅及現代的風格。 Comprises an appetizing, tasteful, elegant, and modern style presentation.
藝術性 Composition	30 %	成品必須營養均衡包含維生素、碳水化合物、蛋白質、脂肪和適當比例穀物，顏色和味道協調，需符合

		<p>市場需求及適合餐廳實際使用。</p> <p>Well-balanced food-in a proper proportion of vitamins, carbohydrates, proteins, fats and roughage, harmonious in color and flavor.</p> <p>Should be practical and digestible.</p>
<p>正確的專業準備</p> <p>Proper Professional Preparation</p>	30 %	<p>正確且適當的食物準備流程，且符合當今的現代烹飪藝術。</p> <p>Proper basic preparations of food, corresponding to today's modern culinary art.</p>
<p>製備與流程</p> <p>Serving Arrangement</p>	10 %	<p>乾淨簡潔的擺設，沒有人工裝飾，沒有耗時的擺設工作且實用的擺盤。</p> <p>Clean arrangement, no artificial decorations, no time-consuming arrangements, exemplary plating, in order to make practical serving possible.</p>
<p>總計 Total</p>	100%	

【競賽流程】Agenda

- 1、參賽組別需於規定時間至現場完成檢錄(詳細時間請見大會公告)，並於表訂時間內完成指定作品陳列，未於時間內完成動作之參賽組別，評審將依狀況給予扣分。Contestants must complete the check-in at the site within the specified time (please refer to the official announcement for the detailed timing), and complete the display within the specified time. If the contestants fail to complete the actions on time, the judges will deduct points from the score cards according to the situation.
- 2、報到及競賽細部流程，於競賽日前將於活動官網另行公告。The details of registration and competition will be announced on the official website.

【得獎獎項】Award

- 競賽最高分將榮獲一座「最高分獎座」The highest score in the competition will be awarded a "Top Score Trophy"
- 超級金牌及獎狀 100 分 Score 100/100 - Ultimate Gold Medal and Certificate
- 金牌及獎狀 99~90 分 Score 90 - 99/100 - Gold Medal and Certificate
- 銀牌及獎狀 89~80 分 Score 80- 89/100 - Silver Medal and Certificate
- 銅牌及獎狀 79~70 分 Score 70- 79/100 - Bronze Medal and Certificate
- 佳作獎狀 1 張 69~60 分 Score 60- 69/100 - Certificate of Excellence

【最佳團隊機構獎】 Best Team Award

資格說明如下 Scoring System for Special Award

- 該單位需報名參與至少 10 項競賽，同一項賽事可多位選手報名。
- 取 10 項競賽成績加總最高之前三名單位，頒發最佳團隊機構獎獎牌一只。(如遇該單位報名超過 10 項競賽，則取前 10 項最高分競賽分數進行計分)

Eligibility and Scoring System for Special Award

- Each team needs to register to participate in at least 10 competitions. Multiple players can register for the same competition.
- The top three teams with the highest total scores from the 10 competitions will be awarded a medal for the Best Team Award. (If the group registers for more than 10 competitions, the top 10 highest scores will be counted for final scoring)

得獎者須依中華民國稅法規定繳納稅金；且得獎者需依規定填寫並繳交相關單據(如獎金領獎申報表)，始得領獎，若未配合者，則視為放棄獲獎資格。Winners are required to pay taxes in accordance with the tax laws of the Republic of China (Taiwan); and winners are required to fill in and submit relevant documents (such as the bonus claim declaration form) in accordance with the regulations before they can receive the prize. If they do not provide relevant documents and information, they will be disqualified and unable to receive the prize. ***

主辦單位有最終解釋權TIC Taipei International Culinary Challenge Organization and the event coordinators reserves the right of final decision**