

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

現場熱烹類競賽簡章

Hot Cooking 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

週一至週五 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
	藝術雕刻 Carving	D2- 動態蔬果雕刻 Live- Fruit & Vegetable Carving
11/17 (日) Sun.	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
	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
11/18 (一)	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

Mon.		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 Carving	D3 - 國家代表菁英蔬果雕刻 LIVE-Fruit & Vegetable Carving-National Team

**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 a chef's uniform, an apron, a chef's hat, and work shoes. The clothing must not reveal the contestant's name and identification.
- 2、 競賽料理時間依各競賽主題不同，請詳閱資料說明，競賽須全程現場操作料理，可事先切割清洗食材，但不可事先加熱、舒肥、熟成或調味，可攜帶無調味清高湯，所需食材及調味料、競賽過程中使用之料理事具，除大會公佈之設備清單外，連同裝盛餐盤器皿及食材皆由參賽者自備。The cooking time varies based on the competition. Please read the information in detail. Cooking must be done on-site. The ingredients can be prepared in advance, preheating、sous-vide、dry-aged or pre-season are not allowed. Contestants are allowed to bring semi-finished ingredients including unseasoned clear broth, other ingredients and seasonings. In addition to the equipment provided by the event coordinators, contestants can bring their own flatware, utensils and other ingredients if needed.
- 3、 參賽者需於限時內依競賽項目規定提供成品 (**每道菜色需製作 2 盤**)，並將其中一份成品交由工作人員送至評審室進行評分，另一份成品則需自行放置於大會規定之陳列桌供拍攝紀錄使用。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 finish cooking within the time limit in accordance with competition regulations. Each dish needs to have 2 servings, one of which will be tasted by the judges on site, and the other one will be used for pictures. Contestants who fail to finish cooking on time will lose points from their final scoreboard.
- 4、 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.

- 5、 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.
- 6、 競賽現場由主辦單位提供每位參賽者料理台 300x80cm 1 式、220V 3.5KW 專業台式單平電磁爐臺 2 式、220V 5KW 台式單口小炒爐 1 式，清洗用水槽 1 式,並於會場提供 380v 5.7KW 共用 Retigo 蒸烤箱共 4 式(主辦單位提供之設備器具若有遺失或損壞需負賠償責任)；如設備不敷使用，請自行攜帶，現場僅提供 110v15 安培插座 1 式，不開放使用明火爐具炊具，不得使用延長線，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 300x80cm cooking table, 2 professional induction cooktop (220V 3.5KW), 1 stir induction wok cooker (220V 3.5KW), and 1 cleaning water tank. A total of 4 Retigo steam ovens (380v 5.7KW) will also be provided for sharing between all contestants. (If the equipment and appliances provided by the event coordinators are lost or damaged by the contestants, contestants will be responsible for compensation). If the equipment is not enough, you are allowed to bring your own devices. Only a 110v15 amp socket is provided on site. No cooking on flame and extension cords are not allowed. 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.
- 7、 成品裝盛用餐盤待評審試吃及拍攝完成後，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.
- 8、 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.
- 9、 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.
- 10、 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.

11、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.

■B1 李錦記中式肉類挑戰賽(家禽/家畜皆可)

Lee Kum Kee Meat/Poultry Chinese Main Cuisine Challenge

--本賽事由「李錦記」贊助，現場將提供相關商品於
競賽桌供選手使用---This event is sponsored by
"Lee Kum Kee", and the products will be provided
for contestants to use—



- ◆競賽時間 50 分鐘，需現場製作 1 道雙拼雙味中式肉類 1 人份主菜(每道需製作 2 盤)。The cooking time is 50 minutes. A Chinese-style main course with two different meats and two flavors is required to be cooked on the spot (2 servings are required).main course for one person.
- ◆主菜須使用下方指定四種醬料中的二種以上(包含二種)進行烹調及調味，並配以適當醬汁、蔬菜，不需澱粉。The main course must be seasoned with at least two (including two) of the four sauces specified below, and served with appropriate sauces and vegetables, without carbohydrate.
- ◆指定醬料(需使用二種以上進行烹調)，選手可自行準備或使用現場提供商品。Must use Lee Kum Kee Sauces (must use two or more for seasoning). Contestants can prepare their own sauces or use the products provided on site.
 1. 舊庄蠔油 PREMIUM OYSTER SAUCE
 2. XO 海皇醬 SEAFOOD XO SAUCE
 3. 麻辣上湯 SICHUAN STYLE HOT & SPICY SOUP BASE
 4. 蘇梅醬 Plum Sauce
- ◆公共調味材料區(非限定使用)，選手可自備需求調味料或使用現場提供商品 Shared Sauces Area(no limit use). Contestants can prepare their own sauces or use the products provided on site.

1	舊庄特級蠔油	Premium Oyster Sauce
2	熊貓牌鮮味蠔油	Panda Brand Oyster Sauce
3	財神蠔油	Choy Sun Oyster Sauce
4	香菇素蠔油	Vegetarian Mushroom Oyster Sauce
5	蒸魚醬油	Seasoned Soy Sauce For Seafood
6	金標老抽醬油	Gold Label Dark Soy Sauce
7	香辣豆豉醬	Black Bean Chili Sauce
8	港式豆醬(黃豆醬)	Hong Kong Style Soy Bean Sauce

9	幼滑蝦醬	Fine Shrimp Sauce
10	海鮮用調味醬	Hoisin Sauce
11	蘇梅醬	Plum Sauce
12	鮑魚風味調味汁	Abalone Sauce
13	濃縮雞汁	Concentrated Chicken Bouillon Sauce
14	XO 醬(特辣)	XO Sauce - Extra Hot
15	XO 醬(原味)	XO Sauce
16	海皇 XO 醬	Seafood XO Sauce
17	叉燒醬	Char Siu Sauce
18	照燒汁	Teriyaki Sauce
19	麻辣上湯	Sichuan Style Hot & Spicy Soup Base
20	柱侯醬	Char Siu Sauce
21	特級雞粉	Premium Chicken Bouillon Powder
22	四川風味麻辣醬	Sichuan Style Hot& Spicy Stir Fry Sauce

■B2 美國馬鈴薯創意料理大師賽 Potatoes USA Creative Culinary Masters Challenge

--本賽事由「美國馬鈴薯協會」贊助。

相關美國馬鈴薯採購資訊請見官網。--

--This event is sponsored by "Potatoes USA."

Please see the website for purchase details. --

本賽事共分二項競賽主題，參賽者可依個人專長選擇報名參賽主題



美國馬鈴薯

B2-1 美國馬鈴薯創意料理大師賽 – 冷凍馬鈴薯專賽(Frozen potatoes)

- ◆競賽時間 50 分鐘，製作及呈現方式中西式不拘，需使用大會現場提供之美國冷凍馬鈴薯製作 1 道以美國冷凍馬鈴薯為主之主菜(每道需製作 2 盤)。地瓜、芋頭、南瓜及米飯不得出現於成品中。

The cooking time is 50 minutes. one main dish on-site using frozen USA potatoes provided at the event. Two servings are required for each dish. Sweet potato、taro、pumpkin and rice are not allowed.

- ◆大會現場提供之美國冷凍馬鈴薯產品如下：(實際以現場展示為準)

The frozen USA Potatoes products provided at the conference site are as follows: (the actual display at the conference site shall prevail.)

美國翹翹薯 / 美國深 V 波浪薯 / 美國薯盅 / 美國楔型薯 / 美國格子薯片

U.S SIDEWINDERS Fries / Crinkle cut fries / Frozen half shells / Frozen Wedges / Lattice(Basket) weave cuts



- ◆冷凍馬鈴薯產品使用需佔呈現菜色 70%上，且需使用二種以上之美國冷凍馬鈴薯產品進行製作。 Must use at least 2 different types of USA frozen potato products (at least 70%) for the main dish.
- ◆成品內容可使用部份動物製品，如海鮮、肉類、蛋或乳製品；典型奶蛋素食可使用生果、蔬菜、穀物類、堅果類、種籽類、香草、根莖類、菇菌類、牛奶、起司、乳酪、發酵奶及蛋。 Some animal products can be used in the finished product, such as seafood、meat、eggs or dairy products. Other ingredients such as fruits, vegetables, grains, nuts, seeds, herbs, root vegetables, mushrooms, milk, cheese, yogurt, and kefir are allowed as well.
- ◆每盤呈現皆為一人份使用，烹調型式不拘，並配以適當醬汁、及配菜。 Each serving is for one person. The cooking style is not constrained and can be paired with appropriate sauce and side dish

B2-2 美國馬鈴薯創意料理大師賽 – 新鮮馬鈴薯專賽 (Fresh Potatoes)

- ◆競賽時間 50 分鐘，製作及呈現方式中西式不拘，需現場製作 1 道以美國新鮮馬鈴薯為主之主菜 (每道需製作 2 盤)。地瓜、芋頭、南瓜及米飯不得出現於成品中。 The cooking time is 50 minutes. one main dish on-site using fresh USA potatoes. Two servings are required for each dish. Sweet potato、taro、pumpkin and rice are not allowed.
- ◆成品中需包含二種料理手法，且新鮮馬鈴薯使用需佔呈現菜色 70%以上，並需搭配適當醬汁及配菜。 More than two (including two) cooking techniques are required, must use at least 60% fresh potatoes, The dishes can be paired with appropriate side dish and sauces.
- ◆成品內容可使用部份動物製品，如海鮮、肉類、蛋或乳製品；典型奶蛋素食可使用生果、蔬菜、穀物類、堅果類、種籽類、香草、根莖類、菇菌類、牛奶、起司、乳酪、發酵奶及蛋。 Some animal products can be used in the finished product, such as seafood、meat、eggs or dairy products. Other ingredients such as fruits, vegetables, grains, nuts, seeds, herbs, root vegetables, mushrooms, milk, cheese, yogurt, and kefir are allowed as well.
- ◆每盤呈現皆為一人份使用，烹調型式不拘，並配以適當醬汁及配菜。 Each serving is for one person. The cooking style is not constrained and can be paired with appropriate sauce and vegetables.

**美國馬鈴薯產品相關資訊 Information about Potatoes USA products. **

<https://www.potatoesusa-taiwan.com.tw/potato-products/>

■B3 西式海鮮 Western Style Seafood Cuisine

- ◆競賽時間 50 分鐘，需現場製作 1 道海鮮主菜(每道需製作 2 盤)。The cooking time is 50 minutes. The dish has to be done on-site. Two servings are required for each dish.
- ◆每道海鮮主菜至少需包括一種魚類及一種帶殼海鮮(如：蝦、蟹、貝類)。Each seafood dish must include at least one type of fish and one type of shellfish (such as: shrimp, crab, shellfish).
- ◆每盤呈現皆為一人份使用，餐點需為西式烹調，並搭配適當醬汁、澱粉及蔬菜。Each serving is for one person. The dish should be prepared in Western style, with appropriate sauce, starch and vegetables.

■B4 西式雞肉料理 Western Style Chicken Cuisine

- ◆競賽時間 50 分鐘，需現場製作 1 道美國雞肉為主菜之料理(每道需製作 2 盤)。The cooking time is 50 minutes. A U.S chicken dish has to be done on-site. Two servings are required for each dish.
- ◆每盤呈現皆為一人份使用，餐點需為西式烹調，並搭配適當醬汁、澱粉及蔬菜。Each serving is for one person. The dish should be prepared in Western style, with appropriate sauce, starch and vegetables.
- ◆競賽現場將由美國家禽蛋品出口協會提供雞肉清腿供選手使用。The products(Whole Chicken Leg) will be provided for contestants to use.
- ◆指定使用美國雞肉，相關雞肉品採購資料，請至美國家禽蛋品出口協會官網查詢。
U.S. chicken MUST be used.
Please see USA Poultry & Egg Export Council website for details. <https://usapeec.org.tw/>



■B5 創意麵食料理大賽 Creative Noodle Dish

- ◆競賽時間 30 分鐘，需現場製作 1 道麵食料理(每道需製作 2 盤)。The cooking time is 30 minutes. The dish has to be done on-site. Two servings are required for each dish.
- ◆麵體型式不拘，可使用市售成品或自行製作。Any type of noodle including store bought or homemade is allowed for this competition .
- ◆每盤呈現皆為一人份使用，可以經典或創意的方式呈現，並加上適當的配菜。Serving is for one person. The dish can be presented in any style (classic or creative) with appropriate side dishes if needed.

■B6 亞洲風味創意炒飯 Asian Style creative fired rice

- ◆競賽時間 30 分鐘，需現場製作 1 道亞洲式炒飯料理(每道需製作 2 盤)。The cooking time is 30 minutes. The dish has to be done on-site. Two servings are required for each dish.
- ◆已烹調之米飯可攜入，但不可事先混合，需現場製作。Cooked rice can be prepared in advance, and brought in by contestants, but it cannot be mixed in advance with other ingredients. Cooking must be made on site.

【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.

【競賽評分標準】Scoring Criteria

分類 Category	佔比 Percentage	說明 Description
口味 Taste	60%	中式熱烹成品需含適量醬汁、蔬菜；西式熱烹成品需含適量澱粉、醬汁、蔬菜，且需保留食材原味，合適的味道，恰當的調味料，於質量、口味及色彩方面，均能達到現今的營養價值及標準。 Chinese style dishes should contain appropriate amounts of sauces and vegetables, while Western-style dishes must contain appropriate amounts of starch, sauces, and vegetables. The original flavors of the ingredients must be preserved, with appropriate seasonings. The dishes must meet today's nutritional value and standards in terms of quality, taste, and color.

擺設和外觀/創新 Presentation/creativity	10%	乾淨的擺設，避免過份堆砌，需使菜餚美觀可口，迎合現代的烹調藝術。 Presentation should be clean and meet modern culinary experience.
正確及專業的烹調手法 correct and professional skill of Cooking	20%	正確的基本食材處理及衛生，準備工夫需實際並能用於日常製作及避免過多的食材廢料，必須於指定時間內完成作品，適當的烹飪方法及技巧。 Proper food handling and hygiene. Food preparation should be practical and can be used for daily life and it should avoid excessive food waste. Cooking must be done with proper cooking methods and skills and need to be completed within a specific time.
準備工作和整齊清潔 Preparation and Cleaning	10%	所有材料準備和工作使用妥善安排，比賽前後清潔及合適的工作方法，工作時間分配及準時完成賽事。 Pre- competition preparation and post-competition cleaning. Time allocation and on-time completion.
總計比例 Total	100%	

【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。

2024.08.02 公佈

- 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***

