

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

烘焙藝術類競賽簡章

Baking Arts 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

周一至周五 09:30~18:30 (報名/匯款洽詢)

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

Line@ : @816jdofov

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)	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

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、參賽者需於大會公告限時內完成展台陳列，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、配料及材料皆由參賽者自備。器具及材料需放置於個人準備之置物箱內，食材不得直接放置於地板上。Contestants who fail to finish the presentation on time will lose points. The contestants need to bring their own tools, utensils, ingredients, and flatware/china for preparation and the presentation. These must be properly placed in a personal storage box, and ingredients must not be placed directly on the floor.
- 3、參賽者需依大會自行列印中英文合併說明 1 份，並於競賽現場提供做為評審評鑑時參考依據，表格需依大會提供之格式 A5 直式撰寫，如無提供表格之參賽者作品不予評分。表格需確實註明選手編號、作品主題及創作理念，不得出現參賽者姓名、學校或單位等相關個人資訊。Contestants shall bring a copy of the description of the finished product in Chinese and English and provide it to the judges for review. Please use the template (5.8 x 8.3 inches) provided by the event coordinators. The form must clearly indicate the contestant number, the theme of the work and the concept. Please do not include any personal information such as the contestant's name, school or unit.
- 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依各競賽項目需求，提供每位參賽者不同尺寸工作台及作品展台，不開放使用明火爐具炊具，不提供電力、冷水機及冰箱，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 participant with different sizes of workbenches and display booths according to the competitions. No cooking on flame. Electricity, chillers and refrigerators are also not provided. 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.
- 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.

■C1 亞洲創意果膠畫盤 Creative Sauce Art Display

◆本項競賽僅分為高中職組及大專院校組。

The competition is divided into 2 group : high school and University/College.

- ◆競賽時間 60 分鐘，可現場修調作品，展台佈置列入評分。The competition is 60 minutes,. The works can be modified on the spot. The display booth is part of the evaluation.
- ◆作品主題可自由發揮，惟需呈現二款不同作品，但需風格一致。There is no required theme, but two different works are required and they must be consistent.
- ◆可用「置中畫法」(不需留白空間)或「邊緣畫法」(以輔助主題菜為創作元素，需留白 5 成以上空間)。“Center Painting” (no blank space required) or “Edge Painting” (supporting a dish as a focal point, and more than 50% of the white space is required) are allowed.
- ◆畫盤最少需以 3 種顏色為底，均需為可食用性材料。Minimum 3 colors, all of which must be edible materials.

- ◆瓷盤需使用 10 吋以上，盤子顏色型狀不拘，成品不可有保護漆面。 Display flarware must be over 10 inches, and the color and shape of the plates are not limited. The finished product must not have a protective varnish.
- ◆主辦單位提供展示台空間 W60cmX60cm 一式。 A display table : W60cmX60cm .

【C1 競賽評分標準】 C1 Scoring Criteria

分類 Category	佔比 Percentage	說明 Description
設計與搭配性 Design and Compatibility	30 %	構圖技巧與視覺美感 Composition skills and artistic presentation
創意及原創性 Creativity and Originality	30 %	作品需給人好的印象、具原創性，並能展現出創新的技術 Orinigal and artistic impression. Enable to demonstrate innovative skills.
上色技巧 Coloring Skills	30 %	著重技術層面，需展現畫盤技巧 Technical and painting skills
成品展示說明及創作理念 Finished Product Display, Description and Concept	10%	文字敘述能力及展台佈置陳列 Finished product description and booth presentation
總計 Total	100%	

■C2 主題糖霜餅乾展示 Icing Cookie Display

- ◆競賽時間 60 分鐘，可現場修調作品。 The competition is 60 minutes,. The works can be modified on the spot.
- ◆作品主題可自由發揮，惟需呈現至少 4 種以上的技法。 There is no required theme. At least 4 or more techniques need to be presented through the work.
- ◆作品需提供 4 款造型，其中一款必須為主題大餅乾一片，單邊尺寸最少需為 15 公分，其它三款形狀不拘，直徑或其中一邊最少需為 8 公分，每款需展示 4 片一模一樣的圖案。共計展示 13 片作品餅乾。 Four different styles of cookies are required, one of which must be a large cookies/biscuit, with a minimum size of 15 cm on one side. The diameter of the other three styles must be at least 8 cm and each style must have 4 pieces with the same design. A total of 13 cookies/biscuits are required.
- ◆展示之烘焙餅乾表面必須完全被糖霜覆蓋，餅乾上的裝飾及顏色必須是可食用的。 The baked cookies must be completely covered with icing, and the decorations and colors on the

cookies must be edible.

- ◆底盤最少需為 40 公分 x40 公分大小。The display flatware must be at least 40cm x 40cm
- ◆主辦單位提供展示台空間 W60cmX60cm 一式。A display table : W60cmX60cm .

【C2 競賽評分標準】C2Scoring Criteria

分類 Category	佔比 Percentage	說明 Description
創造力和獨創性 Creativity and Originality	20 %	給人好的第一印象並富藝術美感，充份展現個人原創性。 First impression, artistic impression.
設計與構圖 Design and Composition	30 %	作品需呈現細節，並考量成品外觀、比例及對稱性。 Attention to details, finished appearance, proportion and symmetry.
技術技能和難易程度 Technical Skills and Degree of Difficulty	50 %	充份展現發揮個人技巧，展現結構技術。 Structural techniques, utilization.
總計 Total	100%	

■C3 糕點展臺/藝術雕塑 Pastry Showpiece & Artistic Sculpture

- ◆競賽時間 60 分鐘，現場展示一個烘焙藝術雕塑作品，可選擇下列任一項目主題
(A)巧克力 (B)杏仁膏/翻糖、拉糖 Complete a bakery art sculpture display within 60 minutes on site. Please choose from any of the following project themes:
(A) Chocolate (B) Marzipan/fondant, pulled sugar.
- ◆展示作品高度不得超過 100 公分。 Height limit is100 cm.
- ◆允許運用支架和鐵絲支撐，但不可食用之結構元素不得暴露在外。 Stents and wire supports are allowed, but inedible structural elements must not be exposed.
- ◆每位參賽者需於報名時登記競賽主題(A 或 B)，現場不得臨時更改主題項目。 Each contestant needs to select the competition theme (A or B) at the time of registration, and the theme cannot be changed afterwards.
- ◆主辦單位提供展示台及工作空間 W180cmX60cm 一式。 A display table : W180cmX60cm .

【C3 競賽評分標準】 C3 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，需符合市場需求及適合餐廳實際使用。 Well-balanced food-in a proper proportion of vitamins, carbohydrates, proteins, fats and roughage, harmonizing in color and flavor. Should be practical and digestible.
正確的專業準備 Proper Professional Preparation	30 %	正確且適當的食物準備流程，且符合當今的現代烹飪藝術。 Proper basic preparations of food, corresponding to today's modern culinary art.
製備與流程 Serving Arrangement	10 %	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。 Clean arrangement, no artificial decorations, no time-consuming arrangements, exemplary plating, in order to make practical serving possible.
總計 Total	100%	

■C4 現場蛋糕裝飾 Dress the Cake

- ◆ 競賽時間 120 分鐘，需現場裝飾一個蛋糕，蛋糕體由參賽者自備。可選擇下列任一項目主題 (A)鮮奶油 (B)杏仁膏/翻糖、拉糖 A cake needs to be decorated on site within 120 minutes. Cakes and ingredients should be provided by the contestants. Please choose from any of the following project themes: (A) Whipped cream (B) Marzipan/fondant, pulled sugar.
- ◆ 所有裝飾材料必須是可被食用，並在現場操作完成，鮮奶油可打發也可事前染色，翻糖/杏仁膏可以預先染色但不能塑型打模。All decorations must be edible and done on site,

whipped cream can be whipped or pre-dyed in advance, fondant/marzipan can be pre-dyed but not molded in advance.

- ◆成品主題不限，無高度限制，惟蛋糕基底需為圓型(直徑 8 英吋)或方型(20 公分正方)，違規者評審將予以扣分。No theme and there is no height limit. The cake base must be round (8 inches in diameter) or square (20 cm square). Those who violate the rules will be penalized
- ◆主辦單位提供工作暨展示台共 W180cmX60cm 一式及椅子一張。A workbench including display (W180cmX60cm), and a chair will be provided by the event coordinators.

【C4 競賽評分標準】 C4 Scoring Criteria

分類 Category	佔比 Percentage	說明 Description
製備和服裝整潔、 工作區的清潔 Preparation of Cake and Cleanliness of Work Station	10 %	流暢且具有計劃性的準備和執行。同時保持工作台整潔 Planned arrangement of materials for trouble-free working. Work station to be kept neat and tidy.
外觀整體設計和創作 Presentation and General Impression	40 %	根據所使用的材料，成品展品必須展現美學及正面形象。 Depending on materials used, the finished exhibit must present a good impression based on aesthetic and ethical principles.
技術和難易程度 Technique and Degree of Difficulty	50 %	根據執行或準備過程來判斷其中的藝術性、能力和專業工作能力。 This is judged by the artistry, competence and expert work involved in the execution or preparation of the exhibit.
總計 Total	100%	

■C5 3D 立體果凍花 Jelly Art

- ◆靜態競賽時間 60 分鐘，可現場修調作品，展台佈置不列入評分。The competition is 60 minutes, The works can be modified on the spot. The display booth is NOT a part of the evaluation.
- ◆成品最少需以 3 種顏色，均需為可食用性材料，天然果汁或食用色素皆可。Minimum 3

colors, all of which must be edible materials. Natural fruit juice or food coloring can be used.

- ◆主辦單位提供展示台空間 W60cmX60cm 一式。 A display table : W60cmX60cm .
- ◆競賽共分為三個主題，選手可依主題自由選擇報名組別

The competition consists of three themes, and participants can freely choose.

(C5-1) 純手工自由創作組 Artisan free-style creation.

1. 作品主題不限，以發揮個人創意為基礎，並提供作品主題及創作理念說明。 No restrictions on theme, based on personal creativity. Please provide the theme and explanation of the creative concept.
2. 果凍規格為 12 吋長方型，高度不限，可使用 B2 長型保鮮盒(376 x 265*86 mm)。 12-inch rectangular. height unlimited. Storage container is allowed. (376 x 265*86 mm)
3. 作品之呈現需為純手工技術(繪畫、雕刻皆可)，表面及內部皆不可使用模具輔助完成作品。 The presentation must be purely handmade.(such as painting or carving techniques.) molds are not allowed to surface and interior.

(C5-2)自由創作組 Free-style creation.

1. 作品主題不限，以發揮個人創意為基礎，並提供作品主題及創作理念說明。 No restrictions on theme, based on personal creativity. Please provide the theme and explanation of the creative concept.
2. 果凍規格為 8 吋圓型，高度不限。 8-inch circular. height unlimited
3. 作品呈現之表面及內部皆可使用模具輔助完成作品。 molds are allowed to surface and interior.

(C5-3) 主題創作組 Thematic creation.

1. 作品主題需以「花」，以發揮個人創意為基礎，並提供作品主題及創作理念說明。 The theme must be "flowers" . based on personal creativity. Please provide the theme and explanation of the creative concept.
2. 果凍規格為 8 吋圓型，高度不限。 8-inch circular. height unlimited
3. 作品呈現之表面不可使用模具輔助及內部可使用模具輔助完成作品。 Molds are not allowed to surface, but interior.

【C5 競賽評分標準】 C5 Scoring Criteria

分類 Category	佔比 Percentage	說明 Description
創造力和獨創性 Creativity and	20 %	給人好的第一印象並富藝術美感，充份展現個人原創性。 First impression, artistic impression.

Originality		
外觀整體設計 Presentation	40 %	根據所使用的材料，成品展品必須展現美學，包含作品的透明度、顏色以及構圖。Depending on materials used, the finished exhibit must present a good impression based on aesthetic and ethical principles.
技術和難易程度 Technique and Degree of Difficulty	40 %	根據執行或準備過程來判斷其中的藝術性、能力和專業工作能力。This is judged by the artistry, competence and expert work involved in the execution or preparation of the exhibit.
總計 Total	100%	

■C6 創意麵包藝術展示 Bread Creation

◆ 靜態競賽時間 60 分鐘，需事先完成烘烤製作後至現場陳列作品，可現場修調作品。展示品中需包含以下項目，請參閱以下詳細說明。The competition is 60 minutes, the works need to be baked and prepared in advance before being displayed on-site and can be modified on the spot. The display items must include the following :

1. 獨立成品展示內容最少必需包含 5 種不同種類的可食用麵包及麵團的使用。The individual display must include at least FIVE (5) different types of edible breads using different types of dough。

展示品中需包含以下項目 See the detailed instructions below.

- i. 1 款經典可頌：每個重量 60 克 (±5 克) x 5 個。One class croissant, 60g (±5g) /each x 5 pieces.
- ii. 1 款丹麥糕點：自由創作型式，每個重量介於 90-100 克 x 5 個。One Danish pastries, free style creation, 90g-100g/each x 5 pieces
- iii. 1 款長棍麵包：每個重量 250 克(±10 克)且長度介於 55-60 公分之間 x 6 個。One baguettes, 250g (±10g)/each and Length within 55-60cm x 6 pieces.
- iv. 1 款酸種麵包：自由創作型式，每個重量 400 克(±10 克) x 3 個。One sourdough base bread, free style creation, 400g (±10g)/each x 3 pieces.
- v. 1 款健康麵包：自由創作型式，每個重量 400 克(±10 克) x 3 個。指定使用加州葡萄乾於成品中，且成品需目視能見葡萄乾。主辦單位將製作加州葡萄乾品牌識別小旗及加州葡萄乾商品於作品前方展示，One health nutrition bread, free style creation, 400g (±10g)/each x 3 pieces. CALIFORNIA RAISINS must be used, and the final product must have visible raisins. The organizer will provide California Raisin

brand identification flags and California raisin products to be displayed.

2. 1 款藝術麵包展示，展示品需為 100%由麵團製作而成之麵包，不得使用任何非食用物品做為結構。作品需考量美觀另做主題性展示，高度不得超過 150 公分。

One showpiece must be made with 100% of bread dough (non-edible items found in construction of the showpiece will be penalized). Display not exciding 150 cm in height.

- ◆ 參賽者需另單獨提供每種麵包成品，並單獨擺放，評審可針對作品切片、檢查和品嚐。

Contestants have to prepare on the display table (**ONE TASTING PORTION**), of each kinds of bread for the judges. Judges may slice, inspect and taste the bread.

- ◆ 作品需提供主題、菜單及食譜表格

Recipes are required. Menu and name of dishes are required.

- ◆ 主辦單位提供展示台空間 W180cmX60cm 一式。A display table : W180cmX60cm .

【C6 競賽評分標準】 C6 Scoring Criteria

分類 Category	佔比 Percentage	說明 Description
展示與創新度 Presentation and innovation	20 %	展示作品需結構化，有條理、優雅且不過於色彩繽紛，需具原創性及創意度，並引人注意。 Display must be structured, organized , elegant and not excessively colored. It should be original , creative and appetizing.
口味 Taste	50 %	作品呈現除保留食材口味外，需具適當的調味，質量、風味及顏色的呈現，需符合現今的營養價值標準。The typical taste of the food should be preserved. It must have appropriate taste and seasoning. In quality, flavor and color , the dish should conform to today' s standards of nutritional values.
技術和難易程度 Technique and Degree of Difficulty	20 %	根據執行或準備過程來判斷其中的藝術性、能力和專業工作能力。 This is judged by the artistry, competence and expert work involved in the execution or preparation of the exhibit.
作品美學	10 %	注意細節、外觀的比例和對稱性。attention to details, proportion and symmetry.

總計 Total	100%	
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【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

2024.08.02 公佈

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***

