



臺北國際廚藝挑戰賽-國家代表菁英賽

TAIPEI INTERNATIONAL CULINARY CHALLENGE

NATIONAL TEAM

蔬果雕刻競賽規則

Fruit & Vegetable Carving (live) Competition Guide

【競賽資訊】 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(台北市南港區經貿二路1號)

時間：10:00~18:00(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：1F, Hall 1, Nangang Exhibition Center.

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

Time：10 A.M to 6:00 P.M (Time and date are subject to change)

【報名資格】 Eligibility

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。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.

【報名】 Registration

1. 每隊報名費用新台幣\$5,000元整 NT \$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，需於一週內完成繳款手續，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@ : @816jdofv

Contact

TIC Taipei International Culinary Challenge Event Coordinators

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

【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、裝盛餐盤器皿皆由參賽者自備。Contestants are required to complete the presentation and display it at the booth. Those who fail to complete within the time limit will lose points. Contestants are allowed to bring unseasoned clear broth, other ingredients, seasonings, flatware/chine, and cooking utensils. In addition to the equipment listed by the organizations (attachments), contestants must bring their own flatware and utensils for presentation.
3. 參賽者需依大會自行列印英文說明 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 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. 競賽現場由主辦單位依需求提供工作台與展示台，現場不提供電力，不得使用電動雕刻刀，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. Electricity will not be provided on site, and electric carving knives 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.
5. 競賽主題風格自由創作，必須使用三種或以上不同類型水果，(需從以下五種內選擇：西瓜、木瓜、哈密瓜、蜜瓜、芋頭)以及四種或以上蔬菜食材(例如但不限於：胡蘿蔔、甜菜根、辣椒、黃瓜、歐洲防風根、南瓜、蘿蔔、櫛瓜、甜椒等)進行現雕刻，蔬菜、水果可於競賽前事先去皮切割，但不得細修，亦不得在材料上構圖或做記號，如違反規定之參賽

者作品不予評分。There is no required theme. More than three kinds of raw fruits are required.(must use three kinds (or more) of five as below : watermelon, papaya, cantaloupe, honey dew melon, Taro) and more than four kinds of vegetable (ex. carrots, beet root, chili, cucumber, parsnip, pumpkin, radish, zucchini, capsicum.) Vegetables and fruits can be peeled and cut in advance, but carving, trimming, assembling, and marking are not allowed. If contestants violate the regulations, finished work will not be graded.

6. 參賽者需於規定時間內完成擺設組裝(含完成作品及擺設)· 參賽者需團隊合作完成作品的擺設及組合。 The contestants need to complete the decoration and assembly independently within a specific time limit. Contestants must finish the assembly and presentation by team work.
7. 參賽者作品必需為原創及獨創性· 並且展示其雕刻技巧和難度精細刀工技巧；作品必需是立體· 並從各角度都具有吸引力· 賽事過程中需保持其作品新鮮展示。The finished product must be original, and demonstrate their carving skills and fine knife skills. It must be three-dimensional and will be displayed fresh during the competition.
8. 作品需有明確的焦點· 令人充分研究和清楚理解所呈現的主題內容。The finished product needs to have a focal point and a subject.
9. 允許事項 The contestants are allowed to use:
 - 可使用牙籤、木串和三秒膠· 但不可外露。Toothpicks, wooden skewers, and glue (but those items cannot be exposed)
 - 作品內部可允許使用支架· 如玻璃、金屬、塑膠及木材等· 但不可外露。Glass, metal, plastic, and wood are allowed but cannot be exposed
 - 可使用天然的綠色植物· 如帶泥土的盆栽但不可多於整個作品的 1/3· 泥土必須盛載於器皿內並不應接觸到雕刻作品(防止水果或蔬菜污染)Plants are allowed. Potted plants with soil should not be shown more than 1/3 of the entire work, The soil must not touch the finished product to prevent cross-contamination.
10. 禁止事項 The contestants are NOT allowed to use:
 - 禁止使用鮮花、人工花、泥土、沙、動物毛皮等裝飾物品。Flowers, artificial flowers, soil, sand, and animal fur are prohibited.
 - 參賽作品不能有任何廣告成分融入於設計中。No logo or trademarks allowed. No advertising.
 - 禁止使用石頭、人造花、絲帶、珠子等裝飾元素。Stones, artificial flowers, ribbons, beads, etc. are prohibited.

- 作品應是首次參賽展出，大會不接受曾參賽作品，如被發現、遭人檢舉或冒用他人名義參賽等違規事項者將取消獎牌資格。The finished product must be an original work that has not been used in a competition before. The event coordinators and the judges will not accept the works that have been displayed in other competitions. Those who violate the rules or use others' names to participate in the competition will be disqualified.

11. 如參賽作品含任何令人不雅或暴力情況，評審或大會將有權取消展示作品。If the finished product contains any inappropriate or violent content, the judges or the event coordinators have the right to cancel the display.
12. 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/chine will be placed on the designated spot after the photo shoot and after the judges finish the tasting. Contestants will be notified when flatware/chine are ready for pickup. The event coordinators are not responsible for them if they are missing or stolen.
13. 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.
14. 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.
15. 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.

【競賽規則】 Competition Rules

- 以三人為一團隊進行現場雕刻競賽。

Three people as a team.

- 競賽時間 240 分鐘(包含 1 小時展台佈置及 3 小時現場雕刻)。

Competition time 240 minutes.(including 1 hour decoration and 3 hours live Carving)

- 主辦單位提供工作台 W120cmX120cm 一式、展示台空間 W120cmX120cm 一式、椅子三張、自來水一桶及垃圾桶二式,競賽後垃圾需由參賽選手自行處理。

A workbench (W120cmX120cm), one display booth (W120cmX120cm), three chair、one bucket with water and 2 trash can will be provided. After the competition, the garbage must be disposed of by the contestants themselves.

【評分標準】 Scoring Criteria

分類Category	佔比 Percentage	說明 Description
設計及搭配 Design	25%	作品需考量完成後觀賞之比例及對稱度；作品必須是立體及多角度的；主題須溫和及非暴力；可展現其優美、精細。食材的選擇、色彩的和諧及其展現能力均非常重要，完成之作品需使用總共雕刻七種以上的水果及蔬菜所組成。 The finished product needs to have proper proportions and symmetry. It needs to be three-dimensional. Violent theme are not allowed. The choice of ingredients and the color combination are also part of the criteria. The completed work must be composed of a total of seven or more types of fruits and vegetables.
創意及原創性 Creativity and Originality	20%	作品需給人好的印象、原創及有獨創的，並能展現出創新的雕刻技術。 The finished product needs to be original and demonstrate innovative engraving techniques.
技術與難度 Technique	45%	作品需展現參賽者高超雕刻技術、結構技術運用及手藝、難度精湛的雕工，正確的組裝及精細的接合，令人讚賞藝術美學。 The finished product needs to demonstrate the contestants' carving skills, structural techniques, craftsmanship, assembly, etc.
整潔Hygiene	10%	桌面及場地需整理並保持乾淨。 Must keep the working station clean and sanitized.
總計比例 Total	100%	

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**