



臺北國際廚藝挑戰賽-國家代表菁英賽

TAIPEI INTERNATIONAL CULINARY CHALLENGE

NATIONAL TEAM

現場熱烹競賽規則

HOT COOKING 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.

【競賽說明】details

國家代表隊團體挑戰賽共分二輪，首輪競賽後選出

四組隊伍參與總決賽，總決賽評選出冠、亞、季軍

各一名分別頒發獎金。冠軍\$2,000 美元，

亞軍\$1,000 美元、季軍\$500 美元。



築間餐飲集團
JHU JIAN
CATERING GROUP

本賽事由築間餐飲集團贊助

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The National Team Challenge is divided into two rounds. After the first round, four teams will be selected to participate in the final. In the final, the top three teams will be awarded the titles of champion, runner-up, and second runner-up, each receiving a cash prize. The cash prizes for the top three teams are as follows:

- Champion : USD 2,000.-
- 1ST Runner-up : USD 1,000.-
- 2ND Runner-up : USD 500.-

【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@ : @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、 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器具，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，並將成品交由工作人員送至評審室進行評分，及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. the finished dishes will be tasted by the judges on site and

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，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，及每隊 380v 5.7KW Retigo 蒸烤箱及冰箱(內部空間 73*45*50cm)各 1 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，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, Only a 110v15 amp socket is provided on site. No cooking on flame and extension cords are not allowed. One Retigo steam ovens (380v 5.7KW) and refrigerator(internal space 73*45*50cm) will also be provided for each team. (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. 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.

【初賽競賽規則】 Competition Rules -first round

- ◆ 競賽時間120分鐘，需現場完成烹調方式不限的現代自由風格套餐，前菜、主菜和甜點各一道，以西式擺盤方式呈現。每道呈現皆為1人份使用，需提供6套套餐，5套套餐做為專業評審評分及1套套餐做為拍照使用。

A team will prepare and serve a 3-course modern free-style menu set (appetizer, hot main course, and dessert) within 120 minutes. Each dish presented is for 1 person. A total of 6 sets is required. 5 sets will be provided to the judges and 1 set for pictures.

- ◆ 作品呈現需考量商業販售之可行性，每隊採購需足以供應6份套餐且食材總成本(含醬汁、調味)不得超過新台幣\$9,500元 (前菜\$2500元、主菜\$5000元、甜點\$2,000元)。
- For the presentation of the work, the feasibility of commercial sales needs to be considered. Each team's purchase must be sufficient to supply 6 sets of meals, and total cost of ingredients(including sauce、seasoning) must cannot exceed NT\$9,500. (appetizer NT\$2500 / hot main course NT\$5,000 / dessert NT\$2,000)–

- ◆ 前菜必順在比賽開始 70 分鐘後上菜，接著每 20 分鐘上後續的菜式。
- The appetizer has to be served after 70 minutes and follow by subsequent dishes every 20 minutes.

- ◆ 現代自由風格套餐必順包括以下內容
MODERN FREE STYLE SET MENU must include the following

第一道菜：以魚類/貝類或海鮮為主的溫或冷開胃菜/前菜，搭配適當的點綴和醬汁。(應在第 70-80 分鐘內完成上菜 6 盤)

1st Course : Warm/Cold appetizer of fish/shellfish/seafood with appropriate garnish and sauce. (6 dishes should be served within 70-80 minutes)

第二道菜：以牛肉/羊肉/雞肉/鴨肉(擇一)的熱主菜需搭配適當的澱粉、蔬菜、點綴和醬汁。(應在第 90-100 分鐘內完成上菜 6 盤)

2nd Course: Hot main course of beef/lamb/chicken/duck(choose 1) with appropriate starch, vegetable, garnish and sauce. (6 dishes Should be served

within 90-100 minutes)

第三道菜：一道甜點(兩種或以上)不同口感產品。(應在第 110-120 分鐘內完成上菜 6 盤)

3rd Course: A dessert (two or more products) with different textures (6 dishes should be served within 110-120 minutes)

【決賽競賽規則】 Competition Rules -Final

- ◆ 競賽時間90分鐘，需現場完成烹調方式不限的現代自由風格套餐，前菜、主菜和甜點各一道，以西式擺盤方式呈現。每道呈現皆為1人份使用，需提供3套套餐，2套套餐做為專業評審評分及1套套餐做為拍照使用。

A team will prepare and serve a 3-course modern free-style menu set (appetizer, hot main course, and dessert) within 90 minutes. Each dish presented if for 1 person. A total of 3 sets is required.2 sets will be provided to the judges tasting and 1 set for photo.

- ◆ 參賽者需現場使用大會提供之黑盒子食材進行前菜及主菜和甜點製作。
The appetizer 、main course and dessert must be used the ingredients that provided by organizer (black box).
- ◆ 相關黑盒子食材內容及競賽資訊細節待提供。The details will be provided later.

【競賽評分標準】 Scoring Criteria

分類Category	佔比 Percentage	說明 Description
口味 Taste	60%	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。 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	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

Correct and professional skill of cooking.		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%	

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**

