



— **HOFEX** —

Hong Kong International Culinary Classic 2025

Hong Kong Convention & Exhibition Centre

14 - 16 May 2025

Entry Form 參賽表格

Submission Deadline: Friday, 7th March 2025

截止報名日期: 二零二五年三月七日(星期五)

Please complete the Entry Form in CAPITAL LETTERS and mail together with the Ingredient / Method Card and the Entry Fee to the Event Manager before Friday, 7th March 2025.

請於二零二五年三月七日(星期五)前, 將材料單 / 烹製方法連同參賽表格寄交大會統籌經理。

FOR INDIVIDUAL COMPETITION 適用於個人賽事

Name of Competitor 參賽者姓名 _____ Age年齡 _____

Organisation 機構或組織名稱 _____

Position 職位 _____ Mobile 手電 _____

Tel 電話 () _____

Country 國家 _____ Postal Code 郵編 _____

Email 電郵地址 _____

FOR TEAM COMPETITION 適用於隊際賽事

Name of Leader 隊長姓名 _____ Age 年齡 _____

Organisation 機構或組織名稱 _____

Position 職位 _____ Mobile 手電 _____

Tel 電話 () _____

Country 國家 _____ Postal Code 郵編 _____

Email 電郵地址 _____

Member's Name 隊員姓名 _____ Age 年齡 _____

Organisation 機構或組織名稱 _____

Position 職位 _____ Mobile 手電 _____

Email 電郵地址 _____

Authorised Signature & Company Stamp
負責人簽署及公司印鑑 _____

Date
日期 _____

Name of competitor 參賽者姓名: _____

I would like to participate in the following category(ies). [Please ✓ appropriate boxes]

本人欲參加以下之比賽組別 [請於適當位置加上✓ 號]

Individual Competition 個人比賽項目

Entry fee : HK\$600 per entry

參賽費用：每項港幣600元

A. Western Cuisine 西式烹調比賽**Display 擺設** 1. Plated 3–Course Menu

三道菜餐單

 2. Plated Main Course x 3

三道主菜

 3. Finger Food / Tapas

精緻小食

Hot Cooking 現場熱盤烹調 4. Professional: Seafood (Halibut)

專業：海鮮類 (比目魚)

 5. Professional: Meat (Flank Steak)

專業：肉類 (牛腹肉)

 6. Professional: Vegan

專業：純素食

Under 25 Apprentice 25歲以下 / 學徒:

 7. Under 25 Apprentice: Seafood (Black Cod)

25歲以下 / 學徒：海鮮類 (黑鱈魚)

 8. Under 25 Apprentice: Poultry (Chicken)

25歲以下 / 學徒：家禽類 (雞)

B. Chinese Cuisine 中式烹調比賽**Live Cooking 現場熱盤烹調** 10. Hot Vegetarian Main Course (Mushroom)

熱全素主菜 (菇菌)

Individual Competition 個人比賽項目

Entry fee : HK\$600 per entry

參賽費用：每項港幣600元

C. Pastry 糕點技藝**Display 擺設展示** 11. Professional: Artistic Showpiece

專業：工藝擺設

 11A. Chocolate Showpiece 朱古力工藝擺設 11B. Sugar Showpiece 拉糖工藝擺設 12. Professional: Artisan Bread Creation

專業：創意麵包工藝

 13. Professional: Confectionery Creation – Showpiece,

Chocolate Bonbons & Petits Fours

專業：創意糕點工藝 – 藝術擺設、夾心朱古力及餐後迷你茶點

 14. Professional: Wedding Cakes 專業：結婚蛋糕 15. Under 25 Apprentice: Plated Dessert 25歲以下 / 學徒：甜品 15A. Working Young Pastry Chef 在職青年廚師 15B. Student 學生**Live Cooking 現場製作** 16. Professional: Restaurant Dessert 專業：餐廳甜品 17. Under 25 Apprentice: Chocolate Cake

25歲以下 / 學徒：朱古力蛋糕

 17A. Working Young Pastry Chef 在職青年廚師 17B. Student 學生**Team Competition 隊際比賽項目**

Entry fee : HK\$1200 per entry

參賽費用：每項港幣1200元

B. Chinese Cuisine 中式烹調比賽**Live Cooking 現場熱盤烹調** 9. Tasting Set 饗宴**D. Live Afternoon Tea Set Competition 現場下午茶比賽** 18. Live Afternoon Tea Set Competition 現場下午茶比賽**E. Meat Challenge 肉類挑戰賽** 19. Meat Challenge 肉類挑戰賽

I enclose herewith a crossed cheque/bankdraft* of HK\$ _____

本人附上劃線支票/本票*港幣

Cheque/Bankdraft* No. 支票/本票*號碼： _____

*(Please delete where appropriate 請劃去不適用者)

Notes備註:

1. Please make a cheque payable to "MASTERMIND EVENTS LIMITED" 支票抬頭"MASTERMIND EVENTS LIMITED"
2. Please mark "Confidential" on the envelope 信封上請註明"機密"
3. Please photocopy if extra forms are required 如有需要，可自行複印表格
4. Competitors will be advised of application outcome in due course 大會將於稍後時間公佈參賽者名單

Please send the completed Entry Form, sufficient Ingredients/Method Card together with entry fees to:

請將填妥的表格，連同材料單/烹調方法及參賽費用寄交：

Mastermind Events Limited

Room 2501, 25/F., Billion Trade Centre, 31 Hung To Road, Kwun Tong, Kowloon, Hong Kong

香港九龍觀塘鴻圖道31號鴻貿中心25樓2501室

Tel電話：(852) 2114 2855 Fax傳真：(852) 2114 1969 E-mail電郵：hkicc@mastermindevents.com.hk

For Office Use Only 大會專用

Application Received On:

Payment Received On:

Cheque No:

Amount:

Reg. No:

Name of competitor 參賽者姓名: _____

APPENDIX 2

附 表 二

INGREDIENTS/METHOD CARD材料單/烹製方法

Please fill in the ingredients (CAPITAL LETTERS) and method in English on the back page for each entry.

請將每一項菜式名稱，材料單及烹製方法(請以正楷填寫)清楚地填於背後的表格上。

*Please submit the Ingredients/Method Card with the Entry Form to the Event Manager before Friday, 7th March 2025.

請於二零二五年三月七日(星期五)前，將材料單/烹製方法連同參賽表格寄交大會統籌經理。

Competition Category 參賽組別 _____

Competitor No. 參賽者編號* _____

*(to be assigned by the Organisers 由大會分配)

Name of Competitor 參賽者姓名 _____

Organisation 機構或組織名稱 _____

Dish Title (English) 菜色名稱(英文) _____

(Chinese) 中文 _____

Please photocopy if extra forms are required.

如有需要，可自行複印表格。

