



**14 -16 MAY 2025**

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## **HONG KONG INTERNATIONAL CULINARY CLASSIC MEAT CHALLENGE 2025**

### **01. INTRODUCTION**

This document sets the rules and regulations for the HKICC MEAT CHALLENGE 2025 (the “Competition”) which will take place at Hong Kong International Culinary Classic (HKICC) @HOFEX, from 14-16 May 2025 at Hong Kong Convention & Exhibition Centre. This is the first butchery & cooking meat competition at HKICC. Professional butcher chefs and chefs will be challenged on their craftsmanship and creativity on the usage of lamb and beef at this Competition.

### **02. CONDITIONS OF PARTICIPATION**

#### **2.1 Team Composition**

This is a 2-Chefs Team Competition. The two (2) chefs can be professional chefs, butcher chefs, meat professionals, and young chefs or chefs in training. Competitors must be at least 18 years old at the time of competition. Both competitors should represent the same country, establishment, organization, institute, or association.

#### **2.2 Team Roles**

Each team member can take on any role in the competition, there is no limit on how the responsibilities are being shared.

#### **2.3 Terms and Conditions**

The Organiser reserves the right to rescind, modify or add on any of the above rules and regulations and their interpretation of these is final. They also reserve the right to amend a competition section, modify any rules, or cancel/postpone the whole competition event should it be deemed necessary.



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Any change or modification will be communicated to the competitor teams.

### **03. REGISTRATION & PARTICIPATION TIMELINE**

Each team must fill in the registration form and complete the payment process upon registering. Participation teams to email the form to [hkicc@mastermindevents.com.hk](mailto:hkicc@mastermindevents.com.hk) and for other enquiries.

#### **PARTICIPATION TIMELINE**

|                               |                |
|-------------------------------|----------------|
| Registration Closes           | 20 March 2025  |
| Confirmation of Participation | 27 March 2025  |
| Competition Dates             | 14-16 May 2025 |

Registration fee is HK\$1,200.00 per team for international and local participants.

The registration fee is non-refundable if the application is withdrawn by the competitor.

It is the participants' responsibility to advise the Organiser should there be any change on the competitors information at least two (2) weeks before the competition date.

### **04. SELECTION & PRE-EVENT PREPARATION**

The first nine (9) teams which complete the registration process will be admitted to the Competition. The teams that are accepted to participate in the Competition will be notified via email by the Organiser by 27 March 2025.

### **05. THE COMPETITION**

#### **5.1 Competition Time**

On the day of the Competition, all participating teams will have three and a half (3.5) hours for the entire competition.



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- Two (2) hours for MEAT PREPARATION & DISPLAY, Thirty (30) minutes for Judge PRELIMINARY REVIEW, during this half hour, competition teams can set up the cooking station and start to prepare for the main-course, but no cooking should commence yet; and one (1) hour for the MAIN-COURSE cooking

### **5.2 Proteins**

Each team will be provided with a lamb leg bone-in chump off and a beef D-Rump on the day of the Competition. No other meat protein products can be used for the Competition.

### **5.3 The Programme**

The Competition programme consists of MEAT PREPARATION & DISPLAY and cooking a MAIN-COURSE dish for eight (8) people.

## **MEAT PREPARATION & DISPLAY**

Participants will be given a predetermined amount of beef (D Rump) and lamb (lamb leg bone-in chump off) to debone and cut into different varieties of cuts within the two (2) hours limit. The cuts must be appropriate for cooking and presentation purposes.

All preparation, cutting, chopping, dicing, seasoning, decoration, and display must be done within the set time frame including set up of any props.

Each team is required to display the finished cuts and each cut must be accompanied by a description with the name of the cut and recommended cooking method(s) in English & Chinese emulating a real butcher shop.

The meat items to be used for the MAIN-COURSE should be part of the MEAT DISPLAY and be displayed for the thirty (30) minutes period for judges' preliminary review and can be taken to the cooking station at the start of the one (1) hour MAIN-COURSE cook-off.

## **MAIN-COURSE**

This Competition category will assess each team's creative use of meat in designing the main-course and their culinary skills in preparing and cooking the MAIN-COURSE dish for eight (8) people within the one (1) hour cook-off time frame. (2 dishes for judging, one for display & photography, 5 for guests tasting)



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The MAIN-COURSE can be Western or Chinese cuisine.

The MAIN-COURSE must utilize the meat prepared at the MEAT PREPARATION. At least one(1) cut of beef and one (1) cut of lamb must be used.

Teams will be assessed based on the Worldchefs judging criteria for hot cooking. The menu should consist of starch and vegetables.

Recipe (3 copies) to be ready for jurors' collection at the competition.

## **06. JUDGING CRITERIA & AWARD**

The judges will assign scores to each participant's MEAT PREPARATION & DISPLAY and the MAIN-COURSE with reference to the WorldChefs judging criteria. By entering the Competition, all participants accept this condition. Any decision of the judging panel will be final and irrevocable.

As per the WorldChefs guidelines, judges will take into account the cleanliness and condition of the work station during and after each team completes their programme. Hygiene will be paramount in all areas. Judges will be monitoring matters relating to food waste and plastic waste. It is important to reduce the use of disposable plastic materials and packaging. Teams are advised to use dishwasher-safe plastic containers for food storage and minimize the use of vacuum plastic bags. Violation of these rules will result in loss of points from "Hygiene & Food Waste" or "Correct Professional Preparation".



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### **MEAT PREPARATION & DISPLAY JUDGING CRITERIA**

|                              |                   |
|------------------------------|-------------------|
| Hygiene & Food Waste         | 0-20 points       |
| Workmanship                  | 0-30 points       |
| Presentation of Final Cuts   | 0-20 points       |
| Variety of Cuts & Creativity | 0-30 points       |
| <b>Total</b>                 | <b>100 points</b> |

### **MAIN-COURSE JUDGING CRITERIA**

|                                  |                   |
|----------------------------------|-------------------|
| Mise-en-place                    | 0-5 points        |
| Correct Professional Preparation | 0-20 points       |
| Hygiene & Food Waste             | 0-10 points       |
| Taste & Texture                  | 0-40 points       |
| Presentation                     | 0-10 points       |
| Service                          | 0-5 points        |
| Variety of Cuts & Creativity     | 0-10 points       |
| <b>Total</b>                     | <b>100 points</b> |

### **MEDALS, CERTIFICATES & AWARDS**

The Medals and Certificates will be given according to TOTAL AVERAGE scored (score out of 200/2).

Meat Challenge Champion be given to the highest total score team.

Special Awards (Best Meat Display & Best Main-Course) to be decided at later stage.

## **07. INGREDIENTS & EQUIPMENTS**

### **PERMITTED FOOD ITEMS TO BE BROUGHT INTO COMPETITION KITCHEN**

#### **Salad**

- Can be cleaned, washed but not mixed or cut

#### **Vegetables and Fruits**

- Can be cleaned, peeled, washed, take-out seeds, and cut, but not cooked
- Vegetables like tomatoes can be blanched and peeled
- Broad beans can be shelled **Vegetables and Fruit Purees**
- Vegetable purees cannot be brought in
- Fruit purees can be brought in, cannot be seasoned, need to be finished on-site
- No glaze or concentrated juices
- Dried fruit and vegetable powder permitted
- Dehydrated fruit or sheets permitted
- Vegetable mash and home-made spice mixture are permitted

#### **Fish**

- Can be gutted, gilled, scaled, skinned, and filleted but not portioned or cooked

#### **Shells & Crustaceans**

- Can be cleaned, unshelled, but not portioned or cooked

#### **Meat & Poultry**

- Can be deboned, but not portioned, trimmed, minced, or grinded
- Sausages must be made on site
- Raw liver and sweetbread can be soaked in milk or cream, can be brought in, but not seasoned or marinated
- Prosciutto, chorizo, bacon, are allowed as long as they are further processed in the kitchen

#### **Basic Stock & Sauce**

- Can be brought in, reduced, but not seasoned, or thickened, need to be finished on-site
- Bones for stock (including trimmings etc.), cut into small pieces, can be brought in



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### **Pastry Sponge & Meringue**

- Sponge can be brought in, but not cut or shaped
- Macarons cannot be brought in, must be made on-site
- Meringue mixture can be brought in, must be baked, or dried on-site

### **Pasta & Dough**

- Pasta and noodles can be brought in, but not cooked
- Dough can be brought in, can be rolled out, but not cut, or shaped

### **Eggs**

- Can be separated, and pasteurized, but not processed in any other way

### **Dry Ingredients**

- Can be pre-weighted, measured and pre-soaked

### **Jellies**

- Jells or jellies of any type cannot be brought in, need to be made on-site

### **Flavoured Oils & Butter**

- Can be brought in

### **Decorative Elements**

- Must be 100% done on site
- No titanium dioxide (TiO<sub>2</sub>) – no metallic powder, no artificial food colour
- Must be edible

## **KITCHEN EQUIPMENT, UTENSILS & PLATES**

- **Individual Competition Kitchen will be equipped with the following items:**
- 4-stoves induction cooking range • Electric oven • Working tabletop
- Sink with running water • Fridge • Power socket x 1 (220 volt)
- Two (2) Red Cutting Boards
- **Shared Facilities:**
- Deep Fat Fryer • Salamander

### **Additional Information:**

- Competitors must bring their own induction cooking pots and pans, and utensils to the competition
- Additional electrical appliance to be brought in must meet the local stator safety



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requirements for use in Hong Kong. It is the responsibilities of the competitor to ensure that the electrical load is not exceeded; causing power failure or interruption that may affect other competitors will result in loss of points

- 30cm diameter plain white plates will be provided by the Organiser, all competitors must use these plates
- The Organiser will not be responsible for any loss or damage of any brought-in equipment and utensils

### **MEAT DISPLAY**

- One (01) Table for display, 1200mm or 1800mm length
- Competing Teams are to bring their own display trays, table decorations and settings, all settings and decorations should be hygienic and food grade
- Items including ice blocks etc. should be brought-in by competing teams to maintain the display at appropriate temperature.

## **08. COMPETITION DAY SCHEDULE**

|         |   |
|---------|---|
| 09.00am | Registration  |
| 09.30am | Kitchen allocation<br>Briefing by Head Judge  |
| 10.00am | MEAT PREPARATION & DISPLAY starts   |
| 12.00nn | MEAT DISPLAY PRELIMINARY REVIEW by Judges   |
| 12.45pm | MAIN-COURSE COOKING starts<br>(competitors can take the meat for cooking from Meat Display) |
| 13:45pm | MAIN-COURSE service & judging commence  |