

HONG KONG INTERNATIONAL CULINARY CLASSIC 2025

2025 MAY 14-16
HONG KONG CONVENTION
& EXHIBITION CENTRE



HOFEX



Rules & Regulations for the Competition



Organiser



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CONTENT

| | |
|--|----------|
| Foreword..... | P1 |
| Organising Committee, Entry Requirement & Registration | P2 |
| Registration fees, Awards & Certificates | P3 |
| Competition Categories | |
| Western Cuisine | |
| Display | |
| 1. Plated 3-Course Menu | P4 |
| 2. Plated Main Course x 3 | P4 |
| 3. Finger Food / Tapas | P4 |
| Live Cooking - Professional | |
| 4. Seafood (Halibut)..... | P5 - 6 |
| 5. Meat (Flank Steak)..... | P5 - 6 |
| 6. Vegan | P5 - 6 |
| Live Cooking - Under 25 Apprentice | |
| 7. Seafood (Black Cod)..... | P7 - 8 |
| 8. Poultry (Chicken)..... | P7 - 8 |
| Chinese Cuisine | |
| Live Cooking | |
| 9. Tasting Set (Team Competition) | P9 - 12 |
| 10. Hot Vegetarian Main Course (Mushroom)..... | P9 - 12 |
| Pastry | |
| Display - Professional | |
| 11. Artistic Showpiece | P13 - 14 |
| 11A. Chocolate Showpiece | P13 - 14 |
| 11B. Sugar Showpiece | P13 - 14 |
| 12. Artisan Bread Creation | P15 - 16 |
| 13. Confectionery Creation-Showpiece, Chocolate Bonbons & Petits Fours | P17 - 18 |
| 14. Wedding Cake | P19 |
| Display - Under 25 Apprentice | |
| 15. Plated Dessert | P20 |
| 15A. Working Young Pastry Chefs | P20 |
| 15B. Student | P20 |
| Live Cooking - Professional | |
| 16. Restaurant Dessert..... | P21 - 22 |
| Live Cooking - Under 25 Apprentice | |
| 17.Chocolate Cake..... | P23 - 24 |
| 17A. Working Young Pastry Chefs..... | P23 - 24 |
| 17B. Student..... | P25 - 26 |
| Live Cooking – Team competition | |
| 18. Afternoon Tea Set | |
| Meat Challenge | |
| 19. Meat Challenge (details to be issued) | |
| Judging | P27 |
| General Rules for Competitors | P28 |

FOREWORD

Dear Competitors, Chefs and Friends of the hospitality industry,

The Organising Committee is proud and honored once again to host the International Culinary Classic 2025 (HKICC) at HOFEX - Asia's Leading Food & Hospitality Tradeshow from the 14 to the 16 May 2025 here at the Hong Kong Convention & Exhibition Centre at the heart of the Victoria Harbour in beautiful Hong Kong.

We welcome and invite all food and beverage associations and chefs in Hong Kong, as well as our overseas friends from the Asia Pacific, to participate in HKICC 2025. Join us to connect, share your personal experiences, and learn at this prestigious culinary event.

We are Hong Kong's metaphor for promoting culinary excellence, showcasing the skills and abilities of chefs, cooks, pastry chefs, and apprentices from near and far. Now, it is an excellent opportunity for industry professionals to display their culinary talents, gain experience, and promote communication within the regional culinary community.

As always, we will continually focus on promoting sustainability, food safety, and waste. Therefore, all our provided meat and seafood commodities are carefully selected from sustainable sources, animal-friendly farms, and producers. HKICC is a Worldchefs "World Association of Chef's Societies" endorsed competition, and in line with Worldchefs rules and regulations, reducing food and plastic waste is paramount.

We are offering a variety of competition categories where competitors can showcase their skills and passion in a professional setting. Whether in our fully equipped competition kitchen or in the air-conditioned, well-designed display hall, you will have the best possible conditions available to express your culinary know-how and passion. Worldchefs certified judges will be invited to ensure fairness and justice in the competition. The experience gained from this competition will be an important milestone in your professional life.

The Organising Committee would like to thank Informa Markets Asia Limited – the organiser of HOFEX – as well as all sponsors and supporters who have contributed to the past events with great success. I wish all the competitors the best of success and a wonderful experience. We look forward to welcoming you at HKICC2025.



Rudolf Muller
*Chairman of the Organising Committee,
Hong Kong International Culinary Classic 2025*

ORGANISING COMMITTEE • ENTRY REQUIREMENT & REGISTRATION

ORGANISING COMMITTEE

Chairman Mr. Rudolf Muller

Members Mr. Ringo Chan Ms. Anita Cheng Mr. Calvin Choi Mr. Hui Ming Tak
Mr. Ricky Kong Ms. Janice Lee Mr. Ken Lee Mr. Per Henrik Jonsson
Mr. Daniel Menezes

ENTRY REQUIREMENT

The Hong Kong International Culinary Classic 2025 will take place from 14th (Wednesday) to 16th (Friday) May 2025 at Hall 1, Hong Kong Convention & Exhibition Centre, 1 Expo Drive, Wan Chai, Hong Kong.

The Hong Kong International Culinary Classic 2025 welcomes the participations of chefs from all restaurants, clubs, hotels, and catering institutions in Hong Kong and around the world.

Entries must be in the name of a hotel, club, restaurant, association, or training institution. No individual entries will be accepted. (All competitors must be employees or members of the establishment / organisation except for the under 25 apprentice categories.)

Competitors may choose to participate in any number of the categories (except for the Live cooking categories, each competitor can only apply for maximum of 1 entry of any Live cooking categories). Each establishment (main and branch outlets included) /organisation may submit more than one entry in each category.

By entering the HKICC, competitors agree to take part in any publicity concerning the competitor at any stage including, but not limited to, photos, filming, sharing of recipes, press release, social media, communications, website announcement, and the development of case studies, during and after the event.

REGISTRATION

Competitors are required to follow the registration procedures below:

- a. Complete and submit the Entry Form (Appendix 1).
- b. Submit a separate Ingredient / Method Card (Appendix 2) for each entry competing.
- c. Send a crossed cheque in Hong Kong dollars (for competitors in Hong Kong) or a bank draft in HK dollars (for overseas competitors) made payable to "MASTERMIND EVENTS LIMITED." together with the completed Entry Form and the Ingredient / Method Card(s) to the Event Manager:

MASTERMIND EVENTS LIMITED:

Room 2501, Billion Trade Centre, 31 Hung To Road, Kwun Tong, Kowloon, Hong Kong

*Please mark "Confidential" on the envelope

The deadline for registration is **Friday, 7th March 2025**

For enquiries, please contact:

Mastermind Events Limited

Tel: (852) 2114 2855

Email: hkicc@mastermindevents.com.hk

REGISTRATION FEES • AWARDS & CERTIFICATES

REGISTRATION FEES

| HKICC COMPETITION CATEGORIES | REGISTRATION FEE PER ENTRY |
|-------------------------------------|-----------------------------------|
| Individual Competition | HK\$600 |
| Team Competition | HK\$1,200 |

AWARDS & CERTIFICATES

CERTIFICATE OF PARTICIPATION

A Certificate of Participation will be presented to all participated competitors

MEDALS AND CERTIFICATE OF AWARDS

The respective Medals and Certificate of Awards will be presented to any competitor who attains the Worldchefs Judging Standards:

| | |
|------------------------------------|-----------------------|
| Gold with Distinction | 100 points |
| Gold | 90 – 99 points |
| Silver | 80 – 89 points |
| Bronze | 70 – 79 points |
| Diploma | 60 – 69 points |

Overall Best of the Best Award will be awarded to the highest recorded score in “Bread Showpiece in Display Professional - Artisan Bread Creation”, “Live Cooking – Restaurant Dessert” and “Afternoon Tea Set”

The top scoring chefs from the following individual cooking categories shall be invited to participate in the “Golden Bauhinia Cup Competition”, held on 16th May 2025. Details of the competition shall be publicised at a later stage.

Western Cuisine - Hot Cooking (Professional):

- (4) Seafood (Halibut)
- (5) Meat (Flank Steak)
- (6) Vegan

Chinese Cuisine - Live Cooking

- (9) Tasting Set - (Sending one of the 2 chefs)
- (10) Hot Vegetarian Main Course (Mushroom)

Full set of clean Chef’s uniform, including Chef’s Hat, Chef’s Shoes and Chef’s Apron are required to be worn by all competitors during the acceptance of medals and certificates at the award presentations.

1. PLATED 3-COURSE MENU

- To display a whole set of 3-Course Menu for one person.
- The 3-course menu should comprise of an appetiser, a main course (prepared hot and displayed cold) and a dessert
- All food items must be glazed with aspic, except for crisps or baked dough
- Menu cards with brief description must be placed alongside of the displayed dishes
- Table space allotted: 100cmW x 100cmD

2. PLATED MAIN COURSE X 3

- To display 3 different main course, prepared hot and displayed cold
- The 3 main courses should comprise of one meat main course, one seafood main course and one vegan main course
- Each main course should be individually plated and completed with garnishes
- All food items must be glazed with aspic, except for crisps or baked dough
- Menu cards with brief description must be placed alongside of the displayed dishes
- Table space allotted: 100cmW x 80cmD

3. FINGER FOOD / TAPAS

- To display 6 different kinds of finger food or tapas: 3 kinds to be prepared hot and 3 kinds to be prepared cold, all display cold
- 4 portions for each type of finger food (24 pieces total)
- Each portion of finger food should weigh 10-20gm
- Can choose to display all 24 pieces on one platter, or individually plated
- All food items must be glazed with aspic, except for crisps or baked dough
- Menu cards with brief description must be placed alongside of the displayed tapas
- Table space allotted: 100cmW x 80cmD

NOTES

- Competitors must provide their own choice of serving china ware (without logo)
- Competitors are invited to set up an attractive display, however this will not be judged
- Name cards or logos of the working place of the competitor may be placed in proper manner only after judging has been completed
- Information regarding the setup time will be announced at a later stage
- The Organiser will not be responsible for any loss or damage of any brought-in equipment and utensils
- Due to limited space, competitors' pieces will be displayed until 4:00pm on the competition day
- Organiser may dispose of any uncollected exhibits after 4:30pm on that day. (Exact display and disposal time shall be further notified)

TIMING

- A competitor who arrives late can be disqualified
- Points will be deducted if a competitor cannot finish on time; if delay for 10 minutes, the entry will not be judged

JUDGING CRITERIA

Presentation and Innovation

30 points

Display must be structured, organised, elegant and natural colored. It should be original, creative, tasteful, appetizing, and modern style

Composition

30 points

Attention to details, finished appearance, proportion & symmetry. Harmonized flavours with well-balanced nutrition

Correct Professional Preparation, Skills, Techniques

30 points

Skillful work with high degree of craftsmanship; demonstrate different correct cooking techniques; clean and precise work; correct aspic technique, and proper consistency

Serving Arrangement

10 points

Correct number of portions and plates must be displayed. It should be practical, transportable, and stable

*** Total possible points: 100 (no half points will be given)**

WESTERN CUISINE - LIVE COOKING (PROFESSIONAL)

For individual hot cooking categories 4, 5 and 6, competitors must prepare and present, within 45 minutes, 1 main course dish for three (3) persons in western style, individually plated with appropriate garnishes.

4. SEAFOOD (HALIBUT)

- Skin-on halibut fillet of approx. 800-900g, defrosted, will be provided by the Organiser as the main ingredient
- Competitors to bring in their choice of accompaniments and garnishes to compliment the fish
- Appropriate sauce (can be more than one) to be served
- Recipe (3 copies) to be ready for judge's collection at the competition

5. MEAT (FLANK STEAK)

- 2 pieces of flank steak of approx. 400g each will be provided by the Organiser as the main ingredient
- Competitors to bring in their choice of accompaniments and garnishes to compliment the meat
- Appropriate sauce (can be more than one) to be served
- Recipe (3 copies) to be ready for judge's collection at the competition

6. VEGAN

- 200g of fresh porcini 牛肝菌 and 100g of frozen chanterelle 雞油菌 will be provided by the Organiser as mandatory ingredient.
- A vegan's meal is free of all animal products, not only meat but also eggs, dairy products and other animal-derived substances including Honey. A typical Vegan Diet can include all plant-derived foods like cereal, vegetables, fruits, salad vegetable, pulses, nuts, seeds, dried fruits, yeast extract, soya sauce, tofu, tempeh, and please note that all commercial plant-based meat is not allowed. For the vegan dish, it is important that the dish should be well-balanced with appropriate quantity of protein, minerals, and vitamins.
- Competitors have to bring in all other ingredients for the vegan dish
- Appropriate vegan sauce (can be more than one) to be served
- Recipe (3 copies) to be ready for judge's collection at the competition

PERMITTED FOOD ITEMS TO BE BROUGHT INTO COMPETITION KITCHEN

All brough-in food items will be checked by the judges before the commencement of the competition

Salads

- Can be cleaned, washed but not mixed or cut

Vegetables & 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

Vegetable & 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

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 (TiO₂) – no metallic powder, no artificial food colour
- Must be edible

TIMING

- A competitor who arrives late can be disqualified
- Points will be deducted if a competitor cannot finish on time; if delay for 10 minutes, the entry will not be judged
- As this is a time-limited competition, you are expected to show cooking skills. Your entry should not be completed with more than 10 minutes left on the clock of your allowed time; all entries will not be judged until the scheduled finished time

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)

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 statutory safety requirements for use in Hong Kong. It is the responsibility 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

JUDGING CRITERIA

Material brought / Mise-en-place

5 points

Brought in food items in accordance with "Permitted Food Items" section, clear arrangement & properly labeled; Correct amount of items brought in; Proper working technique; Correct utilization of working time

Hygiene & Food Waste

10 points

Clean hygienic work techniques; Workflow been adhered to and followed; Correct storage of food items; Temperature control on food items – hot and cold; Control on excess and food waste; Limitation on plastic waste; Clean workstation not cluttered (including cleanliness of workstation after completion of competition); Clean work clothes; Correct chef uniform must be worn during the cooking (chef coat, trouser, safety shoes, apron, hat)

Correct Professional Preparation and Hygiene

20 points

Correct basic preparation of food, corresponding to today's modern culinary art; Preparation should be by practical, acceptable methods that exclude unnecessary ingredients; Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables; Proper working technique and attention paid to hygiene during preparation of food

Service

5 points

Correct number of plates; Punctual delivery of all entries at the appointed time; Consistent plating for all dishes with attention to maintain the right food temperature, should be practical and transportable

Presentation / Innovation

10 points

Ingredients and side dishes must be in harmony; Points are granted for excellent combination, simplicity, and originality in composition; Clean arrangement, with no artificial garnishes and no time-consuming arrangements; Exemplary plating to ensure an appetizing appearance is required

Taste & Texture

50 points

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

*** Total possible points: 100 (no half points will be given)**

*5 top scored chefs from Western Professional Hot Cooking categories 4, 5 and 6 will be invited to participate at the **"Golden Bauhinia Cup Competition"** on 16th May 2025

WESTERN CUISINE - LIVE COOKING (UNDER 25 APPRENTICE)

Competitors' age must not exceed 25 years of age (born on or after 14th May 2000) on the day of the competition. For categories 7 and 8, competitors must prepare within 45 minutes, 1 main course dish for three(3) persons in western style, individually plated with appropriate garnishes.

7. SEAFOOD (BLACK COD)

- Skin-on black cod fillet of approx. 800-900g, defrosted will be provided by the Organiser as the main ingredient
- Competitors to bring in their choice of accompaniments and garnishes to compliment the fish
- Appropriate sauce (may be more than one) to be served
- Recipe (3 copies) to be ready for judge's collection at the competition

8. POULTRY (CHICKEN)

- 3 pieces of skin-on, boneless chicken thigh of approx. 250g each will be provided by the Organiser as the main ingredient
- Competitors to bring in their choice of accompaniments and garnishes to compliment the meat
- Appropriate sauce (may be more than one) to be served
- Recipe (3 copies) to be ready for judge's collection at the competition

PERMITTED FOOD ITEMS TO BE BROUGHT INTO COMPETITION KITCHEN

All brought-in food items will be checked by the judges before the commencement of the competition

Salads

- Can be cleaned, washed but not mixed or cut

Vegetables & 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

Vegetable & 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

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 (TiO₂) – no metallic powder, no artificial food colour
- Must be edible

TIMING

- A competitor who arrives late can be disqualified
- Points will be deducted if a competitor cannot finish on time; if delay for 10 minutes, the entry will not be judged
- As this is a time-limited competition, you are expected to show cooking skills. Your entry should not be completed with more than 10 minutes left on the clock of your allowed time; all entries will not be judged until the scheduled finished time

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)

• 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 statutory safety requirements for use in Hong Kong. It is the responsibility 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

JUDGING CRITERIA

Material brought / Mise-en-place

5 points

Brought in food items in accordance with "Permitted Food Items" section, clear arrangement & properly labeled; Correct amount of items brought in; Proper working technique; Correct utilization of working time

Hygiene & Food Waste

10 points

food items; Temperature control on food items – hot and cold; Control on excess and food waste; Limitation on plastic waste; Clean workstation not cluttered (including cleanliness of workstation after completion of competition); Clean work clothes; Correct chef uniform must be worn during the cooking (chef coat, trouser, safety shoes, apron, hat).

Correct Professional Preparation and Hygiene

20 points

Correct basic preparation of food, corresponding to today's modern culinary art; Preparation should be by practical, acceptable methods that exclude unnecessary ingredients; Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables; Proper working technique and attention paid to hygiene during preparation of food

Service

5 points

Correct number of plates; Punctual delivery of all entries at the appointed time; Consistent plating for all dishes with attention to maintain the right food temperature, should be practical and transportable

Presentation / Innovation

10 points

Ingredients and side dishes must be in harmony; Points are granted for excellent combination, simplicity, and originality in composition; Clean arrangement, with no artificial garnishes and no time-consuming arrangements; Exemplary plating to ensure an appetizing appearance is required

Taste & Texture

50 points

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

*** Total possible points: 100 (no half points will be given)**

CHINESE CUISINE - LIVE COOKING

Chinese Cuisine categories: it is necessary for competitors to respect the tradition and classics of Chinese cuisine, integrate creativity and the latest food trends, best use of ingredients to bring out the best flavor, texture and details, and present contemporary Chinese cuisine. The designed dishes must meet the practicability and feasibility in the restaurant, make full use of ingredients to reduce waste

9. TASTING SET (TEAM CHALLENGE)

- Two chefs from the same establishment to cook as a team
- A 5 mins preparation time will be given to each team prior for setting up their cooking station, unwrapping cling film, pre-heating oven but no cutting or cooking is allowed.
- Each team to prepare for 5 persons, a 3-course tasting set in 90mins, individually plated. The 3-course should include an Appetiser, a Main Course, and a Starch Course (noodles/rice or any other starch).
- Each team must complete and serve the 3-course according to designated time as follows. Any early finished dish will not be tasted until the designated time:
 - Appetiser to be served at 45-60mins
 - Main Course to be served at 61-75mins
 - Starch Course to be served at 76-90mins
- Scallop (1000g of sashimi grade U20, defrosted), Whole Prawn with Shell (500g of U15/20, frozen), Chicken Thigh Meat (5pcs of 200g each, skin-on, boneless, chilled) and Tofu (2boxes of 350g each, for frying) to be provided by the Organiser as the main ingredient.
- Competitors must use all of the main ingredients for the 3 courses. There is no restriction or limitation on which ingredient to prepare for which course
- Competitors to bring in their choice of accompaniments and garnishes, and seasonings and should be in good quantity that creates zero wastage.
- Please refer to "PERMITTED FOOD ITEMS" section for detailed requirements of self-brought ingredients.
- Recipe (3 copies) to be ready for judge's collection & inspection at the competition
- Judging will be based on all 3 courses

10. HOT VEGETARIAN MAIN COURSE (MUSHROOM)

- To prepare one contemporary mushroom vegetarian course for 5 persons in 60mins, individually plated
- Mushrooms: (300g of Fresh Blaze Mushroom 姬松茸; 250g of Fresh Black Termite Mushroom 黑皮雞縱菌 and 15pcs of Fresh Bamboo Fungus竹筴) will be provided by the Organiser as the main ingredient.
- Competitors must use the provided mushrooms as main ingredients
- Competitors to bring in their choice of vegetarian accompaniments and garnishes, seasonings should be to compliment the mushrooms; in good quantity that creates zero wastage.
- Please refer to "PERMITTED FOOD ITEMS" section for detailed requirements of self-brought ingredients. NO meat or seafood is allowed
- No eggs, dairy products, or plant-based meat are to be used
- All vegetarian ingredients should be plant-based including the 5 pungent roots.
- Recipe (3 copies) to be ready for judges' collection at the competition

PERMITTED FOOD ITEMS TO BE BROUGHT INTO COMPETITION KITCHEN

- Salads - cleaned, washed, not portioned, mixed nor marinated
 - Vegetables or fruits can be cleaned, peeled, washed, not cut to portion, not cooked, (tomatoes maybe blanched and peeled; broad beans may be shelled); no vegetable purees and stuffing has to be made on-site.
 - Fish/ seafood/ shellfish – cleaned, unshelled and filleted; not portioned nor cooked; minced shrimp/ squid paste cannot be brought and has to be made on-site.
 - Poultry/Meat – deboned, not portioned, not trimmed, not cooked, sausages has to be made on-site, no grinded meat can be brought in
 - Bones can be cut into small pieces
 - Ice cubes will be provided by the Organiser and quantity request has to be made to the Organiser prior
 - Mousses - minced items allowed, mousses must be made on-site
 - All coagulating ingredients has to be made on-site. eg. jelly or carrageenan cannot be brought-in, need to be made on-site
 - Marinated Proteins (meat) pre-marinating permitted
 - Spring roll sheet or similar ingredients
 - Uncooked Dough can be brought in, but not rolled-out, portioned or shaped
 - Uncooked Noodles or pasta, soy product & bean curd sheets can be brought in
 - Sauces and dressings must be made on-site. For any ready-made bottled sauce, it must be finished in competition.
 - Dried ingredients can be pre-soaked and cut into suitable size to carry; cannot be portioned for plating which portioning & shaping has to be done on-site
 - Stocks -unseasoned and unreduced
 - Coulis/Puree – non seasoned puree allowed, must be finished on-site
 - Chicken powder is allowed, cannot use artificial colouring or chemical additives (e.g. MSG, de-foaming fluid, emulsifiers, artificial flavours)
 - Decorations to be made on-site, must be edible
- * All brought-in food items will be checked by the judges before the commencement of the competition

CHINESE CUISINE - LIVE COOKING

TIMING

- A competitor who arrives late can be disqualified
- Points will be deducted if a competitor cannot finish on time; if delay for 10 minutes, the entry will not be judged
- As this is a time-limited competition, you are expected to show cooking skills. Your entry should not be completed with more than 10 minutes left on the clock of your allowed time; all entries will not be judged until the scheduled finished time
- Please refer designated serving time schedule for category #9

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)

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 statutory safety requirements for use in Hong Kong. It is the responsibility 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
- Plates will not be provided; presentation should reflect individual serving. No logos are allowed on all self-brought serving plates / utensils.
- The Organiser will not be responsible for any loss or damage of any brought-in equipment and utensils

JUDGING CRITERIA

Material brought / Mise-en-place

5 points

Brought in food items in accordance with "Permitted Food Items" section, clear arrangement & properly labeled; Correct amount of items brought in; Proper working technique; Correct utilization of working time

Hygiene & Food Waste

10 points

Clean hygienic work techniques; Workflow been adhere to and followed; Correct storage of food items; Temperature control on food items – hot and cold; Control on excess and food waste; Limitation on plastic waste; Clean workstation not cluttered (including cleanliness of workstation after completion of competition); Clean work clothes; Correct chef uniform must be worn during the cooking (chef coat, trouser, safety shoes, apron, hat)

Correct Professional Preparation and Hygiene

20 points

Correct basic preparation of food, corresponding to today's modern culinary art; Preparation should be by practical, acceptable methods that exclude unnecessary ingredients; Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables; Proper working technique and attention paid to hygiene during preparation of food

Service

5 points

Correct number of plates; Punctual delivery of all entries at the appointed time; Consistent plating for all dishes with attention to maintain the right food temperature, should be practical and transportable

Presentation / Innovation

10 points

Ingredients and side dishes must be in harmony; Points are granted for excellent combination, simplicity and originality in composition; Clean arrangement, with no artificial garnishes and no time consuming arrangements; Exemplary plating to ensure an appetizing appearance is required

Taste & Texture

50 points

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

*** Category #9: Each course to be judged by the above judging criteria and thus 3 courses will be 300 marks in total. The average score will be the final score.**

*** Total possible points: 300 as total (no half points will be given) for category #9; 100 (no half points will be given) for category #10**

*4 top scored chefs of Chinese Cuisine Live Cooking categories of #9 (sending one of the 2 chefs) and #10 will be invited to participate at the **"Golden Bauhinia Cup Competition"** on 16th May 2025

PASTRY - DISPLAY (PROFESSIONAL)

11. ARTISTIC SHOWPIECE

Competitors are required to display a showpiece consisting of a whole piece in the following criteria Category:

- 11A. Chocolate Showpiece with demonstration of a minimum of 3 different techniques including: Sprayed, Molded, Cast Chocolate, Painted Chocolate etc.
- 11B. Sugar Showpiece, with demonstration of a minimum of 4 different techniques including: Boiled Sugar, Blown Sugar, Cast Sugar, Pulled Sugar etc.

GENERAL GUIDELINES:

- The entry Showpiece must be of a minimum 60cm height and cannot exceed 150cm in height (not including base height)
- The base is of maximum 80cm x 80cm x 12cm(H). The table space allotted is 120cmW x 100cmD
- No frames, wires or molds are totally permitted (Competitors breaking the rules will be disqualified)
- All Art Creations, which are sprayed, must contain food gradable edible spray
- The use of gold or silver leaves should be discreet
- The use of glitter and/or metallic dust should be limited and discreet
- Only edible gum-based food varnish or shellac is allowed
- It is not permitted to present a display of cut Styrofoam, (polystyrene), wood, metal or other structural material sprayed with chocolate. Such display will automatically be disqualified
- Seams must be clean and free of drips
- Coloring must be clean, free of smudges or bleeding or dripping
- The use of moulds is limited to less than 25% of the centerpiece
- Displays must be clean and free of any finger marks

11A. CHOCOLATE SHOWPIECE GUIDELINES

- The showpiece must be comprised solely of chocolate and cocoa products, including plain or colored cocoa butter and cocoa nibs
- More than three techniques must be used in the preparation of this centerpiece i.e., shiny, flat, dull, sprayed, carved, ribbon, shaved or aerated
- The use of sugar or sugar products is not allowed on the chocolate showpiece
- The use of artificial or inedible structural support is not authorized
- The use of moulds is limited to no more than 25% of the entire display
- Chocolate pastillage is not allowed
- Modelling chocolate is authorized
- Non-commercial transfer sheets are allowed
- Elements made of bloomed chocolate (over-heated) may only be used if intentionally bloomed and incorporated in the design
- Sprayed or "transfer" chocolate must not peel off
- Robot coupe chocolate must be smooth and not cracked
- Modelling chocolate may be smooth, polished, and shiny
- Casted and accent pieces must be free of bubbles, waves, cracks and seams
- Knife cuts and ruffles should be long and even
- Spraying should be clean and not excessive with no visible overspray drips
- Chocolate piece must not be shellacked
- Chocolate, airbrushing, and/or silk screening must not chip or peel
- Can only use edible coloring; cannot use lacquer, including food lacquer or other non-edible products

11B. SUGAR SHOWPIECE GUIDELINES

- Poured sugar display must stand firm (no collapsing) and edges must be rounded and smooth
- Poured sugar must be free of bubbles
- Poured sugar should be delicate and not massive
- Standing pieces must be erected properly and must not be sagging or bending
- Sugar may be poured on textured surface
- Molded pieces cannot represent more than 25% of the display
- Pulled Sugar must be thin, shiny, free of unwanted grains
- Pulled Sugar Lines in ribbons must be even and thin
- Pulled Sugar Elements must be fragile and delicate
- Pulled Sugar Shapes must be crisp and not collapsed
- Sugar centerpieces may be displayed in sealed airtight transparent display cases

NOTES

- Any advertising included in the designs as well as racist, religious, and political symbols is prohibited, offensive display may be removed
- Name cards or logos of the working place of the competitor may be placed in proper manner only after judging has been completed
- The Organiser will not be responsible for any loss or damage of any brought-in equipment and utensils
- Due to limited space, competitors' pieces will be displayed until 4:00pm on the competition day Organiser may dispose of any uncollected exhibits after 4:30pm on that day (Exact display and disposal time shall be further notified)
- Display Artistry of any type which courses doubt of its configuration and material used will be inspected by judges and the questioned Art Work will be opened for scrutiny

TIMING

- A competitor who arrives late can be disqualified
- Point will be deducted if a competitor cannot not finish on time ; if delay for 10 minutes, the entry will not be judged

JUDGING CRITERIA

Design & Composition

30 points

Attention to Details, Finished Appearance, Proportion & Symmetry; theme should be pleasing, distinctive with clear focal point, must be inoffensive and non-violent

Technical Skills & Degree of difficulty

50 points

Structural Techniques, utilisation of the different techniques and conforms to the requirements specified in the Guidelines; details and accuracy of work; properly assembled with no visible seams; able to stand during the whole length of the day

Creativity & Originality

20 points

First Impression, artistic Impression with original and creative ideas

*** Total possible points: 100 (no half points will be given)**

PASTRY - DISPLAY (PROFESSIONAL)

12. ARTISAN BREAD CREATION

The Artisan Bread Creation showcase comprises of one Artistic Bread Creation Showpiece and edible Bread Products: three types of Viennoiserie (1 type of classic croissant, 2 types of Danish), and three types of bread (1 baguette, 1 sourdough, 1 healthy nutrition bread)

Bread Showpiece should be natural coloring, can only use edible coloring; cannot use lacquer, including food lacquer or other non-edible products; Bread Products can only use natural coloring

- Competitor has 60 minutes to complete this display
- All products are to be prepared and baked in advance to be brought to the competition. Products can be modified or refashioned onsite
- Competitors can choose their own theme
- Theme and menu card should be displayed
- Recipe (including the showpiece/ 3 copies) must be placed alongside the display
- Table space allotted: 160cmW x 100cmD

ARTISTIC BREAD CREATION SHOWPIECE

- The entry Bread Showpiece must be of a minimum 80cm height and cannot exceed 150cm in height
- The competitor can choose to use a base or not to use. If a base is used, the base should not exceed 80cm x 80cm x 12cm(H)
- The showpiece must be comprised of at least 5 different types of edible breads using different types of doughs
- All showpiece items are to be properly baked
- No frame, wire or other non-edible items are allowed to be used for structural purposes

CLASSIC CROISSANT

- 1 type of classic croissant
- Each croissant should weigh 60gm (± 5 gm)
- 5 pieces for display and 2 pieces for judge tasting, total of 7 pieces
- The displayed croissants should be the same as the tasting croissants, judge may choose to cut the display items to check

DANISH PASTRY

- 2 types of danish, free style
- Each danish should weigh 90-100gm
- Each type of danish: 5 pieces for display and 2 pieces for judge tasting, total of 7 pieces
- The displayed danishes should be the same as the tasting danishes, judge may choose to cut the display items to check

BAGUETTE

- 1 type of baguette
- Each baguette should weigh 250gm (± 10 gm); length within 55-60cm
- 5 pieces for display, one piece should be partially sliced and 2 slices to be served for judge tasting
- The displayed baguettes should be the same as the tasting baguette, judge may choose to cut the display items to check

SOURDOUGH

- 1 type of rye based sourdough, free style
- Each sourdough should weigh 400gm (± 10 gm)
- 3 pieces for display, one piece should be partially sliced and 2 slices to be served for judge tasting
- The displayed sourdough should be the same as the tasting sourdough, judge may choose to cut the display items to check

HEALTHY NUTRITION BREAD

- 1 type of healthy nutrition bread, free style
- Each healthy bread should weigh 400gm (± 10 gm)
- 3 pieces for display, one piece should be partially sliced, 2 slices to be served for judge tasting
- The displayed healthy nutrition bread should be the same as the tasting healthy nutrition bread, judge may choose to cut the display items to check

NOTES

- Name cards or logos of the working place of the competitor may be placed in proper manner only after judging has been completed
- Competitors must bring their own plates and utensils for preparation and display. The Organiser will not be responsible for any loss or damage of any brought-in equipment and utensils
- Due to limited space, competitors' pieces will be displayed until 4:00pm on the competition day. Organiser may dispose of any uncollected exhibits after 4:30pm on that day. (Exact display and disposal time shall be further notified)

TIMING

- A Competitor who arrives late can be disqualified
- Point will be deducted if a competitor cannot finish on time; if delay for 10 minutes, the entry will not be judged

JUDGING CRITERIA

BREAD SHOWPIECE

Design & Composition

30 points

Attention to Details, Finished Appearance, Proportion & Symmetry; theme should be pleasing, distinctive with clear focal point, must be inoffensive and non-violent

Technical Skills & Degree of difficulty

50 points

Structural Techniques, utilisation of the different techniques and conforms to the requirements specified in the Guidelines; details and accuracy of work; properly assembled with no visible seams; able to stand during the whole length of the day

Creativity & Originality

20 points

First Impression, artistic Impression with original and creative ideas

Total 100 points

BREAD PRODUCTS

Composition & Creativity

20 points

Good combination and varieties of bread products and harmonised natural colours; creative and original ideas

Taste, Smell & Texture

50 points

Flavour, smell, moistness; taste of filling if any; Layer & cells, firmness & pliability, lightness, crunchiness, crispiness, flakiness, hold shape and bread crust when cut; filling appropriation, if any. The bread products should conform to today's health and nutritional values.

Artistic Presentation

10 points

The bread products should be attractive & appetising individually & on overall display; colours, shapes, weight consistency and uniform appearance of same products

Techniques & Degree of Difficulties

20 points

Use of different techniques on bread products, attention to details and accuracy of work; displayed bread products assembled with structural considerations to be able to stand during the whole length of the day

Total / Per Bread Product 100 points

Total of 5 Bread Products 500 points

Bread Showpiece & Bread Products Total 600 points

AWARDS

1. Medals & Certificates to be given according to TOTAL AVERAGE Scored (total score out of 600/6)
2. Best Bread Showpiece to be given to the highest scored Bread Showpiece

PASTRY - DISPLAY (PROFESSIONAL)

13. CONFECTIONERY CREATION – SHOWPIECE, CHOCOLATE BONBONS & PETITS FOURS

SHOWCASE COMPOSITION

- The showcase must include: 1 Artistic showpiece, 3 types of chocolate bonbons, 2 types of petits fours

- THEME REQUIREMENT

- The theme should be consistent across all items. • A theme and a menu card are required.

- DOCUMENTATION

Recipes (3 copies) for the bonbons and petit fours must be prepared for judge's collection at the competition.

- DISPLAY SPECIFICATION

- Table space allotted is 120cmW x 100cmD.
- Competitors should provide their own plates or stands for the set up
- Competitors should bring their own tools and equipment for the set up

- TIME

Competitors has 60mins to complete this display.

CONFECTIONERY SHOWPIECE

- SHOWPIECE REQUIREMENTS

- Competitors must design and produce 1 showpiece using confectionery ingredients.
- The showpiece can be made from cocoa, sugar, or other confectionery ingredients. Mixing techniques from various confectionery skills is allowed.

- THEME AND DIMENSIONS

- The showpiece must reflect the designated theme.
- The showpiece must have a minimum height of 40cm and cannot exceed 60cm (not including the base height). The width cannot exceed 60cm.
- The base dimensions should not exceed 60cm x 60cm x 10cmH.

- EDIBILITY AND SUPPORT

The showpiece must be 100% edible; the use of artificial or inedible structural support is not permitted.

- TECHNIQUES AND MOLDS

- More than three techniques must be utilized in the preparation of the showpiece (e.g., sculpting, carving, spraying, polishing, cutting, blowing).
- The use of molds is limited to no more than 25% of the entire display.

- COLORING AND FINISHING

- Only edible coloring may be used; the use of lacquer (including food lacquer) or other non-edible products is prohibited.

CHOCOLATE BONBONS

- PRESENTATION REQUIREMENTS

- Present 3 types of chocolate bonbons, with 8 pieces of each type.
 - 5 pieces of each type for display alongside the showpiece.
 - One plate containing 3 pieces of each type for judge tasting (competitors must provide their own plate or stand).

- TECHNIQUE

Use the following techniques:

- One type using molding • One type using dipping • One freestyle type

- FLAVOUR

Include the following flavors:

- One with nuts • One without nuts • One freestyle flavor

- WEIGHT SPECIFICATION

Each bonbon must weigh between 8-16 grams, including decorations.

- DISPLAY CONSISTENCY

The display bonbons (3 types x 5 pieces) must be identical to the judge tasting items (3 types x 3 pieces). Judges may cut the display items to verify.

- MATERIALS

No ready-made transfer sheets can be used.

- DOCUMENTATION

Recipe (3 copies) must be prepared for judge's collection at the competition.

PETITS FOURS

- PRESENTATION REQUIREMENTS

- Present 2 types of petits fours, with 8 pieces of each type:
 - 5 pieces of each type for display alongside the showpiece.
 - One plate containing 3 pieces of each type for judge tasting (competitors must provide their own plate or stand).

- WEIGHT SPECIFICATION

Each petits fours must weigh between 8-16 grams

- TECHNIQUE

Use the following techniques:

- One must be a tart.
- One must be freestyle.

- MATERIALS

No ready-made transfer sheets can be used.

- DISPLAY CONSISTENCY

The display petits fours (2 types x 5 pieces) must be identical to the judge tasting items (2 types x 3 pieces). Judges may cut the display items to verify.

- DOCUMENTATION

Recipe (3 copies) must be prepared for jury collection at the competition.

NOTES

- Name cards or logos of the working place of the competitor may be placed in proper manner only after judging has been completed
- Competitors must bring their own plates and utensils for preparation. The Organiser will not be responsible for any loss or damage of any brought-in equipment and utensils
- Due to limited space, competitors' pieces will be displayed until 4:00pm on the competition day. Organiser may dispose of any uncollected exhibits after 4:30pm on that day. (Exact display and disposal time shall be further notified)

TIMING

- A Competitor who arrives late can be disqualified
- Point will be deducted if a competitor cannot finish on time; if delay for 10 minutes, the entry will not be judged

JUDGING CRITERIA & SCORES

| | | |
|--|---------------------------|-----------|
| Showpiece (300mark) | <i>Design</i> | 60 |
| | <i>General Impression</i> | 80 |
| | <i>Techniques</i> | 80 |
| | <i>Theme</i> | 40 |
| | <i>Size</i> | 20 |
| | <i>Present on time</i> | 20 |
| Chocolate Bonbons (140mark each, total 420mark) | <i>Taste</i> | 40 |
| | <i>Texture</i> | 40 |
| | <i>Theme</i> | 15 |
| | <i>General Impression</i> | 15 |
| | <i>Techniques</i> | 15 |
| | <i>Quantity</i> | 5 |
| | <i>Weight</i> | 5 |
| | <i>Present on time</i> | 5 |
| Petits Fours (140mark each, total 280mark) | <i>Taste</i> | 40 |
| | <i>Texture</i> | 40 |
| | <i>Theme</i> | 15 |
| | <i>General Impression</i> | 15 |
| | <i>Techniques</i> | 15 |
| | <i>Quantity</i> | 5 |
| | <i>Weight</i> | 5 |
| | <i>Present on time</i> | 5 |

***Total possible points: 1000 (no half points will be given)**

AWARDS

1. Medals & Certificates to be given according to final score (1000/10)

PASTRY - DISPLAY (PROFESSIONAL)

14. WEDDING CAKE

- A 3-tier wedding cake is required
- All tiers must incorporate a wedding design with the lower tier being edible. The cake must be entirely decorated by hand. All decorations (except tier supporting pillars & Florists' Flowers) must be edible
- Royal icing, pastillage, wafer paper and other appropriate materials may be used
- A section of the cake must be cut and well wrapped by cling film for judges' tasting
- Note: No wires or metal frames are permitted for the support of the cake, except for pillars & Florists' Flowers. Points will be deducted for non-compliance
- Table space allotted: 120cmW x 100cmD

NOTES

- Name cards or logos of the working place of the competitor may be placed in proper manner only after judging has been completed
- Recipe (3 copies) of the cake must be placed at the display
- The Organiser will not be responsible for any loss or damage of any brought-in equipment and utensils
- Due to limited space, competitors' pieces will be displayed until 4:00pm on the competition day Organiser may dispose of any uncollected exhibits after 4:30pm on that day. (Exact display and disposal time shall be further notified)

TIMING

- A Competitor who arrives late can be disqualified
- Point will be deducted if a competitor cannot not finish on time; if delay for 10 minutes, the entry will not be judged

JUDGING CRITERIA

Technique & Degree of Difficulty

25 points

The artistry, competence and the expertise involved in the execution of preparation of the exhibit

Presentation & General Impression

25 points

The finished exhibits should provide a good impression based on balanced proportions and aesthetically pleasing principles

Taste & Texture

25 points

The typical taste of the cake should be preserved, it must have appropriate quality, flavours, colours, with a combination of textures

Correct Professional Preparation

25 points

Correct basic culinary preparation corresponding to today's modern patisserie

*** Total possible points: 100 (no half points will be given)**

PASTRY - DISPLAY (Under 25 Apprentice)

15. PLATED DESSERT

Competitor's age must not exceed 25 years of age (born on or after 14th May 2000) on the day of the competition. Competitors should choose to compete in one of the following divisions:

15A. Working young pastry chefs

15B. Student – currently undergoing culinary training

- To prepare and display 2 different desserts, each for one portion of an A la Carte service
- All desserts are to be presented cold
- 2 types of desserts to be produced in 2 sets, one set for display and one set without aspic glazing for judges' tasting
- Table space allotted: 100cmW x 100cmD

NOTES

- Name cards or logos of the working place of the competitor may be placed in proper manner only after judging has been completed
- Recipe (3 copies) of the 2 plated desserts must be placed at the display
- The Organiser will not be responsible for any loss or damage of brought-in equipment and utensils
- Due to limited space, competitors' pieces will be displayed until 4:00pm on the competition day Organiser may dispose of any uncollected exhibits after 4:30pm on that day. (Exact display and disposal time shall be further notified)

TIMING

- A competitor who arrives late can be disqualified
- Points will be deducted if a competitor cannot finish on time; if delay for 10 minutes, the entry will not be judged

JUDGING CRITERIA

Composition & Creativity

15 points

Combination of good choice of product elements, tastes, texture and colours; creative and original ideas

Technical Skills & Degree of Difficulty

15 points

Correct culinary preparation corresponding to today's modern patisserie; the artistry, competence and the expertise involved in the execution of preparation of the exhibit

Practical, Up-to-date Presentation

30 points

Comprises an appetizing, tasteful and harmonized colours presentation, right portion size and practicability for daily use in food services, without time consuming arrangements, clean and pleasing to the eye

Taste & Texture

30 points

The typical flavour of the main ingredient should be prevalent without the usage of too many additional flavours. If a mousse dessert is chosen, it is recommended to avoid excessive use of gelatin. The dessert should include a combination of textures

Serving Arrangement

10 points

Correct number of portions and plates must be displayed. It should be practical, transportable, and stable

*** Total possible points: 100 (no half points will be given)**

PASTRY - LIVE COOKING (PROFESSIONAL)

16. RESTAURANT DESSERT

- To prepare and present 2 different modern restaurant desserts in 90 minutes, three a la carte portion of each dessert
- The two desserts can be served on plates, glasses or any food grade utensils
- Each dessert should consist of 3 main components; one of the dessert should use chocolate as the main ingredient, the other dessert is freestyle creation
- The dessert can be hot or cold or a combination of both
- Sauces and decoration are based on competitor's choice and are not considered as a component
- Recipe (3 copies) to be ready for jurors' collection at the competition
- If there are sponsored food items provided, competitors will be informed

PERMITTED FOOD ITEMS TO BE BROUGHT INTO COMPETITION KITCHEN

All brought-in food items will be checked by the judges before the commencement of the competition

Vegetables & 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
- Fruit pulps can be brought in, with no additives

Vegetable & 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 ash and home-made spice mixture are permitted

Ice Cream & Meringue

- Ice cream mixture can be brought in
- Meringue mixture can be brought in, but no piping or shaping, must be baked on-site

Pastry Sponge & Macarons

- Sponge can be brought in, but not cut or shaped
- Macarons and macarons cannot be brought in, must be made on-site

Dough

- Dough can be brought in, can be rolled out, but not cut, or shaped
- Pain de genes, dacquoise can be brought in, but not cut or shaped

Sauce

- Must be made on-site

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 (TiO₂) – no metallic powder, no artificial food colour
- Must be edible

Others

- Ice cubes can be provided by the Organiser, competitor to contact the Organiser prior to arrange

TIMING

- A competitor who arrives late can be disqualified
- Points will be deducted if a competitor cannot finish on time; if delay for 10 minutes, the entry will not be judged
- As this is a time-limited competition, competitors are expected to show cooking skills. All desserts should not be completed more than 10 minutes prior to the allowed time; all entry will not be judged until the scheduled finished time

KITCHEN EQUIPMENT & UTENSILS

Individual Competition Kitchen will be equipped with the following items:

- Induction cooking range
- Convection oven
- Sink with running water
- Mixer
- Stainless Steel Working tabletop
- Marble slab
- Weighing scales
- Microwave
- Rack Trolley
- Power socket x 1 (220 volt)

Shared Facilities:

- Fridge
- Freezer
- Blast Freezer

Equipment Brought in by Competitor

The following equipment can be brought in by competitor:

- Hand blender
- Food processor
- Thermomix
- Pacojet
- Chocolate warmer

Any additional electrical appliance not listed above, if to be brought in, needs to be approved by the organiser prior to the competition. All brought-in appliances must meet the local statutory safety requirement for use of Hong Kong and competitors are advised to use one electrical appliance at one-time. It is the responsibility 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

Utensils Brought in by Competitor

- Serving plates and glasses, with no company logos
- Pots & pans (induction enabled)
- Cooking utensils, including knives, cutting boards, bowls, trays, gloves, cling wrap, and any special tools required for food preparation
- G/N Trays for rack trolley
- One-time use plastic container should not be used; should only use washable, multiple use containers
- Display tags / dish description

Please note that competitors will be responsible to collect their own serving plates and glasses after judging & display. The Organiser will not be responsible for any loss or damage of any brought in equipment and utensils

JUDGING CRITERIA

Composition & Creativity

5 points

Good combination of product elements and harmonised natural colours; creative and original ideas

Hygiene & Food Waste

10 points

Clean hygienic work techniques; Workflow been adhered to and followed; Correct storage of food items; Temperature control on food items – hot and cold; Control on excess and food waste; Limitation on plastic waste; Clean workstation not cluttered (including cleanliness of workstation after completion of competition); Clean work clothes

Presentation

10 points

The finished dessert should provide a good & appetising impression, based on correct proportions, size, and aesthetically pleasing principles

Correct Professional Preparation

20 points

1. Work Skills 2. Techniques 3. Workflow

Service

5 points

Correct number of plates; Punctual delivery of all entries at the appointed time; Consistent plating for all dishes with attention to maintain the right food temperature, should be practical and transportable

Taste & Texture

50 points

The typical flavour of the main ingredient should be prevalent without the usage of too many additional flavours. If a mousse dessert is chosen, it is recommended to avoid excessive use of gelatin. The dessert should include a combination of textures

Total 100 points

*** Total possible points: 100 (no half points will be given)**

PASTRY - LIVE COOKING (Under 25 APPRENTICE)

17. CHOCOLATE CAKE

Competitor's age must not exceed 25 years of age (born on or after 14th May 2000) on the day of the competition, Competitors should choose to compete in one of the following divisions:

17A. Working young pastry chefs

17B. Student - currently undergoing culinary training

- To prepare and present within 75 minutes, one chocolate cake to serve 12 servings using an already made chocolate cake base disc of 18 cm diameter (baked by the competitor). The cake must be sliced on site
- The Inside layers' filling will be free style for competitor to decide, Durian fruit is not permitted to be used
- All ingredients are to be brought in by the competitor (no using of Non-dairy Cream and Compound Chocolate)

NOTES

- A 18cm diameter chocolate cake base disc baked by the competitor is to be brought in
- The ingredients used to finish the cake must be brought in by each competitor
- All decorations MUST be Chocolate, no sugar or marzipan decorations are allowed which only basic, non-processed Chocolate ingredients will be permitted for decoration of the cakes. This rule will be strictly enforced
- Competitors may coat the cake in any suitable coating before decorating, however this must be done during the 75-minute period
- Competitors must provide a suitable display platter to properly present the cake (without logos)
- Competitors must cut the tasting piece themselves for judging after the presentation marks are given
- Recipe (3 copies) to be ready for judge's collection at the competition

TIMING

- A competitor who arrives late can be disqualified
- Points will be deducted if a competitor cannot finish on time; if delay for 10 minutes, the entry will not be judged
- As this is a time-limited competition, competitors are expected to show cooking skills. The cake should not be completed with more than 10 minutes prior to the allowed time ; all entry will not be judged until the scheduled finished time

KITCHEN EQUIPMENT & UTENSILS

• *Individual Competition Kitchen will be equipped with the following items:*

- Induction cooking range
- Convection oven
- Sink with running water
- Mixer
- Working tabletop
- Marble slab
- Weighing scales
- Microwave
- Power socket x 1 (220 volt)

• *Shared Facilities:*

- Fridge
- Freezer
- Blast Freezer

• **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 statutory safety requirement for use in Hong Kong. It is the responsibility 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
- Competitors must provide a suitable cake display platter to properly present the cake (without logos)
- The Organiser will not be responsible for any loss or damage of any brought-in equipment and utensils

JUDGING CRITERIA

Mise-en-place & Orderly Working Area

10 points

Proper arrangement of food ingredients, tools, and utensils; clean workstation (including cleanliness of workstation after completion of competition); clean work clothes; minimum wastage; correct utilisation of working time

Correct Professional Preparation

20 points

Personal, kitchen and food hygiene; kitchen organization; correct culinary preparation corresponding to today's modern patisserie; the artistry, competence and the expertise involved in the execution of preparation of the desserts

Service

10 points

The punctual delivery of the desserts at the appointed time is a must. Both plates of the same type should be plated the same with attention to the right food temperature of the dish

Presentation & Innovation

30 points

Comprises an appetizing, tasteful and harmonized colours presentation, right portion size and practicability for daily use in food services, without time consuming arrangements, creative and original ideas

Taste & Texture

30 points

The typical flavour of the main ingredient should be prevalent. If a mousse dessert is chosen, it is recommended to avoid excessive use of gelatin. The desserts should include a combination of textures

*** Total possible points: 100 (no half points will be given)**

PASTRY - LIVE COOKING (TEAM)

18. AFTERNOON TEA SET

Each team shall consist of 1 team captain and 1 assistant

Each team, within 1.5 hours, has to make 2 sets of one Afternoon Tea Set for two persons (one set for Display and one set for Judging); each set consists of 5 different items:

- 1) Scones
- 2) Savory (only sandwich bread can be pre-baked and bring along)
- 3) Dessert in Glass
- 4) 2 different types of free style
- 5) A pot of suitable tea to be served on site
 - Both Afternoon Tea Set must be presented on Afternoon Tea set stand (2 sets)
 - Competing team must submit the Afternoon Tea Set Menu in English

NOTES

- All submitted recipes should be original and have never been used
- Recipe (3 copies) of the Afternoon Tea Set to be ready for judge's collection at the competition
- Everything must be made onsite (including decoration)

PRESENTATION

- Both afternoon tea set must be presented on afternoon tea set stand (2 sets), to be brought along by competitors
- Plates will not be provided by the organiser, competitors need to bring along their own tray(s) to present all the pastry items, and/or with a background setting to present the theme, no logo is allowed on the presentation utensils or background

TIMING

- A competitor who arrives late can be disqualified
- Points will be deducted if a competitor cannot finish on time; if delay for 10 minutes, the entry will not be judged
- As this is a time-limited competition, competitors are expected to show cooking skills. The tea set should not be completed with more than 10 minutes prior to the allowed time ; all entry will not be judged until the scheduled finished time

KITCHEN EQUIPMENT & UTENSILS

• *Individual Competition Kitchen will be equipped with the following items:*

- Induction cooking range
- Convection oven
- Sink with running water
- Mixer
- Working tabletop
- Marble slab
- Weighing scales
- Microwave
- Rack Trolley
- Power socket x 1 (220 volt)

• *Shared Facilities:*

- Fridge
- Freezer
- Blast Freezer

• **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 be specified on the sent in recipe. It is the responsibility 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
- The Organiser will not be responsible for any loss or damage of any brought-in equipment and utensils

JUDGING CRITERIA

Part A/Actual Marks to be calculated*

Mise-en-place & Orderly Working Area

10 points

Proper arrangement of food ingredients, tools, and utensils; clean workstation (including cleanliness of workstation after completion of competition); clean work clothes; minimum wastage; correct utilisation of working time

Tea Set Presentation

20 points

Table setting and presentation of the afternoon tea set. If a theme is chosen, should be well expressed in the setting

Part B/ Average Marks of 5 items to be calculated*

Correct Professional Preparation

10 points

Personal, kitchen and food hygiene; kitchen organization; correct culinary preparation corresponding to today's modern patisserie; the artistry, competence and the expertise involved in the preparation of the items

Practical & Usage of Ingredients

20 points

Combination of taste, texture and colours, creativity and originality, portion size, practicability for daily use in food services, without time consuming arrangement

Taste & Texture

30 points

The typical flavour of the main ingredient should be prevalent. If a mousse dessert is chosen, it is recommended to avoid excessive use of gelatin. The desserts should include a combination of textures

Tea Pairing

5 points

Selection of appropriate tea to pair with the afternoon tea set

Service

5 points

The punctual delivery of the Afternoon Tea Sets x 2 at the appointed time is a must. Both sets should be plated the same with attention to the right food temperature of the items

*** Total possible points: 100 (no half points will be given)**

**** Best of the Best Award to be given to the highest scored team**

JUDGING

A panel of highly respected Worldchefs certified judges (with some exceptions in Chinese Cuisines and Pastry categories) will be invited to be judge for Hong Kong International Culinary Classic 2025

- a) One of the main criteria for judging of all dishes is the ingredient and method card – these should be professionally presented with a clear list of the ingredients and cooking methods
- b) The correct naming of the entry is obligatory. All exhibits must be clearly marked on the exhibition table, as well as on the registration form. Please ensure personally and in loco that each exhibit carries the correct label
- c) All exhibits must be original first-time entries whether local or international. Any exhibits found to have been entered and judged elsewhere shall be disqualified
- d) Avoid the additional designation of an exhibit via advertising before adjudication
- e) All exhibits must be completed within the designated time
- f) The judges will cut into each exhibit for a closer examination
- g) Inedible ingredients should not be used, except for certain display categories as specified in their category rules
- h) Dishes should have a natural and appetising appearance
- i) Correct basic preparation, precise and tidy plate arrangement in accordance with today's modern culinary art / practices suitable for practical restaurant service
- j) Judges will take into account the culinary customs and practices pertaining to participating nations
- k) Garnishes and trimmings must harmonise with the main piece in quality and taste
- l) To make practical service possible, clean and exact arrangements with exemplary plating should be achieved
- m) Competitors must avoid placing food on the rims of plates or arranging food in an unsightly and/or unhygienic fashion
- n) Although table decorations are not being specifically judged, a tastefully arranged and attractive table will contribute to a good impression
- o) Points will be deducted for vegetables that are not cut or formed precisely

GENERAL RULES FOR COMPETITORS

- a) All competitors MUST carry a Hygiene Supervisor Certificate or equivalent document
- b) Submission of a completed entry form shall constitute acceptance of and agreement to abide by the Rules and Regulations of the HKICC 2025
- c) The Organising Committee has the right to refuse any entry which does not comply with the Rules and Regulations or with any specific requirement or limitation stated in respective categories
- d) Any entry may be rejected on the grounds that, in the opinion of the Organising Committee, it does not reach the standard required
- e) The canvassing of judges or other officials of the HKICC 2025 by competitors or their representatives is prohibited at all times
- f) A letter must accompany any information changes submitted from the participating establishment / organisation. Please also note that such requests should be made no later than two weeks before the actual competition
- g) In the event of withdrawn entries, any replacement of competitors (using the same recipe) must be accompanied by a letter jointly signed by an authorised person of the participating establishment / organisation and the registered competitor. Please note that such requests should be made no later than two weeks before the competition
- h) For entries selected to enter the competition, no recipe changes will be accepted, unless the Organiser permit otherwise
- i) The entry fee will not be refunded should the competitor(s) decide to withdraw from the competition or should the competition be cancelled for reasons beyond the Organiser's control
- j) Entries should be prepared within the stipulated time
- k) Competitors must compete in the competition or no award / certificate will be given
- l) No logos indicating where the competitor is working to be visible during the competition
- m) While all reasonable care will be taken by the Organiser, no guarantee is given and the Organiser will not accept any responsibility for the loss or damage to any exhibit, dish, goods or personal effects, during the competitions
- n) The Organising Committee reserves the right to rescind, modify or add to any of the Rules and Regulations; or to delete any categories and classes of competition. The head of the Judging Panel's interpretation of the Rules and Regulations shall be final
- o) Competitors who contravene any of the Rules and Regulations of the HKICC 2025 may at the discretion of the respective chief judge be DISQUALIFIED. Negotiations will not be entertained. The decision of the respective chief judge is final
- p) Rules & Regulations of Western and Pastry categories shall be based on the English version; Chinese Cuisine categories shall be based on the English version