



The First Belt and Road International Culinary Competition

首屆「一帶一路」國際美食烹飪大賽

B&R 2018  
**Hot Chef**  
 Challenge  
 火辣廚藝挑戰賽

The Challenge  
 that Brings  
 Countries Together  
 廚藝挑戰 匯聚各國

Organizer 主辦機構：



Co-organizer 協辦機構：



Under 同期活動：



# HOT CHEF CHALLENGE

## @ THE FIRST BELT & ROAD INTERNATIONAL FOOD EXPO (HK)

### 火辣廚藝挑戰賽 首屆香港一帶一路國際食品展 27-29/6/2018

## RULES & REGULATIONS 賽制

Competition and Related Arrangement 賽事及相關安排



### Competition Schedule 比賽日程

Competition Dates	比賽
27-29 June, 2018, a 3-day Competition	2018年6月27日至29日舉行，為期三天
Overseas Competitor Reporting Date	選手報到
26 June, 2018 (one day before the Competition)	2018年6月26日（比賽前一天）
Briefing Session	大賽簡報
26 June, 2018 (one day before the Competition)	2018年6月26日（比賽前一天）
Final & Award Ceremony	冠軍爭奪賽及頒獎典禮
29 June, 2018	2018年6月29日

### Competition Venue 比賽地點

AsiaWorld-Expo, Hong Kong

香港，亞洲國際博覽館

### Competitor Entry Requirements 參賽報名

#### Competitor Eligibility

- This competition welcomes overseas and local chefs to join; any type of cuisine is welcome
- Competitors need to be 25 years old or above on June 1, 2018, with no less than 3 years of professional chef experience

#### Application

- Interested applicants should send in the Entry Form on or before 15 March, 2018 by email to our Competition Director
- Upon confirmation of application, for any change of information or competitors, must inform The Organizer in writing with email on or before 31 May, 2018
- Competition Director will confirm your application within two weeks (on or before 31 March, 2018) after the application deadline

#### Fees

##### Competitor Registration Fee

Registration Fee per Competitor: HK\$480 (US\$60)

##### Non-Hong Kong Team Accommodation

Non-Hong Kong Competitor Accommodation Arrangement: The Organizer will recommend standard room accommodation for competitor's consideration, the accommodation will be at competitor's own expense, and competitors can choose to arrange for their own accommodation

#### 參賽資格及組隊要求

- 歡迎世界各地選手參賽，比賽烹飪方法不限
- 參賽選手必須於2018年6月1日年滿二十五歲或以上，及有不少於三年專業的廚務烹飪經驗

#### 報名方式

- 參賽者須於2018年3月15日前通過電郵呈交報名表至大賽總監
- 參賽者所遞交的資料一經確定，如需修改，參賽者需於2018年5月31日前以電郵方式通知至大賽總監
- 大會將於截止報名後兩星期內(3月31日前)以電郵向各參賽人員確認報名情況

#### 相關費用

##### 參賽選手註冊費用

每選手參賽註冊費用：港幣\$ 480 (美金\$60)

##### 海外參賽選手住宿安排

海外參賽選手比賽期間住宿：大會將為參賽選手推薦以優惠價錢入住大會安排的標準規格住宿，費用由選手自付，選手亦可決定自行安排住宿

# Competition Information 關於賽事

## Competition Rules

### Competition Category

#### A) Hot & Spicy Seafood Main Course

- The Hot & Spicy Seafood Main Course can be using your own choice of cooking technique
- Each competitor will have 60 minutes to finish the Main Course of using Seafood as the main ingredient

#### B) Hot & Spicy Meat Main Course

- The Hot & Spicy Meat Main Course can be using your own choice of cooking technique
- Each competitor will have 60 minutes to finish the Main Course of using Meat as the main ingredient; can choose to use pork, beef, lamb or poultry as main ingredient

#### C) Hot & Spicy Halal Main Course

- The Hot & Spicy Halal Main Course can be using your own choice of cooking technique
- Each competitor will have 60 minutes to finish the Halal Main Course using ingredient of your choice

### Number of Dishes to be Prepared

Each main course should be served in 3 individual servings for judging and photo taking

### General Rules

- The competitor can choose their own cooking techniques / cuisine type;
- This competition will be using the ingredients of Belt & Road countries and regions, all main ingredients will be supplied by The Organizer
- Finished dishes should be served as hot and cooked;
- All decorations on plate should be edible and should not be overdone
- Competitors are allowed in the competition area 15 minutes before the start of competition to set-up their working table and examine their ingredients
- Any advertising or religious element included in the dish is not allowed;
- The Organizer will arrange working staff to assist each competitor

### Competition Ingredients & Recipe

- The Organizer will provide all competition main ingredients (including meat and seafood), competitors must use these main ingredients; sauces and seasonings will also be available for competitors to use
- Ingredient List will be provided to competitors after registration is accepted, for competitors to select. Halal certified main ingredients will be provided to Halal category competitors
- Competitors, upon confirmation of application, will confirm their choice of seafood and meat to The Organizer per schedule
- Competitors can choose to bring other ingredients: can bring in items include non-shaped pastry dough or softened dried ingredients; cannot bring in fresh meat, seafood, fillings or half-prepared or cooked food
- The brought-in ingredients should follow the custom requirements of Hong Kong Customs and Excise Department
- Ingredients bring in by competitors cannot be any animal or vegetable under the protection law of Hong Kong SAR
- Competitors need to prepare 3 copies of recipes to be handed in on the competition date

## 比賽規則

### 比賽類別

#### A) 香辣海鮮主菜

- 香辣海鮮主菜的參賽作品以自選烹飪方法製作
- 選手需於60分鐘內完成一款以海鮮類為主料的主菜

#### B) 香辣肉食主菜

- 香辣肉食主菜的參賽作品以自選烹飪方法製作
- 選手需於60分鐘內完成一款以肉類為主料的主菜；可選擇豬、牛、羊或家禽為主料

#### C) 香辣清真主菜

- 香辣清真主菜的參賽作品以自選烹飪方法製作
- 選手需於60分鐘內完成一款清真主菜；可自選主料

### 準備份量

每款菜式均需分為3個單份，每份需滿足1人食用量，以供評委評判及大會拍照專用

### 基本規則

- 比賽以自選烹調方式/菜式進行
- 比賽以使用“一帶一路”沿線國家及地區的食材為基礎，主要食材由大會提供
- 完成的菜式必須是熱食及熟食
- 餐盤上所呈現的裝盤飾品應可食用及不過分浪費
- 參賽選手可於比賽前15分鐘佈置工作枱及檢查食材
- 參賽作品不能有任何廣告或宗教成份
- 大會於現場會安排工作人員協助各參賽選手

### 比賽食材及食譜

- 大會統一提供比賽的主要食材(包括肉食及海鮮) - 選手必須選用；醬汁及調味料等亦會提供給選手使用
- 食材清單會在接受報名後向選手提供及進行選擇(含特備清真食材)
- 選手在報名確認後須在指定期限內與大會確定所選擇海鮮或肉類為參賽食材
- 選手可自帶其他食材參加比賽：其中可包括未做成型麵團及已發乾貨，但不包括任何新鮮肉類、海鮮、餡料及半製成品
- 自帶食材必須符合香港海關的相關入境規定
- 選手自帶食材不可是香港地區及相關法律規定的受保護動、植物，也不得使用人工色素和非食品添加劑等物質
- 選手於比賽當天須提供三份食譜

## Ingredients Permitted to be Brought into the Competition Kitchen

- Salad Vegetables – can be cleaned, but not mixed or cut
- Vegetables - can be cleaned, peeled, but not cut, and must be raw
- Fish – can be gutted, scaled but not filleted
- Shellfish can be cleaned, but should be raw in their shells (or in the form its purchased)
- Crustaceans should be raw or boiled, but not peeled
- Meats/Poultry - deboned, not portioned, not trimmed, bones may be cut into small pieces
- Stocks - basic stock, not reduced, not seasoned, no additional items (garlic, wines, etc.)
- Noodles – can be prepared but not cooked
- Dough, pastry sponge, biscuit, meringue - can be brought in, but not cut
- Basic pastry recipes can be brought in, weighed out but with no further processing
- Fruit pulps - fruit purees may be brought in but not use as a finished sauce
- Dried ingredients may be pre-soaked and brought in, but must be seasoned and cooked in competition
- Can use chicken powder, ready-to-use sauce; cannot use artificial coloring or chemical (such as MSG, emulsifier, artificial flavor)

## Kitchen Facilities, Utensils & Serving Plates

- The Organizer will provide kitchen facilities & utensils after confirmation of registration
- The Organizer will provide serving plates for competitors, competitors can also bring in their own serving plates, no extra score will not be awarded. List of serving plates will be provided after confirmation of registration

## Scoring

### Judging Criteria

#### Mise-en-place -- 0-10 points

Planned arrangement of ingredients according to competition rules and HACCP requirement. Cooking materials, utensils and equipment are arranged for trouble-free working & service. Clean & proper working environment is required during and after the competition

#### Correct Professional Cooking & Processing -- 0-25 points

Food should be prepared and cooked by practical, appropriate professional methods with attention to kitchen organization and hygiene, reducing food waste

#### Service -- 0-5 points

Punctual delivery of the dishes at the scheduled competition appointed time. All dishes are served identically on the suitable utensils in clean and tidy manner

#### Presentation -- 0-10 points

Clean arrangement with no artificial garnish and no time-consuming arrangement. Exemplary modern plating to ensure an appetizing appearance is required

## 允許帶入參賽廚房的食材

- 沙拉菜：可洗淨，整理好，不可混合或切割
- 蔬菜：可洗淨，剝皮，不可切割，必須未經煮熟
- 魚類：可去除內臟和鱗片，但不可切片改柳
- 貝殼類：可洗淨，需連殼，未經煮熟
- 甲殼類：生鮮或煮熟，但不可剝開
- 鮮肉或家禽肉：可去骨，但不可切割或修改，骨頭可以宰割成小塊
- 湯底：基本湯底，不濃縮，不加調味，原味，不加配料(蒜、酒等)
- 麵條：可以預先準備，但不可煮熟
- 麵團、海綿蛋糕、餅乾和蛋白：可自帶，但不可切割
- 糕點的基礎成分可以量重帶入，但不可加工
- 果肉：可以帶入果泥，但必須現場加工，不能直接用作醬汁
- 裝飾元素：必須全部在參賽廚房內完成
- 可自備水發好的乾貨食材，但必須在比賽現場加調味及烹煮
- 調味料可使用雞粉或現成醬料，但不能使用人工色素或化學劑(如味精、乳化劑及人工香精等)

## 廚房設備用具及餐具

- 大會將提供廚房設備及餐具，清單會在接受報名後向選手提供
- 上餐用具由大會提供，參賽者可自帶上餐用具，但不會因此獲得額外分數；大會提供的上餐用具清單會在接受報名後向選手提供

## 評分

### 評審內容

#### 準備工作及工作間清潔 -- 0-10 分

食材及器皿按比賽規則及衛生要求妥善準備及安排，在比賽中及比賽完結後保持清潔整齊工作環境

#### 正確及專業烹調及處理工作 -- 0-25 分

以正確的現代工序及技巧處理及烹調各種食材；注重廚房管理、衛生及減少食物浪費

#### 供餐 -- 0-5 分

於指定時間內完成作品；使用合適盛器，每碟作品擺放一致及清潔整齊

#### 擺設及外觀 -- 0-10 分

乾淨的擺設，不可使用人工伴碟及配料；現代化方式呈現及激發食慾

### Taste & Texture -- 0-50 points

The original taste of the food ingredients should be preserved or highlighted. The dish is required to have appropriate taste, seasoning and rich in texture. The combination of flavor, color and ingredients should conform to today's standard of nutritional values

### Total Score: 100

- Total possible points: 100
- No half points will be given

### Awards

Award will be awarded in accordance with the following score

90 – 99 point -- Gold Award / Certificate

80 – 89 point -- Silver Award / Certificate

70 – 79 point -- Bronze Award / Certificate

60 – 69 point -- Merit Award / Certificate

- For those competitors that achieved the required standard will receive Good Award, Silver Award, or Bronze Award; all competitors will receive a Participation Certificate
- The top eight score competitors will be invited to join the Final Battle, competing for the Champion, 1<sup>st</sup> Runner-up and 2<sup>nd</sup> Runner-up position

### Competition Regulations

- All competitors must be in tidy full set of chef uniform
- Competitors should not wear any jewelry, smoking, or use mobile during the competition
- Competition work station allocation will be determined by drawing lots
- All competitors need to report to the competition kitchen at least 30 minutes earlier and preparation starts 15 minutes before the competition starts
- Each competitor has 45 minutes to finish the main course (3 servings)
- On completion of the competition, competitors should clean up the station and clear out their own belongings
- Competitors who failed to complete within the set time limit, points will be deducted; after 10 minutes of time extension, the dishes will not be judged and will be asked to cease cooking
- The dishes will be displayed at the Display Area for photography.
- Judges will provide feedback to all competitors after each session for their further improvement. The judges' decision is final, with no dispute

### 味道及口感 -- 0-50 分

保留及凸顯食材原味。可口的味道、恰當的調味及豐富的口感。口味、色彩及食材相得益彰，滿足現代營養價值要求

### 總分：100

- 評分以100分作為總分
- 不設半分

### 獎項設置

各參賽者按所得分數，可獲頒以下獎項

90 – 99分 金獎 / 證書

80 – 89分 銀獎 / 證書

70 – 79分 銅獎 / 證書

60 – 69分 優異證書

- 大賽設有金獎、銀獎、銅獎予成績達到標準的選手，所有參賽者將獲得參賽證書（一張）
- 全場總成績排名的前8名將可參加冠軍爭奪賽，爭奪冠、亞、季軍

### 賽場規定

- 每名選手需穿著全套整齊廚師服
- 比賽期間禁止佩戴飾物、吸煙及使用手提電話
- 參賽選手的爐台分配，將以抽籤方式決定
- 參賽選手須於比賽時段提前30分鐘報到；賽前15分鐘開始準備工作
- 每名選手有45分鐘時間進行比賽完成3份參賽作品
- 當比賽結束，選手須清理比賽現場和撤出自帶物品
- 參賽選手若未能在規定時間內完成比賽項目將會被扣分。延時超過10分鐘未完成的作品即不予以評分，並須立刻停止製
- 組委會提供公開展示區予選手展示參賽作品
- 大會評判裁會在每節完結後給予每位賽員評語以協助參賽者提高自身水平。大會評判裁決為最終決定，不得異議

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**27-29/6/2018**

**Entry Form 報名表格**

**Competitor Information 參賽者資料**

Name of Competitor 參賽者姓名 \_\_\_\_\_

Name of Units 參賽單位名稱 \_\_\_\_\_

ID / Passport Number 身份證 / 護照號碼 \_\_\_\_\_

Date of Birth 出生日期 \_\_\_\_\_ Position 職位 \_\_\_\_\_

Contact Mobile 聯絡電話 \_\_\_\_\_ Contact Email 聯絡電郵 \_\_\_\_\_

Coordinator Mobile 聯絡人電話 \_\_\_\_\_ Coordinator Email 聯絡人電郵 \_\_\_\_\_



**Competition Category 參賽選項**

Theme 主題: HOT & SPICY 香辣惹味

Selected Competition Category 參賽選項 \_\_\_\_\_

- (1) Seafood Main Course 海鮮主菜
- (2) Meat / Poultry Main Course 肉類/家禽主菜
- (3) Halal Main Course 清真主菜

Declaration: I agree to abide by the Rules and Regulations of the Hot Chef Challenge

聲明：我同意遵守比賽的所有規則及章程

Signature of Competitor 參賽者簽署 \_\_\_\_\_



\* Please note that the participation slots are limited, apply soonest to reserve your competition slot. You will be notified your registration status on or before 30 March, 2018.

The completed Entry Form should be submitted to our Competition Director by email on or before 15 March, 2018

\* 請留意，由於參賽名額有限，有意者請盡快報名以預留參賽名額。報名參賽者將於2018年3月30日或之前收到主辦方發出的報名確認通知。各參賽者須於2018年3月15日或之前將已填寫的報名申請表格通過電子郵件提交給大會統籌。Email 電郵：hotchef@fmcehhibition.com