

# Guide for 2020 World Championship of Cookery in Taipei

31<sup>st</sup> Oct., 2019

## I. Introduction:

After years of absence, the World Championship of Cookery will finally return to Taiwan in 2020. It's been held for 12 years in over 12 countries and regions ever since commencement of first the World Championship of Cookery in 2007. More than 2,000 Chinese gourmet leaders and famous Chinese chefs from all over the world will gather in Taiwan to set up an excellent international exchange platform for Chinese food so that chefs around the world can take the opportunity to learn and upgrade their skills and gain a deeper understanding on diversity and inclusiveness of Taiwan's gourmet culture. Thus the event will provide a stage for integration of international catering and culinary cultures.

Owing to the principle of fairness and justice insisted in the World Championship of Cookery and active assistances of Lee Yao-Yun and Lin Zhen-Guo who are the President and Chairman of the the IACC respectively, the event has been held in Huaxi Village, Jiangsu Province, Shanghai and Shenzhen etc. successfully and widely praised.

The World Championship of Cookery in Taipei has gained a long-term support by leaders of advanced organizations in catering industry at home and abroad over many years. It is expected this international gourmet event will provide an excellent observation and study opportunity to a large number of domestic and foreign chefs and make Chinese food culture shining in the world under our efforts

## **The "world chef king" throne is waiting for you to claim!**

## II. History:

1. June, 2007 With the strong support of Taipei Mayor Hau Lung-Bin and the Director of Taipei Labor Bureau Su Ying-Gui, the first World Championship of Cookery in Taipei kicked off in the second hall of the Taipei World Trade Exhibition Center and received a lot of attentions of the people.
2. June, 2009 The curtain of the second World Championship of Cookery was raised in the second hall of the Taipei World Trade Exhibition Center and an international invitational competition among outstanding chefs from 6 countries and regions was held at the same time. The event lasted for four days, gathered famous chefs of well-known restaurants of the world and received 60,000 visits of the public.
3. June, 2011 The wonderful event was held for four days in the Expo Hall of Taipei Expo Park and the IACC was invited as a co-organizer. More than 600 participators attended the ever largest international catering event in Taiwan including Yang Liu, the President of

China Cuisine Association, Chinese food leaders in the world and excellent chefs from 10 countries and regions. Although the championship was held during the period of Plasticizer Event in Taiwan, which impacted the visits of the people, the championship still created a good platform for international catering and culinary exchanges and provided the best promotion to international influence of Taiwanese gourmet.

4. April, 2012 IACC held both its annual conference and 2013 World Championship of Cookery in Huaxi Village, Jiangsu Province. The Preparatory Committee of World Championship of Cookery helped to organize the whole event jointly with Teacher Hsu Chin-Ping from Shih Chien University, Wu Lie-Qing, an Associate Professor and Director of the Department of Hospitality and Tourism, National Penghu University of Science and Technology, a famous gourmet Mary Soh and senior chef Zhang Hua-Jiu. They worked closely with the working team of Huaxi Village and completed the first cross-national World Championship of Cookery satisfactorily.

5. June, 2013 Considering foreign catering leaders and excellent chefs in Taiwan have increased more and more and the Taipei International Food Machinery Packaging Exhibition related to catering and food has been held by TAITRA for dozens of years, the four-day event was organized to allow participators of international and domestic catering to know more about development of food industry in Taiwan. The event combined static exhibition with dynamic and exciting competitions among global chefs enhanced enjoyment and attractiveness of the World Championship of Cookery in Taipei and made the platform for international catering exchange to be an iconic competition for international chefs to strive for the highest honor of chef too.

6. April, 2015 IACC held its annual conference and relevant competitions. The working team of the World Championship of Cookery assisted in organization of the competitions with Teacher Hsu Chin-Ping, Associate Professor Wu Lie-Qing and master Zhang Hua-Jiu. In addition, the competitions accepted enrollment of participators from Taiwan.

7. June, 2017 The championship was held in the National Examination Hall And Vocational Training Center for Taipei Restaurant and Beverage Workers Union and its Office Building in Neihu District, Taipei City when the training center was completed.

8. October, 2017 Twelve members of the working team of the championship were invited to work in the judging office of 2017 World Championship of Cookery in Shenzhen.

### **III. Cooperators of 2018 World Championship of Cookery in Taipei**

**Guidanced by: Taipei City Government (Provisional)**

**Organized by: Taipei Restaurant and Beverage Workers Union**

**Co-organized by: IACC**

\*\* In addition, we will invite professional catering organizations from various countries and regions to support the championship.

\*\* The important leaders of relevant professional catering associations will be appointed as members the organizing committee of the event.

Other related cooperation units will be separately announced on the official website of the event after confirmation

#### **IV. Competition Content:**

**1. Date: 18<sup>th</sup> - 19<sup>th</sup> April 2020. (This is just the estimated date and specific schedule shall be subject to announcement on the official website of the event)**

**2. Date of Explanation Session: 17<sup>th</sup> April, 2020 (Friday) (This is just the estimated date and specific schedule shall be subject to announcement on the official website of the event)**

**3. Event Date: 17<sup>th</sup> - 24<sup>th</sup> April, 2020 (This is just the estimated date and specific schedule shall be subject to announcement on the official website of the event)**

#### **4. Group Classification & Place of the Event:**

**4-1 Group Classification: Individual Group of Food Carving Art Creation, Creative Cooking Competition for Doubles and Teams**

**※ The competition of a group will be canceled if number of the participators registered for that competition is fewer than 12.**

**4-2 Place: Floor 4, No.16-18, Jiuzong Road, Neihu District, Taipei City (National Examination Hall of Technician Skill Assessment)**

#### **V: Qualifications for the Competition:**

**5-1 All contestants must be 16 or above (born before 15<sup>th</sup> April, 2004).**

**5-2. Groups (no distinction between occupation and campus): 4 persons per group. All applicants from the same unit should register in the name of a team. Contestants from different units must register in different teams. And the winner will be awarded with a trophy in the name of relevant team and an individual medal/certificate (per person). ☆ All applicants shall present the certificate of incorporation (e.g. a copy of the profit-seeking business registration certificate or the registration certificate of an association or society), the work certificate from relevant service unit or the recommendation letter from relevant school.**

**5-3 Registration deadline is 5:00 pm on Thursday, February 27, 2020 and subject to the time**

when the application forms are received by the Preparatory Committee of the event.

5-4 Limitation on Competition Teams: number of the teams is limited at 30 for group competition and number of contestants is limited at 48 for doubles due to limited competition field. The priority shall be determined based on sequence of registration and fee payment. (A foreign team may pay its entry fee at the time of check-in but must not be later than 27<sup>th</sup> February, 2020)

## 5-5.

**5-5-1** Entry Fee: (excluding fee for accommodation, transportation and travel)

Individual group of food carving art creation: NTD 1500 per applicant (USD\$ 50 for each foreign applicant)

Creative Doubles: NTD 4500 per group (USD\$ 150 for each foreign group)

Group Competition: NTD 9,000 per group (USD\$ 300 for each foreign group)

A payment certificate will be issued by the organizer after enrollment and fee payment are finished.

**5-5-2** Fees for accommodation and meal of observation missions and contestants are listed as following

**Fees: 1. USD\$ 120 (or RMB 800) for every foreign member of IACC and observation mission. USD\$ 100 (or RMB 700) for every contestant excluding enrollment fee.**

**2. The fees mentioned above are fees during the period from 17<sup>th</sup> April to 20<sup>th</sup> April (including fees for meal, accommodation and traffic)**

**3. If any guest chooses additional 3-day tour in Kaohsiung and Pingtung during the period from 21<sup>st</sup> April to 24<sup>th</sup> April, another NTD 15,000 (or USD\$ 450) needs to be paid.**

**\*\*\* Additional USD 60 (or RMB 400) per night must be paid for everyone who lives in a single room for the schedules listed above**

**Download Forms: please refer to Appendix 3 for event schedule**

**(please download relevant forms on our official website <http://www.chtda.org.tw>)**

5-6. Awards :

**Awards of Each Competition**

**One champion, one runner-up and one second runner-up will be set in case no more than**

**12 teams participate in the competition**

**One champion, one runner-up and two second runner-ups will be set in case 13 - 24 teams participate in the competition**

One champion, two runner-ups and three second runner-ups will be set **in case more than 25 teams participate in the competition**

And the winning team of group and doubles competition will be awarded with a trophy (only be awarded to the unit that the team belonging to) and an individual medal/certificate (per person and per unit of the winning team) as well as specific prizes (refer to the table below).

The winner of individual competition will be awarded with a trophy, medal, certificate and prize (refer to the table below).

Place	Championship	Runner-up	Second Runner-up
Individual Competition of Food Carving Art Creation	NTD 30,000	NTD 20,000	NTD 20,000
Doubles Competition of Creative Food	NTD 30,000	NTD 20,000	NTD 20,000
Group Competition	NTD 30,000	NTD 20,000	NTD 20,000

**※ A certificate will be awarded to every contestant who doesn't rank in the first three places for encouragement.**

5-7. All contestants must be the same persons enrolled and not be replaced with others. Relevant certificate must be provided 7 days prior to start of the championship in case of any special condition.

5-8. Enrollment Method:

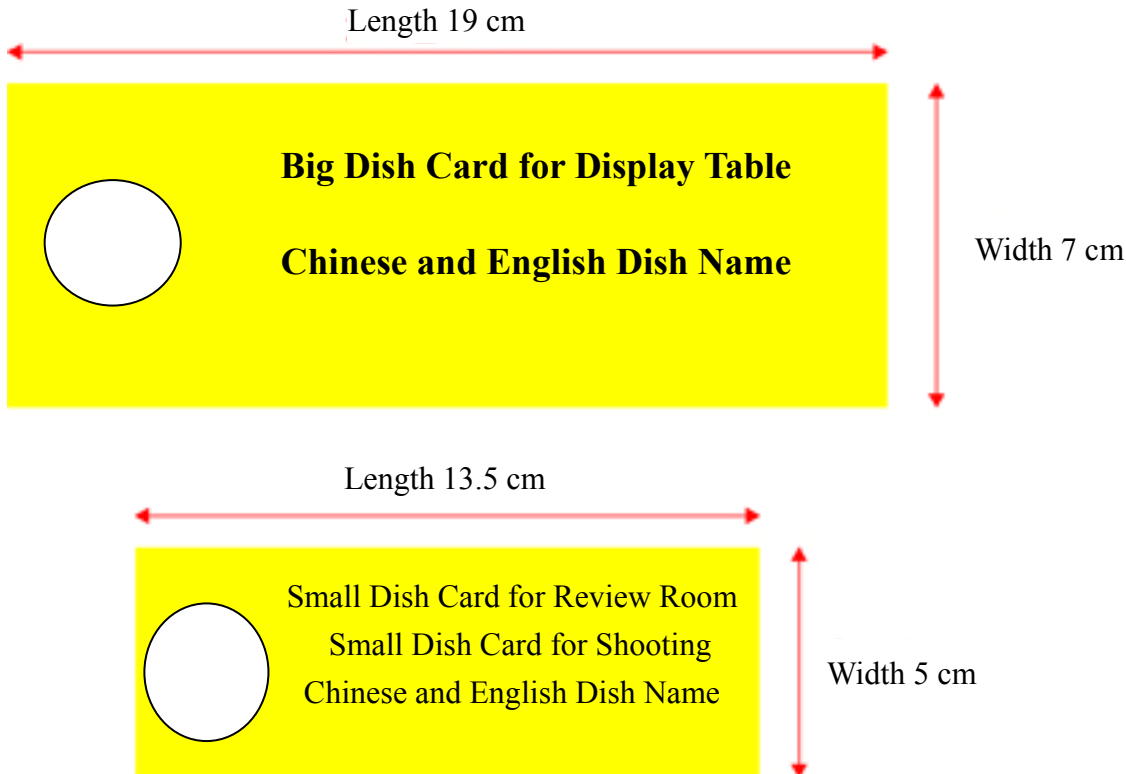
☆ All applicants should fill the forms provided by the organizer and email them to **the address: [chtda@ms72.hinet.net](mailto:chtda@ms72.hinet.net) to allow the organizer to conduct subsequent work no later than 27th February (Thursday), 2020. Any delayed application will be processed as per the provisions in the section of Violation Items of Rating Standards.**

☆ Applicant Data [refer to Appendix I-1 and 1-2] - a photo, email address, telephone number and cell phone number of an applicant should be provided.

☆ Consent to Participation [**please refer to Appendix I-3**]

☆ Recipe & Preparation Instructions [refer to **Appendix I-4, 1-5 and 1-6** - please fill the content with Microsoft Word]

☆ Dish Card Design - three cards (as the example showing below) need to be **made by the contestants** for each dish. The dish card for display should be 1 piece (19 cm\*7 cm) and 2 pieces for rating and shooting (13.5 cm\*5 cm) and can stand upright on the display table with content meeting relevant requirements (**content must be indicated in Chinese for food carving art creation competition, creative doubles competition and group competition but in both Chinese and relevant foreign language for a foreign dish**).



☆ For relevant forms, please download them on the official website [http : //www.chtda.org.tw](http://www.chtda.org.tw).

☆ If any contestant wants to change his/her dish name, the contestant should apply for the modification and send the modified dish recipe, preparation instructions and dish cards by email to the preparatory committee 20 days prior to the competition date (23<sup>rd</sup> March, 2020) and any modification through telephone and fax will not be accepted. **Delayed application for the modification will be processed as per relevant score deduction method and the new dish cards must be made on site. (Dish cards of food carving art creation competition should be made by the participators)**

☆ Address for Enrollment:

Recipient: Preparatory Committee of 2020 World Championship of Cookery in Taipei

English address : 3F.,No.16,Sec.1,Jiuzong Rd.,Neihu Dist.,Taipei City 11494,Taiwan (R.O.C.)

TEL : +886-2-27961234#318

FAX : +886-2-27901266

E-mail : [chtda@ms72.hinet.net](mailto:chtda@ms72.hinet.net)

匯款分行及帳號戶名：

華南銀行(008)中華路分行 148-20-0291696 臺北市餐飲業職業工會

匯款後請與承辦人曹小姐確認

Bank and account name accepting remittance:

Branch on Chunghua Road, Hua Nan Commercial Bank Ltd. (008) 148-20-0291696

Taipei Restaurant and Beverage Workers Union

Please confirm with the clerk Miss Cao after remittance

## VI. Competition Rules:

- 6-1 The competition will be conducted for two days from 18<sup>th</sup> April (Saturday), 2020 to 19<sup>th</sup> April (Sunday), 2020. And the organizer will announce the specific competition schedule that may be adjusted based on numbers of the applicants.
- 6-2 All contestants must wear chef uniforms for the competition and each contestant will be given a chef hat and apron for the competition and the award ceremony.
- 6-3 The organizer will inform each team of their competition time and cooking range and announce them on the official website [http : // www.chtda.org.tw](http://www.chtda.org.tw) on 2<sup>nd</sup> April, 2020 (Thursday).
- 6-4 The explanation session for foreign participators will be held on 17<sup>th</sup> April, 2020 (Friday) (Time and place of the competition will be announced too).
- 6-5. Rules on Accessing the Competition Arena
- 6-5-1.All contestants can only access the competition arena with their recognition cards.
- 6-5-2.Competitors must wear the clothes specified by the organizer. No watches, accessories, makeup or nail polish are allowed during the competition. Smoking, chewing betel nuts and using mobile phones are also banned.
- 6-6. Competition Procedures
- 6-6-1.All contestants must check in at the time of check-in for preparations and competition material review.
- 6-6-2.At the date of competition, the competitors must enter the competition arena 15 minutes before the competition starts and all competitors must attend the pre-competition briefing held by the chief judge.

- 6-6-3. The first gong (whistle) sound indicates the beginning of the competition.
- 6-6-4. The organizer will inform the competitors of the time 10 minutes prior to end of the competition.
- 6-6-5. The second gong (whistle) sound means the end of the competition. At that time, all competitors must stop their actions in progress, do clean-up and remove all the belongings brought by the competitors immediately.

#### 6-7. Rules on Materials, Plates & Cooking

- 6-7-1. All materials should be prepared by the competitors for competition of food carving art creation.
- 6-7-2. All competitions must be carried out practically on the site of competition and quantity of the food must meet relevant rules (on quantity for display and rating respectively). Furthermore dishes, ornaments or carvings on the dishes must be edible. Adding artificial colors or chemical additives (e.g. artificial flavors, MSG, defoamer, emulsifier etc.) is not allowed.
- 6-7-3. Decoration space on the display table for Doubles Competition of Creative Food should be in the dimension of 180\*60\*75 cm and that for Group Competition should be 180\*180\*75 cm. Whether or not to decorate the display table may be decided by the competition teams discretionarily (**Decoration of display table will not be included in rating**)
- 6-7-4. **No dishes or plates will be provided by the organizer;** so they should be prepared by the competitors. Containers prepared by the competitors must not show any trade mark and all trademarks on the containers must be covered if any. The organizer will provide labels to the competitors to fill up their names and nations both in Chinese and English and stick at underside of the containers for easy recognition.  
Display manner of the containers for the competition will not be limited [Either whole plate or whole set is available]
- 6-7-5. The competitors should remove their belongings and clean up the cooking range after the shooting is finished and the organizer makes the notification as the organizer will not be responsible for such work. **And 5 points will be deducted from the total average score for each case** including advanced clean-up without notification, unfinished clean-up and unfinished removal of belongings of any competitor.
- 6-7-6. **In order to encourage the contestants to have more creative ideas and prevent the creative works from being plagiarized, it is strictly forbidden to make and display any work that has ever participated in the competition; or else score of the works will be deducted by the judges. If any proof of plagiarism is reported or discovered by the organizer within a week after the competition, the organizer may withdraw relevant award qualification, award, prize and certificate from the competitor involved**



**and award them to the competitor who replaces the former in order.**

**6-8. Kitchen Wares, Tools & Seasoners**

**List of Bakery Ware**

No.	Name	Quantity	No.	Name	Quantity
1	Rolling Stick (long)	1 stick	12	Pastry Bag	1 piece
2	Rolling Stick (round)	1 stick	13	Measuring Glass	1 piece
3	Heat Insulating Gloves	1 pair	14	3 Electronic Tweezers	1 set
4	Plastic Scraper (Yellow)	1 piece	15	Wheel Cutter (with grippers)	1 set
5	Plastic Scraper (White)	2 pieces	16	Bread Tong	1 piece
6	Rubber Spatula - Big	1 piece	17	Small Clips	1 piece
7	Rubber Spatula - Small	1 piece	18	Cake Shovel (Triangle)	1 piece
8	Dough Thermometer	1 piece	19	Cake Shovel (Long)	1 piece
9	Eggbeater	1 piece	20	Wooden Mixing Stick	1 piece
10	Brush	1 piece	21	Measuring Spoon	1 set
11	Pastry Tip (20-teeth)	1 piece	22	Movable Cake Mould (8 inch)	1 piece

6-8-1. List of Equipments Provided by Organizer (Appliances for Doubles Competition of Creative Food & Group Competition)

Name	Quantity	Name	Quantity
Work Table (Sink, Dressing Table, Stove)	1 set	Mixing Pot (D = 27 cm)	4 pieces
Kitchen Ventilator	1 piece	Oil Can (ID = 26 cm)	1 piece
Stove	2 sets	Filter (ID = 30 cm, available for draining)	1 piece
Western-style Stove	4 holes	Plate for Side Dish (D = 22 cm)	14 pieces
Frying Pan with Cover (D = 37cm & 35cm)	2 sets	Bowl (Stainless Steel D = 15 cm)	16 pieces
Cutting Board (Wooden And White Plastic) 30*45 cm	1 piece each kind	Chopsticks (Stainless Steel)	1 pair
Spatula (Flat)	2 pieces	<b>Long wooden chopsticks</b>	1 pair
Frying Scoop D = 12 cm	1 piece	Steamer (ID = 38cm)	2 sets
Big Skimmer 28 - 30 cm	1 piece	Steamer Cloth	1 piece
Measuring Glass 240 c.c	1 piece	Flour Sifter 30 - 40 mesh	1 piece
Measuring Spoon 1T. 1t. 1/2t. 1/4t	2 sets	Oil Screen 28 - 30 cm	1 piece
Ginger Grinding Board	1 piece	Soup Pot (D= 24 cm)	1 piece
Eggbeater	1 piece	Juicer	1 set
Feather Picker	1 piece	Cleaning Articles	1 set
Scissors	1 piece	<b>Burning Torch</b>	1 piece
Can Opener	1 piece	Seasonings Box	1 set
Plate Grippers	1 piece	Crisper (large, medium and small)	3 pieces each type
Long Grippers	1 piece	Kitchen Paper	1 pack
Meat Hammer	1 piece	Rag	4 pieces
Parer	1 piece	Plastic Wrap	1 piece
Descaler	1 piece	Silver Paper	1 piece
Scale (1 kg)	1 piece	Knife Tackle	To be prepared by competitors
Electric Cooker with Rice Spoon	1 set	Plate	To be prepared by competitors
Chinese style soup spoon (SS)	2 pieces	<b>Sushi Bamboo Curtain</b>	<b>To be prepared by competitors</b>
Display Work: White Tablecloth	1 piece	Toothpick	Public Zone
Scale (1 kg)	<b>Public Zone</b>	<b>Oven 60*65*33 cm (width*depth*height)</b> <b>Ovenware 35 cm*45 cm</b>	<b>1 unit</b> <b>1 piece</b>
Plastic Bag (531)	Public Zone	<b>Bakewares (see page 8 for details)</b>	<b>1 set</b>

- 6-8-2 Main Food Materials Provided by The Organizer  
 6-8-3 Subsidiary Food Materials Provided by The Organizer  
 6-8-4 Pastry Filling Provided by The Organizer

Main Food Materials	Subsidiary Food Materials				Dessert
Whole Chicken (1.5 kg)	Coriander	Taro	Tomato	Nullipore	Strong Flour
Duck (2 kg)	Onion	Taiwan Yam	Green, Red & Yellow Sweet Pepper	Egg	Plain Flour
Taiwan Snapper without Head (1.2 kg)	Broccoli	Pumpkin	Shiitake Mushroom	Salted Egg Yolk	Cake Flour
White shrimp (100g per shrimp)	Asparagus	Water Chestnut	Scallion	Spoon Cabbage	Pastry Cream
Griskin	Cuke	Pleurotus Eryngii	Ginger	Wax Gourd	Pineapple Stuffing
Beef (Rib Eye)	White Radish	Fresh Shiitake Mushrooms	Garlic	Lemon	Red Bean Stuffing
Rolls of Sleeve Fish (300g/ per fish)	Asparagus	Carrot	Chilli	Taiwan-style ham	
Grass carp (Middle Part)	Suet	White Mushroom	Taiwan Towel Gourd	Loman Lettuce	
	Celery	Potato (Sweet Potato)	Kaiyang Cabbage	Green Beans	
	Citronella	Basil	Red Onion	Spinach	

6-8-5. Basic seasoners provided by the organizer are stated as following :

No.	Item	No.	Item	No.	Item
01	Salad Oil	02	Rice Wine with Red Mark	03	Condensed Soy
04	Soy Sauce	05	White Vinegar	06	Sweet Potato Flour
07	Black Pepper Powder	08	Black Vinegar	09	Chilli Sauce
10	White Pepper Powder	11	Sugar (Brown Sugar)	12	Tomato Catchup
13	Salt	14	Oyster Sauce	15	Sesame Oil
16	Mirin	17	White Sugar	18	White Sesame Seed
19	Black Sesame Seed	20	Starch	21	Shaoxing Wine
22	Light Soy Sauce	23	<b>Tea</b>	24	Medlar
25	Chinese Angelica	26	Red Dates	27	Curry
28	Red Koji Sauce	29	Dried Chilli	30	Maltose
31	Korean Chili Sauce	32	Mustard Oil	33	Zanthoxylum oil
34	Wheat Starch	35	Lard	36	Zanthoxylum
37	Cream	38	Instant Yeast	39	Baking Powder
40	Fish Sauce	41	Chutney	42	High, medium and low gluten flour

## **VII. Notes for Judge**

7-1. Evaluation Method: the organizer shall designate a convener according to the nature of each competition and select five to seven judges (including domestic and foreign professional masters, gourmets, media representative and management representative) to ensure fairness of the competition.

7-2. Each judge shall check in half an hour prior to check-in of the competitors in the judging room, examine recipes of the competitors according to relevant rules and conduct evaluations and ratings during the competitions.

7-3. Every judge must attend the pre-competition briefing held by the chief judge 15 minutes prior to each competition and assist the chief judge in explanations on attentions for every competition.

7-4. Every judge shall have a high sense of responsibility, evaluate and rate based on the principle of fairness, equality and transparency and must not talk with any competitor.

7-5. The judge shall sign for confirmation on any modification on his/her grade table.

## **VIII. Score Announcement**

8-1. After a competition ends completely, the scores of each competitor will be announced on the bulletin board inside the competition arena and the official website on the same day.

[http : // www.chtda.org.tw](http://www.chtda.org.tw)

8-2. Award Presentation: all winning teams and individuals will be invited to appear on the stage to receive their awards at the award presentation ceremony. And all teams and individuals participating the competitions shall attend the award presentation ceremony and closing reception on 20<sup>th</sup> April (Monday), 2020.

## **IX. Miscellaneous & Relevant Rights**

9-1. The organizer reserves all the rights to the cooking methods, recipes and photographs or images taken or videotaped during the championship. The contestants agree to provide the items stated afore to the organizer for editing the recipes of cooking champion or any publicity unconditionally and shall sign a consent form **[Annex I-3]** for join in the championship. If they fail to sign the consent form, they will not be allowed to participate in the championship.

9-2. For making and publishing the recipes of cooking champion, appearance and overall shape

of the dishes for display should be emphasized particularly.

(Please do not use any gel or non-food coloring to avoid unsatisfactory shooting effect)

9-3. The organizer reserves the right to amend the rules of the competitions if necessary provided that the chief judge informs the competitors prior to relevant competitions.

9-4. The organizer will not take care of the devices and personal belongings brought by the competitors.

9-5. Competitors shall prepare the clothes for competitions by themselves.

9-6. Any other matters not stated herein shall be determined by the organizer.

## X. Competition Rules

### Individual Competition - Food Carving Art Creation: duration is 180 minutes.

	Topic - to be set by the contestants	Materials - to be prepared by the contestants
Dynamic Veggies & Fruits	Free style is allowed for the contestants to stimulate their potentials and creativities so that the food carving skill may be used practically in catering and banquet occasions and the quality of catering art and culture may be improved	Specified materials: three food materials including pumpkin, taro and carrot must account for 70% of the carving with 1 - 3 kinds of other fruits and vegetables.
Size of Finished Works	90 cm×180 cm ° The size is not limited, but please note the size of display table is 90 cm ×180 cm/	
Competition Method	<p>Duration of dynamic carving art creation is 3 hours</p> <p>The players must make their creations with materials specified by the organizer in the form of on-site engraving.</p> <ol style="list-style-type: none"> <li>1. The working and display table is in the size of 90 cm × 180 cm. And the organizer will provide 1 kitchen waste bin, 2 pieces of cleaning cloths and 1 piece of cutting board.</li> <li>2. Cutting tools and food materials should be prepared by the players.</li> <li>3. Contestants are required to submit a form (typed with computer) indicating their design concepts when they check in on the day of the competition. (如附件四 ) (Refer to Appendix IV).</li> </ol>	
Competition Rules	The food materials may be peeled in advance but must not have any drawings or lines prior to the competition. And the score of final work will be deducted in case of any inconformity.	

<p>Rating Standards</p>	<ol style="list-style-type: none"> <li>1 The full score is 100 for a piece of finished works.</li> <li>2. Score distribution is listed below : <ol style="list-style-type: none"> <li>1. Creativity (30%) - development, creation, invention and new idea (new skill or new concept)</li> <li>2. Shape (30%) - Overall shape, charm, aesthetics and harmony</li> <li>3 .Cutting &amp; Carving - (30%) - clear and maturity of engraving</li> <li>4 .Description of design concept (10%)</li> </ol> </li> <li>3.Total score of a piece of finished work is the average score obtained by dividing the sum of scores provided by all of the judges with the number of judges (3 decimal places).</li> <li>4.The judges will record any inconformity during the competition and deduct relevant points from the average score rated and the deduction criteria are stated as following: Noncompliance: <ol style="list-style-type: none"> <li>1. For failure to check in at the specified time, entrainment of finished or semi-finished works into the competition field and failure to submit the form describing the design concept, 5 points will be deducted from the final average score.</li> <li>2. For discretionary clean-up without notification or unfinished clean-up or removal of belongings, 5 points will be deducted from the final average score.</li> </ol> </li> <li>5.Any work unfinished on time will not be rated and relevant competitor must stop all of his/her actions when time is up.</li> <li>6.If the score difference among the judges is more than 10 points (excluding 10 points), it shall be explained in the review meeting and the chief judge shall decide whether to adjust or delete the score concerned.</li> <li>7.Any other matters not stated herein shall be determined by the review meeting.</li> </ol>
-------------------------	---

**Doubles Competition of Creative Food: the duration is 90 minutes and the contestants must make three kinds of dishes.**

The appetizer must be presented within 60 minutes after the competition starts. And the hot dish must be presented within next 10 minutes and the dessert must be ready within 80 minutes after the competition starts. 10

Finished Works (Serving Order): an appetizer, a hot dish and a dessert

Dishes for Competition	Creative Appetizer	Creative Hot Dish	<b>Dessert</b> (Salty, sweet, cold, hot, Chinese-style, western-style or Japanese-style dessert is permitted)
Main & Subsidiary Food Materials	<p>1. The contestants shall select the main and subsidiary materials in proper quantities to make the dishes, which will be provided by the organizer (no materials can be brought by the contestants to the competition field). For doing this, the contestants must submit a recipe at the time of registration to allow the organizer to prepare the materials as per items and quantities indicated on the recipe and provide them to the contestants after they check in for the competition.</p> <p>2. All dishes must be made and completed on-site.</p>		
Seasoners & Special Spices	<p>To be provided by the organizer (as indicated in 6-8-5) No special spices, soup, brine or sauce can be brought into the competition field.</p>		
Special Devices or Tools	<p><b>No any devices and molds can be taken into the competition field (only cutting tools, dishes and plates can be taken)</b></p>		
Finished Dishes	<p><b>All dishes shall be prepared for serving ten persons including the 6-person portion for display, 2-person portion for evaluation and rating and the remaining 2-person portion for photography. (The portion for trying shall be more than 150 g).</b></p>		
Dish Presentation	<p>The dishes may be presented in set or whole plate. (Size of the display table is 180*60*75 cm)</p>		
Requirements on Finished Dishes	<p>1.Original color, aroma and flavor of the dishes should be presented with sanitary, balanced and reasonable combination of main and subsidiary food materials. Dish ornaments can be arranged freely.</p> <p>2.Consideration of cost and practicability: the players are asked to consider the practicability and cost-profit ratio of the dishes based on the actual situation.</p> <p>3.All ornaments or carvings on the plates must be edible.</p> <p>4.The finished dishes must meet the requirements on food safety and health. Using artificial colors or chemical additives (such as defoamers, emulsifiers and artificial flavors) is not allowed.</p> <p>5.Application of food materials: food materials shall be arranged reasonably, cooking skills be applied properly and cooking time be arranged correctly</p> <p>6.Hygiene and safety: the cooking place and clothing shall be clean and hygiene and food safety shall be noticed during food preparation.</p> <p>7.Overall design and creativity: matching of seasoners and food materials must be coordinated, properly, simple and creative.</p>		

Attentions	Sauce and Marinated: to be cooked and prepared on-site.							
Rating Standards	<p>Rating Standards:</p> <ol style="list-style-type: none"> <li>For rating on finished dishes, the full score of each dish is 100.</li> <li>Total score of a piece of finished work is the average score obtained by dividing the sum of scores provided by all of the judges with the number of judges (3 decimal places).</li> <li>Total score of every competition team is the sum of average score of each finished dish made by them.</li> <li>Rating standards &amp; items are described as following:</li> </ol>							
<b>Creative Appetizer</b>		Very Poor	Poor	Slightly Poor	Qualified	Not Bad	Good	Very Good
Taste (Flavor)	30	13	15	17	19	21	23	25
Cutting Skill/ Heat Control	20	8	10	12	13	15	17	19
Creativity/ Practicability	20	8	10	12	13	15	17	19
Application of Food Materials	10	3	3	4	5	6	7	8
Dish Ornaments	10	3	3	4	5	6	7	8
Completeness	10	3	3	4	5	6	7	8
<b>Creative Hot Dish</b>		Very Poor	Poor	Slightly Poor	Qualified	Not Bad	Good	Very Good
Taste (Flavor)	30	13	15	17	19	21	23	25
Cutting Skill	20	8	10	12	13	15	17	19
Heat Control	20	8	10	12	13	15	17	19
Application of Food Materials	10	3	3	4	5	6	7	8
Dish Ornaments	10	3	3	4	5	6	7	8
Completeness	10	3	3	4	5	6	7	8
<b>Dessert</b>		Very Poor	Poor	Slightly Poor	Qualified	Not Bad	Good	Very Good
Taste (Flavor)	30	13	15	17	19	21	23	25
Shape	30	13	15	17	19	21	23	25
Cutting Skill/ Heat Control	20	8	10	12	13	15	17	19
Dish Ornaments	10	3	3	4	5	6	7	8
Completeness	10	3	3	4	5	6	7	8



5. Each finished dish shall be rated separately according to the rating standards and the reasons for deduction shall be specified in detail by the judges.
6. The judges will record any inconformity during the competition and deduct relevant points from the average score rated and the deduction criteria are stated as following:
- Noncompliances:
1. For failure to check in at the specified time, application of forbidden seasoners or chemical additives, entrainment of finished or semi-finished works into the competition field and failure to submit the recipe, 5 points will be deducted from the final average score.
  2. 未 Total average score will be decreased by 2 points for every dish that is not ready on time.
  3. For discretionary clean-up without notification or unfinished clean-up or removal of belongings, 5 points will be deducted from the final average score.
7. Any work unfinished on time will not be rated and relevant competitor must stop all of his/her actions when the time is up.
8. If the score difference among the judges for each finished dish is more than 10 points (excluding 10 points), it shall be explained in the review meeting and the chief judge shall decide whether to adjust or delete the score concerned.
9. Any other matters not stated herein shall be determined by the review meeting.

**Group Competition:** the duration is 2.5 hours during which 4 dishes are required to be completed.

Serving Order: an appetizer → two hot dishes → dessert

The first dish shall be prepared within 90 minutes after the competition starts, the next two dishes shall be served separately in order every 15 minutes in the remaining duration and the dessert must be completed **at minute 135**.

	Appetizer	熱 Hot Dish 1	Hot Dish 2	Dessert (salt, sweet, cold or hot dessert is acceptable)
Main & Subsidiary Food Materials	1. The contestants shall select the main and subsidiary materials in proper quantities to make the dishes, which will be provided by the organizer (no materials can be brought by the contestants to the competition field). For doing this, the contestants must submit a recipe at the time of registration to allow the organizer to prepare the materials as per items and quantities indicated on the recipe and provide them to the contestants after they check in for the competition. 2. All dishes must be made and completed on-site.			
Seasoners & Special Spice	To be provided by the organizer (as indicated in 6-8-5) No special spices, soup, brine or sauce can be brought into the competition field.			
Attentions	※Sauce and Marinated: to be cooked and prepared on-site.			
Finished Dishes	<b>All dishes shall be prepared for serving ten persons including the 6-person portion for display, 2-person portion for evaluation and rating and the remaining 2-person portion for photography. (The portion for trying shall be more than 150 g).</b>			
Dish Presentation	The dishes may be presented in set or whole plate. (Size of the display table is 180*60*75 cm)			
Requirements on Finished Dishes	1. Original color, aroma and flavor of the dishes should be presented with sanitary, balanced and reasonable combination of main and subsidiary food materials. Dish ornaments can be arranged freely. 2. All ornaments or carvings on the plates must be edible. 3. The finished dishes must meet the requirements on food safety and health. Using artificial colors or chemical additives (such as defoamers, emulsifiers and artificial flavors) is not allowed. 4. The dishes for competition must be made with the kitchenware same as those used for making the dishes for judging.			
Rating Standards	Rating Standards: 1. For rating on finished dishes, the full score of each dish is 100. 2. Total score of a piece of finished work is the average score obtained by dividing the sum of scores provided by all of the judges with the number of judges (3 decimal places). 3. Total score of every competition team is the sum of average score of each finished dish made by them. 4. Rating standards & items are described as following:			

Appetizer		Very Poor	Poor	Slightly Poor	Qualified	Not Bad	Good	Very Good
Taste (Flavor)	30	13	15	17	19	21	23	25
Cutting Skill	20	8	10	12	13	15	17	19
Application of Food Materials	20	8	10	12	13	15	17	19
Dish Ornaments	20	8	10	12	13	15	17	19
Completeness	10	3	3	4	5	6	7	8
<b>(Hot Dish 1.2)</b>		Very Poor	Poor	Slightly Poor	Qualified	Not Bad	Good	Very Good
Taste (Flavor)	30	13	15	17	19	21	23	25
Cutting Skill	20	8	10	12	13	15	17	19
Heat Control	20	8	10	12	13	15	17	19
Application of Food Materials	10	3	3	4	5	6	7	8
Dish Ornaments	10	3	3	4	5	6	7	8
Completeness	10	3	3	4	5	6	7	8
Dessert		Very Poor	Poor	Slightly Poor	Qualified	Not Bad	Good	Very Good
Taste (Flavor)	30	13	15	17	19	21	23	25
Shape	30	13	15	17	19	21	23	25
Cutting Skill/ Heat Control	20	8	10	12	13	15	17	19
Dish Ornaments	10	3	3	4	5	6	7	8
Completeness	10	3	3	4	5	6	7	8

5. Each finished dish shall be rated separately according to the rating standards.

6. The judges will record any inconformity during the competition and deduct relevant points from the average score rated and the deduction criteria are stated as following:

- Noncompliances:
1. For failure to check in at the specified time, application of forbidden seasoners or chemical additives, entrainment of finished or semi-finished works into the competition field and failure to submit the recipe, 5 points will be deducted from the final average score.
  2. Total average score will be decreased by 2 points for every dish that is not ready on time.
  3. For discretionary clean-up without notification or unfinished clean-up or removal of belongings, 5 points will be deducted from the final average score.

7. Any work unfinished on time will not be rated and relevant competitor must stop all of his/her actions when the time is up.

8. If the score difference among the judges for each finished dish is more than 10 points (excluding 10 points), it shall be explained in the review meeting and the chief judge shall decide whether to adjust or delete the score concerned.
9. Any other matters not stated herein shall be determined by the review meeting.

**[Appendix I-1]** \*Please download the table on our official website <http://www.chtda.org.tw>

## Application form for 2020 World Championship of Cookery in Taipei (I)

<b>Competition Category</b>	<b>Individual Competition</b> <input type="checkbox"/> Food Carving Art Creation		
	<b>Doubles Competition</b> <input type="checkbox"/> Creative Food Doubles Competition		
	<b>Group Competition</b> <input type="checkbox"/> Group Competition (hybrid competition among domestic and foreign campus and professional competitors)		
<b>Postal Address</b>	□□□ - □□		
<b>Contact</b>	<b>Telephone</b>		
	<b>Cell phone</b>		
<b>E-mail (Required)</b>		<b>Nation</b>	
<b>Unit/ Team</b>	(For doubles and group competition applicants, a student applicant should fill his/her school name in the field of unit)		
<b>Applicant Data (the fields following must be filled up completely)</b>			
	<b>1</b>	<b>2</b>	<b>3</b>
<b>Name (Chinese)</b>			
<b>Name (English)</b>			
<b>Date of Birth</b>			
<b>Telephone</b>			
<b>Cell phone</b>			
<b>Title</b>			

**[AppendixI-1]** \*Please download the table on our official website <http://www.chtda.org.tw>

## Application form for 2020 World Championship of Cookery in Taipei (II)

\*Photo: please attach and email your photo (size of the image must not be smaller than 500K) with the title Competition Category + Applicant Name (e.g.: **Doubles Competition of Creative Food**) to the address: [chtda@ms72.hinet.net](mailto:chtda@ms72.hinet.net) of event organizer

\* Copyright of all contents herein belongs to the event organizer and will be included in the publications about cooking championship by the organizer; therefore we would like to ask you to fill the following fields completely and correctly to allow us to convey complete and correct information

**Competition Category:**

**(Required) Team Name:**

**(Required)**

<b>Applicant</b>	<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>
<b>Name</b>				
<b>Photo</b>				
<b>In-service (or Student) Certificate</b>	<p>★ Please send the scanned file to our email box (<a href="mailto:chtda@ms72.hinet.net">chtda@ms72.hinet.net</a>) after the certificate is stick on the form</p> <p>★ Place for Sticking</p>			

**[Appendix I-3]** \*Please download the table on our official website <http://www.chtda.org.tw>

### Consent to Participation in 2020 World Championship of Cookery in Taipei

The person(s) undersigned hereby agree to abide the following terms and conditions for participation in 2020 World Championship of Cookery in Taipei:

1. All photographs, videos, videos and creative contents relevant to the contestants of the championship are owned by the organizers of 2020 World Championship of Cookery in Taipei.
2. Intellectual property rights of the championship are owned by the organizers of the 2020 World Championship of Cookery in Taipei and the prior consent of the organizer mentioned above must be obtained for any utilization including reprint and reproduction.
3. The organizer of 2020 World Championship of Cookery in Taipei has been granted with the exclusive right of trademark. No one shall plagiarize, alter, copy, publish, upload, transmit and distribute the information and materials of the event foregoing without written consent of the organizer of 2020 World Championship of Cookery in Taipei unless being authorized specially.
4. The organizer reserves the right to modify the rules of the championship if necessary.
5. In order to maintain the high quality of this event and protect the rights of all contestants, media interviews shall not be allowed without the consent of the organizer mentioned above.
6. All matters not covered in this consent shall be discussed and determined by the contestant involved and the organizer mutually based on the principle of equality and reciprocity. If no agreement can be reached, both parties mentioned afore agree to take Taiwan Shihlin District Court as the competent court of first instance.

<b>Competition Category</b>	<b>Individual Competition</b> <input type="checkbox"/> Food Carving Art Creation			
	<b>Doubles Competition</b> <input type="checkbox"/> Creative Food Doubles Competition			
	<b>Group Competition</b> <input type="checkbox"/> (Both students and in-service staff are acceptable)			
<b>Contact</b>	<b>Telephone</b>			
	<b>Cell phone</b>			
<b>E-mail (Required)</b>			<b>Nation</b>	
<b>Unit/ Team</b>	(For doubles and group competition applicants, a student applicant should fill his/her school name in the field of unit)			
<b>Applicant Data (the fields following must be filled up completely)</b>				
	<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>
<b>Name</b>				
<b>No. of ID Card or Passport</b>				
<b>Signature &amp; Stamp</b>				

\* chtda@ms72.hinet.net

\* Please send the consent to the email address: chtda@ms72.hinet.net of the organizer prior to 5:00 pm February 27<sup>th</sup>, 2020 after it is completed and signed.

\* All applicants must sign in person and fill their ID Nos.; the registration procedure of an applicant will be regarded as uncompleted if there is no personal signature or stamp on his/her consent.

[Appendix I-4] \*Please download the table on our official website <http://www.chtda.org.tw>

## Recipe & Relevant Descriptions of 2020 World Championship of Cookery in Taipei

<b>Competition Category</b>	<input type="checkbox"/> Doubles Competition of Creative Food				<b>Serving Order</b>	Creative Hot Dish → Creative Veggies & Fruits → <b>Dessert</b>				<b>Unit Table No.</b>		
Team Name												
<b>Dish Name</b>	<b>(Hot Dish)</b>				<b>(Vegs &amp; Fruits)</b>				<b>(Dessert)</b>			
	<b>Chinese Name</b>	<b>Quantity</b>	<b>Chinese Name</b>	<b>Quantity</b>	<b>Chinese Name</b>	<b>Quantity</b>	<b>Chinese Name</b>	<b>Quantity</b>	<b>Chinese Name</b>	<b>Quantity</b>	<b>Chinese Name</b>	<b>Quantity</b>
<b>Main Food Materials</b>												
<b>Subsidiary Food Materials</b>												
<b>Accessory Food</b>												
<b>Seasoners</b>												
<b>Method/ Feature Description</b>												

Copyright of all contents in the recipe belongs to the event organizer and will be included in the publications about cooking championship by the organizer; therefore we would like to ask you to fill up the following fields completely and correctly to allow us to convey complete and correct information.

**[Appendix I-5]** \*Please download the table on our official website <http://www.chtda.org.tw>

**Recipe & Relevant Descriptions of 2020 World Championship of Cookery in Taipei**

Competition Category	<input type="checkbox"/> Group Competition		Serving Order	Appetizer → Hot Dish 1 → Hot Dish 2 → Dessert				Table No.
	Team Name							
Dish Name	Main Food Materials		Subsidiary Food Materials/ Accessory Food		Seasoners		Method/ Feature Description	
	Chinese Name	Quantity	Chinese Name	Quantity	Chinese Name	Quantity		
(Appetizer)								
(Hot Dish 1)								
(Hot Dish 1)								
(Dessert)								

Copyright of all contents in the recipe belongs to the event organizer and will be included in the publications about cooking championship by the organizer; therefore we would like to ask you to fill up the following fields completely and correctly to allow us to convey complete and correct information.



**[Appendix I-6] \*Please download the table on our official website <http://www.chtda.org.tw>**

Theme Copywriting: name, meaning, context and creative design concept of the works should be described in writing by the contestants on A4 card paper (in any color). The text should be indicated on a table card that is placed on the right side of relevant work. And no name of the contestant or company should be shown in the copywriting.

**Theme and Design Concept Description of Food Carving Art Creation of  
2020 World Championship of Cookery in Taipei**

Work Name	Chinese Name		
	English Name		
Size of Finished Work	Length (cm)	Width	Height
Food Materials			
01		05	
02		06	
03		07	
04		08	
<b>Concept Description</b>			<b>Author Photo</b>

**Copyright of all contents in the recipe belongs to the event organizer and will be included in the publications about cooking championship by the organizer; therefore we would like to ask you to fill up the following fields completely and correctly to allow us to convey complete and correct information.**