

Introduction to the Competition:

After 17 years of break, the World Championship of Cooking will finally return to Taiwan in 2024. The World Championship of Cooking has been held since 2007, and more than 2,000 Chinese food leaders and chefs from all over the world from over 12 countries and regions have gathered in Taiwan for the past editions of the competition, which has created an excellent international exchange platform for the Chinese food industry, allowing chefs from all over the world to have a chance to improve their skills through exchange and study, and also providing an opportunity for the best chefs from around the world to have a deeper understanding of the diversity and inclusiveness of Taiwan's culinary culture and to provide a stage for the fusion of international trends in food and beverage culture.

At the same time, due to the fair and just competition principles of the World Championship of Cooking, and with the active assistance of Yao-yun Li, President of the World Chinese Cuisine Chef Exchange Association (WCCCEA), and Chen-kuo Lin, Secretary-General of WCCCEA, the event has been successfully held in Jiangsu Province, Shanghai, and Shenzhen, with rave reviews. This event has gradually become a culinary exchange platform that is highly regarded by the global Chinese food industry.

Over the years, the World Championship of Cooking in Taipei has been supported by the leaders of the domestic and international catering industry and the leaders of international catering-related groups. We hope that with your joint efforts, this international food festival will provide a global opportunity for chefs from all over the world to observe and learn from each other, and to let Chinese food culture shine in the world! **The "World Championship of Cooking" throne is waiting for you to challenge!**

Competition History

- 1.** In June 2007, the World Championship of Cooking in Taipei (WCC in Taipei) kicked off at Taipei World Trade Center Hall 2 with the strong support of Taipei Mayor Hau Lung-pin and Taipei City Government Department of Labor Director Ying-gui Su. The event was a success, attracting a large number of visitors.
- 2.** In June 2009, the second WCC in Taipei was held at Taipei World Trade Center Hall 2. The event invited chefs from six countries and regions to compete in an international invitational competition. It was a 4-day event that attracted over 60,000 visitors.
- 3.** In June 2011, the WCC in Taipei was held at the Taipei Flora Expo Arena for four days. The event was also co-hosted by the World Chinese Cuisine Chef Exchange Association (WCCCEA) and was attended by over 600 leaders of Chinese cuisine from around the world. In addition, there were outstanding chefs from ten countries and regions participating in the competition, making it the largest international food and beverage event ever held in Taiwan. Although the opening coincided with the plasticizer storm, which affected the number of visitors, it still established a good platform for international food and beverage exchanges and also played a maximum promotional effect on the influence of Taiwanese cuisine in the international arena.

4. In April 2012, the World Chinese Cuisine Chef Exchange Association (WCCCEA) held its annual meeting in Huaxi Village, Jiangsu Province, China. At the same time, the 2013 World Championship of Cooking in Huaxi Village was held. The working team of the World Championship of Cooking Organizing Committee, together with teachers Chih-ping Hsu of Shih Chien University; Lieh-ching Wu, Associate Professor Chair, Department of Hospitality Management, National Penghu University of Science and Technology; renowned food critic Huan-hsin Su; and senior chef Hua-chiu Chang, were invited to assist in the entire competition. They worked closely with the Huaxi Village working team to successfully complete the first cross-border collaboration of the World Championship of Cooking.
5. In June 2013, in view of the increasing number of overseas catering leaders and outstanding chefs participating in Taiwan, and the Taipei International Food Machinery and Packaging Exhibition, which has been held for decades by the Taiwan External Trade Development Council, in order to let the international and national catering industry better understand the development of the food industry in Taiwan, the WCC in Taipei was held for four days in conjunction with the exhibition. This allowed overseas participants to feel that they had gained a lot. Through the static exhibition and the dynamic and exciting global chef competition, the WCC in Taipei has become more attractive. It has also made this platform for international catering exchanges a benchmark competition that international chefs are eager to try and strive for the highest honor of chefs.
6. In April 2015, the WCCCEA held its annual meeting in Shanghai and organized related competitions. The World Championship of Cooking working team worked together with Teacher Chih-ping Hsu, Associate Professor Lieh-ching Wu, and Master Hua-chiu Chang to assist in the competition. At the same time, the Taipei Restaurant and Beverage Workers Union also accepted the registration of contestants from Taiwan.
7. In June 2016, the Taipei Restaurant and Beverage Workers Union National Examination Center and Vocational Training Center was completed. The competition was held at the Taipei Restaurant and Beverage Workers Union's vocational training center and office building in Neihu District, Taipei.
8. In October 2017, 12 members of the World Championship of Cooking team of the Taipei Restaurant and Beverage Workers Union were entrusted to work in the judging room of the 2017 World Championship of Cooking in Shenzhen.
9. The WCC in Taipei, originally scheduled to be held in Taiwan in 2020, was postponed due to the COVID-19 pandemic until now. With the strong support of Taipei Mayor Wan-an Chiang, Taipei City Government Department of Labor Director Bao-hua Gao, and the full support of Shih Chien University, it is hoped that the event will be even more successful and smooth and will once again create a pinnacle for the development of Taiwanese cuisine and the cohesion of the global culinary world.

3 · Partners of the 2024 World Championship of Cooking in Taipei

Supervising organization: Taipei City Government

Advisory organizations: Department of Labor, Taipei City Government; Department of Industrial Development, Taipei City Government; Department of Information and Tourism, Taipei City Government; Department of Education, Taipei City Government

Host organization: Taipei Restaurant and Beverage Workers Union (TRBWU)

Co-host organization: Shih Chien University

Supporting organizations: World Federation of Renowned Chinese Cuisine Chefs, The Restaurant and Beverage Vocational Association Republic of China

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Additionally, the organizers will invite relevant catering professional organizations from all countries and regions to participate as supporting organizations of the competition.

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The important leaders of relevant catering professional organizations will be invited to serve as the competition organizing committee. Other relevant cooperative organizations will be announced on the event website after confirmation.

4 · Competition content:

Competition date: June 28-30, 2024 (estimated, the correct schedule will be announced on the event website)

Explanation meeting date: June 28-30, 2024 (estimated, the correct schedule will be announced on the event website)

Event date: June 27-July 4, 2024 (estimated, the correct schedule will be announced on the event website)

Competition categories and event location:

4-1. Competition categories: Professional Team Competition, Creative Cooking Individual Competition, School Team Competition

*If the number of teams registered for a category is less than 8, the competition for that category will be canceled.

4-2. Food and Beverage Skills and Aesthetics Awards: This is a static exhibition of food and beverage-related skills (such as fruit carving, sugar carving, salt carving, and chocolate carving). Each exhibitor (an individual or a team) will be provided with a NT\$5,000 materials cost by the organizers. On the opening day, the audience will vote for the top ten most popular awards. The winners of the most popular award will each receive a NT\$10,000 reward.

The detailed exhibition procedures for the Food and Beverage Skills and Aesthetics Awards will be announced on the event website.

4-3. Competition location: Shih Chien University (No. 70, Dazhi St., Zhongshan Dist., Taipei City)

5 · Eligibility:

5-1. All contestants must be over 16 years old (born on or before June 25, 2008).

Individual contestants must be over 25 years old (born on or before June 25, 1999) and have at least three years of cooking experience (with proof of employment).

5-2.School team:5 contestants per team,consisting of 1 instructor and 4 students.

Winners will be awarded a team trophy, individual medals, and certificates (one each, including the instructor).

5-3.Professional team:4 contestants per team.If contestants are not from the same unit,they must form a separate team to compete. Winners will be awarded a team trophy and individual medals and certificates (one each).

Contestants must provide proof of their unit's legal registration (such as a copy of the business license or the registration certificate of a labor or public association) and a recommendation letter from their employer.

5-4.The registration deadline for each competition category is 5:00 PM on March 25, 2024 (Monday). The time of delivery to the organizing committee will be used as the final deadline.

5-5.The number of participating teams is limited due to the size of the competition venue. The team competition is limited to 24 teams, and the individual competition is limited to 48 teams, based on the priority of completion of the registration and payment procedures. (Overseas teams can pay upon arrival but must complete the full registration process by March 25, 2024.)

5-6. A. Registration fee: (Does not include accommodation, transportation, or travel)

Creative Cooking Individual Competition: NT\$2,500 per person (USD\$80 for overseas contestants)

Professional team: NT\$9,000 per team (USD\$300 for overseas contestants)

School team: NT\$6,000 per team (USD\$200 for overseas contestants)

After completing the registration and payment process, the host organizer will issue a payment receipt.

B · Daily fees for overseas guests and contestants in Taiwan (including dinner, accommodation, transportation, and sightseeing) are as follows:

1. Overseas guests or observation group members: US\$120 (or 800 RMB) per person per day

2. Contestants: US\$100 (or 700 RMB) per person per day, excluding registration fee.

***For all itineraries, single-occupancy accommodation will require a supplement of US\$60 (or 400 RMB) per person per night.

<https://www.cookking.com.tw>

Activity schedule: Please download the schedule from the event website <https://www.cookking.com.tw>. This is a preliminary reference schedule, and the host organizer may adjust it as needed.

5-7.Competition Awards Standards:

For competitions with 8-12 teams (inclusive) or fewer, the competition will have one champion and one second-place winner.

For competitions with 13-24 teams, the competition will have one champion, one second-place winner, and two third-place winners.

For competitions with 25 teams or more, the competition will have one champion, two second-place winners, and three third-place winners.

Awardees in the team category will be awarded a group trophy from the highest-level governing body (only one trophy will be awarded to the participating unit), individual medals and certificates (one for each

contestant on the winning team and one for the participating unit), and prize money (as shown in the attached table).

Awardees in the individual category will be awarded one trophy, an individual medal, a certificate, and prize money (as shown in the attached table).

Rank	Champion	Second place	Third place
Creative Cooking Individual Competition (Cold dishes and hot dishes are scored and ranked separately. The top three winners are selected for each category according to the aforementioned award standards. The overall score is then used to select the top three winners according to the aforementioned award standards)	NT\$30,000	NT\$20,000	NT\$10,000
Professional team	NT\$150,000	NT\$100,000	NT\$50,000
School team	NT\$100,000	NT\$60,000	NT\$30,000

All contestants who do not enter the top three will be awarded the **Elite Chef Medal** to encourage them.

5-8. All contestants in each group must be the same as those who have registered and cannot be changed. If there are major events, relevant proof must be submitted 7 days before the competition.

5-9. Application Method:

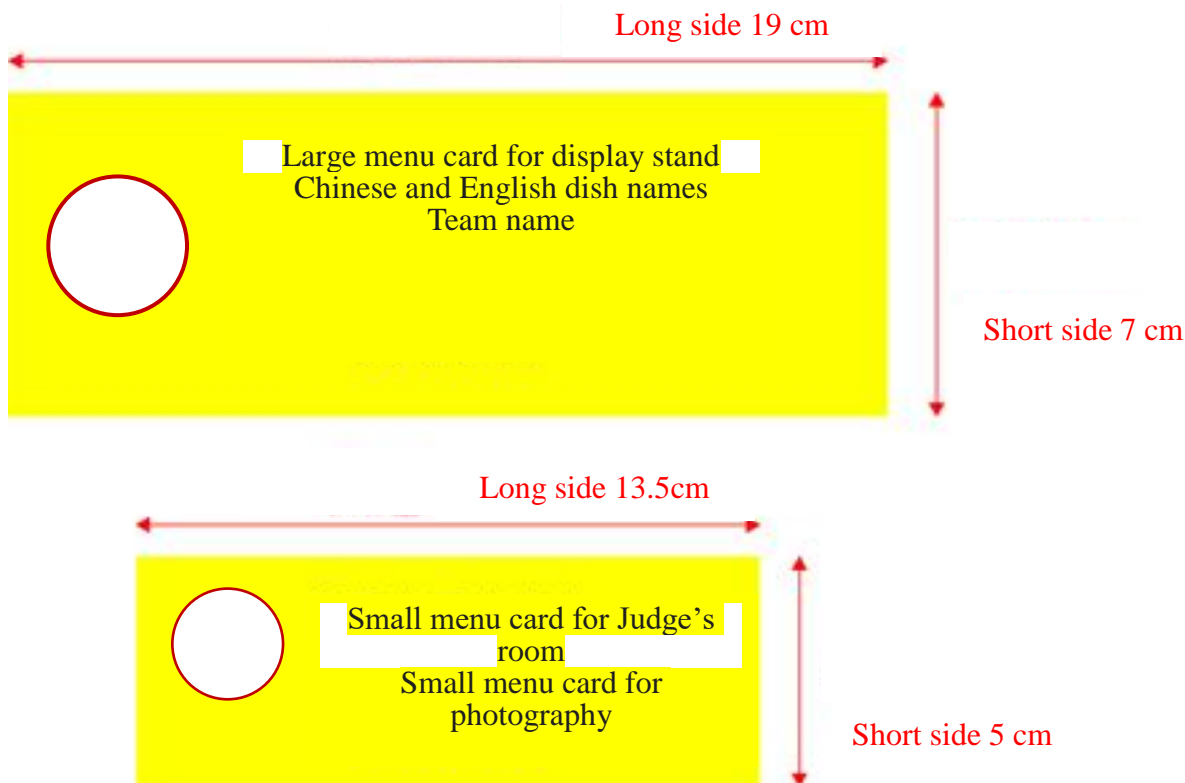
Participating teams should follow the format form stipulated by the host organization and email it to the Taipei Restaurant and Beverage Workers Unions email address cook.king@msa.hinet.net before or on March 25, 2024 (Monday) to facilitate the host organizers follow-up work. Late entries will be subject to the rules and regulations under the scoring criteria.

Contestants' information [Annex 1-1 and Annex 1-2]-Photos must be attached, please fill in the e-mail address, contact phone number and cell phone number.

Participation consent form [Annex 1-3]

Recipe and Instructions [Annex 1-4, 1-5, 1-6] - Please use a word system to enter.

Card design for the competition - For each dish, please make three copies of the card (as shown below), and the size of the card for display is 19cm*7cm*1 copy. The size of the menu card for judging and filming is 13.5cm*5cm*2 copies, which should be able to stand upright on the display table, and the content of the menu card should be filled out in accordance with the requirements (**Chinese should be presented in both individual and team categories, but if there is any exotic cuisine involved in the material, it should be presented in Chinese together with the name of that country's cuisine**).



Please download the relevant entry form from the official event website at <https://www.cooking.com.tw>. Participants who wish to change the name of their dishes must apply to the organizing committee 25 days prior to the competition date (before June 1, 2024) and submit the revised recipe with instructions and a menu card to the organizing committee by email; telephone and fax applications for changes will not be accepted; **points will be deducted in accordance with the rules and regulations of the competition, and participants will be required to make their own menu cards on-site.**

How to apply:

Recipient: Organizing Committee for 2024 World Championship of Cooking in Taipei

English address: 2F., No.18, Sec.1, Jiuzong Rd., Neihu District, Taipei City 11494, Taiwan (R.O.C.)

TEL+886-2-27961234#318 Ms. Cao FAX+886-2-27901266

E-mail: cook.king@msa.hinet.net

Remittance Branch and Account Name: Hua Nan Bank (008) Zhonghua Road Branch
148-20-0291696 Taipei Restaurant and Beverage Workers Union

Please confirm with Ms. Ho (+886-2-27961234#311) after making the remittance.

6 · Rules of the Competition:

The competition will be held from June 28 (Thu) to June 30 (Sun), 2024 over 3 days. The exact date and schedule of the competition will be adjusted depending on the number of applicants and will be announced by the host organization.

6-2. Contestants are required to wear a chef's uniform for the competition. Each contestant will receive a

chef's hat and apron from the organizers to wear during the competition and at the awards ceremony.

6-3.The participating time and stove allocation for each team will be notified by the Taipei Restaurant and Beverage Workers Union on June 3, 2024 (Monday) and posted on the event website <https://www.cooking.com.tw>.

6-4.Contestants' instructions will be given after check-in of each contest.

6-5.Entry and Exit Regulations of the Venue and Race Course

6-5-1.Contestants are required to have an identification card to enter the competition venue.

6-5-2.Contestants shall wear the clothing designated by the organizers. No watches, jewelry, make-up, nail polish, smoking, and betel nut chewing are allowed; nor is the use of mobile phones during the competition.

6-6. Competition Procedures

6-6-1.Contestants should report to the office during the check-in time for pre-competition preparation and inspection of competition materials.

6-6-2.15Contestants should enter the competition venue 15 minutes before the competition and attend the pre-competition briefing by the judges.

6-6-3. The first gong (whistle) is sounded to indicate the start of the competition.

6-6-4.10 minutes before the end of the competition, the end time will be announced.

6-6-5. When the second gong (whistle) is sounded to indicate the end of the contest, all activities in progress must stop immediately and the contest site must be cleaned up and all supplies provided by the contestants must be withdrawn.

6-7.Ingredients, Plates and Finished Products Cooking Regulations

6-7-1.The organizers will provide all necessary main and side ingredients and seasonings to both the individual and team categories for the competition. Contestants are not allowed to bring any ingredients or condiments into the competition hall except for their own knives or plates and booth display items.

6-7-2.All contestants are required to do the actual operation on-site, and the amount of work should be in accordance with the regulations of each category, which are "for demonstration and judging". The dishes, decorations or carvings presented on the plates should be made of edible ingredients, and no artificial coloring or chemical additives (e.g., artificial flavorings, defoamers, emulsifiers, etc.) are allowed to be used.

6-7-3.Creative Individual Competition booth decoration space 180*60*75cm, Group Competition booth decoration space 180*180*75cm, **this competition booth layout is included in the scoring).**

6-7-4.The organizers do not provide plates, each team must prepare their own containers, the containers must not be marked with a trade name, if there is a trade name, it must be covered, the organizers will provide labels for participants to fill in the Chinese and English names and nationalities. After contestants fill them out, they should stick them under the bottom of the container for easy identification. There is no limitation on the way of presentation for the contest containers [whole plate or set meal].

6-7-5.After the filming of each event is completed, the contestants will vacate the venue on their own after being notified by the organizers. The organizers are not responsible for the removal and cleaning work. For those who evacuate themselves first without waiting for notification from the organizers, those who do not complete the cleaning work and those who do not complete the evacuation of the site, **each item will be deducted 5 points from the total average score of the competition.**

6-7-6.To encourage contestants to have more creative ideas and prevent creative works from being plagiarized, it is strictly prohibited to re-produce and display the works that have participated in the competition before. Otherwise, the judges will deduct the points. If a report is made or the organizers discover specific evidence one week after the competition, the host organization can disqualify the winner, recover the awarded prize, and replace him or her with the contestant with the next highest score in the ranking.

6-8.Kitchenware and utensils, seasonings at the competition site.

List of Baking Utensils

No	Name	Quantity	No	Name	Quantity
1	Rolling pin (baguette)	1 piece	12	Flowering bag	1 piece
2	Rolling pin (round stick)	1 piece	13	Measuring cup	1 piece
3	Heat-insulating gloves	1 pair	14	3-in electronic clips	1 set
4	Plastic scraper (yellow)	1 piece	15	Roller knife (with clip)	1 set
5	Plastic spatula (white)	2 pieces	16	Bread clip	1 piece
6	Rubber spatula-large and small	1 each	17	Small clip	1 piece
7	Proofer	1 set	18	Cake spatula (triangular)	1 piece
8	Dough thermometer	1 piece	19	Cake spatula (long)	1 piece
9	Whisk	1 piece	20	Stirring rod	1 piece
10	Brush	1 piece	21	Measuring spoons	1 set
11	Flower Nozzle (20 teeth)	1 piece	22	Cake mould (8 inches)	1 piece

6-8-1.List of equipment provided by the organizers to each team (Creative Cooking Individual Competitionteam category)

Name	Quantity	Name	Quantity
Worktops (sinks, countertops, stovetops)	1 set	Mixing bowl (27cm diameter)	4 pieces
Range Hood	1 set	Oil Bucket (26cm inside diameter)	1 piece
Fast Cooking Stove	2 sets	Drainage (30cm inside diameter)	1 piece
Western-style Stove	4 sets	Side dish (22cm diameter)	14 pieces
Wok with lid (Diameter 37&35cm)	2 sets	Stainless steel bowl (15cm)	16 pieces
Chopping board (wood & white plastic) 30*45cm	1 pc each	Chopsticks (Stainless Steel)	1 pair
Spatula (flat)	2 pieces	Wooden Chopsticks	1 pair
Stir-fry ladle 12cm in diameter	1 piece	Steamer basket (inner diameter 38cm)	1 set
Large ladle 28-30cm	1 piece	Steamer cloth	1 piece
Measuring cup 240c.c or 200 c.c	1 piece	Flour sieve 30-40 sieves	1 piece
Measuring spoon 1t.1t.1/2t.1/4t	1 set	Oil filter (28-30cm)	1 piece
Ginger grater	1 piece	Stockpot (24cm diameter)	1 piece
Whisk	1 piece	Juice maker	1 set
Hair puller	1 piece	Cleaning supplies (for pots and pans)	1 set
Scissors	1 piece	Ignition gun	1 piece
Can opener	1 piece	Seasoning box	1 set
Tray Clipper	1 piece	Freshness container (large, medium, small)	3pieces each
Long Clip	1 piece	Kitchen paper towel	1 pack
Meat Mallet	1 piece	Wipes	4 pieces
Peeler	1 piece	Cling Film	1 piece
Scaler	1 piece	Tin foil	1 piece
Scale(1kg)	1 piece	Knife Set	Self-prepared
Rice Spoon	1 set	Plates	Self-prepared
Chinese spoon made of stainless steel	2 pieces	Sushi Curtain	Self-prepared
Display Table: White Tablecloth	1 sheet	Toothpicks	Public Area
Scale(3kg) Conditioner (2 sets)	Public Area	Oven Baking dish	1 set 1 piece
Plastic Bag (531)	Public Area	Bakeware (see page 13 for details)	1 set

6-8-2.Main and side ingredients and fillings provided by the host organization

Main ingredients	Side ingredients				Refreshment
Whole Chicken(1.5kg)	Parsley	Taro	Tomato	Coralline Algae	High gluten flour
Light Duck(2kg)	Onion	Taiwanese Yam	Green, Red & Yellow Bell Peppers	Eggs	Medium Gluten Flour
Grouper(1.2kg)	Broccoli	Pumpkin	Shiitake Mushroom	Salted Egg Yolk	Low gluten flour
White Shrimp(1pc/2lbs)	Asparagus	Water chestnut	Scallion	Green River Vegetable	Cream Filling
Pork Tenderloin	Cucumber	Abalone Mushroom	Ginger	Winter Melon	Pineapple Filling
Beef (eye)	Carrot	Shiitake Mushroom	Garlic	Lemon	Bean Paste Filling
(1/300g) Neritic Squid (1 piece / 300g)	Dragon's Beard Cabbage	Carrot	Chili Pepper	Homemade Pork	Egg
	Panna cotta	White Mushroom	Pescadores Loofah	Romaine lettuce	Ground meat
	Celery	Sweet Potato	Kaiyang	Four Season Beans	
	Lemongrass	Basil	Red Onion	Cabbage	
	White bamboo shoots	Green Bamboo Shoots			

6-8-3. Basic seasonings provided by the host organization are listed below:

No.	Item	No.	Item	No.	Item
01	Salad Oil	02	High gluten flour	03	Dried Chili Peppers
04	Fragrance oil (sesame oil)	05	Medium Gluten Flour	06	Diced peppercorns
07	Cooked Lard	08	Low gluten flour	09	Pepper oil
10	Mustard Oil	11	White flour	12	White Vinegar
13	Soy Sauce	14	Groundnut flour	15	Black Vinegar
16	Mild Soy Sauce	17	Baking Powder	18	Tea leaves
19	Soy Sauce Paste	20	Baking Powder	21	Angelica
22	Oyster sauce	23	Red Label Rice Wine	24	Goji Berry
25	Fish sauce	26	Shaoxing Wine	27	Curry
28	Salt	29	Chili Sauce	30	Maltose
31	Monosodium glutamate	32	Spicy Bean Sauce	33	Cream
34	Sugar	35	Tomato Sauce	36	Quick yeast
37	White Cotton Sugar	38	Korean Chili Sauce	39	Black Pepper
40	Black Sesame	41	Hot & Sour Sauce	42	White pepper
43	White Sesame	44	Red Yeast Sauce	45	Mirin

Notes on Judging:

7-1. Judging method: The host organization will select a convener for each category according to the attributes of the competition, and five to seven judges (including domestic and foreign professional chefs, gourmets, media, and management) to ensure the fairness of the competition.

7-2. Each judge shall report to the judging room half an hour prior to the contestants' check-in time and shall be allowed to check the recipe sheets of the participating teams and conduct judging during the contest.

7-3.15 Each judge is required to attend the pre-contest briefing held by the head judge 15 minutes prior to the contest and assist the head judge in explaining the points of concern of the contest.

7-4. Each judge, out of a high sense of responsibility, should adhere to the principles of impartiality, fairness and transparency in the scoring process, and should not talk to the contestants.

7-5. Each judge is required to sign the score sheet if there are any corrections.

Announcement of results:

8-1. The results of each category will be announced on the same day after the completion of the competition on the bulletin board in the venue and on the event website <https://www.cookking.com.tw>.

8-2. Awards: All winning teams are requested to collect their awards on stage at the Awards Ceremony and all participating teams are requested to attend the Awards Ceremony and Closing Cocktail Reception on June 30, 2024 (Sunday).

Other Related Matters and Rights:

9-1. Host organization reserves all rights to the cooking methods, recipes, and photographs or images of the finished products taken or recorded during the competition. Contestants agree to unconditionally provide the host organization with the World Championship of Cooking recipes for use or for any promotional purposes and to sign the entry consent form [Annex 1-3]. Failure to do so will mean that they have not completed the entry process and will not be allowed to enter.

9-2. For the purpose of producing and publishing World Championship of Cooking recipes, please pay special attention to the appearance and overall shape of the displayed dishes. (Gel and non-food coloring are not allowed in order to avoid any adverse effects on the photographs).

9-3. The host organization reserves the right to modify the rules and regulations of the competition, if necessary, provided that the Chief Judge explains the rules and regulations to the participating teams prior to the competition.

9-4. The host organization will not keep the equipment and personal belongings brought by the participating teams.

9-5. Contestants are requested to bring their own costumes.

9-6. If there are any unfinished matters, they will be decided by the host organization.

Competition Rules:

Creative Cooking Individual Competition: Competition time is 180 minutes. Contestants will prepare a 2-course meal.

The hot dish shall be ready 120 minutes after the start of the competition and the cold dish shall be ready at around 150 minutes.

Finished product (in order of presentation): one hot dish one cold dish

Ingredients should not be repeated in each dish.

Competition Cuisine	Cold Dish Creative Cuisine - Two Meat Courses and One Vegetarian Dish	Hot Dish Creative Cuisine
<p>Competition Method</p>	<p>"Two Meat Courses Two meat dishes will be made from a choice of three main ingredients: poultry, livestock and aquatic products. "One Vegetarian Dish One vegetarian dish will be made from vegetables and fruits provided by the organizers. The above three dishes can be presented in multiple portions, either as a whole plate or on the table. (On-site braising, cutting and plating is required).</p>	<p>Create a dish based on a seasonal theme (Grain in Ear, Summer Solstice) and complete the work based on the 2 main ingredients matched with side ingredients provided by the organizers.</p>
<p>Main and side ingredients</p>	<p>1. Contestants should select suitable ingredients and quantities from the main and side ingredients provided by the organizers to prepare their dishes (they are not allowed to bring any ingredients by themselves), and they should open a recipe sheet in advance and submit it at the time of registration. The organizers will prepare the ingredients according to the items and quantities shown in the recipe sheet and hand them over to each team after it checks in. 2.All finished products must be made on site.</p>	
<p>Seasonings and Special Seasonings</p>	<p>Uniformly provided by the organizers. (e.g. 6-8-5) No special seasonings, soups, marinades, sauces are allowed.</p>	
<p>Special Utensils</p>	<p>Do not bring any utensils and molds (only knives and plates).</p>	
<p>Finished Dish</p>	<p>Make 10 servings, including 6 servings for display, 2 servings for judging and 2 servings for photography. (Tasting portion should be at least 150 grams per portion).</p>	
<p>Presentation</p>	<p>Can be presented as a set meal or as a whole plate. (Booth size 180*60*75)</p>	
<p>Competition requirements</p>	<p>1.The taste should focus on presenting the original color, fragrance, and flavor. It should be hygienic, with a reasonable and balanced combination of main and side ingredients. The plate decoration can be freely designed. 2.Consideration of cost and practicality: Participants are advised to consider the practicality and cost of profit. 3.All decorations or carvings on the plates must be edible. 4.The finished product must not violate food safety and health, and artificial coloring or chemical additives (such as defoamers, emulsifiers and artificial flavors...etc.) must not be used. 5.Utilization of ingredients: Materials are arranged in an organized manner, work skills are utilized appropriately, and work hours are arranged correctly. 6.Hygiene and safety: Workplace and clothing must be clean. Pay attention to hygiene and food safety in food preparation. 7.Overall creative design: The ingredients and side dishes must be coordinated, appropriately matched, simple, and innovative in concept.</p>	

Points to note	Sauce and marinade: Cooked and prepared on site.																																																																																																																																					
Scoring criteria	<p>Scoring criteria:</p> <ol style="list-style-type: none"> Each dish will be scored out of 100 points. The total score for each finished product is calculated by first adding up the scores given by all judges, and then dividing by the number of judges to obtain the average value. The decimal point is rounded to three digits. The total score of each contestant is obtained by adding up the average value of each finished product in which he/she participated. The scoring criteria and items are as follows: <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th colspan="2">Cold Dish Creative Cuisine</th> <th>Very bad</th> <th>Poor</th> <th>Slightly poor</th> <th>Pass</th> <th>Fair</th> <th>Good</th> <th>Very good</th> </tr> </thead> <tbody> <tr> <td>Mouthfeel (taste)</td> <td>30</td> <td>13</td> <td>15</td> <td>17</td> <td>19</td> <td>21</td> <td>23</td> <td>25</td> </tr> <tr> <td>Knife skills/Heat control</td> <td>10</td> <td>3</td> <td>3</td> <td>4</td> <td>5</td> <td>6</td> <td>7</td> <td>8</td> </tr> <tr> <td>Creativity/Practicality</td> <td>20</td> <td>8</td> <td>10</td> <td>12</td> <td>13</td> <td>15</td> <td>17</td> <td>19</td> </tr> <tr> <td>Food ingredient usage</td> <td>10</td> <td>3</td> <td>3</td> <td>4</td> <td>5</td> <td>6</td> <td>7</td> <td>8</td> </tr> <tr> <td>Dish arrangement + booth decoration</td> <td>20</td> <td>8</td> <td>10</td> <td>12</td> <td>13</td> <td>15</td> <td>17</td> <td>19</td> </tr> <tr> <td>Menu completeness</td> <td>10</td> <td>3</td> <td>3</td> <td>4</td> <td>5</td> <td>6</td> <td>7</td> <td>8</td> </tr> </tbody> </table> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th colspan="2">Hot Dish Creative Cuisine</th> <th>Very bad</th> <th>Poor</th> <th>Slightly poor</th> <th>Pass</th> <th>Fair</th> <th>Good</th> <th>Very good</th> </tr> </thead> <tbody> <tr> <td>Mouthfeel (taste)</td> <td>30</td> <td>13</td> <td>15</td> <td>17</td> <td>19</td> <td>21</td> <td>23</td> <td>25</td> </tr> <tr> <td>Knife skills</td> <td>10</td> <td>3</td> <td>3</td> <td>4</td> <td>5</td> <td>6</td> <td>7</td> <td>8</td> </tr> <tr> <td>Heat control</td> <td>20</td> <td>8</td> <td>10</td> <td>12</td> <td>13</td> <td>15</td> <td>17</td> <td>19</td> </tr> <tr> <td>Food ingredient usage</td> <td>10</td> <td>3</td> <td>3</td> <td>4</td> <td>5</td> <td>6</td> <td>7</td> <td>8</td> </tr> <tr> <td>Dish arrangement + booth decoration</td> <td>20</td> <td>8</td> <td>10</td> <td>12</td> <td>13</td> <td>15</td> <td>17</td> <td>19</td> </tr> <tr> <td>Menu completeness</td> <td>10</td> <td>3</td> <td>3</td> <td>4</td> <td>5</td> <td>6</td> <td>7</td> <td>8</td> </tr> </tbody> </table> <ol style="list-style-type: none"> Cold dishes and hot dishes are evaluated separately by two groups of judges, and the scores are counted to determine the ranking. The total scores of the two dishes are then added together to determine the overall champion, second-place, and third-place winner for the Creative Cuisine Individual Category. Judges should give each finished dish a score according to the content and criteria of the evaluation and should list out the reasons for deducting points. For each finished product, the judges will record whether there are any irregularities in the production process and deduct points after the total average of the evaluation results is completed: Non-compliance 1. Failure to report to work at the required time, use of prohibited condiments or chemical additives, bringing in finished or semi-finished products, failure to submit the menu at the required time... Each of the above violations will result in a deduction of 5 points from the total average score. Failure to comply with the specified time for serving dishes will result in a deduction of 2 points from the total average score for each dish. For those who evacuate themselves first and those who do not complete the evacuation, 5 points will be deducted from the total average score for each of the above offenses. When the competition time is over, the action must be stopped immediately, and the unfinished dish will not be counted. If there is a difference of more than 10 points [excluding 10 points] in the scores of each finished product, it will be necessary to explain the difference in the scores at the judging meeting and the head judge will decide whether to adjust or delete the scores. All other matters are subject to the decision of the evaluation meeting. 								Cold Dish Creative Cuisine		Very bad	Poor	Slightly poor	Pass	Fair	Good	Very good	Mouthfeel (taste)	30	13	15	17	19	21	23	25	Knife skills/Heat control	10	3	3	4	5	6	7	8	Creativity/Practicality	20	8	10	12	13	15	17	19	Food ingredient usage	10	3	3	4	5	6	7	8	Dish arrangement + booth decoration	20	8	10	12	13	15	17	19	Menu completeness	10	3	3	4	5	6	7	8	Hot Dish Creative Cuisine		Very bad	Poor	Slightly poor	Pass	Fair	Good	Very good	Mouthfeel (taste)	30	13	15	17	19	21	23	25	Knife skills	10	3	3	4	5	6	7	8	Heat control	20	8	10	12	13	15	17	19	Food ingredient usage	10	3	3	4	5	6	7	8	Dish arrangement + booth decoration	20	8	10	12	13	15	17	19	Menu completeness	10	3	3	4	5	6	7	8
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Professional team: The competition lasts 3 hours (180 minutes) and involves the preparation of 4 dishes. Sequence of dishes: 1 appetizer 2 hot dishes refreshments
The first course shall be served at the 90th minute after the start of the competition, and then a course in every 15-minute interval thereafter, and the refreshments must be served in the 135th minute.

Competition Cuisine	Appetizer	Fish hotdish 1	Vegetarian hot dish 2	Refreshment (Sweet, Salty, Cold or Hot)
Competition Method	Ingredients for three courses (2 meat and 1 vegetarian) to be cut and plated on site.	The grouper provided by the organizers should retain the head, tail, bones, fins, and the design should focus on the whole fish	3 vegetables and 2 fruits can be mixed and matched by yourself. It can be served hot or cold.	Refreshment dough or filling can be prepared before the competition, but the finished product must be made on site.
Main and side ingredients	1. Contestants should select suitable ingredients and quantities from the main and side ingredients provided by the organizers to prepare their dishes (they are not allowed to bring any ingredients by themselves), and they should open a recipe sheet in advance and submit it at the time of registration. The organizers will prepare the ingredients according to the items and quantities shown in the recipe sheet and hand them over to each team after it checks in. 2. All finished products must be made on site.			
Seasonings and Special Seasonings	Uniformly provided by the organizers. (e.g. 6-8-5) No special seasonings, soups, marinades, or sauces may be brought in.			
Points to note	Sauce and marinade: Cooked and prepared on site.			
Finished Dish	Make 10 servings, including 6 servings for display, 2 servings for judging and 2 servings for photography. (Tasting portion should be at least 150 grams per portion)			
Presentation	Can be presented as a set meal or as a whole plate. (Booth size 180*180*75)			
Competition requirements	1. The taste should focus on presenting the original color, fragrance, and flavor. It should be hygienic, with a reasonable and balanced combination of main and side ingredients. The plate decoration can be freely designed. 2. All decorations or carvings on the plates must be edible. 3. The finished product must not violate food safety and health, and artificial coloring or chemical additives (such as defoamers, emulsifiers and artificial flavors...etc.) must not be used. 4. The competition dish and the judging dish must be cooked in the same pot.			
Scoring criteria	Scoring criteria: 1. Each dish will be scored out of 100 points. 2. The total score for each finished product is calculated by first adding up the scores given by all judges, and then dividing by the number of judges to obtain the average value. The decimal point is rounded to three digits. 3. The total score of each team is obtained by adding up the average value of each course. 4. The scoring criteria and items are as follows:			

Appetizer		Very bad	Poor	Slightly poor	Pass	Fair	Good	Very good
Mouthfeel (taste)	30	13	15	17	19	21	23	25
Knife skills	20	8	10	12	13	15	17	19
Food ingredient usage	20	8	10	12	13	15	17	19
Dish arrangement + booth decoration	20	8	10	12	13	15	17	19
Menu completeness	10	3	3	4	5	6	7	8
Hot dish 1.2		Very bad	Poor	Slightly poor	Pass	Fair	Good	Very good
Mouthfeel (taste)	20	8	10	12	13	15	17	19
Knife skills	20	8	10	12	13	15	17	19
Heat control	10	3	3	4	5	6	7	8
Food ingredient usage	20	8	10	12	13	15	17	19
Dish arrangement + booth decoration	20	8	10	12	13	15	17	19
Menu completeness	10	3	3	4	5	6	7	8
Refreshment		Very bad	Poor	Slightly poor	Pass	Fair	Good	Very good
Mouthfeel (taste)	30	13	15	17	19	21	23	25
Shape	30	13	15	17	19	21	23	25
Knife skills/Heat control	20	8	10	12	13	15	17	19
Dish arrangement + booth decoration	10	3	3	4	5	6	7	8
Menu completeness	10	3	3	4	5	6	7	8

- 5.The judges shall give each finished product a score according to the content and standard of the evaluation.
- 6.For each finished product, the judges will record whether there are any irregularities in the production process and deduct points after the average of the judging scores is completed, and the criteria for deducting points are as follows:
- Non-compliance items 1. Failure to report to work at the required time, use of prohibited condiments or chemical additives, bringing in finished or semi-finished products, failure to submit the menu at the required time... Each of the above violations will be deducted from the total average score of 5 points.
- Failure to comply with the specified time for serving dishes will result in a deduction of 2 points from the total average score for each dish.
- For those who evacuate themselves first and those who do not complete the evacuation, 5 points will be deducted from the total average score for each of the above offenses.
- 7.The unfinished dish at the end of the competition time will not be counted and will be stopped immediately.
- 8.If there is a difference of more than 10 points [excluding 10 points] in the scores of each finished product, it will be necessary to explain the difference in the scores at the judging meeting and the head judge will decide whether to adjust or delete the scores.
- 9.All other matters are subject to the decision of the evaluation meeting.

School team: The competition will last for 3 hours (180 minutes) and will consist of 4 dishes.

Sequence of dishes: 1 appetizer 2 hot dishes Refreshment

The first course shall be served at the 90th minute after the start of the competition, and then a course in every 15-minute interval thereafter, and the refreshments must be served in the 135th minute.

Competition Cuisine	Appetizer	Poultry Hot Dish 1	Poultry Hot Dish 2	Refreshment (Sweet, Salty, Cold or Hot)
Competition Method	The three ingredients will be combined and must be cut on-site.	Ingredients provided by the organizers	Ingredients provided by the organizers	Refreshment dough or filling can be prepared before the competition, but the finished product must be made on-site
	<p>1. Contestants should select suitable ingredients and quantities from the main and side ingredients provided by the organizers to prepare their dishes (they are not allowed to bring any ingredients by themselves), and they should open a recipe sheet in advance and submit it at the time of registration. The organizers will prepare the ingredients according to the items and quantities shown in the recipe sheet and hand them over to each team after it checks in.</p> <p>2. All finished products must be made on site.</p>			
Seasonings and Special Seasonings	<p>Uniformly provided by the organizers. (e.g. 6-8-5)</p> <p>No special seasonings, soups, marinades, or sauces may be brought in.</p>			
Points to note	Sauce and marinade: Cooked and prepared on-site.			
Finished Dish	Make 10 servings, including 6 servings for display, 2 servings for judging and 2 servings for photography. (Tasting portions must be at least 150 grams per portion.)			
Presentation	Can be presented as a set meal or as a whole plate. (Booth size 180*180*75)			
Competition requirements	<p>1. The taste should focus on presenting the original color, fragrance, and flavor. It should be hygienic, with a reasonable and balanced combination of main and side ingredients. The plate decoration can be freely designed.</p> <p>2. All decorations or carvings on the plate must be edible.</p> <p>3. The finished product must not violate food safety and health, and artificial coloring or chemical additives (such as defoamers, emulsifiers and artificial flavors...etc.) must not be used.</p> <p>4. The competition dish and the judging dish must be cooked in the same pot.</p>			
Scoring criteria	<p>Scoring criteria:</p> <p>1. Each dish will be scored out of 100 points.</p> <p>2. The total score for each finished product is calculated by first adding up the scores given by all judges, and then dividing by the number of judges to obtain the average value. The decimal point is rounded to three digits.</p> <p>3. The total score of each team is obtained by adding up the average value of each course.</p> <p>4. The scoring criteria and items are as follows:</p>			

Appetizer		Very bad	Poor	Slightly poor	Pass	Fair	Good	Very good
Mouthfeel (taste)	30	13	15	17	19	21	23	25
Knife skills	20	8	10	12	13	15	17	19
Food ingredient usage	20	8	10	12	13	15	17	19
Dish arrangement + booth decoration	20	8	10	12	13	15	17	19
Menu completeness	10	3	3	4	5	6	7	8

Hot dish 1.2		Very bad	Poor	Slightly poor	Pass	Fair	Good	Very good
Mouthfeel (taste)	20	8	10	12	13	15	17	19
Knife skills	20	8	10	12	13	15	17	19
Heat control	10	3	3	4	5	6	7	8
Food ingredient usage	20	8	10	12	13	15	17	19
Dish arrangement + booth decoration	20	8	10	12	13	15	17	19
Menu completeness	10	3	3	4	5	6	7	8

Refreshment		Very bad	Poor	Slightly poor	Pass	Fair	Good	Very good
Mouthfeel (taste)	30	13	15	17	19	21	23	25
Shape	30	13	15	17	19	21	23	25
Knife skills/Heat control	20	8	10	12	13	15	17	19
Dish arrangement + booth decoration	10	3	3	4	5	6	7	8
Menu completeness	10	3	3	4	5	6	7	8

- 5.The judges shall give each finished product a score according to the content and standard of the evaluation.
- 6.For each finished product, the judges will record whether there are any irregularities in the production process and deduct points after the average of the assessment results is completed, and the criteria for deducting points are as follows:
- Non-compliance items 1. Failure to report to work at the required time, use of prohibited condiments or chemical additives, bringing in finished or semi-finished products, failure to submit the menu at the required time... Each of the above violations will be deducted from the total average score of 5 points.
- 2 points will be deducted from the total average score for each dish that is not served according to the scheduled serving time.
- or those who evacuate themselves first and those who do not complete the evacuation, each item will be deducted 5 points from the total average score.
- 7.The unfinished dish at the end of the competition time will not be counted and will be stopped immediately.
- 8.If there is a difference of more than 10 points [excluding 10 points] in the scores of each finished product, it will be necessary to explain in the judging meeting, and the head judge will decide whether or not to adjust or delete the score.
- 9.All other matters are subject to the decision of the evaluation meeting.

[Annex 1-2] *Please download the form from the event website <https://www.cookking.com.tw>

2024 World Championship of Cooking in Taipei Registration Form (2)

***E-mail cook.king@msa.hinet.net(500K),(XXX)**

***Photo files: Please attach a file by E-mail to the event teams email address cook.king@msa.hinet.net (the photo electronic file should not be smaller than 500K). Please name the file based on the group and contestants names (e.g., Creative Cuisine Individual Category XXX)**

***The copyright of all content belongs to the organizers and will also be used as content in World Championship of Cooking publications. Please fill it out in detail so that the information can be conveyed completely.**

Category:	(required) Team Name:			(required)
Participant	1	2	3	4
Name				
Photo				
Proof of employment (service, work, school)	<p>★After pasting, please send the scanned file to the Taipei Restaurant and Beverage Workers Unions email address cook.king@msa.hinet.net</p> <p>★Paste area</p>			

[Annex 1-3] *Please download the form from the event website <https://www.cookking.com.tw>

2024 World Championship of Cooking in Taipei Participation Consent Form

By participating in the 2024 World Championship of Cooking in Taipei, the undersigned agrees to abide by the following terms and conditions:

- 1. All photographs, videos, and other creative content of this competition are the property of the [World Championship of Cooking in Taipei] host organization.**
- 2. The intellectual property of this competition belongs to the [World Championship of Cooking in Taipei] host organization, and any reproduction, duplication, or other use of the content must be approved by the organizers first.**
- 3. World Championship of Cooking in Taipei has obtained the trademark exclusive right by the host organization. Except for special authorization, any person shall not copy the trademark in any way without the written consent of the host organization for World Championship of Cooking in Taipei. Unless otherwise authorized, no person shall copy, modify, reproduce, publish, upload, transmit or distribute the information and materials of this event in any way without the written consent of the host organization for World Championship of Cooking in Taipei.**
- 4. The host organization reserves the right to modify the rules and regulations of the competition as it deems necessary.**
- 5. In order to maintain the high quality of the event and to protect the rights of all contestants, no media interviews will be accepted without the consent of the organizers.**
- 6. All matters not covered in this agreement shall be mutually agreed upon by both parties under the principle of equality and reciprocity, failing which, both parties agree that the Taiwan Shihlin District Court shall be the court of first jurisdiction.**

Registration category	I Individual category <input type="checkbox"/> Food and Beverage Skills and Aesthetics Awards Individual category <input type="checkbox"/> Creative Individual Competition Team category <input type="checkbox"/> (both school and professional)			
Contact Name			Contact Number	
			Mobile Phone	
E-mail (required)				Country
Unit/Team Name	(Professional team please fill in the unit name. School team please use the schools name as the unit.)			
Participant Information (The following fields must be filled in completely)				
	1	2	3	4
Name				
Identity card number or passport number				
Signature and seal				

*After signing the consent form, please send the scanned file to the Taipei Restaurant and Beverage Workers Unions email address cook.king@msa.hinet.net before 5:00 pm on March 25, 2024 (Monday).

*All contestants must personally sign and provide their ID number. If they do not personally sign or stamp, they will be considered as not having completed the registration process.

[Annex 1-4] *Please download the form from the event website <https://www.cooking.com.tw>

2024 World Championship of Cooking in Taipei Dishes Recipes and Preparation Instructions

Registration category	<input type="checkbox"/> Creative Individual Category	Cuisine	Sequence of dishes	Hot Dish Creative Cuisine	Cold Dish Creative Cuisine	Counter Number		
Team Name								
Name of dishes	(Hot)				(Cold)			
	Chinese name	Quantity	Chinese name	Quantity	Chinese name	Quantity	Chinese name	Quantity
Main ingredients								
Side ingredients								
Toppings								
Seasonings								
Practice/ Feature description								

All recipes are copyrighted by the organizers and will be published as part of the World Championship of Cooking publication, so please fill in the form to ensure that the information is conveyed in full.

[Annex 1-5] *Please download the form from the event website <https://www.cooking.com.tw>

2024 World Championship of Cooking in Taipei Dishes Recipes and Preparation Instructions

Registration category	<input type="checkbox"/> Team category		Sequence of dishes	Appetizer	Hot dish 1	Hot dish 2	Refreshment	Counter Number
Team Name								
Name of dishes	Main ingredients		Side ingredients/toppings		seasonings			Practice/ Feature description
	Chinese name	Quantity	Chinese name	Quantity	Chinese name	Quantity		
(Appetizer)								
(Hot dish 1)								
(Hot dish 2)								
(Refreshment)								

All recipes are copyrighted by the organizers and will be published as part of the World Championship of Cooking publication, so please fill in the form to ensure that the information is conveyed in full.

[Annex 1-6] *Please download the form from the event website <https://www.cooking.com.tw>

Theme Context Copy:

Contestants should create the text description for the title, meaning, context, and creative design concept for their own work, which can be laminated by A4 Bristol Board paper (color is not limited). The text should be placed on a card and placed on the right side of the work. The copy should include the author's name or company name.

2024 World Championship of Cooking in Taipei Food and Beverage Skills and Aesthetics Awards

Theme Design Concept Explanation Sheet

Title of work	Chinese		
	English		
Specification	Length	width	height (cm)
Materials			
01		05	
02		06	
03		07	
04		08	
Creative Design Concept Sheet			Contestants photo

All recipes are copyrighted by the organizers and will be published as part of the World Championship of Cooking publication, so please fill in the form to ensure that the information is conveyed in full.