

# 2019中餐烹饪世界锦标赛

## 2019 Chinese Cuisine World Championship

中国·沈阳 2019.08. 21-24  
Shenyang, China, 21<sup>st</sup> - 24<sup>th</sup> August, 2019

### 赛事基本信息 **Event Information**

#### 中餐烹饪世界锦标赛 Chinese Cuisine World Championship

中餐烹饪世界锦标赛是由中国烹饪协会于2015年成功创办，并经世界厨师联合会认证的唯一国际顶级中餐赛事，旨在促进世界范围的中西餐文化交流，搭建中西烹饪技艺互励平台，推进中餐在全球的传播与发展。

The Chinese Cuisine World Championship (CCWC) was founded in 2015 by China Cuisine Association. This authoritative competition is the only international level competition for Chinese cuisine certified by the World Association of Chefs' Societies. It aims to build a platform to promote the exchange of Chinese cuisine and western cuisine, and promote the spread and development of Chinese cuisine worldwide.

中餐烹饪世界锦标赛以国际化的竞赛规则和评判标准为比赛规范，由经过世界厨师联合会认证的国际裁判现场执裁，倡导在中餐基本要素基础上的国际化融合和以消费需求为目标的出品原则，打造世界中西餐厨师众望所归的中西烹饪竞技交流舞台。

International rules and judging criteria will be applied to CCWC. Renowned and World- chefs-certified judges will judge the competition. The main theme of the competition focuses upon the international fusion between Chinese cuisine and western cuisine based on the basic elements of Chinese cuisine, and adheres to the principle of orientating the competition works to restaurants consumption. By these conceptions, we would like to build a Chinese-style culinary competition and exchange stage that all chefs (including Chinese cuisine chefs and western cuisine chefs) admire.

中餐烹饪世界锦标赛设团体赛和个人赛，团体赛与个人赛按年度交替举行，

2015年11月在北京举办的首届中餐世锦赛为团体赛，2016年11月在北京举办的赛事为个人赛，即将于2019年8月21日-24日在沈阳举办的将是团体赛。

The competition is held annually and alternate between team and individual competition. CCWC 2015 was a team competition. CCWC 2016 was an individual competition, and CCWC 2019 , which will be held from 21<sup>st</sup> -24<sup>th</sup> August in Shenyang, Liaoning Province, will be a team competition.

## 赛事基本信息 Event Information

### 比赛项目 Competition Event

团队赛：每支参赛团队需在5小时内在比赛现场完成各30人份的4道菜肴作品的制作准备，并在规定的时间段内现场完成供餐，每道作品出品以各吃（单盘，1人量）呈现上餐，其中4份用于评判,1份用于拍摄,1份用于展示，24份提供给专业嘉宾品尝。比赛过程会供现场观众参观。

Team competition: the participating teams should cook 4 courses for 30 portions within 5 hours, All portions (served on individual plates) are to be served as in fine dining Chinese Restaurants; 4 portions for judging, 1 portion for photography, 1 portion for display, 24 portions for serving guests. The visitors of CCWC 2019 will be allowed requirement to spectate the preparation and cooking process of the competition teams.

### 团队组成 Team Composition

1. 由世界厨师联合会会员（国家或地区协会），境外中餐组织、地方烹饪（餐饮）协会或国内餐饮集团组队参赛

Countries or regional associations which are members of the World Association of Chefs Societies (WORLDCHefs), and overseas /mainland Chinese cuisine associations or domestic catering groups can sign up for CCWC 2019.

2. 参赛团队包括以下成员: 1位领队, 5位厨师, 1位助厨或替补厨师  
Each team should consist of 1 team manager, 5 chef members, 1 assistant/replace-ment chef.

### 赛事时间 Competition Schedule

报到时间：2019年8月20日

Arrival and check-in Date: August 20, 2019

选手会：21日13:00-15:00

Competitor Briefing: 13:00-15:00, August 21<sup>st</sup>, 2019

开幕式：21日15:00-17:00

Opening Ceremony: 15:00-17:00, August 21<sup>st</sup>, 2019

欢迎晚宴：21日18:00-20:00

Welcome Banquet: 18:00-20:00, August 21<sup>st</sup>, 2019

裁判会：21日20:30-22:00

Judge Briefing: 20:30-22:00, August 21<sup>st</sup>, 2019

比赛时间：2019年8月22日—23日

Competition Dates: August 22<sup>nd</sup>-23<sup>rd</sup>, 2019

颁奖仪式：2019年8月24日10:00

Awarding Ceremony: 10:00, August 24<sup>th</sup>, 2019

## 赛事基本信息 Event Information

### 赛事地点 Competition Venue

中国辽宁省沈阳市，新世界博览馆二楼展览厅

Exhibition hall, 2<sup>nd</sup> floor, New World Expo, Shenyang, Liaoning Province, China

### 赛事规模 Competition Scale

本次赛事的总参赛团队数不超过20支。

No more than 20 teams from different countries and regions.

### 赛事模式 Competition Pattern

单轮次团体赛

Single Round, Team Competition

### 评比模式 Judging Format

团队作品平均分模式

Ranking due to the average points of cumulative points of the 4 courses of each team.

### 国际裁判团 International Jury

由世界厨师联合会委任的国际级裁判以及经世界厨师联合会批准的中国国家级裁判共同执裁

The international jury panel consists of WOLDCHEFS approved international judges and Chinese national-level judges.

## 参赛报名 Competition Teams Registrations

### 报名注册 Registration

1. 每支参赛团队参赛费为美金\$600/人民币¥4,200; 缴费账户信息如下:

收款单位: 中国烹饪协会

开户银行: 工商银行北京长安支行

账号: 0200003309089065247

Registration Fee: USD\$600 / RMB¥4,200;

Fund transfer method:

Receiver of Payment: China Cuisine Association

Bank: Chang'an Branch Beijing, Industrial and Commercial Bank of China

Account number: 0200003309089065247

2. 报名日期: 2019年4月1日- 6月30日;

Registration time: April 1 to June 30 , 2019;

3. 联系方式Contact: 张业广Arthur Zhang

电话Tel: (+86)010-63264805/(+86)18618290539

邮箱E-mail: cca\_zyg@163.com

### 报名须知 Registration Notice

1. 赛事执委会将于7月10日之前向获得参赛资格的团队下发确认通知, 并保留所有参赛资格的最终决定权;

The organizer reserves the right to accept or refuse the application. All teams accepted will receive email confirmation on or before 10<sup>th</sup> July;

2. 获得参赛资格确认的团队, 须按时提交如下材料:

The team that has received the qualification confirmation shall submit the following materials on time:

(1) 参赛团队集体合照: 须于7月20日之前电邮至 cca\_zyg@163.com (照片尺

寸不小于2560 x 1920;或分辨率不低于 300dpi);

Group Photo of Team Members: email to [cca\\_zyg@163.com](mailto:cca_zyg@163.com) on or before July 20, 2019 (The minimum size of the photo must at least be 2560 x 1920; minimum resolution must at least be 300dpi).

## 参赛报名 Competition Teams Registrations

### 报名须知 Registration Notice

- (2) 菜品照片:为配合赛事制作海报进行展示和推广, 参赛团队需向赛事执委会提供每道菜品的照片, 须于8月1日前电邮至cca\_zyg@163.com (照片尺寸不小于2560 x 1920;或分辨率不低于 300dpi);

Dish Photo: for publication & promotion, picture of each dish must be emailed to [cca\\_zyg@163.com](mailto:cca_zyg@163.com) on or before 1<sup>st</sup> August, 2019. (The minimum size of the photo must at least be 2560 x 1920; minimum resolution must at least be 300dpi);

- (3) 菜单:参赛团队须提供参赛菜谱, 于8月1日之前电邮至[cca\\_zyg@163.com](mailto:cca_zyg@163.com), 同时参赛团队须准备5份完整菜谱,于比赛日比赛开始前提交给裁判团;

Competition Menu: Competition menu template will be provided to each teams after the successful registration. Names, recipes and culinary methods of the 4 dishes shall be filled in the template. And the menu shall be sent to [cca\\_zyg@163.com](mailto:cca_zyg@163.com) on or before 1<sup>st</sup> August. At the same time, 5 copies of the menu shall be prepared for the jury;

4. 各参赛团队比赛日期: 主办方会以抽签形式决定各团队比赛日期, 并于8月5日前通知各队;

Competition Time for Each Team: the organizer will decide the competition time for each team by drawing lots; the result will be announced on or before 5<sup>th</sup> August, 2019;

5. 如须咨询报名注册及相关比赛事宜, 可致电赛事执委会办公室010-63264805或电邮至[cca\\_zyg@163.com](mailto:cca_zyg@163.com)。

For information or questions in relation to the registration or the competition, please contact us by

email: [cca\\_zyg@163.com](mailto:cca_zyg@163.com) or tel: (86)-010-63264805.



### 住宿安排 **Accommodation**

1. 所有参赛团队参赛选手在中国沈阳比赛期间的住宿费用由主办方承担，每支队伍将获得三个双人房间，从2019年8月20-24日，共计4晚；  
The accommodation for all teams in Shenyang is at the expense of the organizer. Three twin rooms per registered team will be booked limited to four nights, from August 20 - 24, 2019;
2. 参赛团队如需要增加房间或住宿天数，需在7月25日前向赛事执委会提出申请，由赛事执委会与酒店协调安排（由于赛事期间周边酒店需提前预约，7月25日后提交的住宿申请将无法安排，请参赛团队自行解决）；  
If a team requires extra rooms or extra nights of accommodation during competition period, the organizer can assist in booking at favorable price before 25<sup>th</sup> July, 2019 (The hotel rooms need to be booked in advance due to the peak booking season of competition period. The accommodation applications for extra rooms or nights submitted after July 25 will not be guaranteed admissible by the organizer).

### 比赛食材采购费用 **Food Ingredients & Procurement**

1. 主办方为每支参赛团队提供人民币¥3,000的比赛原料采购预算；  
The organizer will provide RMB¥3000 to each team for the consumption of competition food ingredients;
2. 参赛团队的比赛原料采购预算只能在比赛指定商场采购比赛用食材原料，参赛团队须提前提出要求清单，送交大赛指定商场进行确认(联系详情会进一步传送各队经理/领队)；  
The organizer has appointed supermarket to support the purchase of ingredients; each team needs to prepare their order list in advance and sends to supermarket for confirmation of availability (contact details will be provided to the Team Managers);
3. 比赛原料采购费用由主办方指定商场进行结算，超过3000元人民币部分由参赛团队自行支付。  
The expenses of food materials purchase at the appointed supermarket will be borne by the organizer within the limit of cost. The extra cost exceeding

RMB3,000 shall be covered by the relevant team.

## 赛事日程 **Competition Timetable**

### 8月21日, 2019 21<sup>st</sup> August, 2019

|              |  |
|--------------|--|
| 07:00-07:30  | 进场: 运送及摆放物资 (5位主厨 + 1帮厨)<br>Move in goods and ingredients (5 core members + 1 assistant) |
| 07:30-08:00  | 裁判检查<br>Checked by the Jury  |
| 08:00-13:00  | 比赛 (5小时)<br>Competition (5 hours in total)   |
| 13:00        | 上餐开始 (约2小时内完成)<br>Serving starts (finished within 2 hours)                               |
| 13:00 –13:30 | 第一轮上餐 The First round serving  |
| 13:30 –14:00 | 第二轮上餐 The Second round serving   |
| 14:00-14:30  | 第三轮上餐 The Third round serving  |
| 14:30-15:00  | 第四轮上餐 The Fourth round serving   |
| 15:00        | 服务结束 Serving Finished  |
| 15:00-16:00  | 清洁及离开比赛厨房 Cleaning and leave the kitchen   |
| 16:00-17:00  | 裁判点评 Judges feedback   |

### 8月22日, 2019 22<sup>nd</sup> August, 2019

|              |  |
|--------------|--|
| 07:00-07:30  | 进场: 运送及摆放物资 (5位主厨 + 1帮厨)<br>Move in goods and ingredients (5 core members + 1 assistant) |
| 07:30-08:00  | 裁判检查<br>Checked by the Jury  |
| 08:00-13:00  | 比赛 (5小时)<br>Competition (5 hours in total)   |
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| 13:30 –14:00 | 第二轮上餐 The Second round serving   |
| 14:00-14:30  | 第三轮上餐 The Third round serving  |
| 14:30-15:00  | 第四轮上餐 The Fourth round serving   |
| 15:00        | 服务结束 Serving Finished  |

15:00-16:00      清洁及离开比赛厨房 Cleaning and leave the kitchen  
16:00-17:00      裁判点评 Judges feedback

队伍未能按时上餐或上餐过程出现延误，将被扣除最高达总分 5% 的分数  
*Team with time delay for serving will be penalized up to 5% of the total scores.*

## 比赛内容及说明 **Competition Format**

### 比赛内容 Menu Composition

第1道菜: 30份开胃菜/头盘, 最少包含2个主体, 其中一个主体为热菜, 一个主体为凉菜;

The 1<sup>st</sup> Dish: 30 appetizers/starters, with at least 2 main elements, one element to be cold and one to be warm

第2道菜: 30份以海鲜为主料制作的热汤, 汤中可包含饺子等元素;

The 2<sup>nd</sup> Dish: 30 seafood soups must be served hot, to include some style of dumpling

第3道菜: 30份肉食主菜, 可选用猪肉, 家禽肉或牛肉, 或多款组合; 主菜必须合理搭配淀粉类(米饭/面条)及蔬菜;

The 3<sup>rd</sup> Dish: 30 main courses, using pork, poultry meat, beef (or combination);

The meal must be balance and have a starch ( rice/ noodles )and vegetables

第4道菜: 30份甜品, 最少包含2个主体, 主体的口感及温度应有对比, 需使用水果制作。

The 4<sup>th</sup> Dish: 30 desserts, with at least 2 main elements, must use fruit, contrasting in textures and temperatures.

### 参赛人员说明 **Work Allocation for Team Members**

1.比赛过程仅限每队5位主厨进行烹调工作;

Only five chef members are permitted to cook;

2.比赛过程每队可安排1名助理厨师协助整理厨房及清洁工作;

One assistant chef is allowed to tidy the kitchen and do the washing up during the competition in the kitchen;

3.助理厨师必需与参赛厨师穿着不一样的服装以便识别;

Assistant chef must be clearly discernible from the other members of the team, and should not be wearing the same chef jacket as the core team members;

4.队伍领队不允许协助厨师工作; 供餐开始时, 领队可擦拭餐盘。

The team manager is not allowed to help in the kitchen. When the serving starts, the team manager is only allowed to wipe plates.

## 允许带入比赛厨房的食材

### Ingredients Permitted in the Kitchen

1. 色拉菜 - 食材可洗净，整理好，不可混合或切割；  
Salads – can be cleaned, washed, not mixed or cut;
2. 蔬菜 - 可洗净，剥皮，不可切割，未经制熟；  
Vegetables – can be cleaned, peeled, washed, not cut, must be raw;
3. 鱼类 - 可去除内脏和鳞片，但不可改刀；  
Fish – can be gutted, scaled but NOT filleted;
4. 贝类 - 可洗净，需连壳，未经制熟；  
Shellfish – can be cleaned but not shelled, not cooked;
5. 甲壳类 - 生鲜或煮熟，但不可剥开；  
Crustaceans – can be raw or boiled, but not peeled;
6. 鲜肉或家禽肉-可去骨，但不可切割或修改，骨头可以宰切割成小块；  
Meats/Poultry – can be deboned, not portioned, not trimmed, bones may be cut into small pieces;
7. 汤底 - 基本汤底，未经浓缩，原味，未加配料和调味品；  
Stocks – can be basic stock, not reduced, not seasoned, no additional items;
8. 面条 - 不可制熟；  
Noodles – can be made in advance, but not cooked;
9. 面团、海绵蛋糕、饼干和调和蛋白 - 可以带入，但不可切割；  
Pastry sponge, biscuit, meringue – can be brought in, but not cut;
10. 糕点 - 基础原料可以带入；  
Basic pastry ingredients can be brought in weighed out but no further processing;
11. 果肉 - 可以带入果泥，但必须现场加工，不能直接用作酱汁；  
Fruit pulps – fruit purees may be brought in but not as a finished sauce;
12. 装饰元素 - 必须全部在参赛厨房内完成；  
Decor elements – 100% must be made in the kitchen;

13.干货食材 - 可涨发好, 但必须在比赛现场加调味及烹煮;

Dried ingredients may be pre-soaked and brought in, but must be seasoned and cooked in competition;

14.调味料 - 可使用鸡粉或现成酱料, 但不能使用人工色素或化学剂(如味精、乳化剂及人工香精等)。

Seasoning can use chicken powder, ready-to-use sauce, but cannot use artificial colors or chemicals (such as MSG, emulsifier, artificial flavor etc.).

注意: 违反以上规定的队伍可能被扣除最高达总分10%的分数。

Note: In case of breach of the above mentioned rules the respective teams will be penalized with a deduction of up to 10 % from the total scores.

## 评分标准 Judging Criteria

### 单项菜品 Single Entry

|  |                                  |            |
|--|----------------------------------|------------|
| 准备工作   | Preparations                     | 10 points  |
| 专业烹调<br>(卫生, 烹调方法, 技巧及厨房管理)(Hygiene/Working Skills, Techniques/Kitchen Organization) | Correct Professional Preparation | 25 points  |
| 送餐   | Serving                          | 5 points   |
| 呈现   | Presentation                     | 10 points  |
| 味道   | Taste                            | 50 points  |
| 总分   | Total                            | 100 points |

参赛作品须以中餐烹饪、调味及出品为基本原则。

Each dish must be based on Chinese cooking, seasoning and production as the basic principles.

### 团队成绩 Achievement of Team

|             |                           |                     |            |
|-------------|---------------------------|---------------------|------------|
| 第1道菜:开胃菜/头盘 | The 1 <sup>st</sup> Dish  | Appetizers/Starters | 100 points |
| 第2道菜:热汤     | The 2 <sup>nd</sup> Dish  | Hot Soups           | 100 points |
| 第3道菜:肉食主菜   | The 3 <sup>rd</sup> Dish  | Meat Main Courses   | 100 points |
| 第4道菜:甜品     | The 4 <sup>th</sup> Dish: | Desserts            | 100 points |

总分Total: **400/4 – 100 points**

30份量必须足够, 份量不足会被扣减分数。

The prescribed number of 30 portions must be respected. Points will be deducted for insufficient quantities.



## 奖项设置与奖励办法 Awards

依照世界厨师联合会国际竞赛标准，各参赛团队按所得分数，可颁发以下奖项：

In accordance to the WACS standards, the following prizes will be awarded according to points scored:

|                      |         |   |
|----------------------|---------|---|
| 100 points           | 优质金奖及证书 | Gold Medal with distinction and diploma |
| 99,99 – 90,00 points | 金奖及证书   | Gold Medal and diploma                  |
| 89,99 – 80,00 points | 银奖及证书   | Silver Medal and diploma                |
| 79,99 – 70,00 points | 铜奖及证书   | Bronze Medal and diploma                |
| 69,99 – 60,00 points | 证书      | Diploma                                 |

每队可获6个奖牌及证书

Each team will receive 6 medals and diplomas according to their scoring level

### 中餐烹饪世界锦标赛大奖

#### Chinese Cuisine World Championship – Overall

|                              |          |  |
|------------------------------|----------|--|
| 冠军 The Champion              | 最高得分团队   | the highest score team                 |
| 亚军 1 <sup>st</sup> Runner-up | 第二最高得分团队 | the 2 <sup>nd</sup> highest score team |
| 季军 2 <sup>nd</sup> Runner-up | 第三最高得分团队 | the 3 <sup>rd</sup> highest score team |

## 参赛厨房基本设备 Kitchen Equipment

每队比赛厨房里基础设备配置 Basic equipment that will be supplied per kitchen

1. 双口电炒锅1台 (配双耳复底锅2个)  
1 double-end electric wok (with 2 double-ear stock pot)
2. 双头电磁炉2台 (配平底不粘锅4个)  
2 double-end induction cooker (with 4 frying pans)
3. 冷藏 (冷冻) 操作台1台  
1 freezing (cold-storage) work bench
4. 立式大冰箱1台  
1 up right GN size refrigerator
5. 不锈钢操作台3个  
3 stainless steel work benches
6. 双槽洗涤池1个  
1 double slot washing pool
7. 电高压锅1个  
1 electric pressure cooker
8. 微波炉1个  
1 microwave
9. 榨汁机1台  
1 juicer
10. 手持电励打蛋器1台  
1 hand-held eggbeater
11. 小型电励搅拌机1台  
1 small size electric mixer
12. 电饭煲1个 (容积10L以上)  
1 electric cooker(volume>10L)
13. 食品存货架1个  
1 storage rack for food items
14. 木制炒勺4把, 长柄手勺2把  
4 wooden ladles, 2 long handle spoons
15. 不锈钢夹子2个,橡胶刮刀2把  
2 stainless steel clamps  
2 rubber scrapers
16. 厨房与用砧板6块(切生,熟产品), 刀具3套  
6 chopping blocks, 3 sets knives
17. 汁水深锅2个 (1大、1小), 不锈钢长托盘4个  
2 deep pots(one big and one small)  
4 stainless steel long trays
18. 擀面杖1个, 走锤1个, 蒸笼 (3层带盖)  
1 rolling pin, 1 hammer,1 food steamer
19. 保鲜膜1卷、锡纸1卷、保鲜盒4个  
1 plastic cling wrap, 1 roll of aluminum foil,4 fresh-keeping boxes
20. 毛巾6块, 口罩6付, 一次性手套10付  
6 towels, 6 month masks, 10 sets of disposable gloves
21. 厨房纸巾(吸油/吸水) 1提, 厨房湿纸巾2包, 洗手液, 清洗液1瓶, 纸巾

1 pack kitchen paper  
towels (for  
cleaning oil/water),  
2 packs kitchen  
wipes, liquid soap,  
hand sanitizer,  
cleaning liquid,  
tissue

22. 白色餐盘, 小汤碗  
white plates, soup bowl

## 参赛厨房基本设备 Kitchen Equipment

### 公共设备 Equipment to be shared

1. 万能蒸烤箱 Combi ovens
2. 冰淇淋机 Ice cream machine
3. 真空机 Vacuum machine
4. 制冰机 Ice machine
5. 切割机 Slicing machine
6. 面火炉 Salamander

### 其它可带入设备 Other equipment teams can bring in are

1. 热循环器 Thermal circulator
2. 搅拌机 Stick/hand blender
3. 烹调锅及平底锅等 Cooking pot & pan
4. 小型油炸锅 Small deep fryer
5. 小型餐具、托盘、勺子、钢包钳、过滤器  
等烹调用具 Small utensils, tray, spoons,  
ladles tongs, strainers
6. 卫生清洁品、消毒剂、喷雾、海绵百洁布, 纸巾等  
Hygiene and cleaning items, sanitizers, sprays, sponge scouring pad, paper  
towel, etc.

## 参赛厨房基本设备 **Kitchen Equipment**

### 比赛设备及餐具使用须知 **Kitchen & Serving Plates Notes**

- 1.所有参赛团队须小心使用赛事提供的设备设施及用具，如有遗失或故意损坏需负责赔偿Kitchen furniture and physical inventory are to be handled with care. Each national team is liable for missing equipment.
- 2.比赛厨房备有220伏电压插座1个，参赛团队可自带小型电器，若自带电器不在附件1可携用具清单内，需提前7日向赛事执委会提出申请。  
Each kitchen is equipped with (4) plug sockets of 220 volt. The team can bring additional small equipment but need to declare and seek permission from the organizer.
- 3.赛事提供多款各吃用白色公用餐具，包括平盘、长条盘、小碗等，将向获得参赛资格确认的参赛团队下发餐具详细信息以供选择。参赛团队可自带小餐具以满足个别上餐要求，但不会因此获得额外分数  
Organizer will arrange for standard individual portion serving plates and bowls, all white in color, for all the teams. A full description of available plates/bowls will be provided at later stage for team selection. Teams may choose to bring their own small items to serve their special dishes; no extra marks will be awarded.

## 场地安全及卫生说明 Safty & Hygiene

- 1.由于竞赛场地为临时搭建场地，制作环境最大程度模拟和还原真实厨房操作条件，但基于展馆安全和消防要求，部分管理规定将高于厨房安全管理规定和消防要求，部分烹饪手段和条件因场地原因无法还原和实现，所有参赛团队应在报名时已经充分被告知和了解，并且进行合理调整 and 适应。

As the competition venue is a temporary setup to simulate, to the maximum extent, the operating conditions of a real kitchen, based on fire safety requirements, some regulations will be stricter than the usual kitchen safety regulations and fire safety requirements . Certain cooking methods and conditions will not be possible. All teams would already have been fully informed during registration, and made reasonable adjustments and adaptation.

- 2.参赛团队报到时须签署安全卫生责任书，确保作为安全责任人在相应入场时，安排和管理用水、用电、加热、烹饪等安全事宜，并保证操作环节符合食品卫生操作要求，所有食材均进行正确加工。

During registration, the Team Captain must sign the Safety & Hygiene Letter of Responsibility to ensure assumption of responsibility upon entering the hall to arrange and manage the team's safety matters, such as water and power usage, heating and cooking, and to ensure compliance with the operational requirements for food hygiene on proper processing of all ingredients.

- 3.参赛团队在竞赛环节应按照餐厅卫生管理规定进行消毒处理和操作。

For Live Cooking categories involving the preparation of raw side dishes, such as cold cuts, salads or fruits, Teams must comply with the restaurant hygiene regulations for disinfection and handling.

- 4.参赛团队报到时，须附相关权娑机构卫生合格证件，竞赛准备时应完成厨仪检查，包括个人卫生、个人饰品、个人发饰等，现场制作须使用与用手套进行。

Teams must provide health certificates from relevant bodies during registration and shall complete appearance check while preparing for the competition, including personal hygiene and no jewelry or hair accessories. Surgical gloves must be worn when preparing and cooking

food.

5.现场设有临时外伤医生及急救医疗包，参赛团队成员出现割伤或意外外伤时，应立即告知现场工作人员，由专业医生进行必要伤口处理和急救。如不按程序进行处理将扣除该队伍的全部分数。

Trauma doctors and emergency medical kits will be available on-site. In the event of cuts or accidental injuries, the captain shall immediately inform the on-site staff for professional doctor to perform the necessary first aid treatment.

Failure to comply with procedures will result in forfeiture of the entire team's points.

6.参赛团队应熟悉场地环境，充分了解操作台构造和使用规范，对于上下水点、电器插口、烤箱及电磁设备使用充分了解正确使用方法，比赛阶段，设备供应方技术人员随时在场地进行协助，杜绝不了解设备使用方式下的擅自过载使用设备或违规操作。

During site familiarization, the Team Captain and all members shall fully understand the structure and usage guidelines of the workstation, fully understand the water inlet/outlet points and power sockets as well as the proper use of the oven and induction cooker. During the competition proper, technical staff from the equipment supplier will be ready to assist on-site, to prevent unauthorized use of equipment due to lack of understanding, such as overloading or usage violation.

7.参赛团队应随时保持操作台面清洁，合理管理冷热和生熟操作流程，并将所有厨余垃圾放入统一回收装置。

Each workstation will be equipped with a standard kitchen waste recycling collector. The Team Captain shall keep the worktop clean at all times, and reasonably manage operational processes for cold and hot as well as raw and cooked foods.

8.参赛团队成员按照有效证件识别和管理规定出入竞赛区域。

During the competition proper, no other personnel besides the participants are permitted in the competition area. Entering and exiting the competition area requires a valid document for identification.