

臺南市政府觀光旅遊局 函

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受文者：教育部

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密等及解密條件或保密期限：

附件：報名簡章乙份 (2024623A00_ATTCH1.pdf)

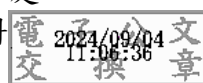
主旨：請協助公告本局主辦之「2024臺南美食之都國際廚藝挑戰賽」訊息，詳如說明，請查照。

說明：

- 一、適逢臺南400，為將臺南美食觀光推向國際並促進美食文化與烹飪技藝交流，特辦理旨揭競賽，邀請來自紐西蘭、澳洲、日本、香港、印度、越南及我國等海外內專業廚師，利用臺南在地食材、以各國烹煮料理特色手法進行創意料理競演，共同推廣臺南美食文化。
- 二、請協助轉知所轄大專院校、五專部、高中職學校旨揭競賽訊息，檢附報名簡章乙份。

正本：教育部、臺北市政府教育局、新北市政府教育局、桃園市政府教育局、臺中市政府教育局、臺南市政府教育局、高雄市政府教育局、基隆市政府教育處、新竹市政府教育處、新竹縣政府教育局、苗栗縣政府教育處、彰化縣政府教育處、雲林縣政府教育處、南投縣政府教育處、嘉義市政府教育處、嘉義縣政府教育處、屏東縣政府教育處、宜蘭縣政府教育處、臺東縣政府教育處、花蓮縣政府教育處、澎湖縣政府教育處

副本：本局旅遊服務科





臺南400觀光美食博覽會
2024 臺南美食之都國際廚藝挑戰賽
2024 Tainan 400 International Chef Challenge

「臺南 400 觀光美食博覽會-2024 臺南美食之都國際廚藝挑戰賽」

【報名簡章】

壹、緣起

2024 年適逢臺南建城 400 年，為了慶祝這個歷史性的時刻，臺南市政府將於 10 月至 11 月舉辦為期 4 週的「2024 臺南美食之都國際廚藝挑戰賽」。本次廚藝挑戰賽旨在大力推廣臺南美食，邀請來自世界各地的專業廚師參賽，以各國烹飪手法及永續環保為概念進行創意料理競演，推廣臺南美食文化。

每週的賽事將於與臺南市政府合作之指定場地舉行，選手可以選擇參加不同週次的賽事。賽制分為多個區域賽，選手們並將在場地方展示作品並接受國際認證評審/名廚的料理評比。此活動為世界各地的餐飲廚師提供了一個展示頂尖藝術的專業舞台，同時以臺南食材為基礎，提升臺灣臺南在國際上的能見度。

主辦單位：臺南市政府觀光旅遊局

承辦單位：大地再造股份有限公司，紐臺國際廚藝文化交流協會

協辦單位：臺南晶英酒店，崑山科技大學，大員皇冠假日酒店，東東宴會式場

協力媒體：藝想科技有限公司 Xtars Live，名廚 MINGCHU，西酋娛樂事業股份有限公司

支持單位：臺南市餐旅教育協會，臺南市福爾摩沙廚藝協會，臺南市烹飪商業同業公會，臺南市糕餅商業同業公會，臺南市府城文化觀光產業協會，臺南市文化觀光伴手禮產業發展協會，臺南市旅館商業同業公會，臺南市直轄市旅館商業同業公會，臺南市民宿文化發展協會，臺南市溫泉協會，臺南市西拉雅觀光產業協會，臺灣觀光休閒產業聯盟協會，臺南市休閒農業發展協會，臺南市旅行商業同業公會，臺南市旅行業經理人協會，臺南市推廣觀光工廠發展協會，臺灣雲嘉南濱海產業文化觀光協會，中華海洋觀光推廣與農業特色振興協會，臺南市北門產業文化觀光發展協會，臺南市南 168 產業觀光發展協會，臺南市商圈文化產業觀光發展聯合會，臺南市海安觀光商圈發展協會，臺南市國華友愛新商圈發展協會，臺南市孔廟商圈產業促進會，臺南市赤嵌朋派商圈發展協會，臺南市天壇五條港商圈發展協會，臺南市大東橋商圈觀光發展協會，臺南市西港街區繁榮發展協會，臺南市站前商圈發展協會，臺南市歸仁街區繁榮發展協會，臺南市康橋商圈商業發展協會，臺南市鹽水月津港文化觀光商圈發展協會，藍晒圖文創園區

南臺科技大學，臺南應用科技大學，中信科技大學，中華醫事科技大學，嘉南藥理科技大學，長榮大學，臺南市私立南英高級商工職業學校

主辦單位：
Organizer



承辦單位：
Organizers



大地再造
股份有限公司



紐臺國際廚藝
文化交流協會
Niz Taiwan International Culinary
& Cultural Exchange Association



臺南400觀光美食博覽會
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2024 Tainan 400 International Chef Challenge

貳、目標

1. 以臺南在地食材進行料理創作競演，促進臺南與各國之間的美食文化交流。
2. 提升臺南美食的國際能見度，帶動餐飲從業人員技藝提升及觀光相關產業發展。

參、參賽優勢

1. 獎項設置獎項分為金、銀、銅牌及單場最高分 T400 ICC 獎。
2. 在本次現烹類競賽中，各項目總分最高的選手，將有資格進入遴選，並由承辦單位〈大地再造股份有限公司〉贊助機票和食宿，前往紐西蘭天空塔集團餐廳，擔任客座主廚！（遴選機制的具體細節將另行公告）請參賽者密切關注。
這是一個展示您廚藝的絕佳機會，也是一次體驗國際頂尖餐飲文化的寶貴經歷。

肆、報名資料、賽事時程與地點

一、競賽項目：

1. 藝術類別(一)

『創意果凍花／創意馬卡龍／韓式裱花／節慶餐桌擺設／創意糕點』。

比賽日期：2024/10/16（三）

比賽地點：臺南晶英酒店 地址：700 臺南市中西區和意路 1 號

2. 藝術類別(二)

『翻糖蛋糕裝飾／糖霜餅乾裝飾／創意麵包／靜態盤式甜點／創意果醬畫盤／創意和果子／靜態蔬果雕／現場蛋糕裝飾』。

比賽日期：2024/10/26(六)

比賽地點：大員皇冠假日酒店 地址：70841 臺灣臺南市安平區州平路 289 號

3. 現場熱烹類別

『中式料理現烹／西式料理現烹／原民料理現烹／異國料理現烹』。

比賽日期：2024/11/3(日)

比賽地點：崑山科技大學 地址：710 臺南市永康區崑大路 195 號



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4. 靜態冷展類別：

『前菜／主菜／臺南虱目魚(創意料理)／臺南創意料理小吃／臺南特色辦桌(8-10 人份)』。

比賽日期：2024/11/9(六)

比賽地點：東東宴會式場

地址：708 臺南市安平區華平路 156 號

二、敬請詳閱本活動簡章內容，報名後所有參賽者視同同意大會與本活動簡章之一切規定。

三、參賽者於確認報名手續完成後，將由大會發予通行證，參賽者與工作人員皆必須憑證入場，該證不得轉讓。

四、參賽選手皆需自備專業廚服。

五、競賽報名費：依各選手參賽項目計，靜態組每人每項新台幣 \$1000 元整

熱烹組每人每項新台幣 \$2000 元整。

六、材料：各選手比賽項目所需食材請自行準備。

伍、報名方式

一、線上報名：

1. 填寫報名資料：請依據簡章確實填寫報名資訊(含繳費)，並於同日 23:59 前 E-mail 回傳所需之報名審核文件與匯款證明。

Google 報名連結：<https://forms.gle/YFsre2u3XkHeouhv8> QR Code 報名連結：



2. 備妥報名審核文件與匯款證明之電子檔 (WORD 檔、拍照或掃描之圖檔、PDF 檔)：

①報名審核文件：參賽同意授權書(附件一)、標準配方(附件二)及報名費回傳表(附件三)

②匯款證明

3. E-mail 回傳：請 E-mail 至 tainan400th@gmail.com，並於信件主旨標示「【2024 臺南美食之都國際廚藝挑戰賽】報名一日期_賽事名稱_姓名」，承辦單位將於收件後回覆完成報名之 E-mail 信函確認，即完成報名程序。

二、繳件(含繳費)後，如當日 23:59 前未接獲承辦單位之確認信函 E-mail，則視為未報名成功，並請立即來信確認，以維護您的權益。

三、報名期限：即日起至 2024 年 9 月 30 日(一)報名截止，逾期恕不受理。

四、參賽名單：完成報名程序後，2024 年 10 月 5 日(六)於官網公佈參賽名單。



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五、退費方式：報名後，一律無法退費。

六、報名聯絡資訊：

承辦單位：2024 臺南美食之都國際廚藝挑戰賽委員會 電子郵件：tainan400th@gmail.com

【匯款資訊】

銀行戶名：大地再造股份有限公司 匯款銀行：台北富邦（仁愛分行）

銀行代號：0127048 匯款帳號：82120000173155

陸、賽事規則

1. 各比賽項目之展品，僅適用於該項目之評分。
2. 已完成報名之比賽項目，不得更改，無故缺席者，視同放棄比賽資格，恕不提供退費；若有不可抗拒之因素，可向大會提出書面說明。
3. 比賽會場於規定時間開放，比賽結束後，垃圾需集中處理於垃圾區內。
4. 參賽者及相關人員請自行保管私人物品及參展品，不可於參展及備審期間，將展台當作休息場所，以正觀瞻。
5. 參賽者請勿擅自移動展區內的展品，待大會宣佈後才可開始進行撤收，參賽者需留在現場協助展品的撤收，大會保有清除的權利。
6. 評分時作品請勿露出公司 Logo 或學校名稱。
7. 參賽者可在限定時間內展示作品，若超出展示時間，則取消參賽資格，請各參賽者悉依大會比賽流程辦理展示。
8. 若展品不符規則或超過大會所提供之空間，大會可取消其參賽資格。
9. 大會人員在比賽後，有權要求拍攝參展品；在未經大會許可下，不得私自出版、改造或是拷貝參展作品。
10. 榮獲單場最高分之參賽者或其代表，請穿著正式廚師服裝出席 2024/11/9(六)頒獎典禮(餐費每人新台幣 \$ 1000 元整，需自行支付)。



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11. 若參展品被判定有損大會形象者，大會保有要求改正或撤除的權利。
12. 競賽當天大會不負責任何參展品、設備器具或私人物品的保管及損害賠償。
13. 如有不可抗拒之因素，或為使賽事順利進行之情況，大會保有修改、增加或刪除規則之權利。
14. 參賽者需謹遵評分判決，大會不接受任何對展品之主觀意識差異的申訴。
15. 報名資料未填寫完整者不予接受報名，僅採用本簡章之電子檔，不接受紙本郵寄。
16. 展示作品菜卡及菜單須同時具備中英文以利評審評分。
17. 勝利之選手個人可分別得到金、銀、銅獎及 T400 ICC 獎(單場最高分)，未達得獎分數者不予授獎。

TAINAN
400
南

主辦單位:
Organizer



承辦單位:
Organizers



大地再造
股份有限公司



紐臺國際廚藝
文化交流協會
NZ TW International Culinary
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競賽獎項

Awards

區分 Award	總分 Score	備註 Note
T400 ICC 獎 T400 ICC Award	單場最高分 Highest score in a single game	獎盃、證書 Trophies, certificates
金牌 Gold	90 分 ~ 100 分 90 points~ 100 points Trophies	獎牌、證書 Trophies, certificates
銀牌 Silver	80 分 ~ 89 分 80 points~ 89 points Trophies	獎牌、證書 Trophies, certificates
銅牌 Brown	70 分 ~ 79 分 70 points~ 79 points Trophies	獎牌、證書 Trophies, certificates
佳作 Excellent work	60 分 ~ 69 分 60 points~69 points certificates	證書 certificates

比賽細項及規範及評分標準請參照下方說明

Please refer to the explanation at the bottom of the following page for Detailed Competition Rules, Regulations, and Judging Criteria.



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「Tainan 400 Tourism Food Expo-2024 Tainan International Chef Challenge

【Application form】

2024 will mark the 400th anniversary of the founding of Tainan. To celebrate this historic moment, the Tainan City Government will host the 4-week "2024 Tainan Food City International Culinary Challenge" from October to November. This cooking challenge aims to vigorously promote Tainan cuisine, inviting professional chefs from all over the world to compete in creative cooking competitions based on cooking techniques from various countries and the concept of sustainable environmental protection, and promote Tainan food culture. Weekly events will be held at designated venues in cooperation with the Tainan City Government, and players can choose to participate in events of different weeks. The competition system is divided into multiple regional competitions. The contestants will display their works at the venue and accept the cooking evaluation by internationally certified judges/celebrity chefs. This event provides a professional stage for catering chefs from all over the world to showcase their top art, and at the same time, based on Tainan ingredients, it enhances the international visibility of Tainan, Taiwan.

Organizer : Tainan City Government Tourism Bureau

Co Organizer : Dadi Con Co Ltd , NZ TW International Culinary & Culture Exchange Association

Objective

1. Conduct a cooking competition using local Tainan ingredients to promote food and cultural exchanges between Tainan and other countries.
2. Enhance the international visibility of Tainan cuisine; promote the improvement of skills of catering employees and the development of tourism-related industries.

Award

1. Award setting Awards are divided into gold, silver, bronze medals and the highest score award in a single game, which must be set according to percentages; a trophy will be awarded for the highest score in a single game.



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2. In the cooking competition, the contestant with the highest total score in each event will be eligible to enter the selection, and the organizer "Dadi Reconstruction Co., Ltd." will sponsor air tickets, meals and accommodation to go to the Sky City Group restaurant in New Zealand, serving as guest chef! (Details of the selection mechanism will be announced separately) Participants are requested to pay close attention.

This is a great opportunity to showcase your cooking skills and a valuable experience to experience top international catering culture

Registration information, event schedule and location

一、Competition items:

1. Art Category (1)

"Creative jelly flowers/creative macarons/Korean table flowers/festival table decorations/creative pastries".

Date : 2024/10/16 (Wed)

Location : Silks Place Tainan

2. Art Category (2)

『Fondant cake decoration/frosted cookie decoration/creative bread/static plate dessert/creative jam painting plate/creative Japanese confectionery/static fruit and vegetable carving/on-site cake decoration."

Date : 2024/10/26(Sat)

Location:Crown Plaza Taiana

3.Live hot cooking category

『Freshly cooked Chinese cuisine/freshly cooked Western cuisine/freshly cooked indigenous cuisine/freshly cooked exotic cuisine."

Date : 2024/11/3(Sun)

主辦單位:
Organizer



承辦單位:
Organizers



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Location: Kun Shan University

4. Static cold exhibition category:

『Static cold exhibition category

Date : 2024/11/9(Sat)

Location: Tung-Tung Banqueting hall

- 二、Please read the contents of this event brochure carefully. After registration, all participants are deemed to agree to all the regulations of the conference and this event brochure.
- 三、After confirming the completion of the registration procedures, the contestants will be issued a pass by the conference. Both contestants and staff must enter with the pass, and the pass is not transferable.
- 四、All contestants must bring their own professional cooking clothes.
- 五、Competition registration fee: Calculated according to each contestant's entry items, static competition is NT\$1,000 per person for each item; hot cooking is NT\$2,000 for each item.
- 六、Materials: Each contestant must prepare the ingredients required for the competition by himself.

Registration method

一、Online registration:

1. Fill in the registration information: Please fill in the registration information (including payment) according to the brochure, and return the required registration review documents and remittance certificate by email before 23:59 on the same day.
2. Prepare the electronic files of registration review documents and remittance certificate (WORD file, photographed or scanned image file, PDF file):
 - ①Registration review documents: Authorization letter for participation (Attachment 1), standard formula (Attachment 2) and registration fee return form (Attachment 3)



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②Proof of remittance

3. E-mail®

Submission: Please e-mail to tainan400th@gmail.com and indicate the subject of the letter

【2024 Tainan City of Food International Culinary Challenge】Registration Date_Event Name_Name", the organizer will reply to the email confirmation of completed registration upon receipt, and the registration process will be completed.

- 二、 After submitting the application (including payment), if you do not receive a confirmation email from the organizer before 23:59 on the same day, your registration will be deemed to have been unsuccessful. Please write to confirm immediately to protect your rights.
- 三、 Registration period: From now until September 30, 2024 (Monday), registration deadline. Late applications will not be accepted.
- 四、 Entry list: After completing the registration process, it will be announced on the official website on October 5, 2024 (Saturday)Entry list.
- 五、 Refund method: After registration, no refund is allowed.
- 六、 Registration contact information:

Organizer: 2024 Tainan Food City International Chef Challenge Committee

Email: tainan400th@gmail.com

【Remittance information】

Bank account name: Dadi Con Co Ltd

Remittance bank: Taipei Fubon (Renai Branch)

Bank code: 0127048

Remittance account number: 82120000173155

Please complete the remittance first and then return the registration form electronically to complete the registration. If you need to swipe a card, please contact the organizer!



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2024 Tainan 400 International Chef Challenge

Competition rules

1. The exhibits of each competition event are only applicable to the scoring of that event.
2. The competition events that have been registered cannot be changed. Those who are absent without excuse will be deemed to have given up their qualifications for the competition, and no refunds will be provided. If there are force majeure factors, a written explanation can be provided to the conference.
3. The competition venue will be open during the specified time. After the competition, the garbage must be disposed of in the garbage area.
4. Contestants and related personnel should keep their personal belongings and exhibits on their own, and are not allowed to use the booth as a resting place for viewing during the exhibition and review preparation period.
5. Participants are not allowed to move the exhibits in the exhibition area without authorization. Removal can only begin after the conference makes an announcement.

Participants must stay on site to assist in the removal of exhibits. The conference reserves the right to remove the exhibits.

6. Please do not reveal the company logo or school name on the work when grading.
7. Participants can display their works within a limited time. If the display time is exceeded, they will be disqualified. All participants are required to follow the competition procedures of the conference to display their works.
8. If the exhibit does not comply with the rules or exceeds the space provided by the conference, the conference may disqualify the exhibitor.
9. The conference personnel have the right to request to take photos of the exhibits after the competition; without the permission of the conference, they are not allowed to publish, modify or copy the exhibits without permission.
10. The winning contestants or their representatives are required to attend the awards ceremony on November 9, 2024 (Saturday) in formal chef attire.

主辦單位:
Organizer



承辦單位:
Organizers



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11. If the exhibits are judged to damage the image of the conference, the conference reserves the right to request correction or removal.
12. The conference is not responsible for the storage or damage compensation of any exhibits, equipment or personal belongings on the day of the competition.
13. The organizer reserves the right to modify, add or delete rules if there are force majeure factors or to ensure the smooth conduct of the event.
14. Participants must strictly abide by the scoring decisions. The organizer will not accept any complaints about subjective differences in exhibits.
15. Registration will not be accepted if the registration information is not completely filled in. Only the electronic file of this brochure will be used, and paper copies will not be accepted.
16. The menu cards and menus displayed must be in both Chinese and English to facilitate the judges' scoring.
17. The winning player will receive gold, silver, bronze and T400 ICC awards (highest score in a single game). Those who do not reach the winning score will not be awarded.

主辦單位:
Organizer



承辦單位:
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柒、比賽細項及規範及評分標準 Competition Rules & Regulations & Judging Criteria

2024/10/16 (三)

A-藝術類別(一) 『A1 創意果凍花/A2 創意馬卡龍/A3 韓式裱花/A4 節慶餐桌擺設/A5 創意糕點』。

比賽

地點：臺南晶英酒店

2024/10/16 (Wed)

A-Art Category (1) "A1 Creative jelly flowers/A2 creative macarons/A3 Korean table flowers/A4 festival table decorations/A5 creative pastries".

Date : 2024/10/16 (Wed)

Location : Silks Place Tainan

A1 創意果凍花組 Creative Jelly Flower Set

一、競賽規則 Competition rules

- 1、(花藝組): 比賽作品規格，圓形8吋果凍，用3D形式打成花型，整體以花卉構圖為主。
(Floral Art Category): The specifications of the competition work are: round 8-inch jelly with flower patterns in 3D form and the overall composition is mainly based on flowers.
- 2、(創意組): 比賽作品規格12吋長方形，以長28公分~35公分 X 寬18公分~25公分，用3D形式可以打成動物、植物、畫畫、雕刻、模具、模型，無限創意。
(Creative Group): Competition work specifications are 12 inches rectangular with a length of 28 to 35 centimeters and a width of 18 to 25 centimeters. The 3D form can be used to create animals, plants, paintings, sculptures, molds, and models with unlimited creativity.
- 3、展台布置，需用桌布展台布置60cm60cm
Booth layout requires *tablecloth booth layout of 60cm60cm* ④ 可用天然蔬果汁和使用色素(只要食品合格)
Natural vegetable **juices** and pigments can be used (as long as the food is qualified)
- 4、選手要準備作品名稱菜卡，需附上創作理念及中文配方表



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Contestants must prepare a menu card with the title of their work and attach the creative concept and Chinese recipe list.

5、需有臺南元素意向（或臺南食材）

Need to have Tainan elements (or Tainan ingredients)

二、評分標準 Judging Criteria

- 1、是否符合臺南意象呈現 Conformity to Tainan Imagery Presentation 20%
- 2、透明度 Transparency 20%
- 3、創意構圖技巧 Creative Composition Techniques 20%
- 4、顏色明顯度 Color Visibility 10%
- 5、展台布置 Exhibit Booth Arrangement 30%

A2 創意馬卡龍組 Creative Macaroon Set

一、競賽規則 Competition rules

- 1、製作 3 種創意性馬卡龍，每種展示 5 個以上。
Make 3 types of creative macaroons, each displaying more than 5 pieces.
- 2、夾 3 種不同口味餡料。
3 different flavour fillings.
- 3、大小與造型自由發揮，展示主題自由選擇。
No restrictions on shape, size, and theme selection.
- 4、選手要準備作品名稱菜卡。
Participants must prepare a name card for their work.
- 5、需附上創作理念及中文配方表。
Attach creative concept and Chinese recipe list.
- 6、展示空間 60x60cm。
Display table space 60x60cm

二、評分標準 Judging Criteria

- 1、是否符合臺南意象呈現 Conformity to Tainan Imagery Presentation 20%
- 2、創意及藝術性 Creativity and Artistry 20%
- 3、創意構圖技巧 Creative Composition Techniques 20%
- 4、色彩性 Color Properties 10%
- 5、展台布置 Exhibit Booth Arrangement 30%



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A3 韓式裱花組 Korean Flower Piping Cake Group

一、競賽規則 Competition rules

1、符合臺南意象呈現

Conformity to Tainan Imagery Presentation

2、蛋糕組合整體感

Cake Assembly and Overall Appearance

①成品：4+6 吋雙層，豆沙擠花裝飾蛋糕。

Finished product: 4+6 inches double-layer cake decorated with bean paste piping and flowers

②蛋糕形狀不限制，（正方形，圓形，心型）。

There is no limit on the shape of the cake (square, round, heart-shaped, etc.)

③特殊立體造型（藤籃，帽子，花盆等等）

Special 3D Shapes: (e.g., basket, hat, flower pot, etc.)

④蛋糕夾層（至少要有一層夾餡，請選手自行選擇4吋或6吋切片呈現）。

Cake layers (at least one layer of filling, participants may choose to present either a 4-inch or 6-inch slice)

⑤可以使用保麗龍代替真蛋糕。

Polystyrene can be used as a substitute for real cake.

⑥蛋糕高度至少15cm高。

Cake Height: At least 15 cm high

3、擠花花型裝飾配色

Flower Piping Decoration and Color Coordination

①擠花花型（至少3種以上），不包含花苞，花蕊，葉片裝飾技法。

Piping flower shapes (at least 3 types) not including flower buds, stamens, leaf decoration techniques.

②裝飾配色

Color Coordination

4、蛋糕抹面技巧

Cake Frosting Techniques

①蛋糕抹面要保持平滑。

Cake Frosting: Must be clean and smooth.

②豆沙狀態（不可龜裂）

Bean Paste Consistency: Should not crack

③展台布置

Exhibit Booth Arrangement



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④展示桌大小為 60cm x 60cm。

Display table size is 60cm x 60cm.

⑤主題名稱與製作緣由、食譜與製程說明

Theme descriptions, reason for production, recipes, and process instructions

二、評分標準 Judging Criteria

- 1、符合臺南意象呈現 Conformity to Tainan Imagery Presentation 15%
- 2、蛋糕組合整體感 Cake Assembly and Overall Appearance 30%
- 3、擠花花型裝飾配色 Flower Piping Decoration and Color Coordination 20%
- 4、蛋糕抹面技巧 Cake Frosting Techniques 20%
- 5、展台布置 Exhibit Booth Arrangement 15%

A4 節慶餐桌擺設組 Festive Table Setting Set

歡迎從事服務業參與，以及鼓勵學生、飯店、餐廳、烹飪業、邊境和餐飲公司的人員參加
People working in the service industry are welcome to participate, and students, hotels, restaurants, culinary industry professionals, and catering companies are encouraged to participate.

一、競賽規則 Competition rules

- 1、主題：臺南節日餐桌擺設
Theme: Tainan Festival Table Settings
裝潢形式：西式/中式
Decoration style: Western/Chinese style
- 2、用於 4 個食譜套餐，4 位用餐者的餐桌擺設
For 4 recipe set table setting for 4 diners.
每張桌子中央必須有一個代表節日的展示
There must be a display representing the festival in the center of each table.
- 3、參賽者須攜帶桌子擺放所需的物品
Contestants must bring items needed to set up the table such as tablecloths, napkins, cutlery, crockery, and other furnishing items. Edible items are not compulsory.
- 4、創建自己的菜單卡支架，並且必須將其放在桌子上
Create your own menu card holder and place it on the table.
- 5、時間 60 分鐘內完成所有設定
Complete all settings within 60 minutes.



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主辦單位將提供：The organizer will provide:

1X 餐桌 1X dining table

4X 餐椅 4X dining chairs

如果參賽者弄髒了桌布，必須用乾淨的桌布代替。

If a contestant soils a tablecloth, it must be replaced with a clean one.

6、選手服裝規定

Player clothing regulations:

參賽者必須穿著工作服，遵守個人體態並保持衛生。

Participants must wear work clothes, observe personal posture, and maintain hygiene.

比賽期間，服裝上不得有個人企業商標。

During the competition, personal corporate trademarks are not allowed on clothing.

取消比賽資格若發生以下任何一種情況，主辦單位保留取消參賽隊伍資格的權力。

Disqualification if any of the following circumstances occurs; the organizer reserves the right to disqualify the participating teams.

裁判的決定為最後決定。

The referee's decision is final.

二、評分標準 Judging Criteria

1、是否符合臺南意象呈現 Conformity to Tainan Imagery Presentation 20%

2、主題明確 Clear Theme 20%

3、創意技巧 Creative Skills 20%

4、整體構圖/整潔度 Overall Composition/Neatness 10%

5、展台布置 Exhibit Booth Arrangement 30%

A5 創意糕點組 Creative Pastry Group

一、競賽規則 Competition rules

1、以個人賽靜態模式製作創意糕點，3 款分 2 盤

Make creative pastries in the static mode of individual competition with 3 styles divided into 2 plates.

2、需展台布置、主題說明、食譜及製作流程表

Booth layout, theme description, recipes, and production flow are required.

3、糕點飾外裝飾品、擺設布置、燈光、桌布均由選手自行攜帶

Pastry decorations, lighting, and tablecloths are all brought by the contestants



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themselves.

- 4、嚴禁作品含有非可食性食材或違反食品添加物規定的材料

It is strictly prohibited for works to contain inedible ingredients or illegal additives.

- 5、選手要準備作品名稱菜卡

Contestants should prepare a menu card with the title of the work.

- 6、需附上創作理念及中文配方表

The creative concept and Chinese recipe list must be attached.

- 7、展示空間 60x60cm

The display space is 60x60cm.

- 8、需有臺南元素意向（或臺南食材）

Need to have Tainan elements (or Tainan ingredients).

二、評分標準 Judging Criteria

- 1、是否符合臺南意象呈現 Conformity to Tainan Imagery Presentation 30%
- 2、主題明確 Clear Theme 20%
- 3、創意技巧 Creative Skills 20%
- 4、整體構圖 Overall Composition 20%
- 5、展台布置 Exhibit Booth Arrangement 10%

主辦單位:
Organizer



承辦單位:
Organizers



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2024/10/26(六)

B-藝術類(二):『B1 翻糖蛋糕裝飾/B2 糖霜餅乾裝飾/B3 創意麵包/B4 靜態盤式甜點/B5 創意果醬畫盤/B6 創意和菓子/B7 靜態蔬果雕/B8 現場蛋糕裝飾』。

比賽地點: 大員皇冠假日酒店

2024/10/26 (Sat)

B-Art Display (2): "B1 Fondant Cake Decoration/B2 Decorated Cookies/B3 Innovative Bread/B4 Display of PLATED DESSERTS/B5 Innovative Jam Drawing Plate/B6 Innovative Wagashi/B7 Display of Carving fruits & Vegetables/B8 On-site cake decoration"

Location: Crowne Plaza Tainan

B1 翻糖蛋糕裝飾 Fondant Cake Decoration

一、競賽規則 Competition rules

1、作品規格說明: 作品高不得高於 60cm, 不得低於 35cm, 長寬不得大於 45cm。

Specifications of the creations: The height of the display should not exceed 60cm or lower than 35cm. The entire exhibit must not exceed 45cm x 45cm square.

2、作品規則說明: Rules

①評分以「翻糖捏塑」為主要評分項目, 若非純手製作品將在技術方面斟酌給分。

"Fondant Modeling" is the main scoring item. If it is not purely handmade, the points will be given according to the technical aspects.

②外觀製作批覆需使用「可食用材料」, 內部結構補強可以使用非食用性材料支撐。

"Edible materials" are required for appearance production and approval, and non-edible materials can be used for internal structure reinforcement.

二、評分標準 Judging Criteria

1、整體設計 Overall Design 20%

2、技術 Technical Skills 30%

3、創意 Innovation 20%



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- 4、色彩平衡 Color Balance 15%
- 5、美感 15% Aesthetic 15%

B2 糖霜餅乾裝飾 Decorated Cookies

一、競賽規則 Competition rules

- 1、烘培的餅乾必須完全被糖霜覆蓋，4 款造型，每款需呈現 3 片一模一樣的圖案。
Baked biscuits must be completely covered with royal icing. 4 designs, each of which must present 3 pieces of the same patterns.
- 2、主題自創，需要呈現至少 4 種以上的技法。
The theme is self-created, and at least 4 techniques need to be presented.
- 3、餅乾上的裝飾與顏色必須是可食用。
The decorations and color on the biscuits must be edible.
- 4、底盤最大為 40X40 平方公分以內。
The maximum baseboard is within 40X40 square centimeters.
- 5、須展台布置及附上創意理念。
Table decoration and creative ideas are required.
- 6、本簡章未載明事宜以主辦單位公布之辦法行之。
Matters not specified in this brochure will be handled in accordance with the procedures announced by the organizer.

二、評分標準 Judging Criteria

- 1、是否符合臺南意象呈現 Whether it conforms to the image presentation of Tainan 20%
- 2、技巧性 Technical Skills 40%
- 3、配色和協 Color Balance 10%
- 4、創意發想 Innovation 20%
- 5、整體擺設 Overall Design 10%

B3 創意麵包 Innovative Bread

一、主題 Theme

以臺南當地特色文化或食材人文傳統為發想，製作四款創意麵包，其中一款須為養生歐式麵包。



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Based on the local culture of Tainan or the cultural traditions of ingredients, make four innovative breads, one of which must be a Healthy European bread.

二、競賽方式 Competition mode

靜態平面式作品展示 Display creations

三、競賽規則 Competition Rules

- 1、以個人賽靜態模式，除指定一款歐式外其餘三款不拘自由創作，展示桌大小為 60cm x 60cm。
Display of the individual competition; except for one European style, the other three styles are freely created, and the size of the display table is 60cm x 60cm.
- 2、外裝飾品、擺設布置、燈光、檯布均由選手布置，不得有任何廠商或學校宣傳標章。
The exterior decorations, table decorations, lights and tablecloths are all arranged by the competitors. No manufacturer or school promotional logos are allowed.
- 3、嚴禁作品不得有非可食性食材或加入違反食品添加物食材。
It is strictly forbidden to have non-edible ingredients or ingredients that violate food additives in the creation.
- 4、四種產品，每種 2 件共呈現 6 件。
Four products, 2 pieces each, a total of 6 pieces are presented.
- 5、每件作品約在 60-150 公克。
Each piece is about 60-150 grams.

四、評分標準 Judging Criteria

- 1、主題/創意 Theme/Innovation 40%
- 2、藝術/配色 Aesthetic/Color Balance 30%
- 3、技巧/衛生 Technical Skills/Hygiene 30%

B4 靜態盤式甜點 Display of PLATED DESSERTS

一、競賽規則 Competition rules



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1、製作二款各一盤甜點，內容不限可日式、西式或法式。

Make two desserts with one plate each, which can be Japanese, Western, or French.

2、需注重實用性及精緻性。

Practicality and refinement are required.

3、展台規格為 60cm x 60cm 以內，自備展臺布置、創作理念及菜卡。

The table specification is within 60cm x 60cm, and the table layout, creative concept, and dish card are provided by competitors.

4、嚴禁作品不得有非可食性食材或加入違反食品添加物食材。

It is strictly forbidden to have non-edible ingredients or ingredients that violate food additives in the work.

二、評分標準 Judging Criteria

1、主題 Theme 20%

產品是否符合主題性/整體造型完整度

Whether the product complies with the theme and the overall styling integrity.

2、創意/獨特性/配色和協性 Creativity/Uniqueness/Color Matching and Coordination 30%

是否具有創意的巧思/產品是否具獨特性/顏色上的搭配

Whether it has creative ingenuity, uniqueness, and color coordination.

3、藝術 Art 30%

視覺美觀度是否具藝術性

Whether the visual aesthetics are artistic.

4、技巧 Technique 20%

產品技巧的難易度及精細度

Difficulty and fineness of product skills.

B5 創意果醬畫盤 Innovative Jam Drawing Plate

一、競賽規則 Competition rules

1、臺南 400 年活動。主題為臺南古蹟文化、產業文化、飲食文化、歷史文化等。

Tainan 400 Years of Events. The theme is Tainan Historic Site Culture, Industrial Culture, Food Culture, Historical Culture, etc.



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2、器皿統一使用為15-18吋（38cm-46cm）白色瓷盤（形狀不限）作品一款。

The utensils are uniformly used as a 15-18 inch (38cm-46cm) white porcelain plate (unlimited shape).

3、使用顏色作品需搭配三種以上配色。

Works using colors need to be matched with more than three colors.

4、作品顏料需為果醬或果膠（不可上膠及裝飾不可食用物品）。

The pigment of the work should be jam or pectin (not gelatinized and decorated with inedible items).

5、需布置情境展示台呈現（如桌布、小道具等）。

It is necessary to arrange a situational display stand (such as tablecloths, small props, etc.).

6、呈現作品說明卡（A4 以下格式），說明作品創作介紹。

Present the work description card (format below A4). Explain the creation introduction of the work.

7、大會提供個人展示空間為60×60cm，高度不限。

The individual display space provided by The General Assembly is 60×60 cm, and the height is not limited.

二、評分標準 Judging Criteria

1、設計與搭配性 Design and Collocation 20%

構圖技巧與視覺美感

Composition skills and visual aesthetics.

2、主題性 Thematic 50%

具主題性，原創性展現獨特風格

Thematic, original, and able to show a unique style.

3、果醬上色技巧 Jam Coloring Skills 20%

展現果醬特性畫盤技巧難易度

Focus on the technical level, showing the difficulty of drawing a plate with the characteristics of jam.

4、成品展示說明及創作理念

Finished Product Display Description and Creative Concept 10%

作品說明卡敘述能力及展台佈置陳列



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Narrative ability of works description card and exhibition stand arrangement and display.

B6 創意和菓子 Innovative Wagashi

一、競賽規則 Competition rules

- 1、產品須融入臺南在地食材製作。

The product must be made with local ingredients in Tainan.

- 2、造型和菓子 2 款，每款各 3 個，每款重 30-50g，產品須陳列擺飾在展台。

2 types of shaped Wagashi, 3 of each, each weighing 30-50g, and the products must be displayed and decorated on the table.

- 3、和菓子上所有裝飾品皆須可食用，禁止使用非食用材料。

All decorations on the Wagashi must be edible, and non-edible materials are prohibited.

- 4、主題造型不限，自由創意。

Unlimited theme modeling, free creativity.

和菓子的皮或餡料須使用臺南在地食材。

The skin or filling of Wagashi must be made from local ingredients in Tainan.

食材例如：芒果、龍眼、哈密瓜、柚子、鳳梨、木瓜、小番茄、臺南 16 號米……等。

Ingredients such as: mango, longan, honeydew melon, pomelo, pineapple, papaya, cherry tomato, Tainan No. 16 rice, etc.

二、評分標準 Judging Criteria

- 1、是否符合臺南意象呈現 Whether it conforms to the image presentation of Tainan 20%
2、製作技巧性 Technical Skills 40%
3、色澤搭配 Color Balance 10%
4、創意性 Innovation 20%
5、整體擺設 Overall Design 10%

B7 靜態蔬果雕 Display of Carving Fruits & Vegetables

一、競賽規則 Competition rules

- 1、參賽者可選用其中一項目製作雕刻作品



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Competitors can choose one of the items to make carvings

蔬菜類：需至少使用 3 種蔬菜材料雕刻製作。

Vegetables: At least 3 types of vegetable materials must be carved and made.

水果類：需至少使用 3 種水果及 3 種蔬菜材料雕刻製作，兩類材料需各占整體作品比例 50%。

Fruit: At least 3 types of fruit and 3 types of vegetable materials must be used for carving and production, and the two types of materials must each account for 50% of the overall work.

- 2、作品必須是生食水果或蔬菜食材雕刻，其最低高度不能低於 60 公分，最高度不能高於 120 公分，寬不能超過 90 公分。

The work must be carved with raw fruits or vegetables. The height of the display should not exceed 120cm or lower than 60cm, and it should not be wider than 90cm.

- 3、參賽者需於 1 小時內完成擺設組裝。

Competitors must complete the assembly of the decoration within 1 hour.

- 4、比賽時間內，參賽者需獨自完成作品的擺設及組合，其他助手不得進入比賽範圍（可協助搬運）。

During the competition, the competitors need to complete the decoration and combination of the works alone, and other assistants are not allowed to enter the competition area (assistance with transport is allowed).

- 5、可使用的桌面面積為 90 公分（寬）× 90 公分（深）。

The available desktop area is 90 cm (W) × 90 cm (D).

- 6、作品應該是原創的和獨創性的，整體組合應該在美學上令人愉悅。

The work should be original and independently creative, and the overall combination should be aesthetically pleasing.

- 7、應展示創新的雕刻技術和難度、精細刀工技巧。

Innovative carving techniques and difficulty, along with fine knife skills, should be demonstrated.

- 8、作品必須是立體的，並且從各個角度觀賞都具有吸引力。

The work must be three-dimensional and attractive to view from all angles.

- 9、應注重細節、成品外觀、比例和對稱性。

Attention should be paid to detail, finished appearance, proportion, and symmetry.

- 10、應充分研究和清楚理解所呈現的主題內容。

The thematic content presented should be fully studied and clearly understood.

- 11、作品應相稱且平衡，必須有一個明確的焦點。



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Works should be proportionate and balanced, with a clear focus.

- 12、材料的選擇，包括果皮和核心在內的色彩和諧度與能力都很重要。

The choice of materials, color harmony, and ability, including peel and core, are very important.

- 13、作品必須優美、精緻，正確組裝，接縫必須完美。

The piece must be beautiful, delicate, assembled correctly, and seams must be perfect.

- 14、參賽者需在特定的條件下，盡量取得各因素的平衡，包括主題及內容、色彩、及藝術美學的原素。

Competitors should strive to balance various factors under specific conditions, including theme and content, color, and elements of artistic aesthetics.

- 15、在整個活動期間，作品展示必須保持新鮮。

The presentation must remain fresh throughout the event.

二、允許事項 Allows

- 1、允許使用牙籤、木串和三秒膠，但不可外露。

Toothpicks, skewers, and super glue are allowed, but not exposed.

- 2、作品內部可允許使用支架，如金屬、塑膠及木材等，但不可外露。

Brackets, such as metal, plastic, and wood, can be used inside the work, but should not be exposed.

- 3、可使用天然的綠色植物（如使用盆栽不可多於整個作品的1/4，泥土必須盛裝於器皿內不應接觸到雕刻作品，防止水果或蔬菜污染）。

Natural green plants can be used (if potted plants are used, no more than 1/4 of the entire work should be used. The soil must be contained in the container and should not come into contact with the sculptured work to prevent contamination of fruits or vegetables).

三、禁止事項 Prohibitions

- 1、禁止使用鮮花、泥土、沙、動物毛皮等裝飾物品。

It is forbidden to use flowers, soil, sand, animal fur, and other decorative items.

- 2、參賽作品不能有任何廣告成分融入於設計中。



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Entries must not have any advertising elements incorporated into the design.

- 3、禁止使用石頭、人造花、絲帶、珠子等裝飾元素。

It is forbidden to use decorative elements such as stones, artificial flowers, ribbons, and beads.

- 4、作品應是首次參賽展出，大會不接受曾參賽作品，如被發現、遭人檢舉或冒用他人名義參賽等違規事項者將取消獎牌資格。

The work should be exhibited for the first time; the General Assembly will not accept entries that have been entered before. If it is discovered that a work has been reported or fraudulently used under another person's name, the participant will be disqualified from the medal.

四、注意事項 Precautions

- 1、如參賽作品含任何令人不愉快或有侮辱成份，評審或大會將有權取消作品展示。

If the entry contains any unpleasant or insulting elements, the judge or the General Assembly will have the right to cancel the display of the entry.

- 2、在評分完成公布後，參賽者可擺放姓名卡片或單位標誌於工作台上。

After the scoring is announced, participants can place name cards or company logos on the workspace.

- 3、所有器具如有任何遺失或損毀，大會概不負責。

The General Assembly shall not be responsible for any loss or damage to all equipment.

- 4、所有雕刻作品將展出至展覽結束，不允許提前拆除作品。

All carvings will be exhibited until the end of the exhibition, and early demolition of the works is not allowed.

- 5、於當日比賽結束後，若參賽者還未清理展品，主辦單位將有權清理所有留下的展品。(作品展示及清理時間如有改動，將另行通知)

If competitors have not cleaned up the exhibits after the end of the competition, the organizer will have the right to clean up all the remaining exhibits. (If there is any change in the display and cleaning time of the exhibits, it will be notified separately).



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五、評分標準 Judging Criteria

1、設計及搭配 0~25 分 Design and Collocation 0~25 points

作品需考量完成後觀賞之比例及對稱；作品必須是立體及多角度的；主題須溫和及非暴力的；設計必須是優美、精細、平和。食材的選擇、色彩的和諧及其展現能力均非常重要。

The proportion and symmetry of viewing after completion of the work must be considered; works must be three-dimensional and multi-angle; the theme should be moderate and non-violent; the design must be graceful, delicate, and peaceful. The choice of ingredients, the harmony of colors and their ability to display are all very important.

2、創意及原創性 0~20 分

Creativity and Originality 0~20 points

作品需給人好的印象、原創性及有獨創的，並能展現出創新的雕刻技術。

Works must be impressive, original, and creatively unique, and show innovative carving techniques.

3、技術與難度 0~45 分 Technique and Difficulty 0~45 points

作品需展現參賽者高超的雕刻技術、結構技術運用及手藝、難度精湛的雕工，正確的組裝及精細的接合，令人讚賞藝術美學。

The work should demonstrate the competitor's superb carving techniques, structural technology application, craftsmanship, difficult carving work, correct assembly, and fine joint, which are admirable in terms of artistic aesthetics.

4、乾淨的整體展示 0~10 分 Clean Overall Display 0~10 points

作品展示必須基於美學和整潔原則，給人留下良好的印象及可用於宴會上。

The presentation of the work must be based on aesthetics and cleanliness principles, leaving a good impression and being suitable for banquet use.

B8 現場蛋糕裝飾 On-site Cake Decoration

一、競賽規則 Competition rules

1、動態現場競賽—蛋糕裝飾，以個人賽動態模式進行，作品需由個人獨立於 60 分鐘內完成，裝飾臺南意象 8 吋蛋糕。

Dynamic on-site competition - cake decoration, in the dynamic mode of individual competition, the work needs to be completed by the individual within 60 minutes,



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decorating an 8-inch cake with a Tainan theme.

- 2、裝飾材料可使用奶油霜、動物性鮮奶油、脂肪抹醬、翻糖或巧克力。

Garnish with cream, whipped cream, fat spread, fondant, or chocolate.

- 3、蛋糕體及裝飾材料需由參賽者自備。

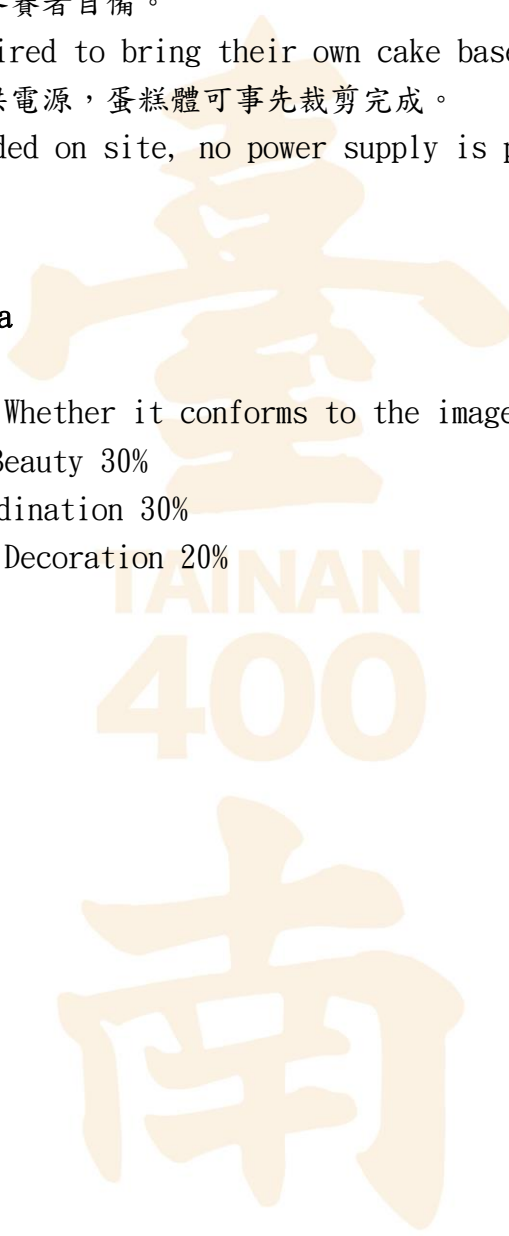
Participants are required to bring their own cake base and decoration materials.

- 4、現場只提供桌台，無提供電源，蛋糕體可事先裁剪完成。

Only a table is provided on site, no power supply is provided, and the cake body can be cut in advance.

二、評分標準 Judging Criteria

- 1、是否符合臺南意象呈現 Whether it conforms to the image presentation of Tainan 20%
2、造型、美觀 Styling, Beauty 30%
3、色彩協調性 Color Coordination 30%
4、難易度 Difficulty of Decoration 20%



主辦單位:
Organizer



承辦單位:
Organizers



大地再造
股份有限公司



紐臺國際廚藝
文化交流協會
NZ TW International Culinary
& Cultural Exchange Association



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2024/11/3(日)

現場熱烹類別：『中式料理現烹／西式料理現烹／原民料理現烹／異國料理現烹』。

比賽地點：崑山科技大學

2024/11/3(Sun)

Live hot cooking category 『Freshly cooked Chinese cuisine/freshly cooked Western cuisine/freshly cooked indigenous cuisine/freshly cooked exotic cuisine.』

Location: Kun Shan University

一、競賽規則 Competition rules

- 1、參賽者需於規定時間至現場完成檢錄，逾時即喪失競賽資格，競賽過程需著整齊廚師服、圍裙、廚師帽及工作鞋進行比賽。服裝不得露出參賽者大名及可辨別身份之記號，以示公正。
Contestants must complete the check-in at the site within the specified time.
Contestants who do not completely check in on time will be disqualified. During the competition, they must wear a chef's uniform, an apron, a chef's hat, and work shoes. The clothing must not reveal the contestant's name and identification.
- 2、競賽料理時間依各競賽主題不同，請詳閱資料說明，競賽須全程現場操作料理，可事先切割清洗食材，可攜帶無調味清高湯，所需食材及調味料、競賽過程中使用之料理器具，除大會公佈之設備清單外，連同裝盛餐盤器皿及食材皆由參賽者自備。
The cooking time varies based on the competition. Please read the information in detail. Cooking must be done on-site. The ingredients can be prepared in advance. Contestants are allowed to bring semi-finished ingredients including unseasoned clear broth, other ingredients and seasonings. In addition to the equipment provided by the event coordinators, contestants can bring their own flatware, utensils and other ingredients if needed.
- 3、參賽者需於限時內依競賽項目規定提供成品（每道菜色需製作 2 盤），並將其中一份成品交由工作人員送至評審室進行評分，另一份成品則需自行放置於大會規定之陳列桌供拍攝紀錄使用。未於時間內完成動作之參賽組別，評審將依狀況給予扣分。
Contestants must finish cooking within the time limit in accordance with competition regulations. Each dish needs to have 2 servings, one of which will be tasted by the judges on site, and the other one will be used for pictures.



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Contestants who fail to finish cooking ontime will lose points from their final scoreboard.

- 4、參賽者自行列印中英文食譜各 2 份於競賽現場提供,做為評審評鑑時參考依據,食譜表格需依大會提供之格式撰寫,如無提供食譜之參賽者作品不予評分。

Contestants shall bring 2 copies of each Chinese and English recipe and provide them to the judges.

Please use the template provided by the event coordinators. If there is no recipe provided, the contestant's finished products will not be rated.

- 5、創作過程得自由使用其它所需食材及醬料,但皆須符合衛生福利部食品安全衛生管理法相關規定;亦不得將其所開發之產品以他人名義報名參賽,未符前揭規定者,逕予取消競賽資格。

Contestants are allowed to use other ingredients and sauces, but all ingredients must comply with the relevant provisions of the Food Safety and Hygiene Management Law of the Ministry of Health and Welfare. It is also not allowed to register the finished product under the name of others. Those who do not follow the regulations will be disqualified.

- 6、競賽現場由主辦單位提供每位參賽者:

The event coordinators will provide each contestant with:

- ①中式廚房:料理台 300x80cm 1 式,單水槽工作台 1 式,四門立式冷藏冰箱 2 式(共用),四門立式冷凍冰箱 2 式(共用),中式雙口不銹鋼砲台式快速爐 1 式,智能型萬能蒸烤箱 2 式(共用)。

Chinese kitchen: 1 cooking table with sink, 2 four-door refrigerators(sharing between all contestants), 2 four-door freezers(sharing between all contestants), 1 Chinese double burn work rang, 2 FANCY Versatility steam oven(sharing between all contestants).

- ②西式廚房:歐規四口爐下烤 1 式,桌上型電熱式油炸機 1 式,進口電熱式明火烤箱 1 式(2 人共用),單水槽工作台 1 式,歐規工作台下櫃 1 式,四門立式冷藏冰箱 4 式(共用),四門立式冷凍冰箱 1 式(共用),智能型萬能蒸烤箱 3 式(共用)。

Western kitchen:

1 Four-burner gas rang with oven, 1 table top electric deep-fryer, 1 Electric salamander(sharing between 2 contestants), 1 cooking table with sink, 1 cooking table with cabinet, 4 four-door refrigerators(sharing between all contestants), 1 four-door freezers(sharing between all contestants), 3 FANCY Versatility steam oven(sharing between all contestants).

- ③(主辦單位提供之設備器具若有遺失或損壞需負賠償責任);如設備不敷使用,請自行攜帶(例如:均質機,食物調理器,舒肥機)現場僅提供 110v15 安培插座 1 式,不得使用延長



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線，如因個人攜帶設備造成現場電力跳電影響競賽，即取消參賽資格。

If the equipment and appliances provided by the event coordinators are lost or damaged by the contestants, contestants will be responsible for compensation. If the equipment is not enough, you are allowed to bring your own devices (EX: Homogenizer, Hand-blender, Food Processor, Sous Vide cooker). Only a 110v15 amp socket is provided on site. extension cords are not allowed. If there is a power outage caused by the contestant's personal equipment, he or she will be disqualified and shall be responsible for the damages.

- 7、成品裝盛用餐盤待評審試吃及拍攝完成後，將由主辦單位統一放置定點並通知參賽者自行撤場，主辦單位不負保管責任。

The contestant's personal flatware/china will be placed on the designated spot after the photo shoot and after the judges finish the tasting. Contestants will be notified when flatware/china are ready for pickup. The event coordinators are not responsible for them if they are missing or stolen.

- 8、競賽所產生之廚餘，請選手自行打包後放置於大會指定之廚餘回收點，廚餘以外的垃圾請選手自行處理，但不得造成比賽現場之環境髒亂。

Contestants should place food waste in the designated area. Contestants should dispose of other waste by themselves and ensure the working station is clean.

- 9、所有活動競賽相關時間如有更改，以大會最終公佈為準。

Any changes to the competitions will be announced by the organizer.

- 10、依個人資料保護法第 8 條告知義務聲明，參賽者於報名填寫繳交個人資料時，即為同意下方相關內容

According to the provisions of Article 8 of the Personal Data Protection Act (referred to as the Personal Information Law), the contestants are informed and agree upon the following matters during the registration:

- ①執行單位取得參賽者之個人資料，目的為辦理「2024 臺南美食之都國際廚藝挑戰賽」相關競賽作業之用，其蒐集、處理及利用參賽者之個人資料受到個人資料保護法及相關法令之規範。本次所蒐集參賽者之個人資料類別如報名表內文所列，利用方式為上網公告、報紙等媒體公布得獎名單，包括姓名、任職/就學單位、電子郵件、聯絡方式、得獎作品(含食譜)等，利用期間為永久，利用地區不限，對象為執行單位及 2024 臺南美食之都國際廚藝挑戰賽。

The personal data of the contestants collected by 2024 Tainan Food City International Culinary Challenge Organization and the event coordinators is solely for the competition operations of the "2024 Tainan Food City



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International Culinary Challenge ". The collection, process and use of the personal data of the contestants comply with the Personal Data Protection Act and related laws and regulations. The personal data of the contestants collected during the registration will be used for online announcements, press releases, and on other media platforms. The contestants personal data includes name, employment/school unit, email, contact information, winning dishes and recipes, etc. The information is not subject to any time and area restrictions.

- ②就執行單位所蒐集參賽者之個人資料，依個人資料保護法第 3 條規定得向執行單位請求查詢閱覽、製給複製本、補充或更正、停止蒐集、處理或利用，必要時亦可請求刪除，惟屬執行單位依法執行職務所必須保留者得不依參賽者請求為之。另依個人資料保護法第 14 條規定，執行單位得酌收行政作業費用。

According to Article 3 of the Personal Data Protection Act, contestants can review, revise and edit personal information that is collected during the registration by TIC Taipei International Cooking Challenge Organization and the event coordinators. They can also request copies and request the TIC Taipei International Cooking Challenge Organization and the event coordinators to stop using their information. There will be a processing fee associated with the request.

- ③參賽者得自由選擇是否提供相關個人資料，惟若拒絕提供相關個人資料，執行單位將無法受理本件報名。如參賽者請求停止蒐集、處理、利用或刪除個人資料，致影響參賽資格時，視為放棄參賽。

Contestants have the right to choose whether to provide relevant personal information to TIC Taipei International Cooking Challenge Organization and the event coordinators. If they refuse to provide relevant personal information, TIC Taipei International Cooking Challenge Organization and the event coordinators will not be able to accept the application. The contestants will lose eligibility if they request to stop collecting, processing, using, or deleting personal information from the competition.

- ④本人同意遵守競賽規則，配合執行單位人員安排及接受執行單位和評審團的安排：

Contestants agree to follow the rules listed below and cooperate with TIC Taipei International Cooking Challenge Organization and the event coordinators during the entire reviewing process and the competition :

<1>、本人參賽所提供之產品配方、原料及食品添加物之使用及製作內容均符現行食品衛



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生安全法規與本競賽活動相關規定。

The ingredients, recipes, and any related items provided by the contestants in the competition will not violate the food hygiene and safety regulations and the rules of this competition.

<2>、本人參賽所提供之作品為原創，並且無侵害他人著作權或其他權益。

The finished product is original and does not infringe on the copyright or other rights of other individuals.

<3>、本人同意無條件、無限期的授權個人肖像、競賽成品資訊，包含作品名稱、創作理念及特色、食譜表、製作方式及作品成品照片...等，供主辦及執行單位使用，以一些已知或未知形式翻製宣傳其形象(如廣告、展覽會、投 影、網站、電子照片檔案庫等)。

Contestants agree to unconditionally and indefinitely authorize personal portraits and information of finished products including the name of the work, finished product's description, recipe, cooking method, photos, etc. for marketing purposes and promotions arranged by TIC Taipei International Cooking Challenge Organization and the event coordinators (such as advertisements, exhibitions, projects, websites, electronic photo archives, etc.).

⑤本人同意本簡章所有規範及上述規則條款，如有違反，願自負一切民、刑事責任，並取消全部得獎資格之外，並繳回所有獎座及獎狀。

Contestants agree with all the regulations, the rules and the terms described above. If there is any violation, the individual will be responsible for all civil and criminal responsibilities and will be disqualified from the competition. All the prizes, medals, and certificates will need to be returned.

⑥本人保證參賽所提供之各項文件與內容，以及本切結書所載內容均屬實，並保證無侵害他人之相關智慧財產權，且恪遵本切結書所載之權利及義務。

Contestants guarantee that all the documents and content provided during the competition as well as the content contained in this agreement are true.

Contestants agree that they will not infringe on the relevant intellectual property rights of others, and they will strictly abide by the rights and obligations contained in this agreement.

11、依競賽項目，參賽者需提供之成品說明如下：

Based on the competition, the contestants must follow the below requirements：



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C1 西式現烹 Western hot cooking Cuisine

- 1、每組參賽者以主廚一人。

Each team is limited to one chef.

- 2、競賽時間 50 分鐘, 需現場製作 1 道主菜(每道需製作 2 盤)。

The cooking time is 50 minutes. The dish has to be done on-site. 2 servings are required for each dish.

- 3、每道主菜至少需包括臺南在地農漁食材(例如:虱目魚; 白蝦; 牛肉)。

Each dish must include at least one type of Tainan local ingredients(such as: milkfish; shrimp ; beef).

- 4、每盤呈現皆為一人份使用, 並搭配適當醬汁、澱粉及蔬菜。

Each serving is for one person. with appropriate sauce, starch and vegetables.

- 5、參賽者可自行攜帶具有文化特色器皿盛裝主菜呈現

Contestants may bring there own culture distinctive utensils to present their man courses

C2 中式現烹 Chinese Hot Cooking Cuisine

- 1、每組參賽者以主廚一人。

Each team is limited to one chef.

- 2、競賽時間 50 分鐘, 需現場製作 1 份主菜(每道需製作 2 盤)。

The cooking time is 50 minutes. A Chinese-style main course to be cooked on the spot (2 servings are required).

- 3、每道主菜至少需包括臺南在地農漁食材(例如:虱目魚; 白蝦; 牛肉)。

Each dish must include at least one type of Tainan local ingredients(such as: milkfish; shrimp; beef).

- 4、每盤呈現皆為一人份使用。

Each serving is for one person.

- 5、主菜須配以適當醬汁、蔬菜, 不需澱粉。

The main course served with appropriate sauces and vegetables, without carbohydrate.

- 6、參賽者可自行攜帶具有文化特色器皿盛裝主菜呈現

Contestants may bring there own culture distinctive utensils to present their man courses



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C3 原民現烹 Taiwanese Aboriginal Hot Cooking Cuisine

- 1、每組參賽者以主廚一人。

Each team is limited to one chef.

- 2、競賽時間 50 分鐘, 需現場製作 1 份主菜(每道需製作 2 盤)。

The cooking time is 50 minutes. A Aboriginal-style main course has to be cooked on the spot (2 servings are required).

- 3、每道主菜至少需包括臺南在地農漁食材(例如:虱目魚; 白蝦; 牛肉)。

Each dish must include at least one type of Tainan local ingredient(such as: milkfish; shrimp ; beef).

- 4、每道主菜除了原住民食材呈現外也必須要融入臺南的飲食文化。

Each dish must incorporate both indigenous ingredients and the culinary culture of Tainan.

- 5、參賽者的主菜作品可以使用該民族文化的擺盤呈現。

Contestants' main course creations can be presented on plates using utensils from the corresponding ethnic culture.

- 6、每盤呈現皆為一人份使用。

Each serving is for one person.

- 7、比賽現場, 僅提供基本調味, 參賽者須依個別需求自行攜帶所需之特別調味料、香料。

Basic seasoning will only provide at the competition site. Participants are required to bring their own special seasoning and spices according to their individual needs.

C4 異國現烹 International Hot Cooking Cuisine

- 1、每組參賽者以主廚一人。

Each team is limited to one chef.

- 2、競賽時間 50 分鐘, 需現場製作 1 道主菜(每道需製作 3 盤)。

The cooking time is 50 minutes. The dish has to be done on-site. three servings are required for each dish.

- 3、每道主菜至少需包括臺南在地農漁食材(例如:虱目魚; 白蝦; 牛肉)。

Each dish must include at least one type of Tainan local ingredient(such as: milkfish; shrimp; beef).

- 4、比賽以參賽者家鄉的特色美食為主題, 以呈現臺南的文化與特色為主旋律。

The theme of the competition is the special cuisine of the contestants'



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hometown, and the main theme is to present the cultural characteristics of the Tainan City.

5、比賽現場，僅提供基本調味，參賽者須依個別需求自行攜帶所需之特別調味料、香料。

Basic seasoning will only provide at the competition site. Participants are required to bring their own special seasoning and spices according to their individual needs.

6、參賽者的主菜作品可以使用該民族文化的器皿擺盤呈現。

Contestants' main course creations can be presented on plates using utensils from the corresponding ethnic culture

12、食材準則（烹調前置準備）Ingredient Guideline (Mise en Place)

① 基本母醬- 允許先前置準備，但現場需要進一步烹調。

Basic mother sauces - are permitted but must have further fabrication.

② 沙拉- 可先清洗。

Salad - cleaned and washed.

③ 蔬菜和水果- 可先清洗、切割/修剪（任何形狀），但必須是生的。

Vegetables and fruits - cleaned, can be cut/trimmed (any shape) BUT must be raw.

④ 水果和蔬菜泥- 允許先前置準備，但不得先調味或是完成品。

Fruit and vegetable purees - permitted but must not be seasoned or finished item.

<1>、無釉料或濃縮果汁

No glaze or concentrated juices.

<2>、允許使用乾燥水果或蔬菜粉

Dried fruit / or vegetable powder permitted.

<3>、允許使用脫水果或脫水膜

Dehydrated fruit or sheets permitted.

⑤ 允許前置準備植物炭黑及自製香料

Vegetable ash and home-made spice mixture are permitted.

⑥ 魚類- 可以先去內臟、去鱗、取菲力/分割，但必須是生的。

Fish - gutted, scaled can be filleted / portioned if required BUT must be raw.

⑦ 貝殼類/甲殼類- 可清洗、生的且可去殼。



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Shellfish/ crustaceans - clean, raw, can be removed from their shell.

- ⑧ 肉類/家禽/野味- 可去骨、分割、修剪，但必須是生的。

Meat/Poultry/Game - can be deboned, portioned, trimmed but must be raw.

- ⑨ 蛋白質不能切碎，切碎必須在現場廚房完成。

Proteins - cannot be brought in minced. Mincing must be done in the kitchen.

- ⑩ 煙燻魚、義大利火腿、香腸、培根可攜帶，但需要在現場廚房進一步加工。

Smoked fish, prosciutto, chorizo, bacon - are allowed as long as they are further processed in the kitchen.

- ⑪ 所有裝飾須在現場製作。 ⑪Decor elements - 100% made on site.

<1>、不允許使用二氧化鈦、金屬粉末和人工食用色素。

No titanium dioxide - no metallic powder no artificial food colours are permitted.

<2>、雞蛋- 可以先分離蛋白蛋黃和巴氏殺菌。

Eggs - can be separated, and pasteurized

<3>、乾貨類可以提前秤重。

Dry ingredients can be pre-measured.

<4>、香料油跟奶油可以先前置準備。

Flavored oils and butter are allowe.

13、報到

- ①第1場中式現烹與原民現烹參賽選手請於08:30~09:30完成報到手續

Competitors of the first Chinese cooking and Aboriginal cooking contest should complete the registration procedures between 08:30~09:30

- ②第2場西式現烹與異國現烹參賽選手請12:30~13:30完成報到手續

Competitors of the second Western-style fresh cooking and exotic fresh-cooking contest should complete the registration procedures from 12:30 to 13:30.

- ③報到時請攜帶身分證與相關文件

Please bring your ID card and relevant documents when checking in

14、臺南永續友善農漁產品推薦網站

Recommended websites for sustainable and Frindle agricultural and fishery products in tainan

- ①直接跟農夫買 https://www.buydirectlyfromfarmers.tw/catalogue/Annan-giant-grouper-fillet-qiu_6139/

- ②臺灣肉牛產業發展協會 <http://taiwanbeef.org.tw/>

- ③臺南市農產運銷股份有限公司 <https://www.t-apmc.com.tw/>



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二、評分標準 Judging Criteria

1、準備工作和整齊清潔 Preparation and Cleaning 10%

所有材料準備和工作使用妥善安排，比賽 前後清潔及合適的工作方法，工作時間分配及準時完成賽事。

Pre- competition preparation and post-competition cleaning. Time allocation and on-time completion.

2、正確及專業的烹調手法 correct and professional skill of Cooking 25%

正確的基本食材處理及衛生，準備工夫需 實際並能用於日常製作及避免過多的食材 廢料，必須於指定時間內完成作品，適當 的烹飪方法及技巧。

Proper food handling and hygiene. Food preparation should be practical and can be used for daily life and it should avoid excessive food waste. Cooking must be done with proper cooking methods and skills and need to be completed within a specific time.

3、正常出菜時間 Normal serving time 5%

在要求的時間裡準時出餐是必要的要求標準，餐期的掌握是必要的條件。

Timely serving of dishes within the required time frame is a necessary standard, and the ability to manage serving times is essential.

4、擺設和外觀/創新

Presentation/creativity 10%

乾淨的擺設，避免過份堆砌，需使菜餚美 觀可口，迎合現代的烹調藝術。

Presentation should be clean and meet modern culinary experience.

5、口味 Taste 50%

中式熱烹成品需含適量醬汁、蔬菜，西式熱烹成品需含適量澱粉、醬汁、蔬菜，且 需保留食材原味，合適的味道，恰當的調 味料，於質量、口味及色彩方面，均能達 到現今的營養價值及標準。

Chinese style dishes should contain appropriate amounts of sauces and vegetables, while Western-style dishes must contain appropriate amounts of starch, sauces, and vegetables. The original flavors of the ingredients must be preserved, with appropriate seasonings. The dishes must meet today's nutritional value and standards in terms of quality, taste, and color.

備註 Remark

逾時一分鐘扣總分 1 分；超時 5 分鐘不予計分，取消比賽資格



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A total of 1 point will be deducted for one minute overtime.

If the timeout exceeds 5 minutes, no points will be scored and the competition will be disqualified.



主辦單位:
Organizer



承辦單位:
Organizers



大地再造
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紐臺國際廚藝
文化交流協會
NZ TW International Culinary
& Cultural Exchange Association



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2024/11/9(六)

D-靜態冷展類別 Cold Display Category/ Culinary Art

『D1 前菜／D2 主菜／D3 臺南虱目魚(創意料理)／D4 臺南創意料理小吃／D5 臺南特色辦桌(8-10 人份)』。比賽地點：東東宴會式場

2024/11/3(Sun)

『D1-Appetizer/D2-Main Courses/D3-Tainan Milkfish Creative Cuisine/D4-Tainan local snacks and creative cuisine/ D5- Tainan special banquet dishes (for 8-10 people) 』
Location: Tung-Tung Banqueting hall

一、競賽規則 Competition rules

- 1、參賽者需於規定時間至現場完成檢錄，逾時即喪失競賽資格，競賽過程需著整齊廚師服、圍裙、廚師帽及工作鞋進行比賽。服裝不得露出參賽者大名及可辨別身份之記號，以示公正。
Contestants must complete the check-in at the site within the specified time.
Contestants who do not completely check in on time will be disqualified.
During the competition, they must wear chef's uniforms, aprons, chef's hats, and work shoes.
The clothing must not reveal the contestant's name and identification.
- 2、參賽者需於大會公告限時 60 分鐘內完成展台陳列，未於時間內完成動作之參賽組別，評審將依狀況給予扣分，競賽過程中使用之料理器具、裝盛餐盤器皿皆由參賽者自備，成品需上膠陳列，展台佈置不計分。
Contestants who fail to finish cooking and the presentation within 60 minutes will lose points.
The contestants need to bring their own flatware/china for the presentation.
The finished products need to be glued and displayed at the booth. Booth decoration is not part of the evaluation.
- 3、競賽現場參賽者提供自行列印中英文食譜各 2 份、菜名卡 1 分，做為評審評鑑時參考依據，食譜表格需依大會提供之格式撰寫，如無提供食譜之參賽者作品不予評分。
Contestants need to provide 2 copies of self-printed Chinese and English recipes and 1 copy of the dish name card at the competition site as a reference for the



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review. The recipe form must be written in accordance with the format provided by the organizer. If no recipe is provided For contestants, their works will not be graded.

- 4、創作過程得自由使用其它所需食材及醬料，但皆須符合衛生福利部食品安全衛生管理法相關規定；亦不得將其所開發之產品以他人名義報名參賽，未符前揭規定者，逕予取消競賽資格。 Contestants are allowed to use other ingredients and sauces, but all ingredients must comply with

the relevant provisions of the Food Safety and Hygiene Management Law of the Ministry of Health and Welfare. It is also not allowed to register the finished product under the name of others. Those who do not follow the regulations will be disqualified.

- 5、成品裝盛用餐盤待評審評分及拍攝完成後，將由主辦單位統一放置定點並通知參賽者自行撤場，主辦單位不負保管責任。

The finished dishes for the competition will be placed in a fixed place by the organizer after the judges score and the filming is completed, and the contestants will be notified to vacate the venue on their own. The organizer is not responsible for the storage.

- 6、競賽所產生之廚餘，請選手自行打包後放置於大會指定之廚餘回收點，廚餘以外的垃圾請選手自行處理，但不得造成展覽會場之環境髒亂。

Contestants should place food waste in the designated area. Contestants should dispose of other waste by themselves and ensure the working station is clean.

- 7、所有活動競賽相關時間如有更改，以大會最終公佈為準。

If the relevant time of all activities and competitions is changed, the final announcement by the organizer of the conference shall prevail.

二、成品說明 Description of finished product

依競賽項目，參賽者需提供之成品說明如下：

According to the competition items, the description of the finished product that the contestants need to provide is as follows:

D1 前菜 Appetizer

1. 主題為「讓世界看見臺南好食材」

The theme is “Let the world see Tainan’ s good food ingredients”

2. 展示參賽者的一道”一人份”開胃前菜料理，不拘中西式烹調手法(但須在食譜中標示作品呈現為中式或西式)，提前準備而展示，包含 3 款不同主題之前菜(包含 2 款海(河)鮮、1 款蔬食素)料



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理。

Contestants are required to present a plate of appetizers "for one person", with no restrictions on Chinese and Western cooking techniques (but must indicate whether the work is Chinese or Western in the recipe), prepared in advance and presented, including 3 different themed dishes. (Including 2 types of seafood or fresh water freshwater, 1 vegetarian type) dishes.

3. 參賽者須自備菜餚之瓷盤（無 Logo），應單獨擺盤，並合理搭配各自的配菜，盤子直徑建議 28 公分，並須適合餐廳單點銷售服務。

Contestants must bring their own porcelain plates for their dishes (no logos allowed), which should be placed on separate plates and properly matched with their respective side dishes.

The diameter of the plate is recommended to be 28 cm and must be suitable for a la carte sales service in the restaurant.

4. 須提供所展示餐點的菜名卡、簡要說明及食譜，供評審參考。

The dish name card, brief description and recipe of the displayed meal must be provided for review reference.

5. 分配的展示桌面空間：寬度 90cm x 深度 45 cm。

Allocated display table space: width 90cm x depth 45cm.

6. 一位參賽者只可以帶一位助手協助。

A contestant can only bring one assistant to assist.

7. 呈現元素：臺南在地農漁牧食材、永續生態概念、能將臺南食材帶向國外的世界觀

Presentation elements: Tainan's local agricultural, fishery and animal husbandry ingredients, sustainable ecological concepts, and a worldview that can bring Tainan's ingredients to foreign countries

D2 主菜 Main Courses

1. 主題為「讓世界看見臺南好食材」

The theme is "Let the world see Tainan's good food ingredients"

2. 展示參賽者的一道一人份之主菜，不拘中西式烹調手法(但須在食譜中標示呈現為中式或西式)，提前準備並熱菜冷展示

Show the entrant's "one-person" main dish, regardless of Chinese or Western cooking techniques (but it must be marked as Chinese or Western in the recipe), prepared and displayed in advance.



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3. 參賽者須自備菜餚之瓷盤（無單位 Logo），主菜應單獨擺盤，並搭配各自的配菜，盤子直徑建議 28-32 公分、並須適合餐廳單點銷售服務。
Contestants must bring their own porcelain plates (without unit logo). The main dishes should be plated separately and paired with their own side dishes. The diameter of the plate is recommended to be 28~32 cm and must be suitable for a la carte sales service in the restaurant.
4. 必須呈現元素：臺南在地農漁牧食材、永續生態概念、能將臺南美食帶到國外的世界觀
Must present elements: Tainan's local agricultural, fishery and animal husbandry ingredients, sustainable ecological concepts, and a world view that can bring Tainan cuisine abroad
5. 須提供所展示餐點的菜名卡、簡要說明及食譜，供評審參考。
The dish name card, brief description and recipe of the displayed meal must be provided for review reference.
6. 分配的桌面空間：寬度 90cm x 深度 45 cm。
The display table space allocated to the contestants: width 90cm x depth 45cm.
7. 一位參賽者只可以帶一位助手協助。
A contestant can only bring one assistant to assist.

D3 臺南虱目魚創意料理 Tainan Milkfish Creative Cuisine

1. 主題為「臺南虱目魚邁向國際」
The theme is "Bringing the delicious taste of Tainan milkfish to the world"
2. 展示參賽者挑選的臺南虱目魚為主食材、搭配海鮮結合，所做一道”一人份”的料理。
不拘中西式烹調手法(但須在食譜中標示作品烹調手法呈現為中式或西式、標示呈現為前菜、主菜、湯品、點心之何種餐點)，提前準備並熱菜冷展示，並須適合餐廳單點銷售服務。Show the contestants' selection of Tainan milkfish as the main ingredient, combined with seafood, to create a dish that is "for one person". There are no restrictions on Chinese and Western cooking techniques (but the recipe must indicate whether the cooking method is Chinese or Western, and indicate what kind of meal it is presented as an appetizer, main course, soup, or snack). It must be prepared and displayed in advance, and must be suitable for Restaurant a la carte sales service.
3. 參賽者須自備菜餚之瓷盤（無單位 Logo）。
Contestants must bring their own porcelain plates (without unit logo).



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4. 必須呈現元素：臺南在地虱目魚與其他漁種與海鮮(例如臺灣鯛、蝦)、永續生態概念、能將臺南美食帶到國外的世界觀
Must present elements: Tainan's local milkfish and other fish species or seafood (such as Taiwanese sea bream, shrimp), sustainable ecological concepts, and a worldview that can bring Tainan cuisine abroad
5. 須提供所展示餐點的菜名卡、簡要說明及食譜，供評審參考。
The dish name card, brief description and recipe of the displayed meal must be provided for review reference.
6. 分配的桌面空間：寬度 90cm x 深度 45cm。
The display table space allocated to the contestants: width 90cm x depth 45cm.
7. 一位參賽者只可以帶一位助手協助。
A contestant can only bring one assistant to assist.

D4 臺南創意料理小吃 Tainan Creative Cuisine and Snacks

1. 主題為「臺南小吃創意呈現」
The theme is "Tainan Snacks Creative Presentation"
2. 展示參賽者的一道「一人份」臺南小吃料理的創意結合之呈現。
Show the contestants' creative combination of Tainan snack dishes for one person.
3. 參賽者須自備菜餚之瓷盤(無 Logo)，應單獨擺盤，並合理搭配各自的配菜，盤子直徑建議 28 公分，並須適合餐廳單點銷售服務。
Contestants must bring their own porcelain plates for their dishes (no logos allowed), which should be placed individually and properly matched with their respective side dishes. The diameter of the plate is recommended to be 28 centimeters, and it must be suitable for the restaurant's a la carte sales service.
4. 須提供所展示餐點的簡要說明及食譜，供評審參考。
A brief description and recipe of the displayed meal must be provided for reference by the judges.
5. 分配的桌面空間：寬度 90cm x 深度 45 cm。
Allocated desktop space: width 90cm x depth 45cm.
6. 一位參賽者只可以帶一位助手協助。
A contestant can only bring one assistant to assist.
7. 呈現元素：臺南在地農漁牧食材、永續生態概念、能將臺南小吃帶向國外的世界觀。



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Presentation elements: Tainan' s local agricultural, fishery and animal husbandry ingredients, sustainable ecological concepts, and a world view that can bring Tainan' s famous street cuisine and well-known local meals to foreign countries.

D5 臺南特色辦桌(8-10 人份) Tainan specialty banquet table cuisine (for 8-10 persons)

1. 主題為「臺南傳統宴會辦桌文化呈現國際」
The theme is "Tainan' s traditional banquet table culture presented internationally"
2. 展示參賽者的一道 “8-10 人份” 臺南辦桌宴會料理的個人創意結合之呈現。
Show the contestants' personal creative combination of Tainan banquet dishes for “8-10 persons” .
3. 參賽者須自備菜餚之瓷盤（無 Logo），應單獨擺盤，並合理搭配各自的配菜，並須適合餐廳單點銷售服務。
Contestants must bring their own porcelain plates for their dishes (no logos allowed), which should be plated individually and properly matched with their respective side dishes, and must be suitable for restaurant a la carte sales service.
4. 須提供所展示餐點的簡要說明及食譜，供評審參考。
A brief description and recipes of the dishes on display must be provided for reference by the judges.
5. 分配的桌面空間:寬度 60cm x 深度 60 cm。
Allocated desktop space: width 60cm x depth 60cm.
6. 一位參賽者只可以帶一位助手協助。
A contestant can only bring one assistant to assist.
7. 呈現元素：臺南在地農漁牧食材、永續生態概念、臺南傳統宴會辦桌文化帶向國外的世界觀
Presentation elements: Tainan' s local agricultural, fishery and animal husbandry ingredients, sustainable ecological concepts, Tainan' s traditional banquet table culture brings a world view to foreign countries

說明 NOTES

1. 除了油炸食品和烤焗麵糰，所有展示食品均應恰當上膠。
Aspic should be used to glaze all entries, except for crisps and baked dough
2. 評審完成評分後，可以適當放置參賽者工作場所的名片或標誌。關於擺設時間的資訊，將會在報名後的下個階段公佈。
Name cards or logos of the working place of the competitor may be placed



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appropriately after judging has been completed Information regarding the setup time will be announced at a later stage.

3. 主辦單位對任何器具的遺失或損壞概不負責。

The Organizer will not be responsible for any loss or damage to any utensils

4. 由於場地有限，參賽者的作品將展示至比賽當日下午 5:00。主辦單位可於當日下午 6:00 後處理任何未取回的展品。（具體展示及處理時間當天另行公佈通知）

Due to limited space, contestants' works will be displayed until 5:00 pm on the day of the competition. The organizer can dispose of any unretrieved exhibits after 6:00 pm on the same day. (The specific display and removal time will be announced separately on the same day)

5. 參賽者可以佈置展台，然而這並沒有納入評分

Competitors are invited to set up an attractive display, however, this will not be judged.

Contestants can decorate their booths, but this will not be included in the scoring. °

6. 參賽組別需於規定表訂時間至現場完成檢錄，並完成作品陳列(詳細時間請見大會公告)，未於時間內完成動作之參賽組別，評審將依狀況給予扣分。

Participating groups must complete the registration on-site and complete the display of works within the specified time (for detailed time, please refer to the event organizer's announcement). For participating groups that do not complete their actions within the time, the judges will deduct points according to the situation.

三、評分標準 Judging Criteria

* 滿分為 100 分（不會給予半分的成績）

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

外觀及創意(0-30 分) Appearance and Creativity(0-30points):

作品必須體現出其結構、組織性、優美及自然著色。需是原創作品，有創意、美味、引人食慾及具現代風格。

The work must reflect its structure, organization, grace and natural coloring. It must be original, creative, delicious, appetizing and modern in style.

主題性與菜品組合(0-30 分) Theme and dish combination (0-30 points):



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符合主題性，並以臺南在地食材運用、永續生態之食材運用、成品細節，比例及對稱。和諧的味道及均衡的營養。

It is in line with the theme and uses local Tainan ingredients, sustainable and ecological ingredients, finished product details, proportions and symmetry. Harmonious taste and balanced nutrition.

正確及專業的烹調手法 30% Correct and professional cooking techniques (0-30 points):

高技術的手藝，展示不同的正確烹調技巧，清潔及精確的工作，正確的上膠及恰當的一致性。

Highly technical craftsmanship, demonstrating different correct cooking techniques, clean and precise work, correct gluing and proper consistency.

實用性(0-10分) Practicality (0-10 points):

必須正確展示所要求的份量。成品需具實用性，可在日常餐廳中完成烹調及出菜。

Serving sizes required by the competition must be correctly displayed. The finished product needs to be practical and can be cooked and served in daily restaurants.

【特殊榮譽獎-最佳菜品展示名廚】

【Special Honor Award- The best Celebrity Chef of Best Display Dishes Honor Award】

1. 項目 D1~D5，同一參賽者報賽三項以上，取三項分數總合，總積分評比為最高分之參賽者特頒【最佳菜品展示名廚】特殊榮譽獎之獎盃乙座、獎狀乙式。

For items D1~D5, if the same contestant applies for more than three competitions, the scores of the three entries will be summed up. The contestant with the highest total points will be awarded a special honorary trophy of [The best Celebrity Chef of Best Display Dishes Honor Award]. 1 certificate of award.

2. 同一參賽者可參加三個項目以上，取最高分的三項為累積積分之計分。

The same contestant can compete in more than three events, and the three items with the highest scores will be used to calculate the accumulated points.



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參賽同意授權書 (附件一)

Participant Consent and Authorization Form (Attachment 1)

參賽者同意授權內容： Participants agree to the authorized content:

1. 參賽者應尊重所有評審委員之評判結果，對評審內容不得有異議。

Contestants should respect the judgment results of all judges and must not have objections to the content of the judges.

2. 所有參賽者作品之智慧財產權、著作權以及專利所有權等，同意授與本主辦單位優先所有權。

The organizer agrees to grant priority ownership of all intellectual property rights, copyrights and patent ownership of all contestants' works.

3. 主辦單位對於所有參賽者作品保有公開發表使用、重製以及保有修改之權利。

The organizer reserves the right to publicly publish, use, reproduce and modify all contestants' works.

4. 所有參賽者作品以及相關文件資料恕不另退還。

All contestants' works and related documents will not be returned.

5. 所有參賽作品請勿抄襲或已於相關公開場合之活動發表，若日後經查明立書人等之相關作品確實抄襲或一稿多投時，立書人等將喪失參賽與得獎資格，不得異議。

All entries must not be plagiarized or have been published in relevant public events. If it is later found that the author's related works are indeed plagiarized or multiple submissions are submitted, the author, etc. will lose their qualifications to participate and win the prize, no objection is allowed.

6. 本次競賽大會主辦單位保有終有最終評判權與解釋權，參賽選手不得異議。

The organizer of this competition retains the final right of judgment and interpretation, and contestants shall not object. 此致 Sincerely 2024 臺南美食之都國際廚藝挑戰賽委員會 2024 Tainan City of Food International Chef Challenge Committee

親筆簽名 / 日期：

Autograph / Date：



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標準配方 (附件二)

Standard Recipe (Attachment 2)

作品名稱 Title							比賽項目 (The contest item)		
料理主題概要 An overview of cuisine				料理方法 Cooking way					
材料 Material	材料名稱 Material	使用量 Usage	單位 Unit	材料名稱 Material	使用量 Usage	單位 Unit	材料名稱 Material	使用量 Usage	單位 Unit
照片 Photo									



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報名費回傳表(附件三)

Registration Fee Return Form (Attachment 1)

中文與英文姓名 Chinese & English name		身分證字號 National ID No.	
單位名稱 Office name		部門 Department	
單位地址 Office address			
電話 Tel	單位 office	手機號碼 Cell phone	
	住家 Home	E-mail	

請於報名項目打 V , Please register V in the application

臺南晶英酒店 Silks Place Tainan	10/16(三)藝術類別(1) Category (1) ☐ A1 創意果凍花-花藝組 Floral Art Category ☐ A1 創意果凍花-創意組 Creative Group ☐ A2 創意馬卡龍 ☐ A3 韓式錶花 ☐ A4 節慶餐桌擺設 ☐ A5 創意糕點
大員皇冠 假日酒店 Crowne Plaza Tainan	10/26(六)藝術類別(2) Category (2) ☐ B1 翻糖蛋糕裝飾 ☐ B2 糖霜餅乾裝飾 ☐ B3 創意麵包 ☐ B4 靜態盤式甜點 ☐ B5 創意果醬畫盤 ☐ B6 創意和菓子 ☐ B7 靜態蔬果雕 ☐ B8 現場蛋糕裝飾
崑山科技大學 Kun Shan University	11/3(日)現場熱烹類別 Live hot cooking category ☐ C1 中式料理現烹(中廚) ☐ C2 西式料理現烹(西廚) ☐ C3 原民料理現烹(中廚) ☐ C4 異國料理現烹(西廚)
東東宴會式場 Tung-Tung Banqueting hall	11/9(六)靜態冷展類別 Static cold exhibition category ☐ D1 前菜 ☐ D2 主菜 ☐ D3 臺南虱目魚/創意料理 ☐ D4 臺南創意料理小吃 ☐ D5 臺南特色辦桌

注意事項：報名前請詳閱比賽規則，完成報名後所有參賽者視同同意大會與本活動簡章之一切規定，會後結果不得提出異議或上訴。

Note: Please read the competition rules carefully before registering. After completing the registration, all participants will be deemed to have agreed to all the



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provisions of the conference and this event brochure. No objection or appeal. will be made to the results after the conference.

匯款證明以照片或掃描方式寄至信箱，承辦人將與您確認，如未收到通知，請自行 e-mail 告知。

承辦人：2024 臺南美食之都國際廚藝挑戰賽委員會
電子郵件：tainan400th@gmail.com

【匯款資訊】

銀行戶名：大地再造股份有限公司
匯款銀行：台北富邦（仁愛分行）
銀行代號：0127048 匯款帳號：82120000173155

僅在此賽事中使用匯款日期：

匯款日期：

金額：

匯款銀行名稱：

銀行帳號後5碼：

Please send the remittance proof via photo or scan to the designated email address. The coordinator will confirm receipt with you. If you do not receive a notification, please contact us by email.

Organizer: 2024 Tainan Food City International Chef Challenge Committee
Email: tainan400th@gmail.com

【Remittance information】

Bank account name: Dadi Con Co Ltd
Remittance bank: Taipei Fubon (Renai Branch)
Bank code: 0127048
Remittance account number: 82120000173155

To be used exclusively for this competition:

- Remittance Date:
- Amount:
- Remitting Bank Name:
- Last 5 Digits of Bank Account Number:

主辦單位:
Organizer



承辦單位:
Organizers



大地再造
股份有限公司



紐臺國際廚藝
文化交流協會
NZ TW International Culinary
& Cultural Exchange Association