



Gourmet Master Chefs 2019 • Global Challenge in Beijing – Grand Finale • Manual

Event: GMC 2019 • Grand Finale

Date: October 15, 2019 (Tuesday)

Time: 08:30

Venue: Beijing Hospitality Institute

Address: No.11 Tianyuan Road, Industrial Park, Panggezhuang, Daxing, Beijing 102601, China

Event: GMC 2019 • Awarding Gala Dinner

Date: October 16, 2019 (Wednesday)

Time: 18:30

Venue: Kempinski Hotel Beijing Lufthansa Center

Address: 50 Liangmaqiao Road, Chaoyang District, Beijing 100125, China

GMC 2019 • Grand Finale – Categories

i) Hospitality Students; ii) Young Chefs; iii) Senior Chefs; iv) Celebrity x Master Chef

GMC 2019 • Grand Finale – Qualifications

1. For “Student Category”: applicant should be full time Hospitality student, aged 16 or above.
2. For “Young Chef Category”: applicant should be full time working chef, aged 18-35. With 2 years or above solid experience.
3. For “Senior Chef Category”: applicant should be full time working chef, aged 36 or above. With 7 years or above solid experience.
4. Applicant should be representing a) Hospitality Institute, b) Hotel/Restaurant/Club or c) Catering Association. Individual application is not acceptable.
5. On behalf of hotels/restaurants to participate, different branches of the same group may participate, subject to the competing dishes must be different.
6. Participating chef should follow the rules & regulations of the competition.

GMC 2019 • Grand Finale – Details

1. Arrival Time : 8:30 a.m.
 2. Each chef Team has to make use of the 1 specific ingredient provided on that day, then creates recipe and prepare 1 course (3 portions) within 50 minutes.
 3. Serving portion: 3 sets for each cuisine: including 1 set (for photography), another 2 sets for judges tasting
 4. Apart from the thematic ingredient, all other food, sauce, garnish and containers should be prepared by the chef team.
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GMC 2019 · Grand Finale – Rules & Regulations

1. All entry cuisine can either be in cold or hot.
2. It is forbidden to use additives and artificial colors.
3. All winning cuisine is suggested to be provided in the restaurant all year around. (Exceptional for those who representing catering association.)
4. Participant is required to provide comprehensive recipes, with all ingredients and methods clearly stated. No amendment will be allowed after submitted. It is highly recommend that washing and cutting the self-prepared ingredients in advance. Semi-finished product can be used ONLY IF it is clearly written in the presented recipe and approved by the organizer.
5. The competing sequence would be defined by drawing lots.
6. After finishing the registration, a number sticker will be distributed to participant. Every participant has to put on the number sticker after entering the competition area and during the competition.
7. All competitors must be dressed in full uniform with chef hat during the competition.
8. The ingredients prepared by the chef will be examined by the kitchen supervisor, to check if the ingredients are same with the submitted recipes. Ingredients that are not approved by the organizer are not allowed to use during competition.
9. All cooking and serving must be at least 50% performed at the competition venue within the stipulated time. Judges have the right to deduct marks for preparation works or any violation.
10. All finished cuisine must be served either on the chinaware from the competitors themselves or the organizer.
11. Chef has to raise up their hands after finish serving so as to notify the supervisor and the dishes will be labeled. Prepared dishes will be judged when they are ready.
12. Each chef will be provided with identical portions of the thematic ingredients, other necessary accompaniment, sauce, garnish, appliance and containers should be self-prepared by chef team.
13. The organizer will provide reasonable security; however, the organizer is not responsible for any loss or damage of ingredients, equipments or personal belongings.
14. All participants and their representatives must not convince the organizer or judge panel.
15. All copyright of the participating recipes belongs to “Deli Communications Co.” & will be published in the “Gourmet Master Chefs 2019 · Professional Cookbook” & related promotional materials, all chef teams could not raise an objection.
16. During the competition, no photo shooting or video recording is allowed except those approved by the organizer.
17. All chefs should follow the rules of the organizer. Any violation may lead to disqualification.
18. The organizer reserves all rights to cancel, alter or affix the rules of the competition. The Head Judge of each category has the sole discretion on the interpretation of each assessment criteria and the final judgment.
19. The organizer and the panel reserve all rights of final adjudication.



GMC 2019 · Grand Finale – Marking Scheme

1. Depends on the presentation, aroma, taste, innovation and especially the cooking techniques.
2. Encourage environmental concept and less wastage of ingredients.
3. Scoring: 50% Taste, 20% Presentation, 15% Innovation, 15% Thematic of Major Ingredients

GMC 2019 · Grand Finale – Awards

For each category: the awards are as follows: Gourmet Master Chefs · Supreme Gold Award, Gourmet Master Chefs · Gold Award, Gourmet Master Chefs · Silver Award, Gourmet Master Chefs · Best Presentation, Gourmet Master Chefs · Most Creative Award & etc.

GMC 2019 · Grand Finale – Time Table

Young Chef · 50 Minutes (YC1-24Teams)

Category	Kitchen	Competition	Participants Code
Young Chef · Individual	Chinese Kitchen	09:30 - 10:20	YC1-8
		10:30 - 11:20	YC9-16
		11:30 - 12:20	YC17-24

Celebrity x Master Chef · 20 Minutes (CM1-8Teams)

Category	Kitchen	Competition	Participants Code
Celebrity x Master Chef · 2 Members	Chinese Kitchen	12:45 - 13:05	CM1-8

Senior Chef · 50 Minutes (SC1-24Teams)

Category	Kitchen	Competition	Participants Code
Senior Chef · Individual	Chinese Kitchen	13:30 - 14:20	SC1-8
		14:30 - 15:20	SC9-16
		15:30 - 16:20	SC17-24

Student · 50 Minutes (S1-24Teams)

Category	Kitchen	Competition	Participants Code
Student · Individual	Western Kitchen	09:45 - 10:35	S1-4
		10:45 - 11:35	S5-8
		11:45 - 12:35	S9-12
		12:45 - 13:35	S13-16
		13:45 - 14:35	S17-20
		14:45 - 15:35	S21-24