

# Culinary Competition Proposal

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## 1. Event Name:

2024 "Master of Cuisine" Culinary Competition

## 2. Event Background:

As society increasingly emphasizes healthy eating and innovative cooking, culinary arts have become not only the domain of professional chefs but also an essential part of everyday life in households. To promote the development of culinary culture and facilitate the exchange and sharing of cooking skills, we are organizing the "Master of Cuisine" Culinary Competition. This event will provide a platform for culinary enthusiasts to showcase their talents.

## 3. Event Objectives:

1. Promote communication and learning among culinary enthusiasts.
2. Enhance participants' mastery and creativity in cooking.
3. Discover emerging culinary talents and inject new blood into the restaurant industry.

4. Create a platform for culinary enthusiasts to exchange ideas and enrich the cultural life of the public.

#### **4. Event Time and Location:**

1. **Competition Date:** May 10, 2024 (Saturday), 9:00 AM to 5:00 PM
2. **Location:** City Cultural Center Main Hall

#### **5. Eligibility:**

1. Participants must be 18 years or older and have a strong interest in cooking with some basic culinary skills.
2. No professional chef qualifications required, open to the general public and cooking enthusiasts.
3. The competition is divided into Professional and Amateur categories, and participants can choose which category to enter based on their experience.

#### **6. Competition Events:**

1. **Creative Dish Creation:** Participants must prepare an innovative dish within a limited time based on the theme "Fusion Creativity."

2. **Impromptu Cooking:** Participants will be given a set of random ingredients and must create a perfect dish within 30 minutes.
3. **Taste and Presentation:** The taste, texture, and presentation of the dishes will be part of the evaluation criteria.

## 7. Judging Criteria:

1. **Creativity and Innovation:** Judges will score participants based on the creativity and uniqueness of their dishes.
2. **Skill and Execution:** The cooking techniques and the smoothness and precision of the preparation process will be assessed.
3. **Taste and Flavor:** The taste, texture, and balance of flavors will be a primary evaluation factor.
4. **Presentation and Visual Appeal:** The visual presentation and plating of the dishes will reflect the chef's artistry.

## 8. Awards:

1. **Champion (1 winner):** NT\$50,000 prize, trophy, and certificate
2. **Runner-up (1 winner):** NT\$30,000 prize, trophy, and certificate
3. **Third place (1 winner):** NT\$20,000 prize, trophy, and certificate

4. **Honorable Mentions (several winners):** NT\$5,000 prize, certificate

## 9. Registration:

1. **Registration Period:** April 1 to April 20, 2024
2. **How to Register:** Participants must submit a brief self-introduction and a summary of their culinary experience via email to **cookingmaster2024@gmail.com** to complete their registration.
3. **Registration Fee:** NT\$500 (Payment details will be provided upon successful registration).

## 10. Event Schedule:

1. **9:00 - 9:30 AM** Participant check-in and registration, receive competition materials
2. **9:30 - 10:00 AM** Opening ceremony, explanation of event rules and guidelines
3. **10:00 AM - 12:00 PM** Creative Dish Creation Competition
4. **12:00 - 1:00 PM** Lunch break
5. **1:00 - 3:00 PM** Impromptu Cooking Competition
6. **3:00 - 4:00 PM** Judging and scoring, preparation of final results

7. **4:00 - 5:00 PM** Award ceremony and closing remarks

**11. Event Promotion:**

1. Extensive promotion via social media platforms (e.g., Facebook, Instagram) to encourage both participants and spectators to register.
2. Collaboration with local businesses around the venue to distribute promotional coupons to attract attendees.
3. The event will be live-streamed to increase exposure and attract more viewers.

**12. Budget Plan:**

1. **Venue rental and setup:** NT\$60,000
2. **Prizes and awards:** NT\$100,000
3. **Ingredients and materials:** NT\$30,000
4. **Advertising and marketing:** NT\$40,000
5. **Staff and volunteer expenses:** NT\$20,000
6. **Miscellaneous expenses:** NT\$20,000

**Total Budget:** NT\$270,000

### **13. Risk Management:**

1. Ensure sufficient fire safety measures and emergency medical staff at the venue.
2. Prepare backup ingredients and equipment to address any unexpected situations.
3. Maintain cleanliness and hygiene at the event venue to ensure the safety of both participants and attendees.

### **14. Conclusion:**

This culinary competition is not only a contest of cooking skills but also an opportunity to deeply experience and share the art of cooking. We believe that through this event, we will provide a platform for culinary enthusiasts to showcase their talents and offer a rich cultural food experience for the public.