

5th TAIPEI INTERNATIONAL CULINARY CHALLENGE

2026 臺北國際廚藝挑戰賽

個人賽事 – D 刀工藝術

Individual – D Carving Arts

【競賽資訊】Information

日期: 2026 年 11 月 13 日(五)至 11 月 16 日(一)

地點: 台北市南港展覽館 1 館(台北市南港區經貿二路 1 號)

時間: 10:00~18:00 (各項賽事競賽時間依公告通知為主)

Date: November 13th (Friday) to November 16th (Monday), 2026

Venue: Hall 1, Nangang Exhibition Center.

(No.1, Jingmao 2nd Rd, Nangang District, Taipei City, Taiwan)

Time: 10 A.M to 6:00 P.M (Time and date are subject to change)

【報名資格】Eligibility

- **料理類別**項目皆分為二大資格組別，各競賽項目以個人為單位報名，相關說明如下 You will compete as an individual in either one of the following groups :

【專業廚師組 Professional Chef】: 2026 年 7 月 1 日後 26 歲(包含)以上之廚師。每項競賽報名費新台幣\$3,000 元/人。Professional Chef Registration fee: \$3,000/NTD. Must be 26 or older to apply.

【年輕廚師組 Young Chef】: 2026 年 7 月 1 日後 25 歲(包含)以下之廚師，含餐飲相關科系學生。每項競賽報名費新台幣\$2,000 元/人。Young Chef Registration fee: \$2,000/NTD. Must be 25 or under to apply.

- **飲調類別**項目共分**專業組**、**大專組**、**高中組**，各競賽項目以個人為單位報名。

The Beverage Mixing Competition is divided into three divisions: **Professional, College/University, and Senior High School**. All competition categories are open to individual registration only.

2026 年 7 月 1 日後 26 歲(包含)以上之參賽者。每項競賽報名費新台幣\$3,000 元/人。

2026 年 7 月 1 日後 25 歲(包含)以下之參賽。每項競賽報名費新台幣\$2,000 元/人。

Participants aged 26 or above as of July 1, 2026: Registration fee is NT\$3,000 per person, per competition category.

Participants aged 25 or below as of July 1, 2026: Registration fee is NT\$2,000 per person, per competition category.

【報名】 Registration

1. 個人賽報名網址 registration online <https://sites.google.com/view/2026-tic-tw>
2. 即日起至 10 月 10 日 23:59 止，上網登錄參賽資料及填寫匯款帳戶後五碼後，需於一周內完成繳款手續，待招募小組確認報名及匯款資料完整無誤，將以電話簡訊/電子郵件方式通知完成報名手續。Online registration is required along with the last 5 digits of your account number that you will make the payment from. The payment must be made within a week after online registration. You will be notified by text message or E-mail when the registration and payment are received. The online registration opens until October 20th, 2026, at 23:59.
3. 如匯款後五碼與報名填寫資料不同，請主動來電告知，以免無法完成對帳手續影響報名格。If the payment is made from a different account, please contact TIC to complete the registration.
4. 參賽者必須保留繳費證明正本，以利相關作業進行。Participants must keep the original payment record.
5. 完成報名並參賽之選手，主辦單位將於報到現場提供每位選手一件競賽專屬廚服一式，各競賽項目之參賽選手於競賽期間，應依該項目規定穿著指定服裝。廚藝類競賽須統一穿著大會提供之專屬廚服；**調酒 / 調飲類競賽則須穿著正式西式服裝，如襯衫、領帶或領結及西裝背心等，以維持整齊、專業之競賽形象**。Contestants must follow the dress code for each category. Culinary contestants must wear the official chef uniform provided by the organizer, while bartending/beverage contestants must wear formal attire, such as a shirt, tie or bow tie, and vest.
6. **報名名額採「完成報名及匯款」先後順序錄取**，額滿為止。若報名人數超出上限，將依**繳費時間**先後排序；如超出預定名額，將於競賽結束後一週內辦理退費，造成不便，敬請見諒。Registration will be accepted on a first-come, first-served basis upon completion of registration and payment. If the number of participants exceeds the limit, priority will be determined by payment date. Any excess payments will be refunded within one week after the competition.
7. 選手報名專用匯款帳號 Please send the payment to:

戶名：台灣國際年輕廚師協會

銀行：淡水一信 八里分社

帳號：0047-21-386794-0

Account Name : Taiwan Junior Chefs association

Bank : Tamshui First Credit Cooperative, Bali Branch

Account Number : 0047-21-386794-0

Bank Address: No. 458, Section 2, Zhongshan Road, Bali District, New Taipei City

(轉帳或匯款之備註欄，請填寫報名單位全名，以免無法完成對帳手續影響報名資格。

For bank transfers or remittances, please indicate the full name of the registering entity in the payment remarks to avoid reconciliation issues that may affect your eligibility.)

8. 聯絡人：TIC 臺北國際廚藝挑戰賽 活動小組
周一至周五 09:30~18:30 (報名/匯款洽詢)

Contact : IC Taipei International Culinary Challenge Event Coordinators

Office Hours : Monday to Friday 09:30~18:30 (Registration/Remittance Inquiry)

E-mail : 2026ticinfo@gmail.com

Line@ : 816jdofv

【賽事介紹】Agenda

【A 靜態冷展 Display】

- ◆ A1 台灣地方小吃 Local Taiwanese Cuisine
- ◆ A2 亞洲異國風味主菜 Asian Exotic Main Course
- ◆ A3 西式風味主菜 Western-style Main Course
- ◆ A4 原住民風味主菜 Indigenous-style Main Course
- ◆ A5 客家風味主菜 Hakka-style Main Course
- ◆ A6 現代懷石料理五品套餐 Modern Kaiseki Five-Course Set Menu

【B 現場熱烹 Hot Cooking】

- ◆ B1 美國雞肉星廚爭霸賽 U.S. Chicken - Rising Star Culinary Competition
- ◆ B2 西式海鮮 Western-Style Seafood Cuisine
- ◆ B3 創意麵食料理 Creative Noodle Cuisine
- ◆ B4 亞洲風味創意炒飯 Asian-style Creative Fried Rice
- ◆ B5 百味客家小炒爭霸 Hakka Stir-fry Battle
- ◆ B6 美國馬鈴薯台菜挑戰賽 U.S.A Potatoes Taiwanese Culinary Challenge
- ◆ B7 美國米創意炊飯挑戰賽 U.S.A Rice Creative Cooking Challenge
- ◆ B8 李錦記中式肉類挑戰賽 LeeKumKee Chinese Meat Cuisine Challenge

【C 烘焙藝術 Baking Arts】

- ◆ C1 亞洲創意果膠畫盤 Creative Sauce Art Display

- ◆ C2 主題糖霜餅乾展示 Icing Cookie Display
- ◆ C3 糕點展臺/藝術雕塑 Pastry Showpiece & Artistic Sculpture
- ◆ C4 蛋糕裝飾(靜態) Static Cake Decoration
- ◆ C5 3D 立體果凍花 3D Jelly Art
 - (C5-1) 純手工自由創作組 3D Artisan free-style creation
 - (C5-2) 藝術果凍繪畫組 3D Artistic Jelly Painting
 - (C5-3) 藝術果凍花卉組 3D Artistic Jelly Flower
- ◆ C6 創意麵包藝術展示 Bread Creation
- ◆ C7 盤飾甜點 Plated Desserts
- ◆ C8 杯子蛋糕裝飾 Cupcake Decoration

【D 刀工藝術 Knife Skills】

- ◆ D1 六協亞洲刀工藝術挑戰大賽 Atlantic Chef Knife Skills Challenge
 - (D1-1)中式魚類刀工技藝競賽 Chinese Fish Knife Skills Competition
 - (D1-2) 水花片刀工技藝競賽 Decorative Vegetable Cutting Skills Competition

【E 熱烹團體賽 Hot Cooking Team】

- ◆ E1 極限廚藝團隊爭霸賽- Ultimate Culinary Team Championship

【F 調飲藝術 BEVERAGE ARTS】

- ◆ F1 國際傳統調酒 Classic Bartending

賽事共分：專業組及大專組，**本賽事未滿 18 歲不得參賽。**

Competition Divisions: Professional Division and College/University Division.

Participants **must be at least 18 years of age.** Individuals under the age of 18 are not eligible to compete.
- ◆ F2 無酒精傳統調飲 Non-Alcoholic Classic Mixology

賽事共分：專業組、大專組及高中職組。

Competition Divisions: Professional Division, College/University Division, and Senior High/Vocational High School Division.

【參賽同意】Competition Consent

- 1、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 participants 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「2026 TIC 臺北國際廚藝挑戰賽」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 TIC 臺北國際廚藝挑戰賽。The personal data of the participants collected by TIC Taipei International Culinary Challenge Organization and the event coordinators is solely for the competition operations of the "2026 TIC Taipei International Culinary Challenge". The collection, process and use of the personal data of the participants comply with the Personal Data Protection Act and related laws and regulations. The personal data of the participants collected during the registration will be used for online announcements, press releases, and on other media platforms. The participants' 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, participants can review, revise and edit personal information that is collected during the registration by TIC Taipei International Culinary Challenge Organization and the event coordinators. They can also request copies and request the TIC Taipei International Culinary 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。Participants have the right to choose whether to provide relevant personal information to TIC Taipei International Culinary Challenge Organization and the event coordinators. If they refuse to provide relevant personal information, TIC Taipei International Culinary Challenge Organization and the event coordinators will not be able to accept the application. The participants 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：

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

- (5)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合現行食品衛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 participants in the competition will not violate the food hygiene and safety regulations and the rules of this competition.
- (6)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.
- (7)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)。
Participants 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 Culinary Challenge Organization and the event coordinators (such as advertisements, exhibitions, projects, websites, electronic photo archives, etc.).
- (8)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，並繳回所有獎金、獎座及獎狀。Participants 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.
- (9)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，並恪遵本切結書所載之權利及義務。Participants guarantee that all the documents and content provided during the competition as well as the content contained in this agreement are true. Participants 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.

■D1 六協亞洲刀工藝術挑戰大賽 Atlantic Chef Knife Skills Challenge

--本賽事由「六協」贊助，現場將提供相關商品於競賽桌供選手使用——This event is sponsored by "Atlantic Chef", and the products will be provided for participants to use.



【D 刀工藝術競賽規則】 Knife Skills 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。**服裝及作品不得露出參賽者大名及可辨別身份之記號**，以示公正。Participants must complete on-site check-in within the designated time; late arrivals will forfeit eligibility to compete. During the competition, participants must wear a clean chef's uniform, apron, chef's hat, and work shoes. To ensure fairness, contestants' names or any identifying marks must not appear on their attire or work.
- 2、**競賽時間 30 分鐘**，需於時間內完成二項指定刀工實作任務，**需使用大會現場統一提供之食材**。Competition time: 30 minutes. Contestants must complete two designated knife skills tasks within the time limit. Only ingredients provided by the organizer on-site may be used.
- 3、選材完成後將食材帶回個人工作檯，待裁判長宣布正式開始後方可加工，取用後原則上不得任意更換；如遇食材明顯腐敗、損傷或品質異常，經裁判確認後始得更換。After selecting ingredients, contestants must bring them back to their workstations and may begin preparation only after the Head Judge officially starts the competition. Selected ingredients may not be changed unless they are clearly spoiled, damaged, or defective, and replacement is approved by a judge.
- 4、競賽過程中需使用大會現場提供之刀具，不得自行攜帶。Only organizer-provided knives may be used; no personal knives allowed.
- 5、砧板、抹布...等個人基本操作器具，原則由選手自行攜帶。Contestants should bring their own basic tools, such as cutting boards and cleaning cloths.
- 6、所有清洗、修整、切割、造型及盤飾均須於競賽現場完成，不得攜帶事先加工完成之食材、半成品或可直接替代現場刀工操作之預製成品。All washing, trimming, cutting, shaping, and plating must be completed on-site during the competition. Pre-processed ingredients, semi-finished products, or pre-made items that replace

on-site knife work are not permitted.

7、禁止使用 Prohibited：

- 刀模具及特殊造型工具(如槽刀、波浪刀)不得使用。Cutting molds and special shaping tools, such as channel knives or crinkle cutters, are prohibited.
- 禁止使用人工色素、鮮花、人工花、泥土、沙、動物毛皮等裝飾物品。Artificial food coloring, fresh or artificial flowers, soil, sand, animal fur, and similar decorative materials are prohibited.
- 禁止使用石頭、人造花、絲帶、珠子等裝飾元素。Stones, ribbons, beads, and other non-food decorative elements are not permitted.
- 參賽作品不能有任何廣告成分融入於設計中。Competition entries must not include any advertising or promotional elements.

8、食材耗損檢視與惜食規定 Food Waste Inspection & Food Conservation Rules

- 選手需自備「食材耗損檢視鋼盆」及「裝盛食物用鋼盆」各 1 只。Contestants must bring one stainless-steel bowl for food waste inspection and one stainless-steel bowl for holding ingredients.
- 所有削除、修整、切除及不使用之食材，均須完整保留於耗損檢視鋼盆內，不得倒掉、丟棄、藏匿或與一般垃圾混合。All trimmings, cut-offs, and unused ingredients must be kept in the designated bowl. They must not be discarded, hidden, or mixed with general waste.
- 未使用完但仍具使用價值之剩餘食材，亦須保留於工作檯指定位置供評審檢視。Any unused but still usable ingredients must also be kept at the designated area on the workstation for judges' inspection.
- 評審依原始取材量、完成作品、剩餘可用食材及耗損量，評估食材利用率。Judges will assess ingredient utilization based on the original quantity provided, the finished work, remaining usable ingredients, and the amount of waste generated.
- 為取得漂亮部位而過度削切、修整或造成明顯不必要浪費者，於食材利用率項目酌予扣分。Excessive trimming or unnecessary waste for appearance purposes may result in point deductions under ingredient utilization.
- 評審完成耗損檢視前，不得自行清除或倒棄剩餘食材。No remaining ingredients or waste may be removed or discarded before the judges complete the inspection.

9、完成後由工作人員協助送至評審室，不需另外進行烹調。After completion, staff will

deliver the work to the judging room; no cooking is required.

10、作品完成後需使用選手自行攜帶之餐盤裝呈，並送至評審室評分，評分完成後再進行講評。After completion, the dish must be presented on a plate brought by the contestant and submitted to the judging room for evaluation. Judges' comments will be provided after scoring is completed.

11、競賽後邊角料需放置大會指定回收箱。Offcuts must be placed in designated bins.

(D1-1)中式魚類刀工技藝競賽 Chinese Fish Knife Skills Competition

- ◆ 由主辦單位提供競賽食材鱸魚（已三去殺清 1 條，每尾約 600g ~ 700g）The organizer provides one cleaned sea bass (~600–700 g, head, guts, and scales removed).
- ◆ 刀工厚薄長短要均勻一致，作品不得含有魚刺，需去頭、去骨，保留魚皮，取整片魚肉。Fillets must be even in thickness and length, boneless, head removed, skin on, and in whole pieces.
- ◆ 現場提供之指定使用刀具如下 The following designated knives will be provided on-site :

主廚刀(分刀)

8321T05



Size: 8"/21cm
Color: 藍色-海鮮類

三號片刀

8321T89



Size: 200mm X 85 mm
Color: 藍色-海鮮類

- ◆ 參賽者須於比賽時間內完成以下兩項刀工實作：Within the time limit, participants

must complete two knife skills

1. 瓦片魚切法 Tile-cut Sea Bass

- ✓ 一尾鱸魚切製為瓦片魚規格。One sea bass sliced to tile-cut specification, with uniform, tile-like pieces.
- ✓ 切片均勻、厚薄一致，約 1~1.2 cm 厚。Slices must be uniform in size, 1–1.2 cm thick.
- ✓ 每片保有完整魚肉結構，片數最少需 10 片以上。Each slice must remain structurally intact, with at least 10 slices in total.

2. 松鼠鱸魚切法 Squirrel-cut Sea Bass

- ✓ 以交叉刀法切出「菱形格紋」或「松鼠花刀」，深度達魚皮但不切斷。Crosshatch cuts creating a diamond or “squirrel” pattern, depth to the skin without cutting through
- ✓ 切紋整齊，間距一致（約 0.5~1 cm）。Cuts must be neat with consistent spacing (about 0.5–1 cm).

【D-1 競賽評分標準】Scoring Criteria		
分類 Category	佔比 Percentage	說明 Description
刀工技巧 Knife Skills	50%	切工整齊、厚薄一致、準確度高，並符合競賽及規格要求。Cuts must be neat, uniform in thickness, and highly accurate, meeting the competition and certification specifications.
完成度 Completion	25%	需在限定時間內完成全部規定刀工，且片數、花刀樣式須正確。All required cutting tasks must be completed within the allotted time, with the correct number of pieces and proper cutting patterns.
整潔衛生 Cleanliness & Hygiene	15%	比賽過程中須保持操作台與器具整潔，注重個人衛生，確保食材不受污染。Maintain a clean workstation and tools throughout the competition, ensure personal hygiene, and prevent contamination of ingredients.
時間掌控 Time Management	10%	合理分配時間，於比賽結束時能完整呈現刀工成果。Allocate time effectively to ensure knife

		work is fully presented by the end of the competition.
總計比例 Total	100%	

(D1-2) 水花片刀工技藝競賽 Decorative Vegetable Cutting Skills Competition

- ◆ 現場提供之指定使用刀具如下 The following designated knives will be provided on-site :

刻花刀



5301T42
刻花刀
4"/10cm

水花片刀



三號片刀



Size: 200mm x 85mm
Color: 黑色
Note: 切+片

- ◆ 參賽者須於比賽時間內完成以下兩項刀工實作：Within the time limit, participants must complete two knife skills

1. 水花刀工 | 1 款指定 + 1 款自創 Decorative Vegetable Knife Skills | 1 Designated Shape + 1 Original Shape

- ✓ 指定材料為紅蘿蔔。大會於指定取材區備妥規格及品質相近之紅蘿蔔，由選手自行挑選，每位選手最高取用量 1 條。Ingredient: Carrot. Contestants may select 1 carrot from those provided by the organizer.
- ✓ 選手須完成 2 種不同造型水花，共 12 片。其中 1 款為「大會指定造型」，所有選手製作相同指定款。另外 1 款為「選手自創造型」，不得與指定款相同。Contestants must prepare 12 decorative slices in two different designs:

one designated by the organizer and one original design. The original design must differ from the designated shape.

- ✓ 指定款及 1 款自創款，每款各完成 6 片，共 2 款×6 片 = 12 片。Prepare 2 designs, 6 slices each, for a total of 12 slices.
- ✓ 每片厚度規格為 0.2 ~ 0.3 公分。Each slice must be 0.2–0.3 cm thick.
- ✓ 指定款主要作為共同技術比較基準，評量規格、厚薄均勻、刀紋完整、造型準確與同款一致性。The designated design will be judged on accuracy, uniform thickness, clean cuts, and consistency.
- ✓ 自創款除評量基本刀工外，造型刻意複雜不代表額外加分。The original design will be judged on basic knife skills and execution; extra complexity does not earn additional points.
- ✓ 12 片水花成品須全部置於成品展示盤，可自行整齊、美觀排列。All 12 slices must be neatly presented on one display plate.
- ✓ 選手自行攜帶 10 吋含以上瓷盤 1 只，瓷盤形狀不拘，作為成品展示盤使用。Contestants must bring one porcelain plate, at least 10 inches in size. Any shape is allowed.
- ✓ 指定造型 Designated Shape



2. (植物/2.動物)創意盤飾 Creative Plating Theme: Plant / Animal

- ✓ 每位選手自行攜帶 10 吋含以上瓷盤 1 只，瓷盤形狀不拘，作為創意盤飾成品盤。Each contestant must bring one porcelain plate at least 10 inches in size. Any plate shape is acceptable.
- ✓ 依大會公告之「指定食材庫」及各項食材最高取用量，競賽現場統一備妥，

由選手依創作需求自行選取。The organizer will announce the designated ingredient list and maximum quantity allowed for each ingredient before the competition. Ingredients will be provided on-site for contestants to select as needed.

- ✓ 每位選手至少須選用 2 種不同食材；不限制最多使用種類，但各項食材不得超過公告之最高取用量。Contestants must use at least two different ingredients. There is no limit on the number of ingredient types, but the maximum quantity for each ingredient must not be exceeded.
- ✓ 每一競賽梯次於現場公開抽出(1.植物/2.動物)其中 1 個共同創作主題；同一梯次所有選手均以相同主題完成盤飾。At each competition session, one common theme — Plant or Animal — will be drawn on-site. All contestants in the same session must create their plating based on the same theme.
- ✓ 為兼顧公平性，同一競賽梯次採相同主題，將由裁判長或大會代表於當場次競賽現場抽出該梯次主題並宣布。To ensure fairness, all contestants in the same session will use the same theme, which will be drawn and announced on-site by the Head Judge or organizer's representative.
- ✓ (1.植物/2.動物)主題僅作為創作意象，不限定具體圖案、造型或表現方式。選手可依個人理解，以刀工、線條、色彩、造型、留白與構圖自由詮釋。The theme is intended only as creative inspiration. There are no restrictions on specific patterns, shapes, or presentation styles. Contestants may interpret the theme freely through knife skills, lines, colors, shapes, negative space, and composition.
- ✓ 食材種類多寡及取用數量不作為加分依據；選手應依作品設計適量取材。The number and quantity of ingredients used will not earn additional points. Contestants should select ingredients according to their design needs.
- ✓ 示意參考圖(僅供參考)



- ✓ 由主辦單位提供競賽食材如下 The following competition ingredients will be provided by the organizer

食材 Ingredient	每位選手最高取用量
紅蘿蔔 Carrot	1 條 250 克 1 pc. (250 g)
白蘿蔔 Daikon Radish	1/3 段 1/3 section
大黃瓜 Large Cucumber	半條 1/2 pc.
小黃瓜 Cucumber	1 條 1 pc.
紅甜椒 Red Bell Pepper	1/3 顆 1/3 pc.
黃甜椒 Yellow Bell Pepper	1/3 顆 1/3 pc.
茄子 Eggplant	15 公分 1 段 1 section (15 cm)
辣椒 Chili Pepper	1 條 1 pc.
青江菜 Bok Choy	2 株 2 heads
巴西里 Parsley	2 支 2 sprigs
蘋果 Apple	1 顆 1 pc.
香吉士 Orange	1 顆 1 pc.
聖女小蕃茄 Cherry Tomatoes	最多 6 顆 Up to 6 pcs.

說明：上述食材及數量為暫定。正式品項得依季節、供貨品質、成本及活動需求調整。紅蘿蔔另列為水花指定材料，每位最高取用 1 條。部份食材會預先分切為規格相近份量。Note: The ingredients and quantities listed above are tentative and may be adjusted based on seasonality, supply quality, cost, and event requirements. Carrots are separately designated for the decorative vegetable cutting task, with a maximum of 1 carrot per contestant. Some ingredients may be pre-cut into portions of similar size.

【D-2 競賽評分標準】Scoring Criteria

分類 Category	佔比 Percentage	說明 Description
刀工技巧 Knife Skills	45%	指定水花之精準與一致；自創水花之基本刀工；盤飾食材切割、造型及刀工應用。Accuracy and consistency of designated cuts; basic knife skills and shaping.
完成度與規格 Completion & Specifications	20%	指定款 1 + 自創款 1，各 6 片、厚 0.2~0.3 公分；兩項任務完整性與指定盤器呈現。1 designated + 1 original design, 6 slices each, 0.2–0.3 cm thick;

		complete presentation required.
動植物主題創意盤飾 與美感 Creativity & Aesthetics of the Plant/Animal- Themed Plating	15%	主體需佔 80% 明確表示，另 20% 搭配不拘。Main subject must represent 80% of the presentation; the remaining 20% is flexible.
食材利用率 Ingredient Utilization	10%	適量取材、剩餘食材、耗損控制及惜食觀念。 Proper ingredient use, waste control, and food conservation.
整潔衛生與時間掌控 Cleanliness, Hygiene & Time Management	10%	工作檯整潔、食品衛生、操作安全、流程及 30 分鐘時間管理。Cleanliness, hygiene, safety, workflow, and 30-minute time management.
總計比例 Total	100%	

【競賽流程】Agenda

- 1、參賽組別需於規定時間至現場完成檢錄(詳細時間請見大會公告)，並於表訂時間內完成指定作品陳列，未於時間內完成動作之參賽組別，評審將依狀況給予扣分。
Contestants must complete the check-in at the site within the specified time (please refer to the official announcement for the detailed timing), and complete the display within the specified time. If the contestants fail to complete the actions on time, the judges will deduct points from the score cards according to the situation.
- 2、報到及競賽細部流程，於 11 月 10 日前將於活動官網另行公告。The details of registration and competition will be announced by November 10th on the official website.

【得獎獎項】Award

- 超級金牌及獎狀 100 分 Score 100/100 - Ultimate Gold Medal and Certificate
- 金牌及獎狀 99~90 分 Score 90 - 99/100 - Gold Medal and Certificate

- 銀牌及獎狀 89~80 分 Score 80- 89/100 - Silver Medal and Certificate
- 銅牌及獎狀 79~70 分 Score 70- 79/100 - Bronze Medal and Certificate
- 佳作獎狀 1 張 69~60 分 Score 60- 69/100 - Certificate of Diploma
- ◆ 於開幕日 11 月 16 日 (星期一) 頒發各競賽前三名「全場最高分獎座」一只。On Nov 16 (Mon), 「Best of the Best Award」 trophies will be awarded to the top three in each competition.
- ◆ 各競賽項目之全場最高分(專業/年輕合併計算) , 可獲得由六協興業(股)公司提供之專業刀具組一式。
- ◆ 現場熱烹項目 B1~B2 及 E1 之全場最高分(專業/年輕合併計算)可獲得由興龍機電科技(股)公司提供之商用台式平爐一式。
- ◆ TIC 亞洲最佳年輕廚師獎 1 名 : 凡報名 A 類競賽(靜態冷展)一項及 B 類競賽(現場熱烹)二項之總合分數最高分者。
- ◆ TIC 亞洲最佳專業廚師獎 1 名 : 凡報名 A 類競賽(靜態冷展)一項及 B 類競賽(現場熱烹)二項之總合分數最高分者。
- ◆ 最佳團隊機構獎共 5 隊 : 以同一參賽單位 (學校、機構或團體) 之選手成績進行統計 , 每單位取成績最高之前 10 名選手 , 其得分加總作為團隊總成績 , 並依團隊總成績排名 , 取前 5 名頒發「最佳團隊機構獎」。

主辦單位有最終解釋權

TIC Taipei International Culinary Challenge Organization and the event coordinators reserves the right of final decision