

5th TAIPEI INTERNATIONAL CULINARY CHALLENGE

2026 臺北國際廚藝挑戰賽

個人賽事 – F 調飲藝術

Individual – F BEVERAGE 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.

【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，競賽過程需著整齊之標準服裝及鞋進行比賽，不可裸露。**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 check in on time. Late arrivals will be disqualified. Proper attire and footwear are required, with no names or identifying marks displayed.
- 2、 **競賽限時 5 分鐘**(不包含 1 分鐘解說時間)，競賽須全程現場操作調製，可事先切割裝飾物，除大會提供設備外，其它皆由參賽者自行準備。Competition time is 5 minutes, plus a 1-minute presentation. All preparation must be completed on-site. Pre-cut and washed ingredients are allowed. Contestants must bring their own tools unless provided by the organizer.
- 3、 參賽者需於限時內依競賽項目規定提供成品 **3 份**(杯子不限)，並將其中二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 prepare **3 servings**. Two will be sent to the judging room, and one placed on the display table for photography. Late completion may result in point deductions.

- 4、 競賽現場由主辦單位提供每位(組)參賽者設備 IBM 桌 W180*D60*H75CM 及黑色桌巾各一式，桌上型冰桶 2 個供裝食用冰塊及倒冰水使用，其餘相關競賽所需之設備請自行攜帶，現場**不開放使用明火相關工具**。The organizer will provide one table (W180 × D60 × H75 cm), one black tablecloth, and two tabletop ice buckets. Contestants must bring all other equipment. No electricity or open flames are allowed.

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

Participants must bring two copies each of the recipe in both Chinese and English to the competition venue for judges' reference. Recipes must follow the format provided by the organizer. Entries without a recipe will not be evaluated.

- 6、 創作過程得自由使用其它所需食材，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。 Participants 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.

- 7、 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。 Competition dishes will be placed at a designated location by the organizer after judging and photography. Participants will be notified to remove their entries, and the organizer will not be responsible for safekeeping.

- 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，但不得造成展覽會場之環境髒亂。 Participants should place food waste in the designated area. Participants 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.

【調酒/調飲共用規則 General Rules for Bartending / Beverage Mixing】

- 1、 參賽者需使用量酒的器具調製。Contestants must use proper measuring tools.
- 2、 如在競賽期間遞送成品給評審時所出現的任何意外，將由大會與參賽者協商,並找出雙方都可接受的方案。Any accident during drink delivery will be resolved through discussion between the organizer and contestant.
- 3、 國際傳統調酒組配方一定要包含指定用酒系列至少 3CL。無酒精傳統調飲組配方一定要包含 MONIN 系列至少 1.5CL。如需使用其他產品請以開元相關產品優先選用例如：氣泡水、巧克力淋醬等...The International Classic Bartending category must use at least 3 cl of the designated spirit. The Non-Alcoholic Classic Beverage category must use at least 1.5 cl of MONIN products. If additional products are needed, contestants are encouraged to prioritize products from Creation Food, such as sparkling water and chocolate sauce.
- 4、 本會有權拒絕參賽者酒譜未依規定撰寫或配方、調製方法和雞尾酒名稱(請勿取不當不雅酒名)，若配方有問題將不予以通知，因此務必檢查清楚以免被扣分，並請影印一份留底。Recipe forms, preparation methods, and drink names must follow competition rules. Inappropriate names or incorrect information may be rejected or penalized without notice. Contestants should keep a copy of their recipe.
- 5、 舞台上贊助商瓶子標籤呈現須為全新及清楚的，舊標籤或污損的標籤不可使用。Sponsor product bottles displayed on stage must have clean and undamaged labels.
- 6、 得獎者若同分數時，傳統調酒/調飲組將依口感、技能之總分最高依序者為優勝。In the event of a tie in the Classic Bartending/Beverage Mixing category, the contestant with the higher combined scores for taste and technical skills will rank higher.
- 7、 大會裁判的審核權、決定權，不接受其它的評議；大會有權使用各選手之創作品為教學用途。Judges' decisions are final. The organizer may use contestants'

creations for educational purposes.

8、 配方審核若發現以下錯誤，直接予以扣分，不再通知 Points will be deducted for !

(1)未使用指定產品 Not using the designated product.

(2)指定產品未寫出哪一種口味 Not specifying the designated flavor.

(3)容量標準未以 0.5 為單位 Quantities not in 0.5 cl increments.

(4)未以 cl 做為容量數 Not using cl as the unit.

(5)配方之指定基酒少於 3cl. Using less than 3 cl of the designated base spirit.

(6)酒精含量超過 7cl. Total alcohol exceeding 7 cl.

(7)使用之材料超過 7 種 Using more than 7 ingredients.

(8)指定產品，基酒未放在第一瓶(含配方表及桌上) Not placing the designated product/base spirit first on the recipe form and competition table.

(9)其他未依規定之錯誤 Any other rule violation.

【Decoration and Garnish 裝飾品使用說明】

1、 Decorations 是用來放在杯子旁邊、邊緣或是頂部,不會影響到酒的味道。

Decorations may be placed beside, on the rim of, or on top of the glass and must not affect flavor.

2、 Garnishes 是用在玻璃杯內,它除了可以當作裝飾物也同時可以改變味道,如調酒用的櫻桃,水果類調味、橄欖...等。Garnishes may be placed in or on the glass to enhance appearance and flavor, such as cherries, fruits, and olives.

3、 果雕與裝飾品都要是可食用的。要使用可食用的花、水果、蔬菜、葉子、草藥、香料、果皮、種子、豆子,裝飾用的花也都一定要用可食用性的花草。All fruit carvings and garnishes must be edible. Only edible flowers, fruits, vegetables, herbs, spices, peels, seeds, beans, and similar ingredients may be used.

4、 請自行於賽前切割完成,比賽現場無提供切割區。All cutting must be completed before the competition. No cutting area is provided on-site.

5、 不可以使用食用色素。Food coloring is prohibited.

6、 用於裝飾用(Garnishes)的製成品(例:調酒棒)可在比賽中使用來固定果雕在玻璃杯上,但是不可以使用加強視覺效果的裝飾品。Cocktail picks or stirrers may only be used to

secure garnishes. Decorative non-edible items are not allowed.

- 7、劍叉、水果叉、調酒棒及裝飾物,賽後不歸還。Picks, stirrers, and decorative items will not be returned after the competition.
- 8、任何有爭議性的裝飾品都要經過評審委員會同意。Any questionable garnish or decoration requires approval from the Judging Committee.
- 9、依競賽項目,參賽者需提供之成品說明如下 Based on the competition, the Participants must follow the below requirements.

■ F1 國際傳統調酒 Classic Bartending

1、指定用酒 Designated Products

- ✓ Agave BOOM Tequila 規格 Specifications : 750 ml / 40%



2、指定產品 Designated Products : MONIN 果露糖漿系列 Fruit Dew Syrup、美味果泥系列 Fruit Puree、高級風味糖漿系列 Flavored Syrup

高級風味糖漿系列



糖漿

700ml

水果風味系列

蘋果 青蘋果
椰子 石榴汁
石榴 奇異果
荔枝 百香果
芒果 水蜜桃
蜜瓜 純甘蔗
鳳梨 白葡萄
柑橘 粉紅葡萄柚
白桃

莓果風味系列

黑莓
櫻桃
草莓
黑醋栗
蔓越莓
覆盆子

堅果風味系列

榛果
杏仁
烤栗子
夏威夷豆
烤焦糖花生

花草風味系列

紫蘇 白薄荷
玫瑰 綠薄荷
香草 薰衣草
櫻花 接骨木
桂花 鹽漬櫻花
香蘭

特調風味系列

藍柑 莫西多 烤布蕾
焦糖 鳳梨酥 青花椒
梅酒 爆米花
抹茶 太妃糖
楓糖 麥芽啤酒
紅豆 海鹽焦糖
橘皮 提拉米蘇
巧克力 麥芽威士忌
小黃瓜 生薑 (冬季限定)
愛爾蘭 肉桂 (冬季限定)

1L

焦糖
榛果
玫瑰
香草
烤布蕾
萊姆汁
炭燒榛果



- 3、 成品之雞尾酒類型不拘 Any cocktail style is allowed.
- 4、 參賽者須進行作品展示，主辦單位將提供每位選手約 A4 大小之展示空間，供作品名稱、指定產品圖案及相關作品資訊之展台佈置使用；整體展示高度不得超過 60 公分。 Contestants must display their work. The organizer will provide each contestant with an A4-sized display area for the work title, designated product images, and other relevant information. The total display height must not exceed 60 cm.
- 5、 需以中/英文擇一方式用 1 分鐘介紹雞尾酒的創作理念(不在調製時間內) Give a 1-minute presentation in either Chinese or English to introduce the cocktail concept. This is not included in the preparation time.
- 6、 音樂指定曲由大會提供 Music will be provided by the organizer.

■ F2 無酒精傳統調飲 Non-Alcoholic Classic Mixology

- 1、 指定產品 Designated Products：MONIN 果露糖漿系列 Fruit Dew Syrup、美味果泥系列 Fruit Puree、高級風味糖漿系列 Flavored Syrup

高級風味糖漿系列



糖漿

700ml

水果風味系列

蘋果 青蘋果
椰子 石榴汁
石榴 奇異果
荔枝 百香果
芒果 水蜜桃
蜜瓜 純甘蔗
鳳梨 白葡萄
柑橘 粉紅葡萄柚
白桃

莓果風味系列

黑莓
櫻桃
草莓
黑醋栗
蔓越莓
覆盆子

堅果風味系列

榛果
杏仁
烤栗子
夏威夷豆
烤焦糖花生

花草風味系列

紫蘇 白薄荷
玫瑰 綠薄荷
香草 薰衣草
櫻花 接骨木
桂花 鹽漬櫻花
香蘭

特調風味系列

藍柑 莫西多 烤布蕾
焦糖 鳳梨酥 青花椒
梅酒 爆米花
抹茶 太妃糖
楓糖 麥芽啤酒
紅豆 海鹽焦糖
橘皮 提拉米蘇
巧克力 麥芽威士忌
小黃瓜 生薑 (冬季限定)
愛爾蘭 肉桂 (冬季限定)

1L

焦糖
榛果
玫瑰
香草
烤布蕾
萊姆汁
炭燒榛果



- 2、 成品之調飲類型不拘 Any beverage style is allowed.
- 3、 現場不提供電源 No electricity will be provided on-site.
- 4、 參賽者須進行作品展示，主辦單位將提供每位選手約 A4 大小之展示空間，供作品名稱、指定產品圖案及相關作品資訊之展台佈置使用；整體展示高度不得超過 60 公分。 Contestants must display their work. The organizer will provide each contestant with an A4-sized display area for the work title, designated product images, and other relevant information. The total display height must not exceed 60 cm.
- 5、 音樂指定曲由大會提供 Music will be provided by the organizer.

【競賽評分標準】Scoring Criteria

分類 Category	佔比 Percentage	說明 Description
產品命名 Product Naming	5%	作品名稱應清楚傳達飲品概念、風味特色與主題連結，具創意、記憶點及商品辨識度。The name should clearly reflect the drink concept, flavor, and theme, with creativity and strong recognition.
裝飾 Garnish	10%	裝飾應與飲品主題、色彩及風味相呼應，兼具美感、精緻度與實用性，不影響飲用體驗。Garnish should complement the theme, color, and flavor while maintaining aesthetics and drinkability.
口感、味覺、香氣 Taste, Flavor & Aroma	35%	評估飲品整體風味平衡，包括甜、酸、苦、香氣、層次感、口感表現與飲後餘韻，需展現完整且協調的品飲體驗。Evaluates overall balance, including sweetness, acidity, bitterness, aroma, and mouthfeel.

		texture, complexity, and finish.
技術 Technical Skills	30%	評估選手於製作過程中的專業操作，包括材料處理、調製手法、比例掌握、時間控制、器具使用、流程流暢度及現場穩定性。Evaluates ingredient handling, mixing techniques, proportions, timing, tool use, workflow, and consistency.
商品價值 Commercial Value	10%	作品應具備市場接受度與商業應用潛力，包含成本合理性、出品穩定性、販售可行性及品牌包裝延伸性。Evaluates market potential, cost efficiency, consistency, sales feasibility, and branding potential.
主題展示 Theme Presentation	10%	評估作品是否完整呈現競賽主題與創作理念，包含飲品故事、食材選用、文化特色、視覺呈現及口頭說明的完整度。Evaluates how well the theme and concept are presented through storytelling, ingredients, cultural elements, visuals, and oral presentation.
總計比例 Total	100%	

【指定用酒 Agave BOOM Tequila 採購資訊】Purchase Information

市場零售價 NT\$1,350 / 瓶

選手專屬購買價格(含貨到運費) NT\$1,050 / 瓶

聯絡單位：興國實業股份有限公司

聯絡人：楊怡伶小姐 吉祥豪 先生

聯絡電話：04-2320 6683



用酒採購匯款帳號

銀行：華南銀行 008 潮州分行

戶名：興國實業股份有限公司

匯款帳號：802-10-013462-1

本次指定用酒採「先完成匯款，確認款項後出貨」方式辦理。匯款完成後，請提供選手姓名、聯絡電話、購買數量、匯款帳號後五碼、收件人姓名、收件電話、收件地址。

至龍舌蘭協會信箱：taiwan.tcpda@gmail.com，確認款項無誤後安排出貨。

備註說明

1. 本優惠價格限 2026 TIC F1 國際傳統調酒競賽參賽選手購買。
2. 商品採先匯款、確認款項後出貨，請預留物流配送及備賽時間。
3. 競賽當日指定用酒之使用方式及最低使用量，請依大會公布之最新競賽規則辦理。
4. 競賽當日舞台上使用之龍舌蘭酒，由龍舌蘭文化推廣協會進行提供。
5. 若競賽規定有所調整，以 2026 TIC 臺北國際廚藝挑戰賽主辦單位最新公告為準。

【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

- ◆ **F 調飲藝術 BEVERAGE ARTS 相關獎項頒發方式將於活動前一周公告**
- ◆ **於閉幕日 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

5th TAIPEI INTERNATIONAL CULINARY CHALLENGE