



APPENDIX 1  
附表一

## 香港國際美食大獎

Hong Kong International Culinary Classic 2023  
Hong Kong Convention & Exhibition Centre  
10 - 12 May 2023  
Entry Form 參賽表格  
Submission Deadline: Wednesday, 8th March 2023  
截止報名日期: 二零二三年三月八日(星期三)

Please complete the Entry Form in CAPITAL LETTERS and mail together with the Ingredient / Method Card and the Entry Fee to the Event Manager before Wednesday, 8th March 2023.

請於二零二三年三月八日(星期三)前，將材料單 / 烹製方法連同參賽表格寄交大會統籌經理。

### FOR INDIVIDUAL COMPETITION 適用於個人賽事

Name of Competitor 參賽者姓名 \_\_\_\_\_ Age 年齡 \_\_\_\_\_  
Organisation 機構或組織名稱 \_\_\_\_\_  
Position 職位 \_\_\_\_\_ Mobile 手電 \_\_\_\_\_  
Tel 電話 ( ) \_\_\_\_\_  
Address 地址 \_\_\_\_\_  
Country 國家 \_\_\_\_\_ Postal Code 郵編 \_\_\_\_\_  
Email 電郵地址 \_\_\_\_\_

### FOR LIVE AFTERNOON TEA SET (TEAM COMPETITION) 適用於現場下午茶比賽 (隊際賽事)

Name of Leader 隊長姓名 \_\_\_\_\_ Age 年齡 \_\_\_\_\_  
Organisation 機構或組織名稱 \_\_\_\_\_  
Position 職位 \_\_\_\_\_ Mobile 手電 \_\_\_\_\_  
Tel 電話 ( ) \_\_\_\_\_  
Address 地址 \_\_\_\_\_  
Country 國家 \_\_\_\_\_ Postal Code 郵編 \_\_\_\_\_  
Email 電郵地址 \_\_\_\_\_  
Member's Name 隊員姓名 \_\_\_\_\_ Age 年齡 \_\_\_\_\_  
Organisation 機構或組織名稱 \_\_\_\_\_  
Position 職位 \_\_\_\_\_ Email 電郵地址 \_\_\_\_\_

Authorised Signature & Company Stamp  
負責人簽署及公司印鑑 \_\_\_\_\_

Date  
日期 \_\_\_\_\_

Name of competitor 參賽者姓名: \_\_\_\_\_

I would like to participate in the following category(ies). [Please ✓ appropriate boxes]

本人欲參加以下之比賽組別 [請於適當位置加上✓ 號]

**Individual Competition 個人比賽項目**

Entry fee : HK\$500 per entry

參賽費用：每項港幣500元

**A. Western Cuisine 西式烹調比賽**

Display 擺設

- 1. Plated 5-Course Menu  
五道菜餐單
- 2. Plated Main Course  
主菜
- 3. Finger Food / Tapas  
精緻小食

Hot Cooking 現場熱盤烹調

- 4. Professional: Seafood (Seabass)  
專業: 海鮮類 (海鱸魚)
- 5. Professional: Meat (Short Rib)  
專業: 肉類 - (牛小排)
- 6. Professional: Vegan  
專業: 純素食

Under 25 Apprentice 25歲以下 / 學徒:

- 7. Under 25 Apprentice: Seafood (Cod & Prawn)  
25歲以下 / 學徒: 海鮮類 (鱈魚及蝦)
- 8. Under 25 Apprentice: Lacto-Ovo  
25歲以下 / 學徒: 奶蛋素食

**B. Chinese Cuisine 中式烹調比賽**

Live Cooking 現場熱盤烹調

- 9. Dim Sum Platter  
點心拼盤
- 10. Hot Main Course (Lamb Rack)  
中式熱盤 - 羊鞍

**Individual Competition 個人比賽項目**

Entry fee : HK\$500 per entry

參賽費用：每項港幣500元

**C. Pastry 糕點技藝**

Display 擺設展示

- 11. Professional: Artistic Showpiece  
專業: 工藝擺設
  - 11a. Chocolate Showpiece  
朱古力工藝擺設
  - 11b. Sugar Showpiece  
拉糖工藝擺設
  - 11c. Bread Showpiece  
麵包工藝擺設

12. Professional: Wedding Cakes

專業: 結婚蛋糕

13. Under 25 Apprentice: Plated Dessert

25歲以下 / 學徒: 甜品

Live Cooking 現場製作

- 14. Professional: Fantasy Table (Black-box)  
專業: 創意甜品 (黑盒)
- 15. Professional: Croissant & Danish  
專業: 牛角包及丹麥酥
- 16. Under 25 Apprentice: Young Pastry Chefs Chocolate Cake  
25歲以下 / 學徒: 青年餅師朱古力蛋糕
  - 16a. Working  
在職人士
  - 16b. Student  
學生
- 17. Open: Live Chocolate Showpiece  
公開組: 現場製作朱古力工藝擺設

**Team Competition 隊際比賽項目**

Entry fee : HK\$1200 per entry

參賽費用：每項港幣1200元

**D. Live Afternoon Tea Set Competition 現場下午茶比賽  
(Team Competition 隊際比賽)**

- 18. Live Afternoon Tea Set Competition  
現場下午茶比賽

I enclose herewith a crossed cheque/bankdraft\* of HK\$ \_\_\_\_\_

本人附上劃線支票/本票\*港幣 \_\_\_\_\_

Cheque/Bankdraft\* No. 支票/本票\*號碼: \_\_\_\_\_

\*(Please delete where appropriate 請劃去不適用者)

**Notes備註:**

1. Please make a cheque payable to "MASTERMIND EVENTS LIMITED" 支票抬頭"MASTERMIND EVENTS LIMITED"
2. Please mark "Confidential" on the envelope 信封上請註明"機密"
3. Please photocopy if extra forms are required 如有需要, 可自行複印表格
4. Competitors will be advised of application outcome in due course 大會將於稍後時間公佈參賽者名單

Please send the completed Entry Form, sufficient Ingredients/Method Card together with entry fees to:

請將填妥的表格, 連同材料單/烹調方法及參賽費用寄交:

Mastermind Events Limited

Room 2501, 25/F., Billion Trade Centre, 31 Hung To Road, 香港九龍觀塘

Kwun Tong, Kowloon, Hong Kong

鴻圖道31號鴻貿中心25樓2501室

Tel電話: (852) 2114 2855 Fax傳真: (852) 2114 1969 E-mail電郵: hkicc@mastermindevents.com.hk

**For Office Use Only 大會專用**

Application Received On:

Payment Received On:

Cheque No:

Amount:

Reg. No:

Name of competitor 參賽者姓名: \_\_\_\_\_

APPENDIX 2

附 表 二

## INGREDIENTS/METHOD CARD材料單/烹製方法

Please fill in the ingredients (CAPITAL LETTERS) and method in English on the back page for each entry.

請將每一項菜式名稱，材料單及烹製方法(請以正楷填寫)清楚地填於背後的表格上。

\*Please submit the Ingredients/Method Card with the Entry Form to the Event Manager before Wednesday, 8th March 2023.

請於二零二三年三月八日(星期三)前，將材料單/烹製方法連同參賽表格寄交大會統籌經理。

Competition Category 參賽組別 \_\_\_\_\_

Competitor No. 參賽者編號\* \_\_\_\_\_

\*(to be assigned by the Organisers 由大會分配)

Name of Competitor 參賽者姓名 \_\_\_\_\_

Organisation 機構或組織名稱 \_\_\_\_\_

Dish Title (English) 菜色名稱(英文) \_\_\_\_\_

(Chinese) 中文 \_\_\_\_\_

Please photocopy if extra forms are required.

如有需要，可自行複印表格。

