## APPENDIX 1 附 表 一



## 2021 香港國際美食大獎

Hong Kong International Culinary Classic 2021 Hong Kong Convention & Exhibition Centre 7-9 September 2021 Entry Form 參賽表格

Submission Deadline: Monday, 2nd August, 2021

截止報名日期: 二零二一年八月二日(星期一)

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 Monday, 2nd August, 2021.

請於二零二一年八月二日(星期一)前,將材料單/烹製方法連同參賽表格寄交大會統籌經理。

For indiv	/IDUAL 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 Se	ET (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	Date
負責人簽署及公司印鑑	日期

Name of competitor 參賽者姓名:	APPENDIX 1
I would like to participate in the following category(ies). [F本人欲參加以下之比賽組別 [請於適當位置加上√號]	Please √ appropriate boxes] 附表 一
Individual Competition 個人比賽項目 Entry fee: HK\$500 per entry 參賽費用:每項港幣500元	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	C. Pastry 糕點 Display 擺設
□ 1. Plated 5 Course Menu 五道菜餐單 □ 2. Plated Main Course	□ 11. Professional: Artistic Showpiece 專業: 藝術工藝 □ 11a. Chocolate □ 11b. Sugar 朱古力 拉糖工藝
主菜 □ 3. Finger Food / Tapas 精緻小食	□ 12. Professional: Wedding Cakes 專業: 結婚蛋糕
Hot Cooking 現場熱盤烹調 □ 4. Professional: Sustainable Seafood - Ocean Perch 專業: 可持續魚類 (海鱸魚)	□ 13. Under 25 Apprentice: Plated Dessert 25歲以下: 學徒組: 甜品  Practical 現場製作
□ 5. Professional: Beef Cheek Meat 專業: 肉類 - 牛 (牛臉頰肉)	□ 14. Professional: Fantasy Table 專業: 創意甜品
□ 6. Professional: Vegan 專業: 純素食	□ 15. Under 25 Apprentice: Young Pastry Chefs Chocolate Cake 25歲以下: 青年餅師: 朱古力蛋糕 □ 15a. Working □ 15b. Student
Under 25 Apprentice 25歲以下 - 學徒: □ 7. Under 25 Apprentice: Sustainable Fish - Salmon 25歲以下: 可持續魚類 (三文魚)	在職人士      學生
□ 8. Under 25 Apprentice: Lacto-Ovo 25歲以下: 學徒: 奶蛋素食	Team Competition 隊際比賽項目 Entry fee : HK\$1200 per entry 參賽費用:每項港幣1200元
B. Chinese Cuisine 中式烹調比賽 Live Cooking 現場熱盤烹調	D. Live Afternoon Tea Set Competition 現場下午茶比賽 (Team Competition 隊際比賽)  □ 16. Live Afternoon Tea Set Competition
□ 9. Creative Appetiser 創意前菜	現場下午茶比賽
□ 10. Hot Main Course - Meat (Pork Belly) 現場熱盤烹調 - 肉類 (豬腩肉)	
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:	
<ol> <li>Please make a cheque payable to "MASTERMIND EVENTS LIMITEI</li> <li>Please mark "Confidential" on the envelope 信封上請註明"機密"</li> <li>Please photocopy if extra forms are required 如有需要,可自行複</li> <li>Competitors will be advised of application outcome in due course</li> </ol>	夏印表格

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

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@hofex.com

## For Office Use Only 大會專用

Application Received On: Payment Received On:

Cheque No:

Amount:

Reg. No:

Name of competitor	參賽老姓名·	
Name of Competitor	罗貝田 江口.	

**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。

(Chinese)中文 \_\_\_\_\_

\*Please submit the Ingredients/Method Card with the Entry Form to the Event Manager before Monday, 2nd August, 2021. 請於二零二一年八月二日(星期一)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)

INGREDIENTS 材料
METHOD OF PREPARATION烹製方法