



2026 臺北國際廚藝挑戰賽 個人賽事 - C 烘焙藝術 Individual – C Baking 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。
Participants aged 26 or above as of July 1, 2026: Registration fee is NT\$3,000 per person, per competition category.

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 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.

【C 烘焙藝術競賽規則】Baking Art 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、hat, and work shoes. Clothing must not display the participant' s name or any identifying marks to ensure fairness.
- 2、參賽者需於大會公告限時內完成展台陳列，未於時間內完成動作之參賽組別，評審將依

狀況給予扣分，競賽過程中使用之料理事具、裝盛餐盤器皿、配料及材料皆由參賽者自備。器具及材料需放置於個人準備之置物箱內，食材不得直接放置於地板上。

Participants must finish booth setting up within the time limit or face possible point deductions. All equipment, tableware, and ingredients must be self-provided, stored in personal containers, and kept off the floor.

- 3、參賽者自行列印中英文食譜各 2 份於競賽現場提供，做為評審評鑑時參考依據，食譜表格需依大會提供之格式撰寫，如無提供食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.
- 4、競賽現場由主辦單位依各競賽項目需求，提供每位參賽者不同尺寸工作台及作品展台，不開放使用明火，不提供電力、冷水機及冰箱，如因個人攜帶設備造成現場電力跳電影響競賽，即取消參賽資格。The organizer will provide worktables and display tables according to each competition category. Open flames are prohibited, and no power, water dispenser, or refrigerator will be provided. Any contestant whose personal equipment causes a power outage that disrupts the competition will be disqualified.
- 5、參賽者作品依情況需求，會被評判分切和檢視的可能性，參賽得不得有議。Entries may be cut and examined by judges if necessary, and participants may not object.
- 6、作品上所有裝飾品都必須為可食用的，禁止使用非可食用的材料接著。All decorations must be edible; non-edible adhesives are prohibited.
- 7、展示作品不得露出任何學校、店家、品牌...等單位名稱。Displayed works must not show any school, store, brand, or organization names.
- 8、靜態競賽時間依各賽事規定，需事先完成烘烤製作後至現場陳列作品，可現場修調作品。展示品中需包含以下項目，請參閱以下詳細說明。Static competition time per event rules, the work needs to be baked and prepared in advance before being displayed on-site and can be modified on the spot. The display items must include the following :

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

- ◆ 競賽時間 30 分鐘，可現場修調作品，展台佈置列入評分。The competition is 30 minutes; The work can be modified on the spot. The display booth is part of the evaluation.
- ◆ 作品主題可自由發揮，惟需呈現二款不同作品，但需風格一致。There is no required theme, but two different works are required, and they must be consistent.

- ◆ 可用「置中畫法」(不需留白空間) 或「邊緣畫法」(以輔助主題菜為創作元素，需留白 5 成以上空間)。
"Center Painting" (no blank space required) or "Edge Painting" (supporting a dish as a focal point, and more than 50% of the white space is required) are allowed.
- ◆ 畫盤最少需以 3 種顏色為底，均需為可食用性材料。 Minimum 3 colors, all of which must be edible materials.
- ◆ 瓷盤需使用 10 吋以上，盤子顏色型狀不拘，成品不可有保護漆面。 Display flarware must be over 10 inches, and the color and shape of the plates are not limited. The finished product must not have a protective varnish.
- ◆ 主辦單位提供展示台空間 W60cmX60cm 一式。 A display table : W60cmX60cm.

【C1 競賽評分標準】C1 Scoring Criteria

分類 Category	佔比 Percentage	說明 Description
設計與搭配性 Design and Compatibility	30 %	構圖技巧與視覺美感 Composition skills and artistic presentation.
創意及原創性 Creativity and Originality	30 %	作品需給人好的印象、具原創性，並能展現出創新的技術 Original and artistic impression. Enable to demonstrate innovative skills.
上色技巧 Coloring Skills	30 %	著重技術層面，需展現畫盤技巧 Technical and painting skills.
成品展示說明及創作理念 Finished Product Display, Description and Concept	10%	文字敘述能力及展台佈置陳列 Finished product description and booth presentation.
總計 Total	100%	

■C2 主題糖霜餅乾展示 Icing Cookie Display

- ◆ 競賽時間 30 分鐘，可現場修調作品。 The competition is 30 minutes; The works can be modified on the spot.
- ◆ 作品主題可自由發揮，惟需呈現至少 4 種以上的技法。 There is no required theme. At least 4 or more techniques need to be presented through the work.
- ◆ 作品需提供 4 款造型，每款需展示 3 份一模一樣的圖案。 Four different styles of cookies are required; the diameter must have 3 sets with the same design.
- ◆ 展示之烘焙餅乾表面必須完全被糖霜覆蓋，餅乾上的裝飾及顏色必須是可食用的。 The

baked cookies must be completely covered with icing, and the decorations and colors on the cookies must be edible.

- ◆ 底盤最少需為 40 公分 x40 公分大小。 The display flatware must be at least 40cm x 40cm
- ◆ 主辦單位提供展示台空間 W60cmX60cm 一式。 A display table : W60cmX60cm.

【C2 競賽評分標準】C2 Scoring Criteria

分類 Category	佔比 Percentage	說明 Description
創造力和獨創性 Creativity and Originality	25 %	給人好的第一印象並富藝術美感，充份展現個人原創性。 First impression, artistic impression.
設計與構圖 Design and Composition	20 %	作品需呈現細節，並考量成品外觀、比例及對稱性。 Attention to details, finished appearance, proportion and symmetry.
整體擺設 Display	15%	展示桌面整體佈置與創意 Overall desktop layout and creativity.
技術技能和難易程度 Technical Skills and Degree of Difficulty	40 %	充份展現發揮個人技巧，展現結構技術。 Structural techniques, utilization.
總計 Total	100%	

■C3 糕點展臺/藝術雕塑 Pastry Showpiece & Artistic Sculpture

- ◆ 競賽時間 60 分鐘，現場展示一個烘焙藝術雕塑作品，可選擇下列任一項目主題
(A)巧克力 (B)杏仁膏/翻糖、拉糖 Complete a bakery art sculpture display within 60 minutes on site. Please choose from any of the following project themes:
(A) Chocolate (B) Marzipan/fondant pulled sugar.
- ◆ 展示作品高度不得超過 100 公分。 Height limit is 100 cm.
- ◆ 允許運用支架和鐵絲支撐，但不可食用之結構元素不得暴露在外。 Stents and wire support are allowed, but inedible structural elements must not be exposed.
- ◆ 主辦單位提供展示台及工作空間 W180cmX60cm 一式。 A display table : W180cmX60cm.

【C3 競賽評分標準】C3 Scoring Criteria

分類 Category	佔比 Percentage	說明 Description
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外觀 / 創新 Presentation/Innovation	30 %	成品需令人食指大動，具有品味、優雅及現代的風格。Comprises an appetizing, tasteful, elegant, and modern style presentation.
藝術性 Composition	30 %	成品必須營養均衡包含維生素、碳水化合物、蛋白質、脂肪和適當比例穀物，顏色和味道協調，需符合市場需求及適合餐廳實際使用。Well-balanced food-in a proper proportion of vitamins, carbohydrates, proteins, fats and roughage, harmonizing in color and flavor. Should be practical and digestible.
正確的專業準備 Proper Professional Preparation	30 %	正確且適當的食物準備流程，且符合當今的現代烹飪藝術。Proper and appropriate food preparation procedures in line with contemporary culinary arts.
製備與流程 Serving Arrangement	10 %	乾淨簡潔的擺設，沒有人工裝飾，沒有耗時的擺設工作且實用的擺盤。Clean arrangement, no artificial decorations, no time-consuming arrangements, exemplary plating, in order to make practical serving possible.
總計 Total	100%	

■C4 靜態蛋糕裝飾 Static Cake Decoration

- ◆ 競賽時間 60 分鐘，參賽者可攜帶成品並於現場修調作品。The competition is 60 minutes; Participants may bring finished products and adjust on-site.
- ◆ 可選擇下列任一項目主題 (A)鮮奶油 (B)杏仁膏/翻糖、拉糖 Please choose from any of the following project themes: (A) Whipped cream (B) Marzipan/fondant pulled sugar.
- ◆ 所有裝飾材料必須是可被食用，All decorations must be edible and done on site, whipped cream can be whipped or pre-dyed in advance, fondant/marzipan can be pre-dyed but not molded in advance.
- ◆ 成品主題不限，無高度限制，惟蛋糕基底需為圓型(直徑 8 英吋)或方型(20 公分正方)，違規者評審將予以扣分。No theme and there is no height limit. The cake base must be round (8 inches in diameter) or square (20 cm square). Those who violate the rules will be penalized

- ◆ 主辦單位提供工作暨展示台共 W90cmX60cm 一式及椅子一張。 A workbench including display (W90cmX60cm), and a chair will be provided by the event coordinators.

【C4 競賽評分標準】C4 Scoring Criteria

分類 Category	佔比 Percentage	說明 Description
製備和服裝整潔、 工作區的清潔 Preparation of cake and cleanliness of work.	10 %	流暢且具有計劃性的準備和執行。同時保持工作台整潔 Planned arrangement of materials for trouble-free working. Workstation to be kept neat and tidy.
外觀整體設計和創作 Presentation and general impression.	40 %	根據所使用的材料，成品展品必須展現美學及正面形象。 Depending on materials used, the finished exhibit must present a good impression based on aesthetic and ethical principles.
技術和難易程度 Technique and Degree of Difficulty	50 %	根據執行或準備過程來判斷其中的藝術性、能力和專業工作能力。 This is judged by the artistry, competence and expert work involved in the execution or preparation of the exhibit.
總計 Total	100%	

■C5 3D 立體果凍花 Jelly Art

- ◆ 靜態競賽時間 30 分鐘，可現場修調作品，展台佈置不列入評分。 The competition is 30 minutes, The works can be modified on the spot. The display booth is NOT a part of the evaluation.
- ◆ 成品最少需以 3 種顏色，均需為可食用性材料，天然果汁或食用色素皆可，(需食品合格)。 Minimum 3 colors, all of which must be edible materials. Natural fruit juice or food coloring can be used.
- ◆ 主辦單位提供展示台空間 W60cmX60cm 一式。 A display table : W60cmX60cm.
- ◆ 選手需自備作品名稱立牌，作品及立牌皆不得露出個人或是單位資訊。 Contestants must provide a title card for their work; neither the work nor the card may display personal or organizational information.
- ◆ 競賽共分為三個主題，選手可依主題自由選擇報名組別
The competition consists of three themes, and participants can freely choose.

(C5-1) 純手工自由創作組 3D Artisan free-style creation.

1. 作品主題不限，以發揮個人創意為基礎，並提供作品主題及創作理念說明。 No restrictions on theme, based on personal creativity. Please provide the theme and explanation of the creative concept.
2. 果凍規格為 12 吋長方型，高度不限，可使用 B2 長型保鮮盒(376 x 265*86 mm) 。 12-inch rectangular. height unlimited. Storage container is allowed. (376 x 265*86 mm)
3. 作品呈現需為純手工技術 (上面+裡面) 皆『不可』使用模具輔助完成作品。 Entries must be entirely handmade, inside and out, with no mold assistance allowed.
4. 純手工的技術都可使用(繪畫、雕刻、浪花刀、基礎花針打針...等都可以)。 All hand-crafted techniques may be used, including painting, carving, wave-cutting, basic floral needlework, and other similar techniques.

【C5-1 競賽評分標準】 C5-1 Scoring Criteria

分類 Category	佔比 Percentage	說明 Description
透明度 Clarity	20%	果凍體的澄清度與亮度 Transparency and brightness of the jelly body
立體 Dimension	20%	花葉的層次交錯與花型 Layering and arrangement of petals and leaves, and overall flower shape
難度 Difficulty	20%	作品使用的技巧技術 Techniques and skills used in the creation
構圖 Composition	20%	作品完整度與創作理念 Overall completeness and originality of the work
色彩 Color	20%	整體配色與用色飽和度 Overall color harmony and saturation
總計 Total	100%	

(C5-2) 藝術果凍繪畫組 3D Artistic Jelly Painting

1. 競賽主題為「客家文化」，凡與客家文化相關之元素、意象、故事、飲食特色或創意內容，皆可作為作品呈現主題。 Competition Theme: "Hakka Culture." Any elements, imagery, stories, culinary traditions, or creative concepts related to Hakka culture may be incorporated into the presentation of the work.

2. 果凍繪畫尺寸規格為不超過 A4(210x297mm) Size: Must not exceed A4 (210 × 297 mm)
3. 果凍繪畫高度 (厚度) 不得低於 1 公分、不得超過 2 公分，並採單獨擺置不放入果凍體內呈現作品 Height (thickness): Minimum 1 cm, maximum 2 cm; must be displayed separately, not embedded in a jelly body.

【C5-2 競賽評分標準】C5-2 Scoring Criteria

分類 Category	佔比 Percentage	說明 Description
刀工 Knife Skills	15%	切割果凍流暢度 Smoothness of jelly cutting
線條 Lines	15%	線條流暢度 Smoothness of lines
難度 Difficulty	25%	技法難度、構圖複雜度與整體創作技巧 Technical Difficulty, Composition Complexity, and Overall Execution Skills
色彩 Color	20%	色彩搭配、層次、飽和度及暈染控制 Color Coordination, Layering, Saturation, and Blending Control
主題 Theme	25%	客家文化元素辨識度、文化意涵、創作理念及與作品整體的融合程度 Recognition of Hakka Cultural Elements, Cultural Significance, Creative Concept, and Overall Integration into the Work
總計 Total	100%	

(C5-3) 3D 藝術果凍花卉組 3D Artistic Jelly Flower

1. 主題“花” Theme: “Flowers”
2. 果凍規格為 8 吋圓型，高度不限。8-inch circular. height unlimited
3. 果凍整體表面、內部皆「不可」使用模具 No molds allowed for both the surface and interior of the jelly.
4. 純手工的樹幹（枝）雕刻、浪花刀、18 針、基礎花針、打花...等技術可以使用。Hand-carving techniques such as trunk and branch carving, wave-cutting techniques, 18-needle techniques, basic floral needlework, and decorative flower carving may be used.

【C5-3 競賽評分標準】C5-3 Scoring Criteria

分類 Category	佔比 Percentage	說明 Description
透明度 Clarity	20 %	果凍體的澄清度與亮度 Transparency and brightness of the jelly body.
立體 Dimension	20 %	花葉的層次交錯與花型 Layering and arrangement of petals and leaves, and overall flower shape.
難度 Difficulty	20 %	作品使用的技巧技術 Techniques and skills used.
構圖 Composition	20 %	作品完整度與創作理念 Completeness of the work and creative concept.
色彩 Color	20 %	整體配色與用色飽和度 Overall color harmony and saturation
總計 Total	100%	

■C6 創意麵包藝術展示 Bread Creation

- ◆ **靜態競賽時間 30 分鐘**，需事先完成烘烤製作後至現場陳列作品，可現場修調作品。展示品中需包含以下項目，請參閱以下詳細說明。The competition is 30 minutes; the work needs to be baked and prepared in advance before being displayed on-site and can be modified on the spot. The display items must include the following :
 1. 製作四款創意麵包，其中一款須為養生歐式麵包，一款為裹入油類麵包，其他兩款自行發揮。每款作品需 2 件，共 8 件。Make 4 creative breads: 1 health-style European bread, 1 laminated bread, and 2 of your choice; 2 pieces each, total 8.
 2. 每件作品約在 60-500 公克，並以靜態平面方式展示。Each piece 60–500 g, displayed statically on a flat surface.
 3. 外裝飾品、擺設布置、燈光、檯布均由選手布置，不得有任何廠商或學校宣傳標章。All decorations, props, lighting, and tablecloths by contestant; no branding or school logos.
- ◆ 嚴禁作品不得有非可食性食材或加入違反食品添加物食材。Non-edible items and prohibited additives are strictly forbidden.
- ◆ 參賽者需另單獨提供每種麵包成品，單獨擺放並切成三人份供評審檢查和品嚐。Provide one extra piece of each bread, placed separately and cut into three portions for judges to inspect and taste.

- ◆ 作品需提供主題、菜單及食譜表格 Recipes are required. Menu and name of dishes are required.
- ◆ 主辦單位提供展示台空間 W60cmX60cm 一式， A display table : W60cmX60cm .

【C6 競賽評分標準】C6 Scoring Criteria

分類 Category	佔比 Percentage	說明 Description
主題/創意 Theme/Innovation	35%	作品的整體主題與創意發想，包括設計概念、風格一致性與創新程度，能清晰傳達創作理念。The overall theme and creative concept of the work, including design coherence, style consistency, and the level of innovation, clearly conveying the creator' s idea.
藝術/配色 Aesthetic/Color Balance	25%	整體視覺效果與藝術表現力，包括作品的色彩搭配、層次感與構圖協調性，能吸引觀者目光。Overall visual impact and artistic expression, including color harmony, depth, and balanced composition that captures the viewer' s attention.
技巧/衛生 Technical Skills/Hygiene	40 %	製作過程與完成品的技術熟練度、結構與口感表現，以及製作與展示過程中對衛生規範的遵守程度。Skill proficiency in the making process and final product, structural quality, texture, and adherence to hygiene standards during preparation and presentation.
總計 Total	100%	

■C7 盤飾甜點 Plated Desserts

- ◆ 靜態競賽時間 60 分鐘，可現場修調作品，展台佈置不列入評分。 The competition is 60 minutes, The works can be modified on the spot. The display booth is NOT a part of the evaluation.
- ◆ 競賽主題中西式不分，參賽者可依個人專長設定展示主題。The Competition Themes are divided into 2 categories.
- ◆ 需提供展示 3 款不同主題的甜點，包含 1 款酥皮類甜點(塔/派)、1 款巧克力甜點/糕點類甜點、1 款自由創作。 Three desserts with different themes are required,

including 1 puff pastry dessert (tart/pie), 1 chocolate dessert/dessert, and one freestyle.

- ◆ 三款甜點均為冷展示，每盤放置一款主題，共 3 款三盤，每盤展示份量為一人份。

Three desserts need to be glued. Each theme is placed on its own plate, a total of 3 plates with one person serving size for each plate.

- ◆ 主辦單位提供展示台空間 W60cmX60cm 一式。 A display table : W60cmX60cm.

【C7 競賽評分標準】C7 Scoring Criteria

分類 Category	佔比 Percentage	說明 Description
外觀 / 創新 Presentation/ Innovation	30 %	成品需令人食指大動，具有品味、優雅及現代的風格。Comprises an appetizing, tasteful, elegant, and modern style presentation.
藝術性 Composition	30 %	成品必須營養均衡包含維生素、碳水化合物、蛋白質、脂肪和適當比例穀物，顏色和味道協調，需符合市場需求及適合餐廳實際使用。Well-balanced food-in a proper proportion of vitamins, carbohydrates, proteins, fats and roughage, harmonizing in color and flavor. It should be practical and digestible.
正確的專業準備 Proper Professional Preparation	30 %	正確且適當的食物準備流程，且符合當今的現代烹飪藝術。Proper basic preparations of food, corresponding to today' s modern culinary art.
製備與流程 Serving Arrangement	10 %	乾淨簡潔的擺設，沒有人工裝飾，沒有耗時的擺設工作且實用的擺盤。Clean arrangement, no artificial decorations, no time-consuming arrangements, exemplary plating, in order to make practical serving possible.
總計 Total	100%	

■C8 杯子蛋糕裝飾 Cupcake Decoration

- ◆ 競賽時間 60 分鐘，可現場修調作品。 The competition is 60 minutes. The work can be modified on the spot.
- ◆ 參賽者須製作 4 款不同造型之杯子蛋糕，每款作品需展示 3 個，共計 12 顆，大小與造型不限，可自由發揮。 Create 4 designs, 3 cupcakes each (12 total), any size or

style.

- ◆ 作品上所有裝飾品都必須為可食用的，禁止使用非可食用的材料接著。All decorations must be edible; non-edible adhesives prohibited.
- ◆ 不可使用蛋糕預拌粉/預混粉. Cake premixes are not allowed.
- ◆ 主辦單位提供展示台空間 W60cmX60cm 一式。 A display table : W60cmX60cm.

【C8 競賽評分標準】C8 Scoring Criteria

分類 Category	佔比 Percentage	說明 Description
技術 Technical	30 %	裝飾技術的準確性與熟練度，包括乾淨俐落的完成度、一致性，以及專業的收邊技巧。Accuracy and skill in cupcake decoration, including clean execution, consistency, and professional finishing techniques.
創意 Creativity	25 %	杯子蛋糕設計的原創性與創新性，展現獨特構想與個人風格 Originality and innovative design of the cupcakes, showing unique ideas and personal style.
美感 Aesthetic	25 %	整體視覺吸引力、色彩和諧度、比例平衡，以及作品的整體呈現。Overall visual appeal, color harmony, balance, and attractive presentation of the cupcakes.
主題 Theme	20%	設計與所選主題的相關性與一致性，有效傳達預期概念。Relevance and consistency of the designs with the chosen theme, effectively conveying the intended concept.
總計 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