



澳門餐飲業聯合商會  
The United Association of  
Food and Beverage Merchants of Macao

澳門2025國際中餐  
廚皇爭霸賽

MACAU 2025 INTERNATIONAL MASTER CHEFS  
COMPETITION FOR CHINESE CUISINE

賽事手冊

Competition Handbook

2025年11月26-27日  
26th-27th November, 2025

# 目錄 Table of Contents

前言 Foreword-----	P.2-P.3
(一) 簡介 Introduction-----	P.4
(二) 組織架構 Organizational Structure-----	P.4-P.6
(三) 比賽日期時間地點 Competition Date, Time & Venue-----	P.7
(四) 活動日程 Event Schedule-----	P.8
(五) 參賽資格與比賽組別 Eligibility & Competition Categories-----	P.8
(六) 活動平面圖 Event Floor Plan-----	P.9
(七) 大賽規則 Competition Rules-----	P.10-P.13
A. 團隊賽 Team Competition-----	P.10-P.11
B. 點心賽 Dim Sum Competition-----	P.12
C. 熱葷賽 Hot Dish Competition-----	P.13-P.14
(八) 評審須知 Instructions for Judges-----	P.15-P.17
(九) 獎項及獎金 Awards & Prizes-----	P.18
(十) 其他相關事項及權利 Other Relevant Matters & Rights-----	P.19
<b>附件一 Appendix 1 :</b>	
報名與賽事須知 Registration & Competition Information-----	P.20-P.31
<b>附件二 Appendix 2 :</b>	
廚皇報名表 Registration Form-----	P.32-P.33
<b>附件三 Appendix 3 :</b>	
參賽原材料登記表 Competition Ingredients Registration Form-----	P.34-P.35
<b>附件四 Appendix 4 :</b>	
自備廚房用具及餐具器皿申報表 Declaration Form for Self-Provided Kitchen Utensils and Tableware -----	P.36
<b>附件五 Appendix 5 :</b>	
隨團人員登記表 Accompanying Personnel Registration Form-----	P.37-P.38

## 前言

2025 年為慶祝澳門美食節 25 週年，本會將舉辦 “美食之都” 系列活動。

系列活動之一是 “國際中餐廚皇爭霸賽”，屆時將邀請來自全球超過 40 多個國家和地區的代表團隊參賽，藉此促進不同地區美食文化的交流和了解，發揮 “一國兩制” 的制度優勢，期望透過參賽者間的廚藝切磋，激發創意，提高業界廚藝水平，促進各地粵菜廚藝的傳承和創新，弘揚中國美食文化，助力國家軟實力的提升。

系列活動之二是舉辦首屆 “國際餐飲智能設備博覽會”，展會涵蓋餐飲行業及酒店最新產品設備、科技、服務和技術，計劃將邀請國內外優質餐飲設備和用品行業品牌參與，響應特區政府 “1+4” 經濟適度多元旅遊業加上大健康、現代金融、科創、會展商貿文體等四大重點產業當中的會展業發展，為業界構建更緊密的聯繫平台，推動全球餐飲與酒店產業鏈上下游各環節的同業交流，積極媒合各方合作商機。

以上兩項作為慶祝澳門美食節 25 週年活動，將會與 2025 年第二十五屆澳門美食節同期舉行，相信將會引發海內外各方關注，藉此全方位展示澳門特區作為國家 “雙循環” 節點的魅力，搭建餐飲業全產業鏈，促進本澳 “餐飲 + 旅遊 + 會展” 跨界融合，響應澳門特區政府 “1+4” 適度多元發展策略，持續深化 “創意城市美食之都” 建設，豐富澳門 “世界旅遊休閒中心” 內涵。

## Foreword

The year 2025 marks the 25th anniversary of the Macau Food Festival. In celebration of this milestone, our association will organize the "Creative City of Gastronomy" series of events.

A highlight of this series is the "International Master Chefs Competition for Chinese Cuisine," featuring competing teams from over 40 nations and regions worldwide. This initiative aims to promote cultural exchange and deepen understanding of global culinary traditions. By harnessing the strengths of the "One Country, Two Systems" principle, we aspire to ignite creativity, enhance culinary standards within the industry, and showcase the heritage and innovation of Cantonese cuisine. Ultimately, this event seeks to honor Chinese culinary culture and bolster the nation's soft power.

Another key event is the inaugural "International Smart Catering Equipment Expo," which will present the latest products, technologies, services, and innovations in the catering and hospitality sectors. Esteemed domestic and international brands from the catering equipment and supplies industry will be invited to participate. This expo aligns with the SAR government's '1+4' Moderately Diversified Development Strategy, its integrated tourism, along with four key sectors: big health, modern finance, technological innovation, and M.I.C.E. (Meetings, Incentives, Conventions, Exhibitions), commerce, trade, culture, and sports, particularly within the convention and exhibition sectors. It will create a robust networking platform for the industry, facilitate exchanges among global peers throughout the catering and hospitality supply chain while actively fostering business collaboration opportunities.

Both events will occur concurrently with the 25th Macau Food Festival in 2025. We anticipate significant international interest, positioning Macao SAR as a national "dual circulation" hub. This integrated approach will build a comprehensive catering industry chain, promote cross-sector integration of "catering + tourism + MICE" in Macau, support the SAR government's '1+4' Moderately Diversified Development Strategy, continue to deepen the development of the "Creative City of Gastronomy" initiative, and enhance Macau's status as a "World Centre of Tourism and Leisure."

# 澳門 2025 國際中餐廚皇爭霸賽

## MACAU 2025 International Master Chefs Competition for Chinese Cuisine

### (一) 簡介 **Introduction** :

國際中餐廚皇爭霸賽，將計劃邀請美國、加拿大、哥斯達黎加、法國、德國、巴西、義大利、亞聯酋、比利時、盧森堡、荷蘭、澳洲、日本、韓國、秘魯、東南亞各國、內地、中國臺灣省、香港特區和澳門特區等超過 40 多個國家與地區的代表隊參與。

The International Master Chefs competition for Chinese Cuisine will feature competing teams from over 40 countries and regions, including: America, Canada, France, Germany, Brazil, Italy, United Arab Emirates, Belgium, Luxembourg, Netherlands, Australia, Japan, South Korea, Peru, Southeast Asian countries, Mainland China, Taiwan China, Hong Kong SAR, Macao SAR

### (二) 組織架構 **Organizational Structure** :

#### 主辦單位 **Organizer** :

澳門餐飲業聯合商會

The United Association of Food and Beverage Merchants of Macao

#### 贊助單位 **Sponsors** :

銀河娛樂集團

Galaxy Entertainment Group

東順廚房設備工程

TONG SON Kitchen Equipment Engineering

李錦記

LEE KUM KEE

鄭忠記海產凍肉有限公司

CHEANG CHONG KEI Frozen Food Ltd

利記瓜菜有限公司

LEI KEI Vegetable Trading Limited

宏興行廚餐設備用品有限公司

WAN HENG HONG Equipment of Kitchen Limited

**支持單位 Support Agency :**

澳門特別行政區政府招商投資促進局  
Commerce and Investment Promotion Institute  
澳門特別行政區政府旅遊局  
Macao Government Tourism Office,  
澳門特別行政區政府經濟及科技發展局  
Economic and Technological Development Bureau  
世界中餐業聯合會  
World Federation of Chinese Catering Industry  
中國烹飪協會  
China Cuisine Association

**協辦單位 Co-Organizers :**

澳門烹飪協會  
Macau Cuisine Association、  
世界中餐名廚聯合會  
The Committee for Cantonese Cuisine Industry of World Federation of Chinese Catering Industry  
香港國際廚藝交流協會  
Hong Kong International Culinary Art Association  
澳門飲食業工會  
Macau Restaurant Workers' Union  
澳門廚具協會  
Macau Kitchenware Association  
臺北市餐飲業職業工會  
Taipei Restaurant and Beverage Workers Union  
世界粵菜廚皇協會  
World Master Chefs Association for Cantonese Cuisine  
香港餐務管理協會  
The Association For Hong Kong Catering Services Management LTD

**協辦單位 Co-Organizers :**

廣東省餐飲行業協會

Guangdong Restaurant Association

廣東烹飪協會

Guangdong Cuisine Association

廣州烹飪協會

Guangzhou Cuisine Association

群生飲食技術人員協會

Kwan Sang Catering Professional Employees Association

深圳烹飪協會

ShenZhen Cuisine Association

澳門西菜麵飽工會

Associação de Empregados de Restaurantes Padarios de Macau

澳門新聞工作者協會

Macau Journalists Association

**(三) 比賽日期時間地點 Competition Date, Time & Venue :**

日期 Date : 2025 年 11 月 26 日至 27 日(星期三及星期四)

November 26–27, 2025 (Wednesday & Thursday)

時間 Time : 為期兩天，每天上午 9 時至下午 6 時

Two days, 9:00 AM – 6:00 PM daily

地點 Venue : 澳門銀河國際會議中心 地面層

Ground Floor, Galaxy International Convention Center

**(四) 活動日程 Event Schedule :**

➤ 選手報到 Competitor Registration :

日期 Date : 2025 年 11 月 25 日(星期二) November 25, 2025 (Tuesday)

時間 Time : 上午 10 時至 1 時，下午 2 時至 6 時 10:00 AM – 1:00 PM; 2:00 PM – 6:00 PM

地點 Venue : 澳門安達仕酒店大堂 Andaz Hotel Lobby

➤ 歡迎暨開幕晚宴 Welcome & Opening Dinner :

日期 Date : 2025 年 11 月 25 日(星期二) November 25, 2025 (Tuesday)

時間 Time : 晚上 6 時半至 9 時 6:30 PM – 9:00 PM

地點 Venue : 澳門悅榕莊 Banyan Tree Macau

➤ 選手說明會 Competitor Briefing Session :

日期 Date : 2025 年 11 月 25 日(星期二) November 25, 2025 (Tuesday)

時間 Time : 歡迎暨開幕晚宴後 After the Welcome & Opening Dinner

地點 Venue : 待定 To be determined

➤ 評審說明會 Judges' Briefing Session :

日期 Date : 2025 年 11 月 25 日(星期二) November 25, 2025 (Tuesday)

時間 Time : 晚上 10 時至 11 時 10:00 PM – 11:00 PM

地點 Venue : 待定 To be determined

➤ 頒獎暨閉幕晚宴 Awards Ceremony & Closing Banquet :

日期 Date : 2025 年 11 月 27 日(星期四) November 27, 2025 (Thursday)

時間 Time : 晚上 7 時至 10 時 7:00 PM – 10:00 PM

地點 Venue : 澳門旅遊塔會展娛樂中心 4 樓宴會廳

Banquet Hall, 4/F, Macau Tower Convention & Entertainment Center

## (五) 參賽資格與比賽組別 Eligibility & Competition Categories :

1. 各參賽地區可因應報名情況決定是在當地舉辦遴選賽，並自訂遴選賽規則。

Each participating region may organize qualifying competitions based on registration numbers and establish their own qualifying rules.

2. 大賽賽制 Competition Structure :

團體賽 (20 組，每組 4 人，其中 1 人為隊長)

Team Competition (20 teams; 4 members/team, including 1 captain)

點心賽 (60 組，每組 1 人)

Dim Sum Competition (60 contestants; individual entry)

熱葷賽 (60 組，每組 2 人，1 位為主賽手，另 1 位為助手)

Hot Dishes Competition (60 teams; 2 members/ team: 1 primary chef + 1 assistant)

3. 所有參賽廚師必須年滿 21 歲，可參加多於一項比賽。

All competing chefs must be at least 21 years of age and may enter multiple categories.

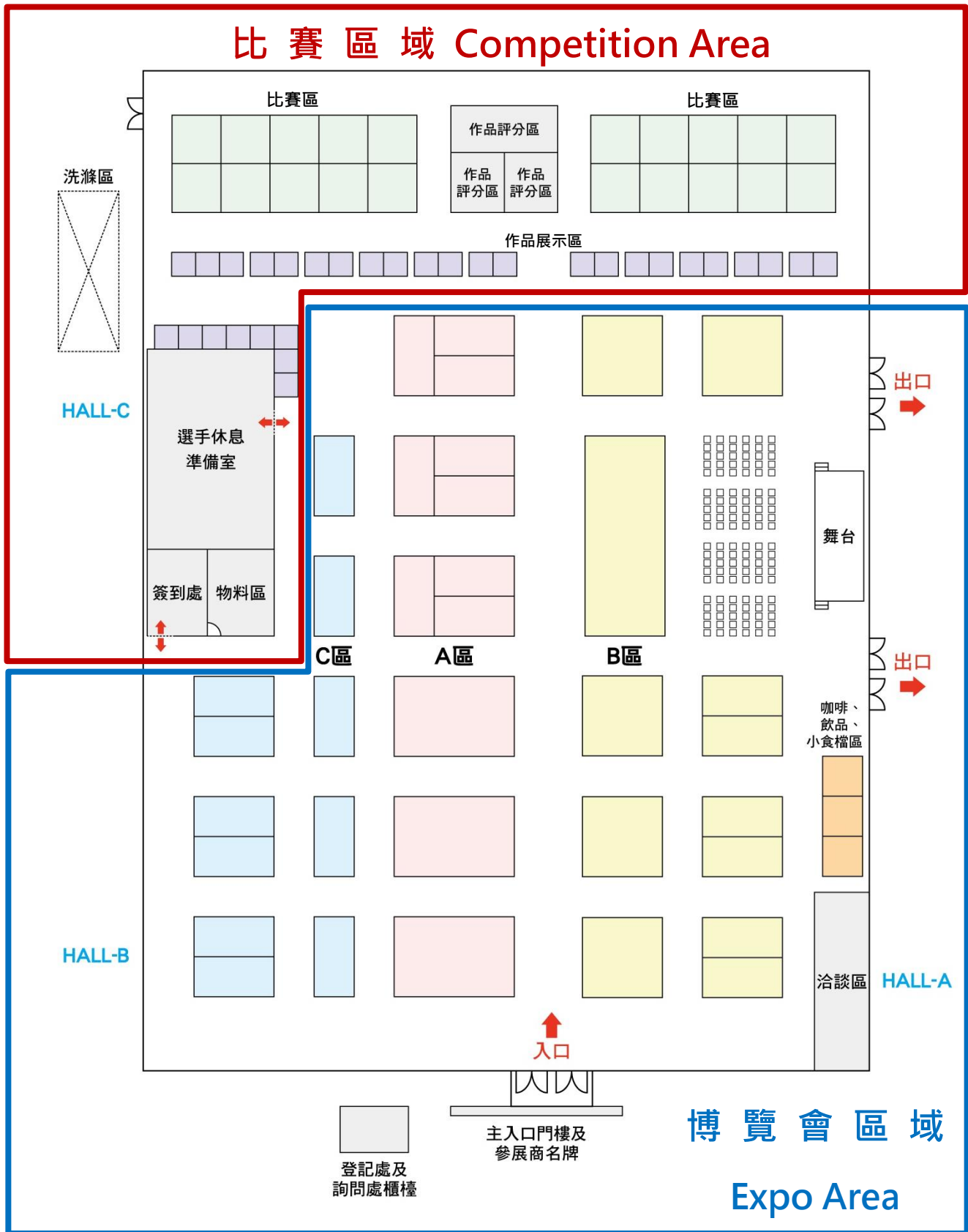
4. 所有比賽報名額滿即止。






All competition registrations will end once they are full.

5. 主辦方保留參賽最終決定權

The organizer reserves the right of final decision on all entries eligibility.

(六) 活動平面圖 Event Floor Plan



- |  |  |
|--|--|
|  A區展位 12個 |  作品展示區展位共 31個 |
|  B區展位 12個 |  比賽區展位共 20個   |
|  C區展位 11個 |  |

## (七) 大賽規則 Competition Rules :

A. 團體賽：比賽時間為 3.5 小時（210 分鐘），製作五道菜餚

A. Team Competition (3.5 hours/ 210 mins) Prepare five dishes

比賽菜餚 Competition Dishes	專案說明 Description
(一) 前菜 I. Appetizers	大會為每隊選手提供熟鮑魚 10 只，選手使用熟鮑魚搭配兩種蔬菜製作前菜一款，蔬菜品種須從大會提供的配表中選擇。 The organizing committee will provide each team with 10 pieces of cooked abalone. Contestants must use the cooked abalone, paired with two types of vegetables selected from the committee's designated list, to create one appetizer.
(二) 熱菜一：水產 II. Hot dish 1 : Seafood	大會為每隊提供 The organizing committee will provide each team : <ul style="list-style-type: none"><li>● 大黃魚 1 條（約 1.25kg）1 Large Yellow Croaker (approx. 1.25kg)</li><li>● 老虎蝦 20 只（約 1kg）20 Tiger Prawns (approx. 1kg)</li><li>● 墨魚柳（花枝柳）1 件（約 1kg）1 Cuttlefish Fillet (approx. 1kg)</li></ul> *選手從以上主料中勾選一項製作。 Contestants must select one item from the above main ingredients to prepare.
(三) 熱菜二：肉類 III. Hot dish 2 : Meat	大會為選手提供 The organizing committee will provide each team : <ul style="list-style-type: none"><li>● 南非和牛肩胛肉 1 件（約 1kg）South African Wagyu Chuck Roll 1 piece (approx. 1kg)</li><li>● 帶皮五花肉 1 件（約 1.5kg）Skin-On Pork Belly 1 piece (approx. 1.5kg)</li></ul> *選手從以上主料中勾選一項製作。 Contestants must select one item from the above main ingredients.
(四) 熱菜三：蔬菜 IV. Vegetable	大會提供若干蔬菜，選手選 3 款或以上的蔬菜進行製作。 The organizing committee will provide a variety of vegetables, and contestants must select three or more types to prepare.
(五) 湯品 V. Soup	大會為每隊提供 The organizing committee will provide each team : <ul style="list-style-type: none"><li>● 老雞（光雞）1 只（約 1.2kg）Mature Hen (Dressed) 1 bird (approx. 1.2kg)</li><li>● 後腿肉 1 份（約 1kg）Hind Leg Cut 1 portion (approx. 1kg)</li></ul> *選手從以上主料中勾選一項製作，其他材料選手自備。 Contestants must select one item from the above main ingredients, other ingredients to be prepared by the contestants.

## 主副材料

### Main ingredients and garnish

大會為各隊選手提供主食材、配菜及其他配料清單見(參看附件一第二項(8)-(10)點)，選手根據清單，按競賽要求設計菜式，並於報名時提交完整的菜肴配方表。大會將根據選手提交的配方表進行備料。選手於競賽日前一日在指定的供應商處領取食材，並清點種類及數量，存放於指定位置。

The organizing committee will provide each team with main ingredients, garnish, and a list of supplies (refer to Appendix 1, Section 2, Items (8)-(10)). Based on this list and in accordance with the competition requirements, contestants must design their dishes and submit their completed recipe during registration. The organizer will procure all ingredients according to the submitted recipe. One day prior to the competition day, contestants shall collect the ingredients from designated suppliers, check the quality and quantities, and store them in assigned locations.

## 調味料、特殊調味料

### Seasonings, Special seasonings

1. 大會提供調味料(參看附件一第二項第(10)點)

The organizer provides seasonings (refer to Appendix 1, Section 2, Item (10)).

2. 特殊調味料應當在報名時隨配方表一併申報

Special seasonings should be declared along with the recipe form during registration.

## 比賽成品要求

### Competition Dishes Requirements

1. 所有成品需在現場製作，包括現場切割、烹煮及擺盤；  
All dishes must be prepared on-site, including cutting, cooking, and plating.
2. 參賽作品每款份量為 8 人份，包含展示用 6 人份及評審用 2 人份。(試吃份量每份需 100g 以上)；  
Each entry must yield 8 servings: 6 for display and 2 for judges. (Tasting portions must be  $\geq 100\text{g}$  per serving).
3. 菜肴呈現以位上或整盤呈現皆可，展臺尺寸為  $180 \times 180 \times 75\text{cm}$ ；  
Dishes may be presented as individual portions or plated presentations. Display table dimensions:  $180 \times 180 \times 75\text{ cm}$ .
4. 比賽進行時間須過二分之一才可出菜，出菜順序：前菜→熱菜三道（水產類→家畜→蔬菜類）→湯品  
The dishes can only be served after half of the competition time has passed.  
Serving sequence: Appetizer → Three hot dishes (Seafood → Poultry → vegetable) → Soup.
5. 比賽開始後 105 分鐘出第一道菜，各隊每隔 10 分鐘按菜單所列順序出菜。  
The first dish must be served 105 minutes after the competition begins, with subsequent dishes served every 10 minutes in menu order.
6. 調味品由大會統一準備提供；Seasonings will be provided by the organizer.
7. 為達美觀、配色之擺設裝飾材料，由選手自行依菜單設計攜帶；  
Decorative materials for aesthetic enhancement/ color enhancement must be designed and brought by contestants as per their menu.
8. 比賽菜肴與評審評分菜肴須同一鍋烹調製作；  
Competition dishes and those presented for judging must be cooked simultaneously from the same batch.
9. 參賽的一切餐具器皿不得帶有本企業的名字和標識，否則以作弊論處；  
Tableware must not bear any company names or logos; violations will be considered disqualified.
10. 選手操作完成後，要清理乾淨工位才能離去，否則酌情扣分。  
Contestants must thoroughly clean their workstations before departure; failure may result in point deductions.

**B. 點心賽：比賽時間為 1 小時（60 分鐘），製作 2 道點心**

**B. Dim Sum Competition (1 hour / 60 minutes): Prepare 2 types of Dim Sum**

<b>比賽專案</b> <b>Competition Project</b>	<b>專案說明</b> <b>Description</b>
<b>象生面點</b> <b>Realistic Shaped Pastries</b>	<p>① 手作品的包捏成型、加溫成熟均在場內完成；                      All shaping, filling, and cooking (including steaming/frying) must be completed on-site.</p> <p>② 共做 8 件，其中 6 件裝盤擺展，2 件供評委品評；                      Quantity: 8 identical pieces total: 6 for display plating, 2 for judges' tasting</p> <p>③ 蒸籠及底碟由選手自備攜帶進場參賽。                      Contestants must bring their own steamer baskets with matching base plates.</p>
<b>自選面點</b> <b>Optional Pastries</b>	<p>① 不得重複使用象生面點已使用的方法、面皮類、餡料；                      Prohibited: Replicating methods, dough types, or fillings used in Realistic Shaped Pastries.</p> <p>② 要以宴席上點心形式出現，可自帶麵團、餡料入場，但必須在場內包制、造型，共做 8 件，其中 6 件裝盤擺展，2 件供評委品評；                      • Presentation: Must emulate formal banquet-style plated service.                      • Allowed: Pre-prepared dough/fillings (subject to inspection)                      On-site execution: All wrapping and shaping must occur in the competition area.                      • Quantity: 8 identical pieces total: 6 for display plating, 2 for judges' tasting</p> <p>③ 原材料、碟邊裝飾（可在場外加工）、盛器由選手自備攜帶進場參賽。                      Contestants must take along:                      1.Raw ingredients 2.Garnish components (may be pre-made off-site*) 3.Serving vessels</p>
<b>主副材料、調味料、特殊調味料</b> <b>Main and garnish, Seasonings, Special seasonings</b>	
所有材料由選手自備，須在報名時提交菜品名稱 All ingredients must be self-supplied by contestants and submitted during registration.	
<b>比賽說明</b> <b>Competition Description</b>	
<p>1. <u>所有成品須在場內包制、造型，加溫成熟；</u>  <u>All finished dishes must be wrapped, shaped, and cooked to completion within the competition venue.</u></p> <p>2. 不得使用乾鮑、魚翅、魚肚、燕窩、雪蛤等高檔原料，不得違規使用食用添加劑，禁止使用國家嚴禁食用的動、植物原料；                      The use of premium ingredients (e.g., dried abalone, shark fin, fish maw, bird's nest, or hasma) is prohibited. Unauthorized food additives or legally banned animal/plant materials are strictly forbidden.</p> <p>3. 菜肴呈現以位上或整盤呈現皆可，展臺尺寸為 180×180×75 cm；                      Dishes may be presented as individual portions or plated arrangements. Display table dimensions: 180×180×75 cm.</p> <p>4. 參賽的一切餐具器皿不得帶有本企業的名字和標識，否則以作弊論處；                      Tableware must not display any company names or logos; violations will be disqualified.</p> <p>5. 選手操作完成後，要清理乾淨工位才能離去，否則酌情扣分。                      Contestants must thoroughly clean their workstations before departure; failure may result in point deductions.</p>	

**C. 熱葷賽：比賽時間為 1.5 小時（90 分鐘），製作 2 道菜餚**

**C. Hot Dish Competition (1.5 hours 90 minutes): Prepare 2 dishes**

<b>比賽菜餚</b> <b>Competition dishes</b>	<b>專案說明</b> <b>Description</b>
<p>(一) 熱菜一：水產 Hot dish 1 : Seafood</p>	<p>大會為每隊提供 The organizing committee will provide each team :</p> <ul style="list-style-type: none"> <li>● 大黃魚 1 條（約 1.25kg） 1 Large Yellow Croaker (approx. 1.25kg)</li> <li>● 老虎蝦 20 只（約 1kg） 20 Tiger Prawns (approx. 1kg)</li> <li>● 墨魚柳（花枝柳）1 件（約 1kg） 1 Cuttlefish Fillet (approx. 1kg)</li> </ul> <p>*選手從以上主料中選擇，製作熱菜一。 Contestants must select one item from the above main ingredients.</p>
<p>(二) 熱菜二：家禽 Hot dish 2 :Poultry</p>	<p>大會為選手提供 The organizing committee will provide each team :</p> <ul style="list-style-type: none"> <li>● 乳鴿（光鴿）4 只，約 1.3kg Squab (dressed pigeon):4 pieces (approx1.3kg)</li> <li>● 清遠雞（光雞）1 只，約 1kg Qingyuan Chicken (dressed chicken): 1 whole chicken (approx. 1kg)</li> </ul> <p>*選手從以上主料中選擇，製作熱菜二。 Contestants must select one item from the above main ingredients.</p>
<b>主副材料</b> <b>Main ingredients and garnish</b>	
<p>大會為各隊選手提供主食材、配菜及其他配料清單見(參看附件一第二項(8)-(10)點)，選手根據清單，按競賽要求設計菜式，並於報名時提交完整的菜肴配方表。大會將根據選手提交的配方表進行備料。選手於競賽日前一日在指定的供應商處領取食材，並清點種類及數量，存放於指定位置。</p> <p>The organizing committee will provide each team with main ingredients, side dishes, and a list of other supplies (refer to Appendix 1, Section 2, Items (8)-(10)). Based on this list and in accordance with the competition requirements, contestants must design their dishes and submit a completed recipe form during registration. The organizer will procure all ingredients according to the submitted recipe. One day prior to the competition day, contestants shall collect the ingredients from designated suppliers, check the quality and quantities, and store them in assigned locations.</p>	
<b>調味料、特殊調味料</b> <b>Seasonings, Special seasonings</b>	
<p>1. 大會提供調味料(參看附件一第二項第(10)點) The organizer provides seasonings (refer to Appendix 1, Section 2, Item (10)).</p> <p>2. 特殊調味料應當在報名時隨配方表一併申報 Special seasonings should be declared along with the recipe form during registration</p>	

## 比賽成品要求

### Competition Dishes Requirements

1. 所有成品需在現場製作，包括現場切割、烹煮及擺盤；  
All dishes must be prepared on-site, including cutting, cooking, and plating.
2. 參賽作品每款份量為 8 人份，包含展示用 6 人份及評審用 2 人份。(試吃份量每份需 100g 以上)；  
Each entry must yield 8 servings: 6 for display and 2 for judges. (Tasting portions must be  $\geq 100\text{g}$  per serving).
3. 菜肴呈現以位上或整盤呈現皆可，展臺尺寸為 180×180×75 cm；  
Dishes may be presented as individual portions or plated presentations. Display table dimensions: 180×180×75 cm.
4. 比賽進行時間須過 45 分鐘後方可出第一道熱菜（水產），隔 10 分鐘後可出第二道熱菜（家禽）；  
The first dish must be served 105 minutes after the competition begins, with subsequent dishes served every 10 minutes in menu order.
5. 為達美觀、配色之擺設裝飾材料，由選手自行依菜單設計攜帶；  
Decorative materials for aesthetic enhancement/color coordination must be designed and brought by contestants per their menu.
6. 比賽菜肴與評審評分菜肴須同一鍋烹調製作；  
Competition dishes and those presented for judging must be cooked simultaneously from the same batch.
7. 參賽的一切餐具器皿不得帶有本企業的名字和標識，否則以作弊論處；  
Tableware must not bear any company names or logos; violations will be considered cheating.
8. 選手操作完成後，要清理乾淨工位才能離去，否則酌情扣分。  
Contestants must thoroughly clean their workstations before departure; failure may result in point deductions.

(八) 評審須知 **Instructions for Judges** :

(1) 團體賽評分標準 **Team Competition Scoring Criteria** :

1. 每款作品滿分為 100 分，如有衛生髒亂、食材浪費、操作超時等現象，評審視情況進行扣分。

Each dish has a maximum score of 100 points. Judges may deduct points for unhygienic conditions, ingredient wastage, exceeding time limits, or other issues as deemed appropriate.

<b>分數分配 Score Breakdown</b>	
<b>口味 Taste</b>	滿分為 40 分 Max 40 points
<b>刀工 Knife Skills</b>	滿分為 20 分 Max 20 points
<b>火候 Heat Control</b>	滿分為 15 分 Max 15 points
<b>食材運用 Ingredient Utilization</b>	滿分為 15 分 Max 15 points
<b>整潔衛生 Cleanliness &amp; Hygiene</b>	滿分為 10 分 Max 10 points

2. 團體賽評分採用得分制，評審按上面專案類別填寫選手作品所獲分數（分數應為整數），一款作品對應一份分數登記表，滿分為 100 分，故團體賽每隊選手 5 個作品總分滿分為 500 分。獎項評選以全部作品得分相加取平均分作為最終得分。

The Team Competition uses a points-based scoring system. Judges will record the scores (integers only) achieved by each contestant's dish according to the categories above. One score sheet corresponds to one dish, with a maximum score of 100 points per dish. Therefore, the total maximum score for a team's 5 dishes is 500 points. Award selection is based on the average score calculated from the sum of all dishes' scores.

(2) 點心賽評分標準 Dim Sum Competition Scoring Criteria :

1. 每款作品滿分為 100 分，如有衛生髒亂、食材浪費、操作超時等現象，評審視情況進行扣分。

Each dim sum item has a maximum score of 100 points. Judges may deduct points for unhygienic conditions, ingredient wastage, exceeding time limits, or other issues as deemed appropriate.

分數分配 Score Breakdown	
口味 Taste	滿分為 30 分 Max 30 points
造型 Modeling	滿分為 30 分 Max 30 points
色澤 Color	滿分為 10 分 Max 10 points
創新 Innovation	滿分為 20 分 Max 20 points
整潔衛生 Cleanliness & Hygiene	滿分為 10 分 Max 10 points

2. 點心賽評分採用得分制，評審按上面專案類別填寫選手作品所獲分數（分數應為整數），一款作品對應一份分數登記表，滿分為 100 分，故每位選手兩款參賽點心作品總分滿分為 200 分。獎項評選以兩款作品得分相加取平均分作為最終得分。

The Dim Sum Competition uses a points-based scoring system. Judges will record the scores (integers only) achieved by each contestant's dim sum item according to the categories above. One score sheet corresponds to one dim sum item, with a maximum score of 100 points per item. Therefore, the total maximum score for each contestant's two dim sum items is 200 points. Award selection is based on the **average score** calculated from the sum of both items' scores.

(3) 雙人熱葷賽評分標準 Hot Dish Competition Scoring Criteria :

1. 每款作品滿分為 100 分，如有衛生髒亂、食材浪費、操作超時等現象，評審視情況進行扣分。

Each dish has a maximum score of 100 points. Judges may deduct points for unhygienic conditions, ingredient wastage, exceeding time limits, or other issues as deemed appropriate.

分數分配 Score Breakdown	
口味 Taste	滿分為 40 分 Max 40 points
刀工 Knife Skills	滿分為 20 分 Max 20 points
火候 Heat Control	滿分為 15 分 Max 15 points
食材運用 Ingredient Utilization	滿分為 15 分 Max 15 points
整潔衛生 Cleanliness & Hygiene	滿分為 10 分 Max 10 points

2. 雙人熱葷賽評分採用得分制，評審按上面專案類別填寫選手作品所獲分數（分數應為整數），一款作品對應一份分數登記表，滿分為 100 分，故每隊選手 2 個作品總分滿分為 200 分。獎項評選以全部作品得分相加取平均分作為最終得分。

The Hot Dish Competition uses a points-based scoring system. Judges will record the scores (integers only) achieved by each contestant's dish according to the categories above. One score sheet corresponds to one dish, with a maximum score of 100 points per dish. Therefore, the total maximum score for a team's 2 dishes is 200 points. Award selection is based on the average score calculated from the sum of all dishes' scores.

## (九) 獎項及獎金 Awards and Prizes :

1. 團體賽：冠軍 1 個、亞軍 2 個、季軍 3 個以及最佳展臺獎 1 個，未獲評選為冠、亞、季軍者，統一頒發金獎；

Team Competition: 1 Champion, 2 (1<sup>st</sup> Runner-ups), 3 (2<sup>nd</sup> Runner-ups), and 1 Best Display Award. Teams not selected for the above award will receive a Gold Award.

獎金 Prize Money :

冠軍 MOP\$50,000、亞軍 MOP\$30,000、季軍 MOP\$10,000 最佳展臺獎 MOP\$20,000  
Champion MOP\$50,000; 1<sup>st</sup> Runner-up MOP\$30,000; 2<sup>nd</sup> Runner-up MOP\$10,000; Best Display Award MOP\$20,000.

2. 點心賽：冠軍 1 個、亞軍 2 個、季軍 3 個，未獲評選為冠、亞、季軍者，統一頒發金獎；

Dim Sum Competition: 1 Champion, 2 (1<sup>st</sup> Runner-ups), 3 (2<sup>nd</sup> Runner-ups) . Contestants not selected for the above award will receive a Gold Award.

獎金 Prize Money : 冠軍 MOP\$10,000、亞軍 MOP\$8,000、季軍 MOP\$5,000

Champion MOP\$10,000; 1<sup>st</sup> Runner-up MOP\$8,000; 2<sup>nd</sup> Runner-up MOP\$5,000.

3. 熱葷賽：冠軍 1 個、亞軍 2 個、季軍 3 個，未獲評選為冠、亞、季軍者，統一頒發金獎；

Hot Dish Competition: 1 Champion, 2 (1<sup>st</sup> Runner-ups), 3 (2<sup>nd</sup> Runner-ups) , Teams not selected for the above award will receive a Gold Award.

獎金 Prize Money : 冠軍 MOP\$15,000、亞軍 MOP\$10,000、季軍 MOP\$8,000

Champion MOP\$15,000; 1<sup>st</sup> Runner-up MOP\$10,000; 2<sup>nd</sup> Runner-up MOP\$8,000.

4. 冠、亞、季軍及最佳展臺獎除獎金外，再頒發獎牌、獎盃；其餘所有參賽隊伍均頒發紀念獎牌，以茲鼓勵。

In addition to prize money, the Champion, 1<sup>st</sup> Runner-up, and 2<sup>nd</sup> Runner-up, and Best Display Award will receive medals and trophies. All other participating teams will receive commemorative medals as encouragement.

5. 各組比賽完全結束後，於當日的頒獎典禮晚宴公佈，並同時公告於大會官網 (<http://uafbmm.org.mo>)

Results for all categories will be announced at the Awards Ceremony & Closing Banquet on the same day after all competitions conclude, and simultaneously published on the official event website (<http://uafbmm.org.mo>)

6. 邀請所有參賽隊伍於 2025 年 11 月 27 日(星期四) 出席頒獎典禮晚宴，並請統一穿著廚師制服（自備）及廚師帽及圍裙（大會提供）出席當晚活動。

All participating teams are invited to attend the Awards Ceremony & Closing Banquet on Thursday, November 27, 2025. Please attend the event wearing chef uniform (self-provided), along with the chef hat and apron (provided by the organizer).

**(十) 其他相關事項及權利 Other Relevant Matters & Rights :**

1. 主辦單位對比賽中所使用之烹調方式、配方及所拍攝或錄影的成品照片或圖像保留全部權利。

The Organizer retains all rights to the cooking methods, recipes, and any photographs or images of the finished dishes captured during the competition.

2. 參賽者所自備之食材或器具等不能違反澳門特別行政區《食品安全法》及相關法律。  
Contestants are prohibited from bringing any ingredients or utensils that violate the Food Safety Law of the Macau SAR or other relevant legislation.

3. 主辦單位概不保管參賽隊伍所攜帶之器材及個人物品。

The Organizer shall not be liable for the safekeeping of equipment or personal belongings brought by participating teams.

4. 主辦單位保留變更所有比賽規則之權利和最終決定權。

The Organizer reserves the right to modify all competition rules and holds the final discretion.

5. 報名和賽事須知請參閱附件一。

Please refer to Appendix 1 for registration and competition details.

一、 報名須知 Registration Information：

1. 報名方式 Registration Method：

\* 參賽者需填妥以下資料提交：

Contestants must submit the following completed documents：

- (1) 參賽報名表 Registration Form
- (2) 原材料登記表 Contestant Ingredient Registration Form
- (3) 自備廚房用具及餐具器皿申報表

Declaration Form for Self-Provided Kitchen Utensils and Tableware

- 以上三項表格均可自行於大會官網 (<http://uafbmm.org.mo>) 下載，並於 **2025 年 9 月 30 日（星期二）**前通過以下方式提交，逾期將不作受理。

Aforesaid three forms can be downloaded from the official event website (<http://uafbmm.org.mo>) and must be submitted by Tuesday, September 30, 2025, using one of the methods below. Late submissions will not be accepted.

電郵 Email：[info@uafbmm.org.mo](mailto:info@uafbmm.org.mo)

傳真 FAX：+853 28511585

郵寄 Mailing Address：澳門宋玉生廣場 335-341 號獲多利大 8 樓 R.S.T 室

Dr. Carlos D' Assumpcao 335-341, 8 Andar R ED. Wal To Lei COM. CTR. Macau

2. 報名參賽後如需修改參賽者名單或菜餚名稱，須於遞交報名資料後 10 天內提出相關書面申請。

Any requests to modify the participant list or dishes name after registration must be made in writing within 10 days after submitting the registration documents.

3. 大會將在截止報名後 20 天內整理報名資料並以電郵方式回覆確認，獲確認資格的參賽者需於 10 個工作日內支付參賽報名費用及相關住宿費(如需要)。

The Organizing Committee will process the registration documents and send a confirmation email within 20 days after the registration deadline. Confirmed contestants must pay the entry fee and any applicable accommodation fees within 10 working days.

## 附件一 Appendix 1：報名與賽事須知 Registration & Competition Guidelines

### 4. 參賽相關費用 Related Fees For Competition

#### (1) 每隊參賽選手須繳付報名費 Entry Fees per Team：

團體賽 200 美元(或 1600 元澳門幣) Team Competition: \$200 USD (or \$1,600 MOP)

點心賽 50 美元(或 400 元澳門幣) Dim Sum Competition: \$50 USD (or \$400 MOP)

熱葷賽 100 美元(或 800 元澳門幣) Hot Dish Competition: \$100 USD (or \$800 MOP)

(費用包含：團體賽、熱葷雙人賽所需調味料、主料、配菜採購費用；競賽當日選手的午餐、歡迎暨開幕宴，以及頒獎典禮晚宴。)

(Includes: Ingredients (seasonings, main components, side dishes) for Team/ Hot Dish competitions; Contestants' lunch on event day, Welcome & Opening Banquet, and Awards Ceremony & Closing Banquet.)

#### (2) 隨團人員須繳付費用 Fee for Accompanying Personnel：

100 美元／人(或 800 元澳門幣) \$100 USD/person (or \$800 MOP)

(費用包含：歡迎暨開幕宴，以及頒獎典禮晚宴。)

(Includes: Welcome & Opening Banquet and Awards Ceremony & Closing Banquet.)

#### (3) 大會將為澳門以外參賽隊伍及隨團人員安排入住澳門銀河娛樂集團旗下五星級安達仕酒店或同星級酒店房間 3 晚住宿連早餐，雙人房 250 美元／人，單人房 350 美元／人。

The organizer will arrange accommodation for participating teams and their accompanying personnel:

Andaz Macau (Five-star hotel under Galaxy Entertainment Group) or a hotel of the same star level

3-night stay including breakfast: Double room (\$250 USD per person)

Single room (\$350 USD per person)

\*如非連續入住 3 晚，則收取每晚雙人房 90 美元／人，單人房 120 美元／人

\*If not staying for three consecutive nights, the rate will be:

Double room: \$90 USD per person per night

Single room: \$120 USD per person per night

#### (4) 參賽者及隨團人員亦可自行安排酒店住宿。

Contestants and accompanying personnel may alternatively self-arrange accommodations.

\*註：如遇酒店房間爆滿情況，將安排其他同星級酒店入住

\* If the hotel is fully booked, you will be accommodated at a same-grade alternative.

## 附件一 Appendix 1：報名與賽事須知 Registration & Competition Guidelines

### 5. 繳費方式 Payment Methods

匯款或轉賬至以下銀行帳號 Remit or transfer funds to the following bank account：

銀行名稱 Bank Name：中國銀行澳門分行 Bank of China Macau Branch

銀行地址 Bank Address：澳門蘇亞利斯博士大馬路中國銀行大廈 No. 323 Avenida Doutor Mario Soares Macau

帳戶名稱 Account Name：澳門餐飲業聯合商會 The United Association of Food and Beverage Merchants of Macao

地址 Address：澳門新口岸宋玉生廣場 335-341 號獲多利大廈八樓 R.S.T 室

Dr. Carlos D' Assumpcao 335-341, 8 Andar R ED. Wal To Lei COM. CTR. Macau

澳門幣戶口 MOP Account：182501101375759

港幣戶口 HKD Account：182511100984075

Swift Code：BKCHMOMXXXX

- 繳交報名費及住宿費時須於 2025 年 10 月 31 日（星期五）前以電郵方式向大會提交匯款/轉賬證明。電郵 Email：[info@uafbmm.org.mo](mailto:info@uafbmm.org.mo)

Submit proof of payment (remittance/transfer receipt) via email to the Organizing Committee by Friday, October 31, 2025.

\* 所有費用一經繳納，一律不設退款 All fees are non-refundable once paid.

### 6. 大會聯絡方式 Contact Information

聯絡人 Contact Person：陳小姐 Miss. Chan

電話 Tel：+853 28575765

電郵地址 Email：[info@uafbmm.org.mo](mailto:info@uafbmm.org.mo)

傳真號碼 Fax：+853 28511585

地址：澳門宋玉生廣場 335-341 號獲多利大 8 樓 R.S.T 室

Dr. Carlos D' Assumpcao 335-341, 8 Andar R ED. Wal To Lei COM. CTR. Macau

## 二、 賽事須知 Competition Information：

### 1. 賽事安排 Competition Arrangements

- (1) 比賽日期為 2025 年 11 月 26 至 27 日（星期三及星期四）。

Event Dates: Wednesday & Thursday, November 26-27, 2025.

- (2) 比賽以團體賽形式進行，各隊伍比賽場次、時間及詳情，大會將於 2025 年 11 月 7 日（星期五）或前以書面方式通知各參賽隊伍，並同時於大會官網 (<http://uafbmm.org.mo>)公佈。

The competition will be conducted in a team format. The Organizing Committee will notify all participating teams in writing on or before Friday, November 7, 2025, regarding their contest schedules and detailed arrangements. This information will be simultaneously published on the official event website (<http://uafbmm.org.mo>).

- (3) 比賽爐具由大會統一安排，參賽者可自備廚房用具及餐具器皿，需填妥“自備廚房用具及餐具器皿申報表”作出申報。

Cooking stoves are provided by the Organizer. Contestants may bring their own kitchen utensils and tableware but must declare them by filling out the "Declaration Form for Self-Provided Kitchen Utensils and Tableware".

- (4) 說明會日期於 2025 年 11 月 25 日（星期二）歡迎暨開幕晚宴後，所有參賽者務必按時出席。

Briefing Session: Tuesday, November 25, 2025 (following the Welcome & Opening Banquet). All contestants must attend.

2. 比賽程式 Competition Procedures

- (1) 參賽隊伍須在比賽前 1 小時前往比賽現場報到，並進行賽前準備及材料檢查。

Teams must check in at the competition venue 1 hour before their scheduled time for preparation and ingredient inspection.

- (2) 參賽選手需持大會所配發之識別證進出比賽會場。

Contestants must display their official ID badges for access to the exhibition area.

- (3) 團體賽各參賽隊伍比賽時間為 3.5 小時，點心賽比賽時間為 60 分鐘，熱葷雙人賽比賽時間為 90 分鐘，清潔時間為 15 分鐘，當第一聲鑼（哨）響，表示比賽開始。

The competition time for each team in the Team Competition is 3.5 hours, for the Dim Sum Competition it is 60 minutes, and for the Hot Dish Pairs Competition it is 90 minutes, with a cleaning time of 15 minutes. The first sound of the gong (or whistle) signifies the start of the competition.

- (4) 比賽結束前 15 分鐘，大會將作出提示。

A reminder will be given 15 minutes before the end of the competition.

- (5) 第二聲鑼（哨）響，表示比賽結束，所有進行中製作之動作必須立刻停止，並於指定時間內清理比賽現場和撤出選手自備之所有用品。

The second sound of the gong (or whistle) signifies the end of the competition. All ongoing cooking/preparation actions must cease immediately, and the competition area must be cleaned within the specified time, removing all personal equipment and supplies brought by the contestants.

- (6) 參賽選手比賽期間須穿著廚師制服（由選手自備），廚師帽及圍裙（大會提供）。比賽時不得使用手提電話，禁止佩戴手錶、飾物及塗抹指甲油。

During the competition, contestants must wear their own chef's uniform, along with a chef's hat and apron (provided by the organizer). The use of mobile phones is prohibited. Wearing watches, jewelry, or nail polish is also prohibited.

3. 食材、餐盤及成品烹調規定

Regulations on Ingredients, Tableware, and Finished Dishes

- (1) 大會為各隊選手提供主食材、配菜及其他配料清單(見附件一第二項(8)-(10)點)，選手根據清單，按競賽要求設計菜式，並於報名時提交完整的菜肴配方表。大會將根據選手提交的配方表進行備料。選手於競賽日前一日在指定的供應商處領取食材，並清點種類及數量，存放於指定位。

The Organizing Committee will provide each team with the list of main ingredients, garnish, and other supplementary items (refer to Attachment 1, Section 2, Items (8)-(10)). Based on this list and the competition requirements, contestants must design their dishes and submit a complete recipe form during registration. The Organizing Committee will prepare the ingredients according to the submitted recipe forms. Contestants must collect their ingredients from the designated supplier one day before the competition, check the types and quantities, and store them in designated locations.

- (2) 所有賽程需全程現場實際操作，作品取量 8 人份（其中 6 人份供展示用、2 人份供評審用），主盤上所呈現之菜餚及裝飾品或雕刻品皆為符合特區政府《食品安全法》認可標準之食材，不可使用人工色素或添加物。

All competition processes require on-site, hands-on operation. The finished dish must yield 8 portions (6 portions for display, 2 portions for judging). All dishes, garnishes, or carvings presented on the main platter must be made from ingredients that meet the standards recognized by the Macau SAR Government's Food Safety Law. The use of artificial colors or additives is prohibited.

- (3) 比賽所用之菜餚展示卡：請各參賽選手於報名時向大會提交中文、英文(如有)，由大會統一製作，以供展示與評判之用。

Display Cards for Competition Dishes: All contestants must submit the dish display card text in Chinese and English (if available) to the Organizing Committee during registration. The Organizing Committee will uniformly produce these display cards for presentation and judging purposes.

### 隊伍編號及國籍/地區 Teams No. & Nationality

中文菜名 Dish Name (Chinese)

英文菜名 Dish Name (English)

- (4) 團體賽展臺空間 180（長）\*180（寬）\*75（高）cm，展臺佈置另設展臺獎，獨立評分。

The exhibition space for the team competition measures 180 (length) × 180 (width) × 75 (height) cm. Booth design will be evaluated separately for the Exhibition Booth Award, with independent scoring.

- (5) 餐盤全部由各參賽隊伍自行準備，比賽盛器不限制呈現方式，大會將提供標籤予參賽者填寫中英文姓名及國籍或地區，以便貼在盛器底下。

All tableware must be prepared entirely by the participating teams. There are no restrictions on presentation styles for competition serving vessels. The Organizing Committee will provide labels for contestants to fill in their Chinese/English names and nationality/region, to be attached to the underside of the vessels.

- (6) 比賽現場廚具及器具（場內用電為 220V）

On-site kitchen equipment and utensils ( 220V power supply available in the venue) .

## 附件一 Appendix 1：報名與賽事須知 Registration & Competition Guidelines

### (7) 大會提供每組設備清單

The Organizing Committee will provide each team with an equipment list.

編號 No	項目 Items	數量	編號 No	名稱 Items	數量
1	座臺電熱單缸炸爐 Table-top Electric Single-pot Fryer	1 台 1 unit	2	電磁式單頭炒爐連單尾撐 Electromagnetic Single-burner Wok Range with Single Support	1 台 1 unit
3	座臺電熱式雙層蒸櫃 Table-top Electric Double-layer Steamer	1 台 1 unit	4	不鏽鋼雙星盆台 Stainless Steel Double Sink Counterz	1 台 1 unit
5	不鏽鋼平台雪櫃（風冷式） Stainless Steel Platform Refrigerator (Air-cooled)	1 台 1 unit	6	不鏽鋼單層工作台 Stainless Steel Single-layer Work Table	1 台 1 unit
7	不鏽鋼雙層工作臺（150cm*110cm*85cm） Stainless Steel Double-layer Work Table (150cm110cm85cm)	1 台 1 unit	8	不鏽鋼雙層工作臺（180cm*75cm*85cm） Stainless Steel Double-layer Work Table (180cm75cm85cm)	1 台 1 unit
9	不鏽鋼一體式油網煙罩 Stainless Steel Integrated Grease Filter Hood	1 個 1 unit	10	烤箱 Oven	1 台 1 unit
11	開罐器 Can Opener	1 支 1 piece	12	洗菜盆 Washing Basin	1 個 1 piece
13	蘇棍 Rolling Pin	1 支 1 piece	14	電子秤（2kg） Electronic Scale (2kg)	1 個 1 unit
15	塑膠砧板（符合國際標準） Plastic Chopping Board (Meets International Standards)	2 塊 2 pieces	16	水槽自來水 Sink Tap Water	2 組 2 groups
17	烤盤 Baking Tray	2 組 2 groups	18	果汁機 Blender	1 台 1 unit
19	保鮮膜 Plastic Wrap	1 卷 1 roll	20	炒菜鍋帶蓋 Wok with Lid	2 組 2 groups
21	不鏽鋼圓平底鍋 Stainless Steel Round Flat Bottom Pan	1 個 1 piece	22	馬口碗 Makou Bowl	5 個 5 pieces
23	不鏽鋼盆 Stainless Steel Basin	1 個 1 piece	24	油網 Oil strainer	1 組 1 group
25	魚鱗刨 Fish scaler	1 把 1 unit	26	瓜刨 Peeler	1 把 1 unit

附件一 Appendix 1：報名與賽事須知 Registration & Competition Guidelines

編號 No	項目 Items	數量 Quantity	編號 No	名稱 Items	數量 Quantity
27	廚房紙巾 Kitchen Paper Towels	1 包 1 pack	28	七眼板 Seven-eye steamer partition	1 組 1 group
29	鋼盆 Steel Mixing Bowl	2 個 2 pieces	30	鍋鏟 Spatula	1 把 1 unit
31	湯鍋 Soup Pot	1 組 1 group	32	漏勺 Strainer	1 把 1 unit
33	炒勺 Wok Ladle	1 把 1 unit	34	味料台 Seasoning Station	1 組 1 group
35	錫箔紙 Tin foil	1 卷 1 roll	36	刀組 Knife set	自備 Self-provided
37	送裁判評分餐具（7 寸圓盤） Tableware for Judges (7-inch Round Plate)	大會可提供 provided by organizer	38	抹布 Cleaning Cloth	4 條 4 pieces
39	不鏽鋼湯匙 Stainless Steel Spoon	3 支 3 pieces	40	清潔用品 Cleaning Supplies	1 組 1 group
41	保鮮盒（大中小） Food Storage Containers (Large, Medium, Small)	各 1 個 1 each	42	竹掃 bamboo wok brush	1 把 1 unit
43	垃圾袋 Garbage Bags	1 卷 1 roll	44	水腳 Steaming tripod rack	1 組 1 group
45	垃圾桶 Trash Can	1 個 1 unit	46	比賽用餐具 Tableware for Competition	自備 Self-provided

## 附件一 Appendix 1：報名與賽事須知 Registration & Competition Guidelines

(8) 主辦單位提供主食材如下 The organizing committee will provide ingredient：

### 8.1 水產 Seafood：

- 大黃魚（1 條約 1.25kg） 1 Large Yellow Croaker (approx. 1.25kg)
- 老虎蝦（20 只共約 1kg） 20 Tiger Prawns (approx. 1kg)
- 墨魚柳（即花枝柳）（1 件約 1kg） 1 Cuttlefish Fillet (approx. 1kg)
- 熟鮑魚（10 只共約 1kg） Cooked abalone (10 pieces, approx. 1kg)

### 8.2 肉類 Meat：

- 南非和牛肩胛肉(1 件約 1kg) South African Wagyu Chuck Roll 1 piece (approx. 1kg)
- 帶皮五花肉（1 件約 1.5kg） Skin-On Pork Belly 1 piece (approx. 1.5kg)
- 後腿肉（1 份約 1kg，僅限使用於團體賽第五道菜式製作）

Hind Leg Cut 1 portion (approx. 1kg) (Only for use in Team Competition Dish 5)

### 8.3 家禽 Poultry：

- 乳鴿（光鴿）（4 只，約 1.3kg） Squab (dressed pigeon):4 pieces (approx 1.3kg)
- 清遠雞（光雞，1 只約 1kg）

Qingyuan Chicken (dressed chicken): 1 whole chicken (approx. 1kg)

- 老雞（光雞）（1 只約 1.2kg，僅限使用於團體賽第五道菜式製作）

Mature Hen (Dressed) 1 bird (approx. 1.2kg) (Only for use in Team Competition Dish 5)

附件一 Appendix 1：報名與賽事須知 Registration & Competition Guidelines

(9) 主辦單位提供蔬菜如下 Vegetables provided by the Organizing Committee：

編號 No.	項目 Items	編號 No.	項目 Items
1	南瓜 pumpkin	2	蘭花苔 Broccolini
3	胡蘿蔔 Carrot	4	芹菜 Celery
5	雜菌 Mixed of mushrooms	6	大番茄 Tomato
7	黃瓜 Cucumber	8	彩椒 Colorful sweet pepper
9	菠菜 Spinach	10	羅馬生菜 Romaine lettuce
11	大肉薑 Large ginger	12	洋蔥 Onion
13	小蔥 Shallot	14	香菜 Coriander
15	九層塔 Basil	16	泰椒 Thai chili
17	貝貝南瓜 Kabocha squash	18	鮮冬菇 Shiitake mushrooms
19	白蘿蔔 White radish	20	土豆 Potato
21	杏鮑菇 Pleurotus eryngii	22	四季豆 Green bean
23	櫻桃蘿蔔 Cherry radish	24	山藥 Chinese Yam
25	小塘菜 Bok Choy	26	雜生菜 Mixed lettuce
27	大蒜 Garlic	28	大蔥 Leek
29	紅蔥頭肉 Shallot	30	香茅 Lemongrass
31	薄荷葉 Mint leaves	32	番西 Parsley

## 附件一 Appendix 1：報名與賽事須知 Registration & Competition Guidelines

(10)主辦單位提供基本調味料如下

The organizer provides the following basic seasonings :

編號 No.	項目 Items	編號 No.	項目 Items
1	調和油 Edible blend oil	2	純香芝麻油 Sesame oil
3	花椒油 Sichuan Peppercorn Oil	4	辣椒油 Chili oil
5	車輪牌豬油 Lard	6	牛油 Butter
7	米酒 Rice wine	8	鹽 Salt
9	幼砂糖 Castor sugar	10	老抽 Dark soy sauce
11	特鮮生抽 Soy sauce	12	蒸魚豉油 Seasoned soy sauce for seafood
13	白芝麻 White sesame	14	黑芝麻 Black sesame
15	澄面 Wheat starch	16	生粉 Potato Starch
17	美梅牌低筋麵粉 Low-gluten flour	18	黃芥末粉 Mustard powder
19	咖喱粉 Curry powder	20	泰式魚露 Fish sauce
21	罐頭椰奶 Canned coconut milk	22	煉乳 Sweetened condensed milk
23	蠔油 Oyster sauce	24	特鮮雞粉 Chicken powder
25	蕃茄醬 Ketchup	26	黃豆醬 Soy bean sauce
27	豆瓣辣椒醬 Chili bean paste	28	蒜蓉辣椒醬 Chili garlic paste
29	柱候醬 Chu Hou paste	30	泰式甜辣醬 Thai sweet chili sauce
31	花生醬 Peanut sauce	32	海鮮醬 Hoi sin sauce
33	叉燒醬 Char Siu sauce	34	梅子排骨醬 Sauce for plum and soybean spare ribs
35	卡夫奇妙醬 Miracle Whip	36	芝麻醬 Sesame sauce
37	調味白醋 Seasoned white vinegar	38	調味黑醋 Seasoned black vinegar
39	黑胡椒碎 Black pepper coarse	40	白胡椒粉 White pepper powder
41	雞蛋 Eggs		

\*其他特殊調味料選手可自備

Other special seasonings can be prepared by the contestants

2025 國際中餐廚皇爭霸賽  
MACAO 2025 International Master chefs competition for Chinese Cuisine  
報名表  
Registration form

參賽組別 Category	*可同時參加多於一項比賽You can participate in more than one competition at the same time. <input type="checkbox"/> 團隊賽 Team Competition <input type="checkbox"/> 熱葷賽 Hot Dish Competition <input type="checkbox"/> 點心賽 Dim Sum Competition			
參賽隊名 Entry Name				
所屬國家/地區 Nationality				
電子郵箱 E-mail				
通訊地址 Address				
*參賽者資料(必填) Contestant Information				
	1 主賽手 Main player	2 副手 Deputy player	3 助手 Assistant	4 助手 Assistant
姓名(中) Name (Chinese)				
姓名(英) Name (English)				
2寸免冠廚師服證件照 2-inch bareheaded chef uniform ID photo (*請將照片 檔連同附件遞 交至大賽組委會)				
國籍 Nationality				
性別 Gender				
出生日期 Date of birth				
聯絡電話 Contact number				
身份證/護照號碼 ID/ Passport number				

2025 國際中餐廚皇爭霸賽  
MACAO 2025 International Master chefs competition for Chinese Cuisine  
報名表  
Registration form

是否需要大會安排酒店住宿 Require organizer-arranged accommodation?	澳門銀河娛樂集團旗下五星級安達仕酒店或同星級酒店房間3晚住宿連早餐，雙人房250美元／人，單人房350美元／人。 *如非連續入住3晚，則收取每晚雙人房90美元／人，單人房120美元／人 Andaz Macau (Five-star hotel under Galaxy Entertainment Group) or a hotel of the same star level. 3-night stay including breakfast: Double room(USD \$250 per person) Single room(USD \$350 per person) *If not staying for three consecutive nights, the rate will be: *Double room: USD \$90 per person per night Single room: USD \$120 per person per night				
	<input type="checkbox"/> 是 Yes	<input type="checkbox"/> 否 No	<input type="checkbox"/> 是 Yes	<input type="checkbox"/> 否 No	<input type="checkbox"/> 是 Yes
入住日期 Check-in Date					
退房日期 Check-out Date					
房間類型 Room Type	<input type="checkbox"/> 單人房 Single room	<input type="checkbox"/> 單人房 Single room	<input type="checkbox"/> 單人房 Single room	<input type="checkbox"/> 單人房 Single room	<input type="checkbox"/> 單人房 Single room
	<input type="checkbox"/> 雙人房 Double room 同住人 Sharing Room With: _____	<input type="checkbox"/> 雙人房 Double room 同住人 Sharing Room With: _____	<input type="checkbox"/> 雙人房 Double room 同住人 Sharing Room With: _____	<input type="checkbox"/> 雙人房 Double room 同住人 Sharing Room With: _____	<input type="checkbox"/> 雙人房 Double room 同住人 Sharing Room With: _____

聲明：我同意遵守2025國際中餐廚皇爭霸賽的所有規則及章程  
 Declaration : I agree to abide by all the Rules & Regulations of the Event

代表簽署：  
 Signature of the key player : \_\_\_\_\_

填表日期：  
 Date : \_\_\_\_\_

各參賽者須於 2025年9月30日或之前將已填寫的報名申請表格通過郵寄、電郵或傳真提交給大賽組委會。  
 郵寄地址：澳門宋玉生廣場335-341號獲多利大廈8樓R、S、T室  
 傳真：(853)28511585 電郵：info@uafbmm.org.mo  
 如有任何查詢可致電 (853)28575765或電郵大賽組委會秘書處  
 Please submit the completed Entry Form to the Competition Committee by mail, email or fax on or before 30th September 2025  
 Mailing Address : Dr. Carlos D' Assumpcao 335-341, 8 Andar R ED. Wal To Lei COM. CTR. Macau  
 Fax : (853)28511585 E-mail : info@uafbmm.org.mo  
 Enquiry : Miss Chan(853) 28575765, Email our Secretariat Office

2025 國際中餐廚皇爭霸賽  
 MACAU 2025 International Master chefs competition for Chinese Cuisine  
 參賽選手原材料登記表  
 Contestant Ingredient Registration form

參賽組別 Category	<input type="checkbox"/> 團隊賽 Team Competition <input type="checkbox"/> 熱葷賽 Hot Dish Competition <input type="checkbox"/> 點心賽 Dim Sum Competition
單位/隊伍名稱 Participating Teams	

\*比賽菜餚食材登記(必填)  
 Competition Dish Ingredient Registration

團隊賽 Team Competition		
(一) 前菜 Appetizers	菜品名稱 Dish Name	
	食材 Ingredient	大會為每隊選手提供熟鮑魚10只，選手使用熟鮑魚搭配兩種蔬菜製作前菜一款，蔬菜品種須從大會提供的配表中選擇。 The organizing committee will provide each team with 10 pieces of cooked abalone. Competitors must use the cooked abalone, paired with two types of vegetables selected from the committee's designated list, to create one appetizer.
(二) 熱菜一 Hot dish 1	菜品名稱 Dish Name	
	食材 Ingredient	大會為每隊提供 The organizing committee will provide each team : <input type="checkbox"/> 大黃魚1條(約1.25kg) 1 Large Yellow Croaker (approx. 1.25kg) <input type="checkbox"/> 老虎蝦20只(約1kg) 20 Tiger Prawns (approx. 1kg) <input type="checkbox"/> 墨魚柳(花枝柳)1件(約1kg) 1 Cuttlefish Fillet (approx. 1kg) *選手從以上主料中勾選一項製作。 Contestants must select one item from the above main ingredients.
(三) 熱菜二 Hot dish 2	菜品名稱 Dish Name	
	食材 Ingredient	大會為每隊提供 The organizing committee will provide each team : <input type="checkbox"/> 南非和牛肩胛肉1件(約1kg) South African Wagyu Chuck Roll 1 piece (approx. 1kg) <input type="checkbox"/> 帶皮五花肉1件(約1.5kg) Skin-On Pork Belly 1 piece (approx. 1.5kg) *選手從以上主料中勾選一項製作。 Contestants must select one item from the above main ingredients to prepare.
(四) 熱菜三 Hot dish 3	菜品名稱 Dish Name	
	食材 Ingredient	大會提供若干蔬菜，選手選3款或以上的蔬菜進行製作。 The organizing committee will provide a variety of vegetables, and contestants must select three or more types to prepare.
(五) 湯品 Soup	菜品名稱 Dish Name	
	食材 Ingredient	大會為每隊提供 The organizing committee will provide each team : <input type="checkbox"/> 老雞(光雞)1只(約1.2kg) Mature Hen (Dressed) 1 bird (approx. 1.2kg) <input type="checkbox"/> 後腿肉1份(約1kg) Hind Leg Cut 1 portion (approx. 1kg) *選手從以上主料中勾選一項製作。 Contestants must select one item from the above main ingredients to prepare.

附件三Appendix 3：參賽原材料登記表Competition Ingredients Registration Form

熱葷賽 Hot Dish Competition		
(一) 熱菜一：水產 Hot dish 1: Seafood	菜品名稱 Dish Name	
	食材 Ingredient	大會為每隊提供 The organizing committee will provide each team :  <input type="checkbox"/> 大黃魚1條 (約1.25kg) 1 Large Yellow Croaker (approx. 1.25kg) <input type="checkbox"/> 老虎蝦20只 (約1kg) 20 Tiger Prawns (approx. 1kg) <input type="checkbox"/> 墨魚柳 (花枝柳) 1件 (約1kg) 1 Cuttlefish Fillet (approx. 1kg)  *選手從以上主料中勾選一項製作。 Contestants must select one item from the above main ingredients to prepare.
(二) 熱菜二：家禽 Hot dish 2: Poultry	菜品名稱 Dish Name	
	食材 Ingredient	大會為選手提供The organizing committee will provide each team :  <input type="checkbox"/> 乳鴿 (光鴿) 4只, 約1.3kg Squab (dressed pigeon):4 pieces (approx1.3kg) <input type="checkbox"/> 清遠雞 (光雞) 1只, 約1kg Qingyuan Chicken (dressed chicken): 1 whole chicken (approx. 1kg)  *選手從以上主料中勾選一項製作。 Contestants must select one item from the above main ingredients to prepare.
點心賽 Team Competition		
(一) 象生面點 Realistic Shaped Pastries	菜品名稱 Dish Name	
	食材 Ingredient	①選手作品的包捏成型、加溫成熟均在場內完成； All shaping, filling, and cooking (including steaming/frying) must be completed on-site. ②共做8件，其中6件裝盤擺展，2件供評委品評； Quantity: 8 identical pieces total: 6 for display plating, 2 for judges' tasting ③蒸籠及底碟由選手自備攜帶進場參賽。 Contestants must bring their own steamer baskets with matching base plates.
(二) 自選面點 Optional pastries	菜品名稱 Dish Name	
	食材 Ingredient	①不得重複使用象生面點已使用的方法、面皮類、餡料； Prohibited: Replicating methods, dough types, or fillings used in Realistic Shaped Pastries. ②要以宴席上點心形式出現，可自帶麵團、餡料入場，但必須在場內包制、造型，共做8件，其中6件裝盤擺展，2件供評委品評； • Presentation: Must emulate formal banquet-style plated service. • Allowed: Pre-prepared dough/fillings (subject to inspection) On-site execution: All wrapping and shaping must occur in the competition area. • Quantity: 8 identical pieces total: 6 for display plating, 2 for judges' tasting ③原材料、碟邊裝飾 (可在場外加工)、盛器由選手自備攜帶進場參賽。 Contestants must take along: 1.Raw ingredients 2.Garnish components (may be pre-made off-site*) 3.Serving vessels

【材料請參閱附件一】

【Please refer to Annex 1 for the ingredients】

備註：原材料申請須於2025年9月30日提交至大賽組委會。

報名參賽後如有修改，須於遞交報名資料10天內提出相關書面申請，逾期不作處理。

Applications for original ingredients must be submitted to the Competition Organizing Committee by 30th September, 2025.

If modifications are needed after registration, a written request must be filed within 10 days of submitting the application materials. Late submissions will not be accepted.



附件五Appendix 5：隨團人員登記表Accompanying Personnel Registration Form

2025 國際中餐廚皇爭霸賽  
 MACAO 2025 International Master chefs competition for Chinese Cuisine  
 隨團人員登記表  
 Accompanying Personnel Registration form

單位/隊伍名稱 Participating Teams					通訊地址 Address	
聯絡人姓名 Contact Name					聯絡電話 Contact number	
國籍 Nationality					電郵 E-mail	
*隨團人員資料 Accompanying Personnel Information						
	1	2	3	4	5	
姓名(中) Name (Chinese)						
姓名(英) Name (English)						
國籍 Nationality						
性別 Gender						
出生日期 Date of birth						
聯絡電話 Contact number						
身份證/護照號碼 ID/ Passport number						
隨團日期 Accompanying date	隨團人員費用100美元／人 USD \$100 per person for accompanying personnel					
離團日期 Departure date						

附件五Appendix 5：隨團人員登記表Accompanying Personnel Registration Form

2025 國際中餐廚皇爭霸賽  
MACAO 2025 International Master chefs competition for Chinese Cuisine  
隨團人員登記表  
Accompanying Personnel Registration form

是否需要大會安排酒店住宿 Require organizer-arranged accommodation?	澳門銀河娛樂集團旗下五星級安達仕酒店或同星級酒店房間3晚住宿連早餐，雙人房250美元／人，單人房350美元／人。 *如非連續入住3晚，則收取每晚雙人房90美元／人，單人房120美元／人 Andaz Macau (Five-star hotel under Galaxy Entertainment Group) or a hotel of the same star level. 3-night stay including breakfast: Double room(USD \$250 per person) Single room(USD \$350 per person) *If not staying for three consecutive nights, the rate will be: *Double room: USD \$90 per person per night Single room: USD \$120 per person per night				
	<input type="checkbox"/> 是 Yes <input type="checkbox"/> 否 No	<input type="checkbox"/> 是 Yes <input type="checkbox"/> 否 No	<input type="checkbox"/> 是 Yes <input type="checkbox"/> 否 No	<input type="checkbox"/> 是 Yes <input type="checkbox"/> 否 No	<input type="checkbox"/> 是 Yes <input type="checkbox"/> 否 No
入住日期 Check-in Date					
退房日期 Check-out Date					
房間類型 Room Type	<input type="checkbox"/> 單人房 Single room	<input type="checkbox"/> 單人房 Single room	<input type="checkbox"/> 單人房 Single room	<input type="checkbox"/> 單人房 Single room	<input type="checkbox"/> 單人房 Single room
	<input type="checkbox"/> 雙人房 Double room 同住人 Sharing Room With: _____	<input type="checkbox"/> 雙人房 Double room 同住人 Sharing Room With: _____	<input type="checkbox"/> 雙人房 Double room 同住人 Sharing Room With: _____	<input type="checkbox"/> 雙人房 Double room 同住人 Sharing Room With: _____	<input type="checkbox"/> 雙人房 Double room 同住人 Sharing Room With: _____

須於 2025年9月30日或之前將已填寫的申請表格通過郵寄、電郵或傳真提交給大賽組委會。

郵寄地址：澳門宋玉生廣場335-341號獲多利大廈8樓R、S、T室

傳真：(853)28511585    電郵：info@uafbmm.org.mo

如有任何查詢可致電 (853)28575765或電郵大賽組委會秘書處

Please submit the completed Entry Form to the Competition Committee by mail, email or fax on or before 30th September 2025

Mailing Address : Dr. Carlos D' Assumpcao 335-341, 8 Andar R ED. Wal To Lei COM. CTR. Macau

Fax : (853)28511585    E-mail : info@uafbmm.org.mo

Enquiry : Miss Chan(853) 28575765, Email our Secretariat Office



澳門餐飲業聯合商會  
The United Association of  
Food and Beverage Merchants of Macao

澳門2025國際 **中** **餐**  
**廚皇爭霸賽**