



NTD's International Chinese Culinary Competition 2015

新唐人全世界中國菜廚技大賽

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2015 NTD 7th International Chinese Culinary Competition Rules and Regulations

Mission

The International Chinese Culinary Competition aims to revive traditional Chinese culinary methods, promote authentic Chinese culinary philosophy, and promote the exquisite traditional Chinese culinary culture. Through demonstration and exchange of culinary skills, the Competition was created to help people around the world gain further insight into the characteristics of Chinese cuisine and appreciate Chinese culinary culture.

Organizer

The International Chinese Culinary Competition is hosted by NTD Television. The competition will be televised around the world through via satellite, cable and the Internet.

Date & Location

1. Preliminaries:

The preliminaries will be held in the U.S.A., Canada, Europe and Asia Pacific. The organizer of each preliminary may accept applications from any region, but an applicant can only choose to participate in one preliminary. Registration for the preliminaries begins on **March 1st, 2015**.

2. Finals:

The finals will be held at New York's **Times Square** on **June 27th, 2015**. Each preliminary region will nominate a number of finalists (In general one per cuisine category of the five categories, see below) to participate in the finals competition.

Rules

Competition Categories

The categories of the Competition are *Sichuan cuisine*, *Shandong cuisine*, *Cantonese Cuisine*, *Huaiyang cuisine* and *Northeastern China cuisine* (Heilongjiang province, Jilin province and Liaoning province.)

Eligibility

Any individual who has a good understanding of the origin and development of traditional Chinese cuisine, is knowledgeable about the characteristics of a particular Chinese cuisine style, and is skilled in preparing the cuisine with traditional techniques and methods. The competition is open to contestants of all nationalities.

Registration Fee:

1. The registration fee for the competition is US \$80; finalists need not pay additional registration fees.



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2. The registration fee is not refundable.

Registration Deadline:

June 15th, 2015

Registration Procedure:

- Applicants must completed the registration form and submit with the registration fee by the registration deadline.
- Registration fee can be paid by credit card, cash, traveler's check or check. Checks should be made out to "New Tang Dynasty Television"
- Methods of Registration
 - i. Internet: <http://culinary.ntdtv.com>
 - ii. Email: culinary@globalcompetitions.org
 - iii. Hotline: 1-646-736-2988
 - iv. Fax: 1-212-918-3479
 - v. Mail: NTD Television International Chinese Culinary Competition
229 W. 28th Street, 7th Floor, New York, NY 10001, U.S.A.

Demonstration Video:

In addition to the registration form, contestants must submit an unedited video documenting the cooking of one or two dishes befitting the Competition. Please demonstrate traditional culinary technique in the video.

Entry Visa

The Organization Committee of the Competition can provide an invitation letter to contestants to facilitate VISA application. Contestants needing entry visa to the USA must indicate this on the competition registration form and pay US \$35 Registered Express Mail Fee for visa documents mailing.

Method of Competition

1. Preliminaries: Each contestant must cook two or more dishes of his or her choosing in the registered cuisine category in the allotted time.
2. Finals: Each contestant is required to prepare two designated dishes, which will be announced by the judges at the time of the competition. The potential dishes are shown in the list below.
3. Each contestant can ONLY compete in one cuisine category.
4. Dishes:



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- Each dish must be prepared in adherence to traditional culinary techniques. Self-selected dishes should contain strong regional characteristics of the cuisine category.
- All ingredients and seasonings will be provided by the Organization Committee of the Competition. Should the contestant wish to utilize own ingredients, please indicate so on the registration form. Only ingredients approved by the judges are allowed in the Competition.
- The designated menu for each cuisine category are:

Sichuan cuisine:

Mao Po Tofu (braised spicy tofu with minced pork), Poached Beef Slices in Hot Chili Oil, Kung Pao Chicken, Dry Stir-fried Beef Shreds, Dry-sautéed Fish, Shredded Beef with Celery, Fried Fish with Bean Paste, Fish-flavored Shredded Pork, Home-style Tofu, Dry-fried String Beans with Minced Pork, Stewed Sea Cucumber with Minced Pork, Cabbage Boiled in Refined Soup, Fried Pork with Salted Pepper, Sautéed Prawns, Steamed Rice-flour Coated Beef, Double-cooked Pork Slices, Steamed Ginger Chicken, Three Chili-peppered Sautéed Chicken, Three Fresh-delicacies with Rice Crackers (chicken breast, ham, bamboo shoot), Chicken Fillet with Egg White, Fried Baby Chicken, Diced Chicken with Spicy Chili, Chongqing-style Spicy Baby Chicken, Sweet-and-Sour Crispy Fish, Squid with Rice Crackers, Home-style Fish Sticks, Fish Fillet with Celery, Cold Pork Slices with Mashed Garlic, Broth Soaked Tofu, Sweet-and-Sour Chicken Breast, Spicy-and-Sour Sea Cucumber, Lychee-flavored Squid Roll, Chicken Fillet with Chili Sauce, Home-style Fish with Minced Pork, Fish-flavored Shredded Chicken Breast.

Shandong cuisine:

Braised Sea Cucumber with Scallion, Fish in Soy Sauce, Sautéed Fish Fillet in Rice Wine Sauce, Diced Chicken in Bean Sauce, Shredded Pork Tenderloin Sautéed with Coriander, Fried Squid Rolls, Pour Sauce Fish, Chicken Shreds Sautéed with Bean Sprouts, Quick-fried Lamb with Scallions, Sliced Chicken Fillet Braised with Egg White, Sautéed Tofu - Ta-fried, Sautéed Chicken Shreds, Stir-fried Fish Sticks, Shandong-style Sea Cucumber, Vinegar Pepper Fish, Stir-fried Dragon & Phoenix Shreds (i.e. Fish & Chicken Shreds), Braised Prawns, Better than Crabs, Fried Shrimp, Fried Two Crispy Ingredients, Fried Conch, Honey Sauce Glazed Chinese Yam, Quick Stir Fried Pork with Garlic, Sautéed Pork Tenderloin, Southern Roasted Maruko, Sautéed Pork Tenderloin - Ta-fried, Sweet and Sour Pork Tenderloin, Wok-Fried Duck, Fried Diced Chicken with Spicy Chili, Braised Chinese Cabbage with Dried Shelled Shrimp, Braised Cauliflower with Shredded Chicken, Home-Style Stewed Yellow Croaker, Fried Prawns, BoShan Tofu Squares, Sweet and Sour Carp.

Cantonese cuisine:

Fish (Silver Carp) Head Soup, Shredded Beef with Colorful Shredded Vegetables, Fried Beef with Scallion, Stuffed Bitter Melon (Fried/Steamed), Braised Scallop with Garlic, Braised Assorted Vegetables with Marinated Tofu, Fried Crab Claws Stuffed with Minced Shrimp, Dace Fish Ball with Lettuce, Steamed Chicken Served with Spring Onion and Oil, Fish Intestinal Fat Clay Pot, Steamed Egg, Fried Pork Pancake, Crab Sautéed with Onion and Ginger, Fish Fillet Sautéed in Black Bean Sauce, Shelled Shrimp Sautéed with Scrambled Egg, Egg White Sautéed with Milk, Gu Lao Pork (Sweet and Sour Pork), Steamed Fish, Huangpu Egg Fuyong, Salted Fish, Chicken and Tofu in Clay Pot,



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Sauteed Prawn, Stir-fried Spareribs, Braised Sliced Pork with Preserved Cabbage, Braised Pork with Taro, Spare Ribs Steamed with Black Bean Sauce, Shelled Shrimp Sautéed with Egg White, Beef Fillet Sautéed in Oyster Sauce, Pea Sprouts (or Kale) in Garlic Chicken Soup, Fried Shrimps, Pan-fried Prawn, Seafood and Eggplant in Clay Pot, Steamed Chicken with Mushrooms, Sautéed Chicken Slices in Egg-White, Sauteed Prawns with Oyster Sauce, Fried Shredded Chicken with Pineapple.

Huaiyang cuisine:

Steamed Meat Balls (Lion-head Pork Balls), Steamed Meat Balls (Lion-head Pork Balls) with Crab Meat, Wuxi Spareribs, Braised Pork (or Port Stew) with Soy Sauce, Sweet and Sour Pork with Tomato Sauce, Ping-Qiao Tofu (i.e. diced tofu, chicken, fungus.. cooked in broth), Jing-Xiang Tofu (i.e. Tofu fried, stuffed with meat, fry then braise), Fried Shelled Shrimps with Greens (e.g. green beans, cucumber), Stirred Fried Eels, Braised Eel with Pork in Brown Sauce, Braised Dry-tofu Shreds with Chicken and Ham, Fish Granules with Pine Nuts, Braised West-lake Fish with Vinegar (or Poached Fish in Vinegar Sauce), Smoked Fish, Braised Boned Catfish Head in Clear Sauce, Braised Carp Tails in Brown Sauce, Braised Fish Belly with Soy Sauce, Fish Ball in Clear Broth, Braised River Carp with Scallion, Sautéed Eel Fillets, Bean curd Meat Rolls, Sweet and Sour Squirrel Fish, Braised Chicken with Chestnuts, Stewed Sea Cucumber with Shrimp Roe, Wensi Tofu or Silky Tofu Shreds in Chicken Broth, Chicken with Ginger and Scallion Oil, Steamed Shredded Ham, Chicken and Bamboo Shoots, Sautéed Shelled Shrimps (or Crystal-clear Shelled Shrimps), Fried Shrimps, Dongpo Pork (invented by poet Su Dongpo), Tenderloin Shreds with Egg White, Quick-boiled Eel Tails, Braised Herring Liver, Mustard Green with Bean Curd Sheets and Baby Soy Beans, Fried Flower-shape Herrings.

Northeastern China cuisine:

Tofu with Pine Nuts, Fried Meat Balls, Apple in Hot Toffee, Stewed Pork Ribs in Red Sauce, Double Cooked Pork Slices, Earthly Triple Delight (Fried Potato, Green Pepper and Eggplant), Stewed Chicken with Mushroom, Diced Chinese Cabbage in Vinegar Sauce, Gently-fried Tenderloin Shreds, Gently-fried Scrambled Egg, Dry-braised Prawns, Braised Winter Mushrooms with Bamboo Shoots, Stewed Bean Curd with Preserved Vegetables, Chinese Sauerkraut with Vermicelli, Quick-fried Kidney, Fried Hot Green Pepper with Dry Tofu, Tossed Mung-bean Noodle with Vegetables and Pork-shreds, Deep-Fried Small Yellow Croaker, Pork Stew with Vermicelli, Fried Hot Green Pepper with Potato Shreds, Soft-fried Tenderloin Slices, Lightly-braised Tenderloin Slices, Quick-fried Tenderloin Slices with Coriander, Pork Shreds with Ginger, Stewed Pork Slice with Preserved Cabbage (Chinese Sauerkraut), White Braised Lion's Mane Mushrooms (*Hericium erinaceus*), Stewed Yellow Croaker, Beef and Potato Stew, Catfish Tofu Stew, Sautéed Pork Slices with Black Fungus, Braised Deep-fried Pork Chunks, Sweet Potatoes in Hot Toffee, Hot and Sour Tofu Soup, Chicken Shreds with Mushrooms, Stewed Spareribs with Frozen Bean Curd.

5. Allotted Time

- Preliminaries: Complete two or more self-selected dishes within 50 minutes from scratch.
- Finals: Complete two designated dishes within 45 minutes from scratch.

6. Finals Competition Procedure:



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- Checking In: Receive contestant badge; contestant will not be admitted into the kitchen arena without the badge.
 - Cooking Station: Cooking station will be determined by the luck of the draw. Contestant must proceed to the designated cooking station.
 - Designated Dishes: Judges will announce the designated dishes. All ingredients will be placed in front of the contestant.
 - Start of Competition: Cooking commences at the sound of the gong. Contestant has 45 minutes to cook under the supervision of competition monitors.
 - End of Competition: Another gong will sound at the end of 45 minutes. Contestants must exit the kitchen arena and return the contestant badge. Judging commences at this point.
7. Basic equipment & seasoning: The Competition will provide the following basic kitchen equipments, supplies, and seasonings:
- Chinese range, cutting boards for raw and cooked food, kitchen table, wok, shovel, casserole pot, steamer, big serving platter, small serving platter, and general kitchen utensils.
 - Salt, sugar, cooking wine, vinegar, white vinegar, soy sauce, corn starch, flour, scallions, ginger, garlic, white pepper powder, black pepper powder, vegetable oil, eggs.
 - Should contestant intend to provide additional ingredients or utensils, be sure to indicate so on the registration form.
8. Requirements:
- Each finished dish is judged individually. Scores in the preliminaries are not carried into the finals.
 - The finished dishes must present excellent knife skills, adherence to traditions, and great cooking techniques.
 - Pre-competition preparation time is allowed for washing, soaking, leavening or marinating. However, cutting, seasoning/use of spices, or cooking are not allowed. No use of any chemicals, preservatives, or additives is allowed in this Competition, including the use of MSG.
 - Any contestant who needs extra preparation time before the competition should make a request on the application form and get approval from the Judges. Extra preparation time may be granted depending on the situation.
 - If a contestant does not finish all the work within the competition time, he will receive scores only for the dishes actually completed. Incomplete dishes are not judged or scored. No extra-time is allowed.



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- All ingredients brought into the Competition for self-chosen dishes will be examined by the Competition examiners appointed by the Judges prior to the competition.
- This is a traditional cuisine competition focusing on traditional Chinese cooking techniques. Decoration and carving are not part of the judging criteria. Anyone who uses non-traditional means for decorations or spends a lot of time on decorations will receive deduction from their total scores.
- Contestant must pay attention to hygiene, such as the separation of raw and cooked ingredients, wearing gloves, etc.
- The required serving size for each dish is 12-person servings, 10 servings on a presentation platter and 2 servings for judges to taste. Preparation of each dish must be done at once.
- This is a competition for individuals only. Contestants are not allowed to bring assistants.

Evaluation

1. Evaluation Criteria: A perfect score is 100. Each dish will be judged and scored separately in two areas: production process and quality of the finished food.

- Preparation Process (20%): Material preparation, workspace sanitation, personal hygiene, attitude, professionalism, traditional techniques used
- Quality of the finished dish (80%)
 - Appearance – portion, shape, color, knife skills, balance between main ingredients and supplemental garnishes, amount of juice/sauce, presentation on the serving platter, etc.
 - Taste – Taste unique to the dish and cuisine style is distinguishable, balanced flavors, authentic, leading flavors standing out.
 - Texture – Correct use of fire and fire temperature, materials appropriately cut, food exhibits unique texture consistent with the characteristics of the dish.

2. Evaluation Process:

Each finished course is evaluated independently.

- Scores by all judges will be totaled. The average score is the final score of a contestant.
- Deductions will be made to the average score for the following infractions:
 - Not wearing official chef's uniform and hat issued by the Competition
 - The use of unauthorized spices, preservatives, or additives
 - Being loud and noisy at the Competition site
 - Not being punctual
 - Mix of raw and cooked ingredients, littering of leftover material, failure to keep the working area clean



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- Using other contestants' ingredients and stock
- Revealing the contestants' name on uniform
- Starting the Competition early
- Smuggling outside, pre-cooked food into the Competition
- Any dish not complete before the finish bell doesn't receive scores
- Mistakes committed during the preparation time will be recorded by the examiners present; then a deduction will be made by the general examiner.
- Deductions for serious infractions can be suggested by the general examiner, while permission for deductions is granted by the head of the Panel of Judges.

3. Panel of Judges:

- The judges will be composed of experts in the field of traditional Chinese culinary art.
- The Judges will rely on the monitors to oversee the Competition process.
- The Competition examiners are responsible for recording violations during the Competition and making recommendations on score deduction to the Judges.

Awards Placement

- Preliminary Winners will
 - Receive trophies or certificates of recognition
 - Be interviewed and featured by NTD Television and affiliated media entities
 - Have the chance to receive travel accommodations to New York City for the Finals provided by the sponsors of the preliminary regions (Contestant must adhere to the travel arrangements made by the Organization Committee).
- Finals Winners will
 - Receive \$5,000 (gold prize, 1 winner); \$2,000 (silver prize, 1 winner); \$1,000 (bronze prize, 1 winner)
 - Receive recognition at the Award Dinner, held at James Beard House
- The Judging Panel reserves the right to adjust the number of final winners of each category. Other awards and recognitions will also be presented at the discretion of the judging panel.

Miscellaneous

1. Contestants acknowledge the validity of the Competition Regulations by virtue of submitting of registration form.



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2. Contestants shall abide by the rules and regulations of the Competition.
3. All finalists are required to attend the award ceremony. Winners who are absent at the award ceremony voluntarily forfeit their awards.
4. The Competition organizer owns the exclusive copyright of all photos, videos, and recipes from the Competition, which the Organizer is entitled to use in video, TV programs, website and printed material.
5. Should contestants not reach a particular standard for that cuisine category, the Panel of Judges reserves the right not to award a winner in that category.
6. The decisions of the Competition Judges are final, and there is no process of appeal.
7. The Competition Organizer is the ultimate authority to interpret the rules of the competition and has the right to make changes in the Rules and Regulations of the Competition at any time.

NTD Television International Chinese Culinary Competition Organization Committee

Completed on Jan 30th, 2015