



臺北國際廚藝挑戰賽

個人賽事 – D 刀工藝術

Individual – D Carving Arts

【競賽資訊】Information

日期: 2025 年 11 月 14 日(五)至 11 月 17 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 14th (Friday) to November 17th (Monday), 2025

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

各競賽項目皆分為二大資格組別，各競賽項目以個人為單位報名，相瀉說明如下

專業廚師組：2025 年 7 月 1 日後 26 歲(包含)以上之廚師。

年輕廚師組：2025 年 7 月 1 日後 25 歲(包含)以下之廚師，含餐飲相關科系學生。

You will compete as an individual in either one of the following groups :

Professional Chef : Must be 26 or older to apply.

Young Chef : Must be 25 or older to apply.

【報名】Registration

1. 專業廚師組每項競賽報名費新台幣\$3,000 元。

Professional Chef Registration fee: \$3,000/NTD

年輕廚師組每項競賽報名費新台幣\$2,000 元。

Young Chef Registration fee: \$2,000/NTD

2. 報名網址 registration online <https://sites.google.com/view/2025-tic-tw>

3. 即日起至 10 月 20 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, 2025, at 23:59.
4. 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資格。If the payment is made from a different account, please contact TIC to complete the registration.
5. 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.
6. 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，各項賽事之選手於競賽期間需統一穿著大會廚服。All registered participants will receive one official competition chef uniform at check-in, and must wear it during all contest events.
7. 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.
8. 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：華南銀行 淡水分行
帳號：167-10-010187-2
Account Name : Taiwan Junior Chefs association
Bank : HUA NAN BANK Danshui Br.
Account Number : 167-10-010187-2
Swift code: HNBKTWTP
Bank Address: No. 28, Zhongzheng Rd., Tamsui Dist., New Taipei City 251018,
Taiwan (R.O.C.)

(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.)

9. 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 : 25tic.info@gmail.com

Line@ : 816jdofv

【賽事介紹】Agenda

【A 靜態冷展 Display】

- ◆ A1 手指小食 Finger Food
- ◆ 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

【B 現場熱烹 Hot Cooking】

- ◆ B1 李錦記中式肉類挑戰賽(家禽/家畜皆可)
Lee Kum Kee Chinese Main Cuisine Challenge (Meat/Poultry)
- ◆ B2 美國雞肉·世界料理殿堂挑戰賽
U.S. Chicken World Flavor Hall of Fame Culinary Challenge
- ◆ B3 美國馬鈴薯宴席料理雙人挑戰賽 U.S. Potato Banquet Cuisine Team Challenge
 - ✓ B3-1 美國馬鈴薯宴席料理 – 前菜 U.S. Potato Banquet Cuisine – Appetizer
 - ✓ B3-2 美國馬鈴薯宴席料理 – 主菜 U.S. Potato Banquet Cuisine – Main Course
- ◆ B4 美國稻米創意米漢堡早午餐挑戰賽
U.S. Rice Creative Rice Burger Brunch Challenge
- ◆ B5 西式海鮮 Western-Style Seafood Cuisine
- ◆ B6 創意麵食料理 Creative Noodle Cuisine
- ◆ B7 亞洲風味創意炒飯 Asian-style Creative Fried Rice
- ◆ B8 創意美饌牛肉料理 Creative Gourmet Beef Cuisine
- ◆ B9 百味客家小炒爭霸 Hakka Stir-fry Battle

【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
- ◆ 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
- ◆ C9 烘焙伴手禮組 Baked Gift Set

【D 刀工藝術 Carving Arts】

- ◆ D1 靜態蔬果雕刻 Fruit & Vegetable Carving
- ◆ D2 六協亞洲刀工藝術挑戰大賽 Atlantic Chef Knife Skills Challenge

【E 國家代表菁英隊 National Team】

- ◆ E1 團體現場熱烹 National Team – Hot Cooking

本賽事中，成績最高的台灣隊伍，將由台灣國際年輕廚師協會提供專業培訓與指導，並補助新台幣 20 萬元，支持其參加 2026 年海外 A 級賽事。補助款項須專款專用於參賽相關費用（如機票、住宿、食材等），獲獎團隊之成員需配合協會培訓計畫及時程，如無法配合則取消補助資格。

The highest-scoring Taiwan team will receive professional training and guidance from the Taiwan Junior Chefs Association, along with a subsidy of NT\$200,000 to participate in a 2026 overseas A-level competition. The subsidy must be used solely for competition-related expenses (e.g., airfare, accommodation, ingredients). All team members must comply with the Association's training program and schedule; failure to do so will result in forfeiture of the subsidy.

- ◆ E2 靜態團體果雕 National Team – Carving Display

【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「2025 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 "2025 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.

■D1 靜態蔬果雕刻 Fruit & Vegetable Carving

【競賽規則】Competition Rules

- ◆ 競賽時間 60 分鐘，包含佈置及修調。 Competition time is 60 minutes, including setup and final adjustments.
- ◆ 作品高度不得高於 150 公分,最寬度不得大於 120 公分，深度不得超過 60 公分。The size of the work shall not exceed 150 cm in height, 120 cm in wide, and exceed 90 cm in depth.
- ◆ 競賽主題風格自由創作,必須使用三種或以上不同類型水果,(需從以下五種內選擇:西瓜、木瓜、哈密瓜、蜜瓜、芋頭)以及四種或以上蔬菜食材(例如但不限於:胡蘿蔔、甜菜根、辣椒、黃瓜、歐洲防風根、南瓜、蘿蔔、櫛瓜、甜椒等)，如違反規定之參賽者作品不予評分。There is no required theme. More than three kinds of raw fruits are required. (must use three kinds (or more) of five as below: watermelon, papaya, cantaloupe, honey dew melon, Taro) and more than four kinds of vegetable (ex. carrots, beet root, chili, cucumber, parsnip, pumpkin, radish, zucchini, capsicum.) If contestants violate the regulations,finished work will not be graded.
- ◆ 允許事項 The contestants are allowed to use:
 - ✓ 可使用牙籤、木串和三秒膠，但不可外露。Toothpicks, wooden skewers, and glue (but those items cannot be exposed)
 - ✓ 作品內部可允許使用支架，如玻璃、金屬、塑膠及木材等，但不可外露。Glass, metal, plastic, and wood are allowed but cannot be exposed
 - ✓ 可使用天然的綠色植物，如帶泥土的盆栽但不可多於整個作品的 1/3，泥土必須盛載於器皿內並不應接觸到雕刻作品(防止水果或蔬菜污染)Plants are allowed. Potted plants with soil should not be shown more than 1/3 of the entire work, The soil must not touch the finished product to prevent cross-contamination.
- ◆ 禁止事項 The contestants are NOT allowed to use:

- ✓ 禁止使用鮮花、人工花、泥土、沙、動物毛皮等裝飾物品。Flowers, artificial flowers, soil, sand, and animal fur are prohibited.
 - ✓ 參賽作品不能有任何廣告成分融入於設計中。No logo or trademarks allowed. No advertising.
 - ✓ 禁止使用石頭、人造花、絲帶、珠子等裝飾元素。Stones, artificial flowers, ribbons, beads, etc. are prohibited.
- ◆ 主辦單位提供展示台空間 W180cmX60cm 一式、椅子一張，競賽後垃圾需由參賽選手自行處理。one display booth (W180cmX60cm), one chair will be provided. After the competition, the garbage must be disposed of by the contestants themselves.

【競賽評分標準】Scoring Criteria

分類 Category	佔比 Percentage	說明 Description
設計及搭配 Design	25%	作品需考量完成後觀賞之比例及對稱度；作品必須是立體及多角度的；主題須溫和及非暴力；可展現其優美、精細。食材的選擇、色彩的和諧及其展現能力均非常重要，完成之作品需使用總共雕刻五種以上的水果及蔬菜所組成。The finished product needs to have proper proportions and symmetry. It needs to be three-dimensional. Violent themes are not allowed. The choice of ingredients and the color combination are also part of the criteria. The completed work must be composed of a total of five or more types of fruits and vegetables.
創意及原創性 Creativity and Originality	20%	作品需給人好的印象、原創及有獨創的，並能展現出創新的雕刻技術。The finished product needs to be original and demonstrate innovative engraving techniques.
技術與難度 Technique	45%	作品需展現參賽者高超雕刻技術、結構技術運用及手藝、難度精湛的雕工，正確的組裝及精細的接合，令人讚賞藝術美學。The finished product needs to demonstrate the contestants' carving skills, structural techniques, craftsmanship, assembly, etc.

整潔 Hygiene	10%	桌面及場地需整理並保持乾淨。Must keep the working station clean and sanitized.
總計比例 Total	100%	

■D2 六協亞洲刀工藝術挑戰大賽 Atlantic Chef Knife Skills Challenge

--本賽事由「六協」贊助，現場將提供相關商品於
競賽桌供選手使用---This event is sponsored by
"Atlantic Chef", and the products will be provided
for participants to use.



- ◆ 競賽時間 30 分鐘。 Competition time is 30 minutes.
- ◆ 由主辦單位提供競賽食材鱸魚 (已三去殺清 1 條，每尾約 600g ~ 700g) The organizer provides one cleaned sea bass (~600–700 g, head, guts, and scales removed).
- ◆ 刀工厚薄長短要均勻一致，作品不得含有魚刺，需去頭、去骨，保留魚皮，取整片魚肉。 Fillets must be even in thickness and length, boneless, head removed, skin on, and in whole pieces.
- ◆ 競賽過程中需使用大會現場提供之刀具(中式片刀、牛刀)，不得自行攜帶。 Only organizer-provided knives (Chinese slicing knife, chef's knife) may be used; no personal knives allowed.
- ◆ 作品完成後需使用大會現場提供之餐盤裝呈，並送至評審室評分，評分完成後再進行講評。 Finished products must be plated with organizer-provided plates and sent to the judging room for scoring before feedback.
- ◆ 競賽後邊角料需放置大會指定回收箱。 Offcuts must be placed in designated bins.
- ◆ 參賽者須於比賽時間內完成以下兩項刀工實作： Within the time limit, participants must complete two knife skills
 1. 瓦片魚切法 Tile-cut Sea Bass
 - ✓ 一尾鱸魚切製為瓦片魚規格。 One sea bass sliced to tile-cut specification, with uniform, tile-like pieces.
 - ✓ 切片均勻、厚薄一致，約 1 ~ 1.2 cm 厚。 Slices must be uniform in size, 1–

1.2 cm thick.

✓ 每片保有完整魚肉結構，片數最少需 10 片以上。Each slice must remain structurally intact, with at least 10 slices in total.

2. 松鼠鱸魚切法 Squirrel-cut Sea Bass

✓ 以交叉刀法切出「菱形格紋」或「松鼠花刀」，深度達魚皮但不切斷。Crosshatch cuts creating a diamond or “squirrel” pattern, depth to the skin without cutting through

✓ 切紋整齊，間距一致（約 0.5 ~ 1 cm）。Cuts must be neat with consistent spacing (about 0.5–1 cm).

- ◆ 完成後由工作人員協助送至評審室，不需另外進行烹調。After completion, staff will deliver the work to the judging room; no cooking is required.

【競賽評分標準】Scoring Criteria

分類 Category	佔比 Percentage	說明 Description
刀工技巧	50%	切工整齊、厚薄一致、準確度高，並符合競賽及規格要求。Cuts must be neat, uniform in thickness, and highly accurate, meeting the competition and certification specifications.
完成度	25%	需在限定時間內完成全部規定刀工，且片數、花刀樣式須正確。All required cutting tasks must be completed within the allotted time, with the correct number of pieces and proper cutting patterns.
整潔衛生	15%	比賽過程中須保持操作台與器具整潔，注重個人衛生，確保食材不受污染。Maintain a clean workstation and tools throughout the competition, ensure personal hygiene, and prevent contamination of ingredients.
時間掌控	10%	合理分配時間，於比賽結束時能完整呈現刀工成果。Allocate time effectively to ensure knife work is fully presented by the end of the competition.
總計比例 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

- ◆ 於閉幕日 11 月 17 日 (星期一) 頒發各競賽前三名「全場最高分獎座」一只。On Nov 17 (Mon), 「Best of the Best Award」 trophies will be awarded to the top three in each competition.

- 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

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