

1. Qualification

- a. Contestants must be Filipino citizen and must be under the age of 39 (born on 1st January, 1980 or later) as of 1st October 2019
- b. Contestant must have minimum 2 years working experience and must be currently employed as of time of contest application
- c. Contestants must register under their names and must get their respective employer to approve and certify their applications.
- d. Qualification for the competition is non-transferrable.
- e. The committee reserves the right to disqualify any contestant who has failed to provide all the required information, has been found guilty of providing false information or been found to be ineligible.

2. Format

- a. Contestants shall prepare a dish, hot or cold, with Lee Kum Kee seasonings and the specified ingredients using Chinese cooking techniques.
- b. During the competition, contestants will determine the main ingredient for their dish by drawing lots. The committee will provide the main ingredients to the contestants based on the results.
- c. Contestants will collect other ingredients, seasonings, sauces and utensils from the Central Ingredient Area during the allocated preparation time. Once the preparation period is over, contestants are not permitted to collect more or return any ingredients or seasonings to the Central Ingredient Area.
- d. Contestants are free to decide on the amount of ingredients, seasonings and sauces they will use for their dish.

3. Serving Size and Portion

- a. **Two sets** completed dishes shall be prepared for each recipe, either in separate servings or as a single dish.
- b. One will be used for tasting (5 plates) by the judges.
- c. One will be used for display (1 plate) and pictures.

4. Serving Plates

Serving plates shall be selected from those provided by the committee. Contestants shall not serve dishes with their own serving plates.

5. Ingredients

- a. The committee shall provide all ingredients, sauces and seasonings for contestants to choose from.
- b. Contestants shall be prohibited from bringing any ingredients or sauces to the competition. The judges reserve the right to disqualify any participant doing so.
- c. Processing of ingredients, such as soaking, mashing, marinating, pre-heating, broth making and decorative carving must be done during the competition.
- d. Cutting and seasoning must be done during the competition.



- e. Bringing any pre-made or semi-completed dishes shall be prohibited at the event venue.
- f. The committee will try to ensure that there is a sufficient amount of garnishing available. However, in the event that any garnishing is unavailable, contestants must improvise or replace it with something else that is available.

6. Schedule and Time: Each contestant will be given 60 minutes to complete a dish

- a. First 15 minutes (drawing lots and preparation):
 - i. Contestants will determine the main ingredient for their dish by drawing lots. Contestants can inspect and set the stoves that have been allocated to them.
 - ii. During the preparation period, contestants can check and collect ingredients, seasonings and sauces required from the Central Ingredient Area. Contestants are advised to just take enough ingredients or sauces only, any excessive wastage will result in point deduction
 - iii. Contestants will collect the serving plates required for serving their dish. Any unused utensils will result in point deduction.
 - iv. Contestants are only permitted to wash or peel the ingredients. No cutting or cooking (contestants are allowed to cut a small piece for quality inspection) is allowed. Any violation will result in point deduction.
- b. 16-60 minutes (cooking and serving)
 - i. Once the cooking period begins, contestants are not allowed to collect any additional ingredients, sauces or serving plates. However, they can continue their preparation at their stove.
 - ii. Contestants must prepare one dish (2 sets) within the time allocated. Late completion will result in point deduction.
- iii. Contestants are only allowed to serve their dish in the final 10 minutes of the cooking period, which is the 50th-60th minute of the contest.

7. Judges

- a. The judging committee will comprise four members. Besides one Lee Kum Kee representative & one Sysu International representative, the rest of the judges will be selected from culinary celebrities and representatives of the organisers. The competition will be supervised by industry professionals.
- b. Contestants' dishes will be identified by a number so that the judging committee cannot distinguish the owner of the dish.
- c. The dishes will be served to the judging committee by a neutral party appointed by the committee. Any direct contact between the contestants and judging committee is strictly prohibited.
- d. Scoring Standards: the total score for each dish will be 100



Taste (0-35)	The dish tastes authentic and fresh; the seasoning is just right, highlighting the right amount of flavours, whilst retaining the original flavours of the ingredients; smart use of complex flavour elements.
Texture (0-25)	Exquisite knife work; ingredients are prepared in an orderly manner; the gravy is consistent; the main and auxiliary ingredients have been matched appropriately; ingredients are cooked in right extent while keeping the texture and highlighting their characteristics.
Creativity (0-25)	Creative use of sauces; dish is well designed; new innovations and concepts are introduced to current culinary techniques.
Presentation (0-10)	The colours are natural and pleasing; good presentation and match well with the serving plates.
Hygiene (0-5)	All ingredients and tools are handled properly; the utensils and serving plates are clean. Any excessive wastage will result in point deduction. Raw and cooked food should be segregated; there is no inedible item in the completed dish.

- e. Scoring method: the final result for each contestant will be based on the average score of each dish after removing the highest and lowest scores, as well as any point deduction by the on-site supervisors.
- f. Awards will not be given to any contestant who is absent or unable to finish or complete the dish within the specific time.
- g. Every judge will be instilled with a high sense of responsibility. Judging will be done in an impartial, fair and transparent manner. Communications between judges and contestants will be avoided.
- h. Any revision made on a judging form must be countersigned by the corresponding judge.
- i. Unless otherwise stated, the committee reserves the right to delete, revise and add any competition rules without notice to or consent of the contestants. The committee's interpretation of the competition rules shall be final.
- j. Contestants are not permitted to engage in any campaigning activity to the judging committee or representatives of the committee without permission.
- k. Any decision made by the committee and judging committee shall be final.
- I. The committee reserves the right to disqualify any contestant who has failed to comply with the competition rules or is found to be without the right qualifications.

9. Rules

- a. Contestants shall not engage in any commercial promotion of themselves or any third party during the competition period.
- b. Attire (including hat and apron) will be provided by the committee. However, contestants shall bring along their top, black trousers and safety shoes.
- c. Contestants must be dressed in a clean and tidy uniform, including the attire provided by the committee and self-prepared top, black trousers and safety shoes, during the competition period and at the awards ceremonies.



- d. Contestants may bring their own knife sets for use during the competition.
- e. Contestants must arrive at the event venue 60 minutes in advance.
- f. Any accessories, make-up and nail polish are prohibited during the competition. Contestants are also prohibited from smoking or using their mobile phones during the competition.
- g. The committee shall provide reasonable security facilities for the contestants. However, the committee shall not be held liable for any loss or damage of personal belongings during the briefing, competition, awards ceremony and any other activities during the event period.

10. Collection & Use of Personal Information, Other Terms & Regulations

- a. Contestants acknowledge and agree to the committee's collection of their personal information for the following purposes:
 - (i) Eligibility confirmation and identity verification;
 - (ii) Communication of any matter pertaining to the Event;

(iii) Collection of feedback on event arrangements, thoughts before and after the Event, and Chinese cuisine cultural exchange (if any) with the contestants during and after the Event; and (iv) Transfer their personal information to food/restaurant/cooking/culinary associations, chambers, institutions, food service providers, and cooking equipment/food/sauce manufacturers, suppliers and distributors ("Permitted Class of Persons") for direct marketing of food services, cooking equipment, ingredients and/or sauces. For the avoidance of doubt, co-organisers and sponsors belong to the Permitted Class of Persons.

In the event that a contestant has been disqualified by the committee or has withdrawn from the Event completely or partially for any reason, the right to use the contestant's personal information for the aforementioned purposes shall not be affected. However, contestants shall have the right to submit a written request to the organiser to enquire, revise or request the committee to delete their personal information or ask the organiser and/or committee to stop the use of their personal information for direct marketing purposes. Contestants can write or send an email to the following addresses:

Email: iyccccph@gmail.com & patricia.mejorada@my.lkk.com

Mailing address: Penthouse, AC Building, #38 Scout Ybardolaza Street, Brgy. Sacred Heart, Quezon City, 1103, Philippines.

The committee will inform and seek consent from contestants again in the event of any changes to the groups using the personal information or usage purposes.

- b. Unless otherwise specified herein or otherwise agreed by the committee in writing, the committee shall not be responsible for any expenses incurred by contestants related to the Event including, but not limited to, transportation, accommodation, personal travel arrangements and medical insurance.
- c. All contestants must attend and participate in any promotional activities arranged by the organiser including, but not limited to, media interviews and photo taking sessions with local and overseas media, and online interviews. The copyright to any images/videos (if any) of the entries submitted to the organiser and/or committee by the contestants, and recipe, ingredient/sauce lists submitted by the contestants shall belong to the organiser. The



organiser shall have unrestricted right for whatever use and the right to duplicate such materials without compensation to the contestants.

- d. The organiser reserves the right to allow the local media of different regions to report on the activities, contestants and/or contestants' entries. The views and opinions expressed during media interviews are those of contestants and do not in any way represent the views and opinions of the committee. Contestants shall not behave in a manner that would adversely affect the rights and reputation of the committee during and after the Event.
- e. Grand prize winner and runner up winner shall provide their detailed recipe(s) to the organiser within two weeks after the end of the competition.
- f. The organiser shall have the right to use the name, portrait(s), images and recipes of contestants to promote the Event and other similar contests or relevant events in the future.
- g. Contestants agree to bear any associated risks during the Event. The committee shall not be held liable for any personal injury, death, and damage or loss of property suffered by the contestants. Contestants agree to deprive themselves of all rights to file for compensation and claims or take legal action against the committee for any personal injury, death, and damage or loss of property suffered. In the event that the committee and/or any third party suffered from personal injury, death, and damage or loss of property due to the negligence or action of any contestant, the contestant shall be liable for such personal injury, death, or damage or loss of property, and shall be wholly liable to any third party claims or lawsuit as well as compensating the affected party.
- h. By submitting the application form, contestants are deemed to have understood and agreed to all terms and regulations regarding the Event.
- i. Please visit <u>https://ph.lkk.com/en/iycccc-challenge-qualifier</u> for the most updated competition rules and regulations.