

2013 ACA – Senior Club Cooking Contest 重陽俱樂部”烹飪比賽”

Date 日期: 四月 April 26 (Friday 周五)

Time 時間: 10am – 1pm

Place 地點: ACA/CCC 美華協會華人中心 32585 Concord Dr., Madison Hts., MI 48071

Chinese Cuisine Cooking Contest 中式烹飪比賽

Registration Form 報名表

Registration deadline 截止日期: Friday 周五, 四月 April 19, 2013 by 3:00pm

Team/Organization Name 組名: _____

Name of Team Member 組員名字 #1: _____

Email 電子郵箱: _____ Phone # 電話號碼: _____

Name of Team Member 組員名字 #2: _____

Email 電子郵箱: _____ Phone # 電話號碼: _____

Name of Team Member 組員名字 #3: _____

Email 電子郵箱: _____ Phone # 電話號碼: _____

Name of Team Member 組員名字 #4: _____

Email 電子郵箱: _____ Phone # 電話號碼: _____

Staff: _____ Date: _____

2013 ACA – Senior Club Cooking Contest 重陽俱樂部“烹飪比賽”

Date 日期: 四月 April 26 (Friday 周五)

Time 時間: 10am – 1pm

Place 地點: ACA/CCC 美華協會華人中心 32585 Concord Dr., Madison Hts., MI 48071

Contest rules 比賽規則:

1. Each team must consist of 4 members 每組必須有四人.
2. Each team must pre-register and turn in the registration form 每組必須預先報名及交回報名表.
3. Team needs to check in at 9:50AM. Contest starts at 10:10AM and finishes at 11:50AM.
早上九點五十分報到. 十點十分開始比賽. 十一點五十分結束.
4. No advance preparation or cooking. Vegetables can be cleaned and washed, but not pre-cut or pre-shaped into any form. 不可預先烹煮/烹調材料. 蔬菜僅可預洗, 不可預切或任何雕刻.
5. Each team needs to prepare two dishes for competition based on the following criteria:
每組須依規定準備兩道菜餚
 - a. One rice dish 一為米食: any Chinese dish in any form made from rice 任何以米為主之菜餚;
 - b. One theme dish 一為創意: any Chinese dish of your creation in any form with an appropriate theme and title 任何聯結中華文化創意菜餚.
6. Each team will be reimbursed up to \$40 for cooking materials; all original receipts are required for reimbursement 每組憑收據可申請烹飪材料補助費\$40.
7. Each team will be provided with aprons, one table, one portable tabletop single gas burner, one cutting knife and board set, one wok & spatula. A refrigerator and stove with 4 burners & oven is also available at the location 每組中心將提供: 4 圍裙, 一長桌, 一桌上型電爐, 一菜刀和菜板, 一鐵鍋和鏟子. (比賽後, 請清洗乾淨歸還)
8. Teams need to bring all other needed cookware, tools, materials and supplies. 每組請自備其它烹調/烹飪用品.
9. The finished dishes must have serving portions for at least 15 people. 每道菜餚須夠十五人份.

Awards 評分標準:

1. Dishes will be evaluated by the judges and the audience for: taste (20 points), presentation (20 points), creativity (20 points) and nutrition (20 points). Scores from each judge in the four categories weigh a total of 80%, and the audience votes weigh the remaining 20%. 每道菜餚將由裁判(80%)及現場觀眾(20%) 依: 口味(20 分), 擺盤(20 分), 創意(20 分), 營養(20 分)評定.
2. First, second and third place will be selected based on scores. Each winning team will receive a gift card (1st place \$200, 2nd place \$100, 3rd place \$50). 依總分選出前三名. 第一名: \$200 禮卡; 第二名: \$100 禮卡; 第三名: \$50 禮卡.
3. Awards will be presented at the end of the event. 活動末頒獎