



2026 臺北國際廚藝挑戰賽

個人賽事 - A 靜態冷展

Individual - A Display

【競賽資訊】Information

日期: 2026 年 11 月 13 日(五)至 11 月 16 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 13th (Friday) to November 16th (Monday), 2026

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

- **料理類別** 項目皆分為二大資格組別，各競賽項目以個人為單位報名，相關說明如下 You will compete as an individual in either one of the following groups :

【專業廚師組 Professional Chef】：2026 年 7 月 1 日後 26 歲(包含)以上之廚師。每項競賽報名費新台幣\$3,000 元/人。Professional Chef Registration fee: \$3,000/NTD. Must be 26 or older to apply.

【年輕廚師組 Young Chef】：2026 年 7 月 1 日後 25 歲(包含)以下之廚師，含餐飲相關科系學生。每項競賽報名費新台幣\$2,000 元/人。Young Chef Registration fee: \$2,000/NTD. Must be 25 or under to apply.

- **飲調類別** 項目共分專業組、大專組、高中組，各競賽項目以個人為單位報名。

The Beverage Mixing Competition is divided into three divisions: **Professional, College/University, and Senior High School**. All competition categories are open to individual registration only.

2026 年 7 月 1 日後 26 歲(包含)以上之參賽者。每項競賽報名費新台幣\$3,000 元/人。

2026 年 7 月 1 日後 25 歲(包含)以下之參賽。每項競賽報名費新台幣\$2,000 元/人。

Participants aged 26 or above as of July 1, 2026: Registration fee is NT\$3,000 per person, per competition category.

Participants aged 25 or below as of July 1, 2026: Registration fee is NT\$2,000 per person,

per competition category.

【報名】 Registration

1. 個人賽報名網址 registration online <https://sites.google.com/view/2026-tic-tw>
2. 即日起至 10 月 10 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, 2026, at 23:59.
3. 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格。If the payment is made from a different account, please contact TIC to complete the registration.
4. 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.
5. 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，各競賽項目之參賽選手於競賽期間，應依該項目規定穿著指定服裝。廚藝類競賽須統一穿著大會提供之專屬廚服；調酒 / 調飲類競賽則須穿著正式西式服裝，如襯衫、領帶或領結及西裝背心等，以維持整齊、專業之競賽形象。Contestants must follow the dress code for each category. Culinary contestants must wear the official chef uniform provided by the organizer, while bartending/beverage contestants must wear formal attire, such as a shirt, tie or bow tie, and vest.
6. 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.
7. 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：淡水一信 八里分社
帳號：0047-21-386794-0
Account Name：Taiwan Junior Chefs association
Bank：Tamshui First Credit Cooperative, Bali Branch

2026.08.31 published

Account Number : 0047-21-386794-0

Bank Address: No. 458, Section 2, Zhongshan Road, Bali District, New Taipei City

(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.)

8. 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 : 2026ticinfo@gmail.com

Line@ : 816jdofv

【賽事介紹】Agenda

【A 靜態冷展 Display】

- ◆ A1 台灣地方小吃 Local Taiwanese Cuisine
- ◆ 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
- ◆ A6 現代懷石料理五品套餐 Modern Kaiseki Five-Course Set Menu

【B 現場熱烹 Hot Cooking】

- ◆ B1 美國雞肉星廚爭霸賽 U.S. Chicken - Rising Star Culinary Competition
- ◆ B2 西式海鮮 Western-Style Seafood Cuisine
- ◆ B3 創意麵食料理 Creative Noodle Cuisine
- ◆ B4 亞洲風味創意炒飯 Asian-style Creative Fried Rice
- ◆ B5 百味客家小炒爭霸 Hakka Stir-fry Battle
- ◆ B6 美國馬鈴薯台菜挑戰賽 U.S.A Potatoes Taiwanese Culinary Challenge
- ◆ B7 美國米創意炊飯挑戰賽 U.S.A Rice Creative Cooking Challenge
- ◆ B8 李錦記中式肉類挑戰賽 LeeKumKee Chinese Meat Cuisine Challenge

【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
 - (C5-1) 純手工自由創作組 3D Artisan free-style creation
 - (C5-2) 藝術果凍繪畫組 3D Artistic Jelly Painting
 - (C5-3) 藝術果凍花卉組 3D Artistic Jelly Flower
- ◆ 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

【D 刀工藝術 Knife Skills】

- ◆ D1 六協亞洲刀工藝術挑戰大賽 Atlantic Chef Knife Skills Challenge
 - (D1-1)中式魚類刀工技藝競賽 Chinese Fish Knife Skills Competition
 - (D1-2) 水花片刀工技藝競賽 Decorative Vegetable Cutting Skills Competition

【E 熱烹團體賽 Hot Cooking Team】

- ◆ E1 極限廚藝團隊爭霸賽- Ultimate Culinary Team Championship

【F 調飲藝術 BEVERAGE ARTS】

- ◆ F1 國際傳統調酒 Classic Bartending

賽事共分：專業組及大專組，**本賽事未滿 18 歲不得參賽。**
Competition Divisions: Professional Division and College/University Division.
Participants **must be at least 18 years of age.** Individuals under the age of 18 are not eligible to compete.
- ◆ F2 無酒精傳統調飲 Non-Alcoholic Classic Mixology

賽事共分：專業組、大專組及高中職組。
Competition Divisions: Professional Division, College/University Division, and Senior High/Vocational High School Division.

【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「2026 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 "2026 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.

【A 靜態冷展競賽規則】A Display Rules

- 1、 參賽者需於規定時間至現場完成檢錄，逾時即喪失競賽資格，競賽過程需著整齊廚師服、圍裙、廚師帽及工作鞋進行比賽。服裝不得露出參賽者大名及可辨別身份之記號，以示公正。Participants must complete on-site check-in within the designated time; late arrivals will forfeit eligibility to compete. During the competition, participants must wear a clean chef' s uniform、apron、hat, and work shoes. Clothing must not display the participant' s name or any identifying marks to ensure fairness.

- 2、 參賽者需於大會公告限時 **60 分鐘**內完成展台陳列，未於時間內完成動作之參賽組別，評審將依狀況給予扣分，競賽過程中使用之料理事具、裝盛 餐盤器皿皆由參賽者自備，成品需上膠陳列，展台佈置不計分。Participants must complete booth setup within the 60-minute time limit announced by the organizer. Late completion will result in point deductions at the judges' discretion. All cooking equipment, serving dishes, and utensils must be provided by the participants. Finished dishes must be mounted with adhesive. Booth decoration will not be scored.
- 3、 除了油炸食品和烤焗麵糰，所有展示食品均應恰當上膠。All display items should be properly glued, except for fried and baked items.
- 4、 所有菜式需是熱菜冷展示。Dishes should be properly glued for presentation.
- 5、 參賽者作品依情況需求，會被評判分切和檢視的可能性，參賽得不得有議。Entries may be cut down and examined by the judges if necessary. Participants shall not raise any objections.
- 6、 展示作品不得露出任何學校、店家、品牌...等單位名稱。Displayed entries must not reveal the name of any school, shop, brand, or other organization.
- 7、 參賽者自行列印中英文食譜各 2 份於競賽現場提供，做為評審評鑑時參考依據，食譜表格需依大會提供之格式撰寫，如無提供食譜之參賽者作品不予評分。Participants must bring two copies each of the recipe in both Chinese and English to the competition venue for judges' reference. Recipes must follow the format provided by the organizer. Entries without a recipe will not be evaluated.
- 8、 創作過程得自由使用其它所需食材及醬料，但皆須符合衛生福利部食品安全衛生管理法相關規定；亦不得將其所開發之產品以他人名義報名參賽，未符前揭規定者，逕予取消競賽資格。Participants are allowed to use other ingredients and sauces, but all ingredients must comply with the relevant provisions of the Food Safety and Hygiene Management Law of the Ministry of Health and Welfare. It is also not allowed to register the finished product under the name of others. Those who do not follow the regulations will be disqualified.
- 9、 競賽現場由主辦單位提供每位參賽者作品展台 **w60*D60cm 1 式**，**不開放使用明火爐具炊具，不提供電力**，如因個人攜帶設備造成現場電力跳電影響競賽，即取消參賽資格。The event coordinators will provide each contestant with a 60x60cm cooking table. No cooking on flame. Electricity is not provided for cooking. If there is a power outage caused by the contestant's personal equipment, he or she will be disqualified and shall be responsible for the damage.
- 10、 成品裝盛用餐盤待評審評分及拍攝完成後，將由主辦單位統一放置定點並通知參賽者自

行撤場，主辦單位不負保管責任。Competition dishes will be placed at a designated location by the organizer after judging and photography. Participants will be notified to remove their entries, and the organizer will not be responsible for safekeeping.

- 11、 競賽所產生之廚餘，請選手自行打包後放置於大會指定之廚餘回收點，廚餘以外的垃圾請選手自行處理，但不得造成展覽會場之環境髒亂。Participants should place food waste in the designated area. Participants should dispose of other waste by themselves and ensure the working station is clean.
- 12、 所有活動競賽相關時間如有更改，以大會最終公佈為準。Any changes to the competitions will be announced by the organizer.
- 13、 依競賽項目，參賽者需提供之成品說明如下 Based on the competition, the Participants must follow the below requirements.

■A1 台灣地方小吃 Local Taiwanese Cuisine

- ◆ 需以主題方式呈現展示 4 款不同的台灣地方小吃，包含 2 冷 2 熱，每款 1 件,共 4 件成品。Total 4 types of local Taiwanese foods- 2 cold and 2 hot. Each food needs 1 servings, a total of 4 servings.
- ◆ 小吃應以一口為大小標準，每件重量為 10-20 克。Each serving shall be bite-sized, each weighing 10-20 grams.
- ◆ 小吃需以 4 件拼盤形式展示。 foods can be presented in 4 -piece platters.
- ◆ 作品須展現主題風格，可進行協調美觀的展台佈置，但佈置部分不計分。Entries must reflect the chosen theme and style. Booth decorations to enhance visual appeal is allowed but will not be scored.

■A2 亞洲異國風味主菜 Asian Exotic Main Course

- ◆ 需提供展示 2 款不同主題之主菜(每款 1 盤)，展示方式不限，惟需以亞洲各地料理的風味特徵做為主題。A total of 2 main courses are required (one plate for each). Any presentation style is allowed. but each theme must be based on the flavor characteristics of Asian cuisines.
- ◆ 每一款主菜單獨一盤，並需配以合適配菜。Each main course should be served on its own plate with side dishes if needed.
- ◆ 作品須展現主題風格，可進行協調美觀的展台佈置，但佈置部分不計分。Entries must reflect the chosen theme and style. Booth decorations to enhance visual appeal is allowed but will not be scored.

■A3 西式風味主菜 Western-style Main Course

- ◆ 需提供展示 2 款不同主題之主菜(每款 1 盤)，展示方式不限，惟需以西式料理風味做為核心主題，呈現歐美各地烹文化與餐飲風格。A total of 2 main courses are required (one plate for each). Any presentation style is allowed. The core theme must be based on Western cuisine, showcasing the culinary culture and dining styles of various European and American regions.
- ◆ 每一款主菜單獨一盤，並需配以合適配菜。Each main course should be served on its own plate with side dishes if needed.
- ◆ 作品須展現主題風格，可進行協調美觀的展台佈置，但佈置部分不計分。Entries must reflect the chosen theme and style. Booth decoration to enhance visual appeal is allowed but will not be scored.

■A4 原住民風味主菜 Indigenous-style Main Course

- ◆ 需提供展示 2 款不同主題之主菜(每款 1 盤)，展示方式不限，惟需以原住民風味作為主題創作主軸，透過手法與盤飾展現原民文化。A total of 2 main courses are required (one plate for each). Any presentation style is allowed. The theme must be centered on indigenous flavors, with techniques and plating used to showcase indigenous culture.
- ◆ 料理內需包含原住民特色食材運用，展現原住民文化精隨，例如：小米、飛魚、馬告、樹豆...等代表性食材。The dish must incorporate indigenous specialty ingredients to showcase the essence of indigenous culture, such as millet, flying fish, maqaw, pigeon peas, and other representative ingredients.
- ◆ 參賽作品須展現對原住民食材來源、調味方式與文化背景之理解與尊重。Entries must demonstrate an understanding of and respect for the origins of indigenous ingredients, their seasoning methods, and cultural background.
- ◆ 每一款主菜單獨一盤，並需配以合適配菜。Each main course should be served on its own plate with side dishes if needed.
- ◆ 作品須展現主題風格，可進行協調美觀的展台佈置，但佈置部分不計分。Entries must reflect the chosen theme and style. Booth decoration to enhance visual appeal is allowed but will not be scored.

■A5 客家風味主菜 Hakka-style Main Course

- ◆ 需提供展示 2 款不同主題之主菜(每款 1 盤)，展示方式不限，惟需以客家風味作為創作主軸，透過手法與盤飾展現客家飲食文化精神。A total of 2 main courses are required (one plate for each). Any presentation style is allowed. The theme must be centered

on Hakka flavors, using techniques and plating to showcase the spirit of Hakka culinary culture.

- ◆ 每一款主菜單獨一盤，並需配以合適配菜。Each main course should be served on its own plate with side dishes if needed.
- ◆ 參賽作品須展現對客家食材來源、調味方式與文化背景之理解與尊重。Entries must demonstrate an understanding of and respect for the origins of Hakka ingredients, their seasoning methods, and cultural background.
- ◆ 作品須展現主題風格，可進行協調美觀的展台佈置，但佈置部分不計分。Entries must reflect the chosen theme and style. Booth decoration to enhance visual appeal is allowed but will not be scored.

■A6 現代懷石料理五品套餐 Modern Kaiseki Five-Course Set Menu

- ◆ 參賽者需設計並完整呈現一份單人份套餐，總計五款獨立菜品。項目需包含 Contestants must present a five-course set menu for one person, including:
 1. 前菜 (Appetizer)
 2. 沙拉 (Salad)
 3. 湯品 (Soup)
 4. 主菜 (Main Course) – 僅限由「肉類」或「海鮮」擇一作為核心食材 Choose either meat or seafood as the main ingredient.
 5. 甜點 (Dessert)
- ◆ 主菜設計必須搭配合適之配菜 (Garnish) 與醬汁 (Sauce)，以展現風味層次、質地對比及視覺擺盤之平衡。以現代視角解構懷石之美，摒棄傳統以主食 (如米麵等) 為核心的飽足感設定。著重『低醣、輕盈』考驗選手如何純粹運用海鮮、肉類與時蔬，打造出具備完整起承轉合的五品套餐。」The main course must be paired with suitable garnishes and sauce to achieve a balanced presentation of flavor, texture, and plating. The five-course menu should offer a modern interpretation of Kaiseki, without relying on staple foods such as rice or noodles, and should emphasize a light, low-carbohydrate concept using seafood, meat, and seasonal vegetables.
- ◆ 料理風格與理念：作品需秉持「現代懷石料理」之精神，結合當代精緻餐飲 (Fine Dining) 的細膩工藝，展現時令食材的純粹之美。Culinary Style & Concept: The dish should embody the spirit of Modern Kaiseki, combining the refined techniques of contemporary fine dining while highlighting the natural beauty and seasonality of the ingredients.
- ◆ 作品須展現主題風格，可進行協調美觀的展台佈置，但佈置部分不計分。The

presentation should reflect the theme. Display decorations are allowed but will not be scored.

【A1-A6 競賽評分標準】 A1-A6 Scoring Criteria

分類 Category	佔比 Percentage	說明 Description
外觀及創意 Creativity	30%	作品必須體現出其結構、組織性、優美及自然著色。需是原創作品，有創意、美味、引人食慾及具現代風格。Entries must show structure, elegance, natural coloring, and originality, with creativity, great taste, and a modern style.
菜品組合 Presentation	30%	成品細節，比例及對稱。和諧的味道及均衡的營養。Entries must have balanced details, proportion, symmetry, flavor, and nutrition.
正確及專業的烹調手法 Cooking method	30%	高技術的手藝，展示不同的正確烹調技巧，清潔及精確的工作，正確的上膠及恰當的一致性。Entries must show advanced skills, proper techniques, cleanliness, and consistency.
實用性 Ease of recipe	10%	必須正確展示所要求的份量。成品需具實用性，可在日常餐廳中完成烹調及出菜。Entries must show correct portions and be practical for restaurant service.
總計 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

【得獎獎項】Award

- 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
- ◆ 於閉幕日 11 月 16 日 (星期一) 頒發各競賽前三名「全場最高分獎座」一只。On Nov 16 (Mon), 「Best of the Best Award」 trophies will be awarded to the top three in each competition.
- ◆ 各競賽項目之全場最高分(專業/年輕合併計算)，可獲得由六協興業(股)公司提供之專業刀具組一式。
- ◆ 現場熱烹項目 B1~B2 及 E1 之全場最高分(專業/年輕合併計算)可獲得由興龍機電科技(股)公司提供之商用台式平爐一式。
- ◆ TIC 亞洲最佳年輕廚師獎 1 名：凡報名 A 類競賽(靜態冷展)一項及 B 類競賽(現場熱烹)二項之總合分數最高分者。
- ◆ TIC 亞洲最佳專業廚師獎 1 名：凡報名 A 類競賽(靜態冷展)一項及 B 類競賽(現場熱烹)二項之總合分數最高分者。
- ◆ 最佳團隊機構獎共 5 隊：以同一參賽單位 (學校、機構或團體) 之選手成績進行統計，每單位取成績最高之前 10 名選手，其得分加總作為團隊總成績，並依團隊總成績排名，取前 5 名頒發「最佳團隊機構獎」。

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