**Attachments 1**

**“White Swan Cup” 2025 World Youth Cantonese Cuisine Chef Competition**

**Preliminary Round Entry Form**

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Contestant Information** | | | | | |
| Team Name | No more than 10 Chinese characters | | | | |
| Team Slogan | No more than 20 Chinese characters | | | | |
| Technical Advisor | Optional, up to 2 individuals, full name required | | | | |
| Name |  | DOB |  | Ethnicity |  |
| Position |  | Gender |  | Photo | |
| ID/Passport Number |  | | |
| Email |  | | |
| Contact |  | Years of Experience |  |
| Current Employer/  School |  | | |
| Address |  | | |
| Uniform Size | **□ L □ XL □ XXL □XXXL** | | |
| **Assistant Information** | | | | | |
| Name |  | DOB |  | Ethnicity |  |
| Position |  | Gender |  | Photo | |
| ID/Passport Number |  | | |
| Contact |  | Years of Experience |  |
| Uniform Size | **□ L □ XL □ XXL □XXXL** | | |
| We voluntarily participate in this competition, agree to abide by all competition rules and arrangements, and consent to the free use of our works’ copyrights by the organizing committee.  Contestant Signature & Seal: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  Assistant Signature & Seal: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  Date: | | | | | |

**Attachment 2**

**“White Swan Cup” 2025 World Youth Cantonese Cuisine Chef Competition**

**Preliminary Round Dish Quality Card**

|  |  |  |  |
| --- | --- | --- | --- |
| Team Name |  | Contestant / Assistant |  |
| Dish Name |  | | |
| Main Ingredients (including condiments and seasonings): | | | |
| Cooking Method: | | | |
| Flavor Description: | | | |
| Photos and Cooking Video (see Attachment 3 for specifications; submit as part of this form): | | | |
| Creative Concept (Describe the story behind the dish, including origin, ingredients, cultural background, inspiration, regional customs, etc. — max 300 Chinese characters): | | | |

**Notes:**

1. **Each entry must include a completed Dish Quality Form and a cooking video. This form (along with the video) will be a key component for evaluation. Please ensure all information is accurate and clearly reflects the dish’s characteristics. No modifications are allowed after submission.**

**2. Photos and videos must be sent to the designated competition email address.**

**Attachment 3**

**Technical Specification for Preliminary Round Video Submission “White Swan Cup” 2025 World Youth Cantonese Cuisine Chef Competition**

To facilitate the production of preliminary selection videos for all participants of the “White Sean Cup” 2025 World Youth Cantonese Chef Competiton, and in accordance with the competition rules and judging requirements, the following technical standards for the qualification round videos are hereby specified:

1. General Requirements
   * + Dish Presentation Video, duration: 2 to 3 minutes
     + Orientation: Horizontal
     + Resolution: 1080P (1920 × 1080)
     + Format: MP4
     + Content: The video must showcase the full preparation process (post-editing is allowed), including but not limited to:
     + Contestant introduction in professional attire
     + Name of the dish
     + Introduction of main and supplementary ingredients
     + Ingredient preparation process
     + Cooking process
     + Plating
     + Final dish presentation
2. Dish Images Requirements:
   * + One top-down photo of the finished dish
     + One front-facing photo
     + One side-view photo
     + Minimum resolution: 2560 × 1920
     + Image quality: 300 dpi or higher
     + Format: JPEG
3. Video Content Guidelines:
4. **Self-Introduction**

The contestant must appear on camera in professional attire, facing the camera, and clearly state:

* + - Full name
    - Gender
    - Representing organization
    - Competition category
    - Name of the dish (must be a Cantonese dish featuring fish or poultry for hot dishes, or steamed/delicate crispy items for dim sum)
  1. **Product Concept**

Provide a brief explanation (spoken and onscreen text) of the inspiration behind the dish, such as:

* + - A creative twist on a traditional or classic dish
    - Refinement to perfection
    - Revival of a rare or forgotten delicacy
  1. **Ingredient Presentation**

Provide details (spoken and onscreen text) on the main ingredients, seasonings, spices, or special sauces used, including:

* + - Specifications and standards
    - Place of origin
    - Cutting and preparation requirements
  1. **Cooking Process**

Describe the full process (spoken and onscreen text), including:

* + - Ingredient cutting and preparation
    - Seasoning and marination
    - Cooking techniques (e.g., pan-frying, stir-frying, braising, deep-frying, stewing)
    - Plating and decoration
    - Final presentation and tasting (flavor, texture, temperature)
    - Handling of food scraps (to reflect environmental awareness)
  1. **Closing Remarks**

Conclude with a concise summary, highlighting the craftsmanship or key features of the work, and ultimately end the video with a panoramic shot of the piece as the final frame.

* 1. **Video Reference**

Sample videos for reference are available on the White Swan Hotel’s official website, WeChat account, and TikTok (Douyin) channel.