**Attachments 1**

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

**Qualifying Competition Registration Form**

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| **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**

**Qualifying Competition 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 Qualifying Competition 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 Swan Cup* 2025 World Youth Cantonese Chef Competition, 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
1. 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
2. Video Content Guidelines:
3. **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 and WeChat account etc.