**Attachments 1**

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

**Qualifying Competition Registration 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**

**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.