

# 世界中餐业联合会 国宾馆和旅游饭店餐饮专业委员会

Tourism Hotel and Cuisine Committee of World Federation of Chinese Catering Industry

## Notice on Finalists of the *White Swan Cup* 2025 World Youth Cantonese Cuisine Chef Competition

To all participating teams and judges:

From June to July 2025, the qualification rounds of the *White Swan Cup* 2025 World Youth Cantonese Cuisine Chef Competition (hereinafter referred to as ‘the Competition’) have completed registration, online participation, and judging. Based on the results of the qualification rounds, the finalist teams for the ‘Exquisite Cantonese Cuisine’ and ‘Cantonese Dim Sum’ categories are hereby notified as follows:

### I. Finalist Teams of the Competition

#### 1. Exquisite Cantonese Cuisine Category

Listed in alphabetical order of team names (no ranking implied):

Team Name	Participating Chef	Assistant
澳门银河	卢文海	李伟华
厨心一意	黎正开	王克颖
俄罗斯队	亨·维克多·谢苗诺维奇	/
广州康莱德酒店	张颂甜	郭业楷
广外艺竞赛队	邱景超	罗志勇

Team Name	Participating Chef	Assistant
广东省轻工业技师学院	吴伟楷	罗杰文
广东大厦中餐厅队	凌华耀	吴家豪
华风风味	王堪朋	刘昌铭
韩国队	卢炳国	赵春男
Kwok Win	袁燊晖	/
MiAM (法国)	Romain Arnaud Desavis	张通
日行一膳	邓慧聪	尹浩
胜利粤先锋	欧健	张桂池
省电商队	梁潇彬	何耀廉
Team namn (瑞典)	Mattias Lundahl	/
薪火传承	黄海丰	杨闻滔
粤韵风华队	梁均毅	杨旭智
约旦队	Ashraf Mohammad Abdelfattah Abusokhon	/
一勺江湖	赖锦烽	徐诚亚
湛海造味队	林淑铃	邓开文

## 2. Cantonese Dim Sum Category

Listed in alphabetical order of team names (no ranking implied):

Team Name	Participating Chef	Assistant
包你满意队	邓龙华	何超明
本草精点梦之队	张海朝	石伟裕

Team Name	Participating Chef	Assistant
豉汁排骨	陈明杰	梅东博
创新队	冯婷婷	陈施均
俄罗斯队	巴巴耶夫·马戈梅德·埃尔达罗维奇	/
法国队	Julien Laurent Million	/
广州康莱德酒店	汤智能	黄炯荏
华风匠心队	王燕兰	李梓碧
韩国队	李成哲	高进哲
珈润队	曾炜珈	王润
龙腾虎跃队	谢俊鸿	黄浩彬
美点匠心队	郑大荣	陈镜兴
顺德中专	梁杏娟	伍杏慧
酥境天鹅坊	陈小艺	朱恒宇
膳艺小分队	傅志桃	邓健华
猬力无限	陈嘉俊	任春梅
一马当先队	蔡锦亮	白蔚光
粤点创艺营	黄小愧	郑宇杰
一擀定乾坤队	林丽君	吴赛华
知行“心”传	黄子萱	黄佳豪

## II. Preliminary Arrangements for the Finals

## 1. Date and Venue

The on-site finals will be held from September 15 (Monday) to 17 (Wednesday), 2025, at the White Swan Hotel, Liwan District, Guangzhou, Guangdong Province, China. The schedule is as follows:

- September 15: Registration
- September 16: Full-day competition
- September 17: Departure

## 2. Competition Categories

The finals consist of two categories: Exquisite Cantonese Cuisine and Cantonese Dim Sum. Each category requires one designated dish and one optional dish, with a 90-minute time limit per team per session. The judging criteria are based on taste, creativity, and presentation, following international culinary competition standards.

**Note: Detailed guidelines, technical documents, scoring criteria, and schedules will be provided separately by the organizing committee.**

## 3. Other Matters

3.1 No participation fees will be charged for the finals.

3.2 The organizing committee will provide uniforms (including chef jackets, hats, and aprons) for finalists (including assistants). Participants are advised to wear dark-colored chef pants (self-provided).

3.3 Free accommodation and meals will be provided for non-Guangzhou finalist teams (limited to 2 members per team).

3.4 Travel expenses to and from the finals are the responsibility of the participating teams.

3.5 Ingredients for the optional dish and non-designated ingredients for the designated dish must be self-provided.

3.6 Finalist teams must participate in all events, including the competition, awards ceremony, and food culture exhibition. Unexcused absences will result in disqualification.

3.7 To legally use images, videos, and photos of finalists during the competition, each finalist must sign and submit the Portrait Use Authorization Form (see Attachment 1) by August 13, 2025. Scanned copies should be sent to the official email: [wscup@whiteswanhotel.com](mailto:wscup@whiteswanhotel.com).

3.8 For promotional purposes, the organizing committee will collect professional photos of participating chefs (see Attachment 2).

3.9 For promotional purposes, the organizing committee will collect the full titles, brief

bios (within 100 words), and professional photos of judges (see Attachment 3).

### **III. Contact Information**

1. World Federation of Chinese Catering Industry:

Steven Ma: +86 138 1168 3016

2. White Swan Hotel:

Hotel Main Line: +86 20 8188 6968 ext. 30123

Eason Zhang (Registration for applicants within the Chinese Mainland): +86 150 1425 7632

Fiona Chen (Registration for applicants outside the Chinese Mainland): +86 181 2217 8066

**Note: The final interpretation right of this competition belongs to the organizing committee.**

#### **Attachments:**

- 1. Portrait Use Authorization Form for the Competition**
- 2. Technical Standards for Promotional Photos of Finalist Chefs**
- 3. Technical Standards for Promotional Photos of Judges**

Tourism Hotel and Cuisine Committee of  
World Federation of Chinese Catering Industry



White Swan Hotel Co., Ltd



August 8<sup>th</sup>, 2025

## **Attachments 1:**

### **Letter of Authorization for Portrait Usage of *White Swan Cup 2025 World Youth Cantonese Cuisine Chef Competition***

I will participate in the *White Swan Cup 2025 World Youth Cantonese Cuisine Chef Competition* (the ‘Competition’), to be held from 1 June to 31 October 2025 at the White Swan Hotel, Guangzhou, China, organized by the World Federation of Chinese Catering Industry and Guangdong Tourism Holdings Co., Ltd. and hosted by White Swan Hotel Co., Ltd. I hereby authorize the Competition Committee (the ‘Committee’), including the foregoing organizers, the host, and any co-organizers or sponsors, to photograph, produce, hold and use any images, videos, photographs and negatives that contain my likeness (collectively, the ‘Materials’) on the terms below.

1. The Committee may photograph and produce the Materials during the Competition and shall have a perpetual, worldwide, royalty-free right to use the Materials.
2. The Committee may publish and otherwise exploit the Materials in any media, without further payment to me.
3. The Committee may accompany the Materials with descriptive text or other content, provided that no such addition shall be insulting or derogatory. I will not restrict, nor seek additional compensation for, any use of the Materials for lawful purposes such as publication, news reporting or advertising.
4. The Committee shall not disclose any other personal information relating to me without my prior written consent.
5. The Committee shall incur no liability to me for exercising any of the rights granted in this Letter.
6. This authorization is effective worldwide.
7. Any matter not expressly provided for herein shall be governed by the laws of the People’s Republic of China. In the event of any dispute, the parties shall first attempt to

resolve it through negotiation; failing that, either party may bring a claim before the Liwan District People's Court, Guangzhou.

8. This Letter of Authorization shall take effect on the date of my signature below.

Print Name: \_\_\_\_\_

Signature: \_\_\_\_\_

ID No.: \_\_\_\_\_

Date: \_\_\_\_\_



## **Attachments 2:**

### **Technical Standards for Shooting Publicity Photos of Competing Chefs – Finals of the *White Swan Cup 2025 World Youth Cantonese Cuisine Chefs Competition***

To further enhance the publicity and promotion of the finalists in the *White Swan Cup 2025 World Youth Cantonese Cuisine Chef Competition*, the technical standards for the personal publicity photos of the finalist chefs (excluding kitchen assistants) are specified as follows:

#### **Clothing:**

All contestants must wear a unified chef's uniform. It is preferable that the uniform (including the hat) be of the same color.

#### **Background:**

The background should be clean and not the same color as the chef's uniform.

#### **Photo Requirements:**

Only individual half-body shots (from the waist upwards) in vertical orientation are to be taken.

#### **Number of Photos:**

Each finalist chef is required to provide 2-3 photos.

#### **File Size:**

The photo resolution should not be less than 300 dpi, in JPEG format, and each photo should be at least 5 MB in size.

**Submission Deadline:** August 13th, 2025

**Submission Address:** [wscup@whiteswanhotel.com](mailto:wscup@whiteswanhotel.com)



### **Attachments 3:**

#### **Technical Standards for Shooting Publicity Photos of Judges – Finals of the *White Swan Cup 2025 World Youth Cantonese Cuisine Chefs Competition***

To further enhance the publicity and promotion of the finalists in the *White Swan Cup 2025 World Youth Cantonese Cuisine Chef Competition*, and ensure professionalism, the technical standards for judges' photos are as follows:

##### **Clothing:**

All contestants must wear a unified chef's uniform. It is preferable that the uniform (including the hat) be of the same color.

##### **Background:**

The background should be clean and not the same color as the chef's uniform.

##### **Photo Requirements:**

Only individual half-body shots (from the waist upwards) in vertical orientation are to be taken.

##### **Number of Photos:**

Each finalist chef is required to provide 2-3 photos.

##### **File Size:**

The photo resolution should not be less than 300 dpi, in JPEG format, and each photo should be at least 5 MB in size.

Submission Deadline: August 13th, 2025

Submission Address: [wscup@whiteswanhotel.com](mailto:wscup@whiteswanhotel.com)