

世界中餐业联合会

WORLD FEDERATION OF CHINESE CATERING INDUSTRY

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

To all members of the World Federation of Chinese Catering Industry, culinary institutions, catering enterprises, and youth Cantonese cuisine chefs:

To further promote Chinese food culture and Cantonese cuisine culture, inherit and carry forward its essence, advocate for the development of new quality productivity, and nurture the next generation of youth Cantonese cuisine chefs, the World Federation of Chinese Catering Industry and Guangdong Tourism Holdings Co., Ltd. will jointly host the *White Swan Cup* 2025 World Youth Cantonese Cuisine Chef Competition (hereinafter referred to as "the Competition") and related activities from June to September 2025 at White Swan Hotel in Guangzhou, under the theme "Openness and Inclusiveness, Talent Cultivation, Cultural Exchange Through Culinary Tourism." This aims to enhance the global reach of the brand of the "Cantonese Cuisine in Guangzhou", and promote its international development with high quality.

I. **Organizers**

Hosts:

- World Federation of Chinese Catering Industry (WFCCI)
- Guangdong Provincial Tourism Holdings Co., Ltd. (GDTH)

Organizers:

- State Guesthouse and Tourism Hotel Catering Committee of WFCCI
- White Swan Hotel Co., Ltd.

Co-organizers:

- International Master Chef Committee of WFCCI
- *World Cuisine Magazine*

II. **Competition Overview**

The competition consists of four key events: Competition, Award Ceremony, Themed Banquet, and Culinary Culture Exhibition.

The preliminary competition will be held from June to July, while the remaining events will take place in September (specific dates to be announced).

1. **Competition**

The competition consists of two stages: Qualifying Competition and Final Competition; two categories are settled: Exquisite Cantonese Cuisine and Cantonese Dim Sum.

Each team must consist of one chef and one kitchen assistant, and may only participate in one category (Exquisite Cantonese Cuisine or Cantonese Dim Sum).

1.1 **Qualifying Competition**

- Categories: Exquisite Cantonese Cuisine, Cantonese Dim Sum
- Date: June 1st – July 10th, 2025
- Mode: Online
- Scale: Open to global participants

Participants shall fill in the Qualifying Competition Registration Form (Attachment 1) and Dish Quality Card (Attachment 2) according to the requirements; corresponding to their chosen category, record and produce the video clip of the full cooking process with the required specifications (refer to the "Video Sample Guide," see Attachment 3). All three documents must be submitted via email(wscup@whiteswanhotel.com) to the organizing committee by July 10th, 2025.

No specific dish or ingredients are required for the Qualifying Competition. However, premium or endangered ingredients (e.g., bird's nest, abalone, shark fin, sea cucumber, fish maw, lobster, caviar, wild animals, etc.) are strictly prohibited. All entries will be reviewed and selected by the jury, and the results will be announced separately.

1.2 **Final Competition**

- Categories: Exquisite Cantonese Cuisine, Cantonese Dim Sum
- Date: September 2025 (exact date to be announced)
- Mode: On-site

- Scale: Max 20 teams per category
- Venue: White Swan Hotel, Guangzhou
- Time Limit: 90 minutes per team per round

The competition follows international culinary judge standards such as Flavor, Creativity and Presentation. Detailed rules will be released later.

1.2.1 Exquisite Cantonese Cuisine

- Designated Dish Ingredient: Mandarin Fish

The participants shall cook one exquisite Cantonese dish using the designated ingredient which will be provided by the organizing committee (Mandarin Fish). The dish shall be served in individual portions, and the cooking method or flavor is not specifically required.

- Self-selected Dish Ingredient: Poultry

The participants shall cook one creative and practical exquisite poultry-based Cantonese dish using self-provided ingredients. The dish shall be served in regular portions or individual portions, and the cooking method or flavor are not specifically required.

1.2.2 Cantonese Dim Sum

- Designated Dish Type: Shrimp Dumpling

The participants shall cook one creative shrimp dumpling dish using the designated ingredient which will be provided by the organizing committee (shrimp). The dish shall be served in regular portions or individual portions, and the cooking method or flavor are not specifically required.

- Self-selected Dish Type: Flaky Pastry

The participants shall cook one Cantonese-style flaky pastry dim sum using self-provided ingredients. The dish shall be served in regular portions or individual portions, and the cooking method or flavor are not specifically required.

2. Award Ceremony

Held at the White Swan Hotel, the award ceremony will feature a fashion show-style presentation of the finalists' entries, showcasing their culinary excellence and honoring the top-performing teams with awards and comments from the jury.

3. Themed Banquet

A themed dinner will be held at the White Swan Hotel, prepared by the hotel's

culinary team.

4. Culinary Culture Exhibition

Also hosted at the White Swan Hotel, the exhibition will be a showcase corridor highlighting the fusion of tradition and innovation, cuisine and culture, and collaboration and mutual benefit, presented by renowned domestic and international hotels, catering enterprises, and culinary schools.

III. Awards and Incentives

1. Award Categories

Prizes will be awarded based on the overall score for each competition category. Additional honors will be given to the organizations or institutions (enterprises/schools) represented by the finalists.

2. Incentive

Finalist teams receiving awards will be presented with certificates, trophies, and cash prizes by the organizing committee. Outstanding finalists who voluntarily join high-end hotels under Guangdong Provincial Tourism Holdings Group will be given priority employment opportunities with attractive benefits.

IV. Registration Guidelines

1. Participation Requirements

1.1 Team Composition

Each team must consist of one culinary contestant and one kitchen assistant. The assistant is responsible for supporting before and after the competition (ingredient prep, dish-washing, cleaning, material handling, etc.), meanwhile who is not allowed to appear in the Qualifying Competition video clip or Final Competition cooking area, as well as assisting during the official competition.

1.2 Competition Category

Each team may only register for one category (Exquisite Cantonese Cuisine or Cantonese Dim Sum).

1.3 Team Name

Each team may choose its own name, with a limit of 10 Chinese characters or 20 English letters.

1.4 Team Slogan

Each team may also submit a slogan, limited to 20 Chinese characters or 40 English letters.

1.5 **Contestant Eligibility**

Open to individuals aged 16 to 40, from China or abroad, who are in good health and passionate about Cantonese cuisine.

1.6 **Assistant Eligibility**

Open to individuals aged 16 to 45, from China or abroad, in good health. Assistants may only engage in support work and may not participate in actual cooking during the competition.

2. **Additional Notes**

2.1 After registration, the organizing committee will contact all teams regarding the Qualifying Competition.

2.2 Upon receiving notification from the committee, teams should prepare and film their competition entries according to the guidelines, and submit all required materials via email by the specified deadline.

2.3 Teams that pass the Qualifying Competition will receive further instructions on the Final Competition.

2.4 Finalist teams are required to fully participate in the Final Competition, Awards Ceremony, and Culinary Culture Exhibition. Absence without valid reason will result in disqualification.

2.5 Teams (2 people per team) must complete the official Qualifying Competition Registration Form by July 10th, 2025, and submit copies of ID (or passport) and two-inch color passport-style photo (electronic version with name) to the official competition email.

V. **Fees**

1. No registration fee will be charged for this competition.

2. The organizing committee will provide each finalist (including assistants) with a chef uniform set (1 uniform, 1 hat, 1 apron). Participants should wear dark-colored chef pants, prepared by themselves.

3. Teams from outside Guangzhou (2 persons per team) will be provided with free accommodation and meals during the finals.

4. Travel expenses shall be borne by the participants.

5. Designated Dish ingredients besides mandarin fish and shrimp, as well as Self-selected dish ingredients shall be prepared by each team.

VI. **Contact Information**

Registration and competition-related inquiries are jointly handled by the World Federation of Chinese Catering Industry (WFCCI) and the White Swan Hotel. Please contact the organizing committee secretariat for registration.

1. Organizing Committee Secretariat

World Federation of Chinese Catering Industry:
Steven Ma: +86 138 1168 3016

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

2. Official Competition Email (for registration and submission):

wscup@whiteswanhotel.com

3. Official Competition Website (Download Competition Materials):

www.whiteswanhotel.com

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

Appendix:

1. Qualifying Competition Registration Form
2. Qualifying Competition Entry Quality Card
3. Technical Specifications for Qualifying Competition Video Submission



May 9th, 2025

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	<input type="checkbox"/> L <input type="checkbox"/> XL <input type="checkbox"/> XXL <input type="checkbox"/> XXXL				
Assistant Information					
Name		DOB		Ethnicity	
Position		Gender		Photo	
ID/Passport Number					
Contact		Years of Experience			
Uniform Size	<input type="checkbox"/> L <input type="checkbox"/> XL <input type="checkbox"/> XXL <input type="checkbox"/> 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:

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

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

Video Content Guidelines:

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)

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

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

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)

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.

Video Reference

Sample videos for reference are available on the White Swan Hotel's official website and WeChat account etc.