



# 2026



# ASEAN RECORDS

## 5th Global Culinary Challenge Malaysia Tour 2026

### 第五届【环球厨艺联盟巡回挑战赛】

CROSS CULTURAL • GREAT TASTE OF CAPITAL  
《跨界多元·首都好滋味》

21-23 July 2026  
MITEC, KUALA LUMPUR




LOVE THROUGH FLAVOUR • THE HEART OF SEREMBAN  
《爱心汇聚·滋味花城》

23-24 July 2026  
DEWAN MAJLIS BANDARAYA  
SEREMBAN  
(IRAJANG/INTAN)





<http://facebook.com/GlobalCulinaryChallengeMalaysia>  
 Email: [gccmcontest@gmail.com](mailto:gccmcontest@gmail.com)  
 Rules Book Download : [www.gccm.asia](http://www.gccm.asia)

Register Now!



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# **RULES BOOK GCCM 2026**

## **5<sup>th</sup> Global Culinary Challenge**

### **Malaysia Tour 2026**

**CROSS CULTURAL – GREAT TASTE OF CAPITAL**

**WITH**

**LOVE THROUGH FLAVOR – THE HEART OF SEREMBAN**

**DATE / VENUE:**

**21 – 23 JULY 2026**

**MALAYSIA INTERNATIONAL TRADE & EXHIBITION CENTRE**

**(MITEC KUALA LUMPUR)**

**23 – 24 JULY 2026**

**DEWAN MAJLIS BANDARAYA SEREMBAN,**

**JALAN YAM TUAN**

Please scan the QR code below to complete the registration!

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# ORGANIZER INTRODUCTION

## PERSATUAN KULINARI GLOBAL MALAYSIA (GCCM)

In 2019 and 2022, Persatuan Kulinari Global Malaysia (GCCM), in collaboration with Persatuan Pengusaha Restoran & Pemasak Negeri Sembilan and the Negeri Sembilan State Government, successfully organized the 1st and 2nd Global Culinary Challenge Malaysia. This competition was the first and only in history to feature Malaysian cuisine as the main culinary style, officially certified by the World Association of Chefs' Societies (WACS). The event received an overwhelming response from participants.

In 2024 and 2025, with the strong support of the Ministry of Tourism, Arts and Culture Malaysia, GCCM once again hosted this prestigious international culinary competition. The event was held in collaboration with COMEXPOSIUM SIAL International Network and in conjunction with the FOOD & DRINKS MALAYSIA (FDM) exhibition. Notably, GCCM 2025 was recorded in the ASEAN RECORDS as the culinary competition with the highest number of participating countries in ASEAN (689 participants from 31 countries).

Throughout the event, active participation came not only from various Malaysian states but also from many foreign countries. The competition provided a valuable platform for culinary professionals to exchange knowledge, skills, and cultural practices. GCCM remains committed to driving the growth of the culinary, tourism, and business sectors, contributing to the nation's development.

The Global Culinary Challenge 2026 (GCCM2026) will be held in conjunction with the Visit Malaysia Year 2026 campaign and state tourism initiatives. The competition will take place in three main locations: Bintulu (Sarawak), Kuala Lumpur, and Seremban (Negeri Sembilan). By integrating the elements of Taste, Travel, and Talent, this nationwide movement aims to strengthen Malaysia's gastronomic identity, enhance tourism value, and provide an international stage for the new generation of culinary talents.

GCCM 2026 is not only a culinary competition but also a gastronomic journey across East and West Malaysia, highlighting Malaysia's position as a global hub for cuisine, culture, and hospitality.

## REVIEW



1. THE 4TH GLOBAL CULINARY COMPETITION CEREMONY 2025 WAS OPENING BY MS ROSS SIA WAN TENG (ON BEHALF OF MINISTER OF TOURISM, ARTS AND CULTURE OF MALAYSIA) ACCOMPANIED BY COMMITTEE MEMBERS AND CHEFS.
2. OPENING SPEECH BY MS ROSS SIA WAN TENG (ON BEHALF OF MINISTER OF TOURISM, ARTS AND CULTURE OF MALAYSIA) AND GIVING SPEECHS OF ENCOURAGEMENT AND SUPPORT TO THE PARTICIPANTS.
3. MEDAL AWARDING CEREMONY TO THE WINNERS AND PARTICIPANTS BY MASTER CHEF YONG WAN KHIONG.
4. THE CEREMONY ENDED WITH A PHOTO SESSION WITH VIP INVITES, COMMITTEE MEMBERS, JUDGES AND PARTICIPANTS FROM MALAYSIA AND GLOBALLY.

# REVIEW



1. THE 4TH GLOBAL CULINARY CHALLENGE MALAYSIA 2025 WACS HEAD JUDGE MASTER CHEF YAU KOK KHEONG PRESENTED MEDALS TO THE WINNING CHEFS.
2. ASEAN RECORDS PROUDLY RECOGNIZES THE GLOBAL CULINARY COMPETITION MALAYSIA ASSOCIATION (GCCM) FOR SETTING A LANDMARK ACHIEVEMENT: THE HIGHEST NUMBER OF PARTICIPATING COUNTRIES IN A GLOBAL CULINARY CHALLENGE HELD IN MALAYSIA AND ENDORSED BY THE WORLD ASSOCIATION OF CHEFS' SOCIETIES. (689 CHEFS FROM 31 COUNTRIES).
3. THE CEREMONY ENDED WITH A PHOTO SESSION WITH INVITED VIPS, AWARD-WINNING PARTICIPANTS, THE ORGANIZATION, THE JUDGES, AND PARTICIPANTS FROM MALAYSIA AND ABROAD.
4. AT THE COMPETITION VENUE, THE ORGANIZING COMMITTEE TEAM TOOK A GROUP PHOTO WITH DISTINGUISHED GUESTS FROM MALAYSIA AND ABROAD.

# REVIEW



## **EVENT INTRODUCTION**

### **THEME**

PROMOTING AND SHARING CULINARY SKILLS, TOURISM, AND  
FOOD & BEVERAGE CULTURE BETWEEN MALAYSIA AND THE  
INTERNATIONAL COMMUNITY

### **EVENT DATE/ COMPETITION VENUE/ TIME**

21.07.2026 - 23.07.2026

MALAYSIA INTERNATIONAL TRADE AND EXHIBITION CENTRE  
(MITEC KUALA LUMPUR)

07:00 - 18:00

\*\*\*\*\*

23.07.2026 - 24.07.2026

DEWAN MAJLIS BANDARAYA SEREMBAN,  
JALAN YAM TUAN

07:00 - 18:00

### **AWARDS CEREMONY VENUE/ DATE/ TIME**

LUCKY PALACE RESTAURANT SEREMBAN 2

24.07.2026 / 18:00 - 23:00

## **MAIN ORGANIZER**

PERSATUAN KULINARI GLOBAL MALAYSIA (GCCM)  
PERSATUAN PENGUSAHA RESTORAN DAN PEMASAK NEGERI SEMBILAN  
COMEXPOSIUM SIAL - SALON INTERNATIONAL DE L'ALIMENTATION  
NETWORK

## **MAIN CO-ORGANIZER**

GABONGAN PERSATUAN-PERSATUAN RESTORAN & KEDAI TEH KOO  
SOO PAN MALAYSIA  
PEJABAT MENTERI BESAR NEGERI SEMBILAN  
SOCIETY OF CHINESE CUISINE CHEFS (SINGAPORE)  
TAIWAN CHEFS ASSOCIATION  
PERSATUAN TUKANG MASAK MIRI

## **NATIONAL SUPPORT UNIT**

KEMENTERIAN SUMBER MANUSIA MALAYSIA  
KEMENTERIAN PELANCONGAN, SENI DAN BUDAYA MALAYSIA  
KEMENTERIAN PELANCONGAN, SENI DAN BUDAYA MALAYSIA,  
CAWANGAN NEGERI SEMBILAN  
PEJABAT MENTERI BESAR NEGERI SEMBILAN

## **MAIN SUPPORT UNIT**

MALAYSIA INTERNATIONAL TRADE EXHIBITION CENTRE  
PIAU KEE LIVE & FROZEN SEAFOODS SDN BHD

## **INTERNATIONAL CERTIFICATION UNIT**

WORLD ASSOCIATION OF CHEFS' SOCIETIES (WACS)

## **SUPPORT UNIT**

MALAYSIAN ASSOCIATION OF HOTEL (MAH)

GCCM ASIAN FOOD ARCHIVES CONSORTIUM COLLEGE

GCCM YUECARE ACADEMY

GCCM PROFESSIONAL TVET ACADEMY

PROFESSIONAL CULINAIRE ASSOCIATION OF MALAYSIA (PCA)

FOOD AID FOUNDATION

NEW ERA INSTITUTE OF VOCATIONAL & CONTINUING EDUCATION

PENANG CHINESE COOKS' ASSOCIATION

CHEF EDDIE CHOONG BAKE & CULINARY CENTRE SDN BHD

CHEF SIEW CAKE ART & CULINARY SDN BHD

TCY HOTEL & RESTAURANT SUPPLY SDN BHD

HI MORNING SDN BHD

HOSPITALITY PURCHASING ASSOCIATION

**OVERSEA SUPPORT UNIT**

THE CHEF CLUB OF SINGAPORE

SHANGHAI BEST CHEF

HONG KONG INTERNATIONAL CULINARY ART ASSOCIATION

**KITCHENWARE MAIN SPONSOR**

F & B FACILITIES SDN BHD

**SPONSOR**

LOTUS'S MALAYSIA

MAGGI MALAYSIA

KUM THIM FOOD INDUSTRIES SDN BHD



## 5<sup>th</sup> GLOBAL CULINARY CHALLENGE MALAYSIA TOUR

REGISTRATION DEADLINE

**6 JUNE 2026**

# AJK LIST

AJK PERTANDINGAN COMPETITION COMMITTEE <b>CROSS CUTURAL – GREAT TASTE OF CAPITAL</b> 阵容特定		
TETAMU KEHORMAT UTAMA SENIOR HONORARY GUESTS OF HONOR 大会资深赛事荣誉主宾	YB DATO' SRI TIONG KING SING	马来西亚旅游、艺术及文化部 长YB拿督斯里张庆信
TETAMU UTAMA ACARA MAIN GUEST OF TOURNAMENT 大会赛事主要嘉宾	TUNKU HAJAH AZIZAH AMINAH	TUNKU HAJAH AZIZAH AMINAH <small>HRH THE TENGKU AMPUAN OF PAHANG</small>
PENASIHAT ACARA TOURNAMENT GENERAL CONSULTANT 大会赛事总顾问	DATO' SRI DR. KING LIM CHIN FUI	拿督斯里林振辉博士
PENASIHAT ACARA TOURNAMENT GENERAL CONSULTANT 大会总顾问	MASTER CHEF YONG WAN KHIONG	杨万强大师总会长 马来西亚姑苏厨艺茶酒楼联合 总会总会长兼砂拉越美里姑苏 厨艺餐饮公会主席
PENERUSI ACARA AM GENERAL TOURNAMENT CHAIRMAN 大会主席	CHONG FOOT HENG	张福兴
PENERUSI ACARA TOURNAMENT CHAIRMAN 赛事主席	RICK CHEE	徐耀晟
KETUA PENASIHAT CHIEF ADVISOR 执行赛事总顾问	RUDOLF MULLER	RUDOLF MULLER
TETAMU KEHORMAT PENASIHAT ADVISOR 赛事顾问	WONG TEU HOON KAMARUDDIN ADNIN (BOB) DATIN CHRISTINA TOH CHA DAVID TEO AH CHAI ROWSON WANG FRANCIS ONG	黄守群 KAMARUDDIN ADNIN (BOB) 拿汀杜丽芳 张亚财 王志文 王贤文
TIMBALAN KANAN PENERUSI ACARA SENIOR TOURNAMENT DEPUTY CHAIRMAN 资深赛事副主席	MASTER CHEF PUNG LU TIN HENRI TAN	冯珥迅大师 陈致祥
TIMBALAN PENERUSI ACARA TOURNAMENT DEPUTY CHAIRMAN 赛事副主席	ALAN CHEAH DAVID LEAN	谢正义 练栋辉

# AJK LIST

<b>AJK PERTANDINGAN COMPETITION COMMITTEE</b> <b>CROSS CULTURAL – GREAT TASTE OF CAPITAL</b> 阵容特定		
PENASIHAT UNDANG-UNDANG ACARA TOURNAMENT LEGAL ADVISOR 大会赛事法律顾问	DATO' DAVID WL YOONG DHURGESSWARAN VEERAN	拿督容永良律师 DHURGESSWARAN VEERAN
WACS PEMANTAU WACS OBSERVERS WACS 巡查员	MASTER CHEF YAU KOK KHEONG	姚国强大师
KETUA JURI CHIEF JUDGE GCCM总评审长	MASTER CHEF YAU KOK KHEONG	姚国强大师
PENGARAH JURI DIRECTOR OF JURY 赛事副评审长	MASTER CHEF CHERN CHEE HOONG	陈志鸿大师
SETIAUSAHA EKSEKUTIF AM GENERAL EXECUTIVE SECRETARY 执行秘书长	YEE CHEE LOUN	余子伦
SETIAUSAHA AM GENERAL SECRETARY 秘书长	ELAINE LIM	林玉莲
KETUA PERANCANG EKSEKUTIF EXECUTIVE CHIEF PLANNER 执行总策划	JAMES THENG LIK PENG	汤立斌
KETUA PERANCANG CHIEF PLANNER 总策划	JONG ZHI SHENG	杨智胜
SETIAUSAHA EKSEKUTIF EXECUTIVE SECRETARY 行政秘书	OO YEN PIN CHA CHOONG HON	胡燕鑽 谢崇安
SETIAUSAHA SECRETARY 秘书	JACQUELIN HO MAY HUA AVELYNS GOH LEONG KHA YEN	何美华 吴美燕 梁嘉燕
BENDAHARI TREASURER 财政	YANNIS LO KAH YAN TEE KOK CHONG	罗嘉欣 郑国忠
NAIB KETUA PERANCANG VICE CHIEF PLANNER 策划	CHRISTOPHER CHIN JING HAUR	陈景豪
TIMBALAN KETUA PERANCANG DEPUTY PLANNER 署理策划	SIMON LEE LIT CHANG CHEONG BOON FEI CHAN CHANG LONG	李强 锺文辉 陈章龙

# AJK LIST

AJK PERTANDINGAN COMPETITION COMMITTEE <b>CROSS CULTURAL – GREAT TASTE OF CAPITAL</b> 阵容特定		
PENGARAH ACARA TOURNAMENT DIRECTOR 赛事总监	MASTER CHEF JACKY YAP SAK CHOONG GAN CHEE KEONG STEVEN LIOW CHEH HON PENG CHUNG KIM MENG	叶馨聪大师  颜治强 廖祐德 谢汉彬 郑锦明
PENGARAH TAPAK AM SENIOR SITE DIRECTOR 资深场地总监	CHIEW CHEE MUN	徐志文
PENGARAH TAPAK SITE DIRECTOR 场地总监	ROGER HO CHEE SUNG	何镇声
TIMBALAN PENGARAH TAPAK DEPUTY SITE DIRECTOR 场地副总监	PHUA CHENG CHUANG	潘正傳
PENYELARAS UNIT TAPAK COORDINATOR SITE DIVISION 场地协调	MAX LO ZHEN GANG TEH TIAN SOON	罗振刚 鄭天順
PENDAFTARAN REGISTRATION 参赛者报名处	SOOM YUEN PENG	孙苑評
PENGINAPAN ACCOMODATION 参赛者酒店报名处	SOOM YUEN PENG	孙苑評
PENGARAH PROGRAM PROGRAM DIRECTOR 节目总监	NICK CHONG TAN YIN FONG	鍾勇强 陈滢楓
MEDIA BARU PUBLISITI NEW MEDIA PUBLICITY 新媒体宣传	STEPHY THAM SEE KIT KEANU CHOW KIM YEW	譚思洁 赵锦如
DIPLOMATIK FOREIGN AFFAIR 外交协调	LIM SWEE SANG WONG WENG CHEONG FOONG NYIT CHAM	林瑞娴 黄泳翔 冯月珍
DIPLOMATIK LUAR NEGARA OVERSEAS FOREIGN AFFAIR 国际外交协调	STEVEN LIOW TICK GAO YU LONG CHEF KARIM MOHAMED MOTAZ	廖祐德 高玉龍 CHEF KARIM MOHAMED MOTAZ
PEMANTAU OBSERVER 巡查员	CHIN FATT LEONG YEE CHEE CHOONG	陈发良 余子忠

# AJK LIST

AJK PERTANDINGAN COMPETITION COMMITTEE  
**CROSS CULTURAL – GREAT TASTE OF CAPITAL**  
阵容特定

PENYELARASAN TETAMU KHAS SPECIAL GUEST CORDINATION 特别嘉宾协调	EMILY YET MIN JING	叶明津
PENYELARAS BILIK JURI & ADMIN COORDINATOR JUDGE ROOM 评委室协调	WANG HSIN YEOW	汪新耀

# WORLDCHEFS BEST PRACTICES



CULINARY  
COMPETITION  
COMMITTEE



Dear Competitors,

We are often asked what is 'Best Practices' these are the rules that help us govern our competitions and what members of the jury will be looking for as we move forward, these read in conjunction with the competition rules and regulations, will ensure you are on the right track.

Competition & Culinary Committee

Team & Competitors 'Best Practices'

The whole idea behind this document is to ensure all teams and competitors are on a level playing field and as to what the jury may be looking into during the competition.

Naturally this document does not cover all aspect of the jury and marking scheme, but looks into the 'Best Practices' for competitors which needs to be read with the Worldchefs Health and Food Safety Regulations.

1. Plastic is something that the world and gastronomy is eliminating.
  - a) Plastic Bags – avoid all unless necessary and required to pack your food items into OR is there an alternate solution.
  - b) Vacuum Bags – are for sous vide or for storage to enhance the shelf life, they are not for transporting items to a competition, to hold liquid etc, and should be avoided as much as possible, think of the waste and the cost.
  - c) Plastic Containers – are permitted to transport and store items in, and must be reusable and are not to be thrown away after one use, they need to be cleaned and packed away.
2. HACCP sheets; are required in most part of the world in a commercial or professional kitchen. This is Best Practice for the recording of the temperature controls in place for raw, semi-raw, ready cooked and food storage.
  - a) Standard HACCP sheets are available on the WORLDCHEFS web page which are acceptable in any competition.
  - b) Temperature/storage sheets, should show the temperature flow chart of food items from purchase – to prep kitchen- to competition arena.
  - c) Fridge/freezer checklist, should be done at a minimum of every hour of the competition, with a corrective action when the temperatures are too high.
  - d) Storage of warm food, must be done to ensure all international and local regulations are met to avoid any public concerns on food safety.
  - e) Sous Vide records are imperative due to the nature and at time low cooking temperature, the temperatures and times need to be recorded.
  - f) Jury members are at liberty to check and investigate these documents under any circumstance.

# WORLDCHefs BEST PRACTICES

3. Competition Timing/ on Time – is an important part of our profession whether in a restaurant or competition, food served at the correct temperature and on time allows a pleasant eating experience for the guests.

- a) In all competitions there are Service Points awarded on timing, however, if you far exceed this bracket, points will be deducted from competent preparation.
- b) If your food items have too many hand movements and or components, will affect the temperature of the food for service, which will lead to points deduction.
- c) At the IKA & World Cup, your timing commences once the ticket is handed in at the pass, until that course leaves the pass.

4. Food weight and Nutrition

- a) There are expected weights to be observed in the hot kitchen and on the chefs table, in a practical world, we should adhere to these weights, 20-30g either side is acceptable.
- b) It is a cooking competition; therefore skills are paramount, cooking skills, flavour profiles allowing the food to speak for itself and hand skills are a must, repetition with molds will be penalized under professional preparation.
- c) All food needs to be nutritionally balance along with the presentation on how it fits into the menu.

5. Plate temperature – Good Practices is to have cold food and desserts served on room temperature plate to avoid condensation; warm food should be served on warm plates.

- a) If serving a salad with a warm appetizer, think about how to support/protect the salad from wilting on a warm plate.
- b) All salads or herb salad garnishes need some type of dressing or seasoning.

6. Food Waste – In today's modern world, food waste is a major issue around the globe, as a professional, you must control all your food waste.

- a) Excessive mise en place brought into the kitchen will be penalized, the parameters will be 5% of the total required to allow for spoilage and items that may have been dropped etc.
- b) Over preparation of the amount required will also be monitored, meals sold Vs Meal remaining will be totalled again with a 5% buffer permitted.

Excessive preparation will cause points deduction.

c) Ideally, you should have 3 bins.

- i. One for food waste that may be composted, etc.
- ii. One for Recyclable bin for cardboard and paper.
- iii. One for non-recyclable for plastic, rubber, etc.

d) Items are not to be removed from the main competition kitchen until checked by a member of jury, clear bags may be provided.

e) Best Practices is the correct disposal of Organic and non-organic waste either at your mise en place kitchen or the competition kitchen after the event.

7. Please, also read the Worldchefs Hygiene and Food Safety Regulations found on the webpage.

## COMPETITION CATEGORY

A	TEAM CHALLENGE (LIVE)	VENUE
A1	GCCM GLOBAL UNITED CUP TEAM CHALLENGE CHAMPIONSHIP	MITEC, KUALA LUMPUR
A1-2	GCCM UNITED CUP TEAM SHOWPIECE CHALLENGE	
A2	PRACTICAL HOT AND COLD COOKING: THREE CHINESE STYLE ASSORTED DISHES CHALLENGE (DUO TEAM)	
A3	“PIAU KEE LIVE AND FROZEN SEAFOOD YOUTH CUP” APPRENTICE DUO (TWO COURSE MEAL – AGE 16 - 25 YEARS OLD)	
B	INDIVIDUAL CHALLENGE	
B1	PRACTICAL HOT COOKING: MAIN COURSE - CHICKEN	
B2	PRACTICAL HOT COOKING: MAIN COURSE - LAMB / BEEF	
B3	PRACTICAL HOT COOKING: MAIN COURSE – SEAFOOD	
B4	“GLOBAL YOUTH CULINARY LAURELS BY FDM” PRACTICAL HOT COOKING: ASIAN MAIN COURSE – CHICKEN / LAMB / BEEF / SEAFOOD (AGE 16 - 25 YEARS OLD)	

## COMPETITION CATEGORY

D	ARTISTIC DISPLAY	VENUE
D1	WEDDING CAKE DISPLAY	MITEC, KUALA LUMPUR
D2	PASTRY DISPLAY	
D3	ASIAN MAIN COURSE DISPLAY	
D4	ARAB SWEET DISPLAY	
D5	BIRTHDAY CAKE CHALLENGE (LIVE)	
D6	SUGAR COOKIE FROSTING ART DISPLAY	
E	FLAVOURFUL CULINARY INDIVIDUAL CHALLENGE (LIVE)	
E1	JAPANESE SUSHI PLATTER	
E2	JAPANESE DONBURI MEAL	
E3	CHINESE HEALTHY MEAL	
E4	ASIAN VEGETARIAN MEAL	
E5	CHOCOLATE DESSERT CHALLENGE	



COMPETITION VENUE/ TIME

**21.07.2026 - 23.07.2026**

**MALAYSIA INTERNATIONAL TRADE AND  
EXHIBITION CENTRE  
(MITEC KUALA LUMPUR)**

**07:00 - 18:00**



**5<sup>th</sup> Global Culinary Challenge**  
**Malaysia Tour 2026**  
**MITEC, KUALA LUMPUR**  
**RULES BOOK**  
**ENGLISH VERSION**

## **A1 GCCM GLOBAL UNITED CUP TEAM CHALLENGE CHAMPIONSHIP**

### *Competitions Rules & Regulations:*

1. Themed Global Culinary Specialties, emphasizing that participating teams must highlight local culinary signature dishes. The competition must comply with the standards of modern professional culinary practices.
2. Each team consists of **4 chefs** and must complete the preparation and serving of all dishes within **3 hours (180 minutes)**, producing a total of **five (5) dishes**.
3. From the beginning of the competition until the final 60 minutes (that is, after 2 hours), serving must begin. One dish must be served every 15 minutes. **Total Portions weight of 5 dishes are 450 – 500gm.**
4. The **five (5) designated dishes** are as follows (must be served in this order):
  - ❖ **2 hours 00 minutes**
    - **One (1) Three-Item Appetizer Dish:** Must include three (3) items, of which one (1) must be a cold dish. All items must be prepared on-site.
    - Portion: 70 g.
  - ❖ **2 hours 15 minutes**
    - **One (1) Seafood Dish:** Free choice of any seafood ingredients and combinations.
    - Portion: 120 g.
  - ❖ **2 hours 30 minutes**
    - **One (1) Poultry or Meat Dish:** Free choice of any meat ingredients. Pork is prohibited.
    - Portion: 120 g.
  - ❖ **2 hours 45 minutes**
    - **One (1) Vegetarian Dish:** May include dairy and eggs (ovo-lacto vegetarian) and allium ingredients.
    - Portion: 80 g.
  - ❖ **3 hours 00 minutes**
    - **One (1) Dessert:** Hot or cold, free choice of ingredients.
    - Portion: 80 g.

5. All dishes must be prepared in **six (6) individual portions**. **Two (2) portions** are for the judges' tasting, and **four (4) portions** are for display on the **presentation table**.
6. All dishes must be served in plated portions. Competitors must prepare their own plating sets.
7. If there is overtime, one (1) point will be deducted from the total score for every minute exceeded. If the overtime exceeds 15 minutes, the competitor will be disqualified.
8. All decorations or carvings on the main plate must be **edible**.
9. All participating teams must prepare a display table.
10. All finished dishes must be completed under the highest standards of cleanliness and hygiene. Finished products must not endanger the health of the consumer. The use of chemical colorants or additives (such as defoamers, emulsifiers, or artificial flavorings) is prohibited.
11. Competitors must prepare and bring all their own ingredients. All cooking must be done on-site.
12. According to food safety and hygiene standards, no raw food may appear in the finished products. The use of shark fin or any environmentally restricted ingredients is prohibited.
13. Competitors must enter the competition kitchen 10 minutes in advance for preparation and cutting work, but no cooking is allowed.
14. The cooking style is unlimited modern free-style set menu, presented with Western-style plating. Finished dishes must emphasize ingredient pairing and overall harmony of the set menu.
15. During the competition, a recipe card must be placed on the working station.
16. Each team will be given 15 minutes for kitchen cleanup, and must ensure the kitchen is left clean and tidy. Teams failing to comply will face point deductions.
17. **Pork Products are prohibited.**

## ***A1- 2 GCCM UNITED CUP TEAM SHOWPIECE CHALLENGE***

The organizer will provide each team with a **6 x 6 ft display table** for presentation purposes. The Best Display Table Award will be presented to the Champion, 1st Runner-up, and 2nd Runner-up.

## ***A1-1 GCCM GLOBAL UNITED CUP TEAM CHALLENGE CHAMPIONSHIP BLACK BOX FINAL***

1. The four teams with the highest scores will qualify for the Global Ultimate Black Box Final to compete for the championship. The competition format will be based on designated mystery ingredients and sauces as the main cooking materials.
2. The finalist teams will be announced after the completion of all preliminary rounds on **23/7/2026**.
3. **The Black Box Final will be held at the DEWAN MAJLIS BANDARAYA,**

**Seremban.**

### ***BLACK BOX FINAL***

#### ***Competitions Rules & Regulations:***

1. The organizer will provide the mystery main ingredient for the Black Box Final. Side ingredients will be purchased with a fixed cash amount provided by the organizer. The mystery ingredient will be announced at a designated time.
2. Participating teams must consist of the preliminary round chefs. No replacements are allowed.
3. The final cooking time is 4 hours (240 minutes). From the start of the competition until 60 minutes before the end (that is, after 3 hours), serving must begin. One dish must be served every 15 minutes.
4. Prepare **five (5) dishes**. The dish items and portion sizes are the same as the preliminary round.

5. The designated **five (5) dishes** are: (Organizer designated Black Box main ingredient)
  - ❖ *3 hours 00 minutes*
  - **One (1) Three-Item Appetizer Dish.**
  - ❖ *3 hours 15 minutes*
  - **One (1) Seafood Dish.**
  - ❖ *3 hours 30 minutes*
  - **One (1) Poultry or Meat Dish.**
  - ❖ *3 hours 45 minutes*
  - **One (1) Vegetarian Dish.**
  - ❖ *4 hours 00 minutes*
  - **One (1) Dessert.**
6. **Only non-pork products are allowed.**
7. All dishes must be prepared in **eight (8) individual portions: five (5) portions** for the judges' tasting, **two (2) portions** for VIP representatives' tasting, and **one (1) portion** for display.
8. Other regulations are the same as the preliminary round regulations.
9. The judging criteria are the same as the preliminary round. Scores are calculated according to each round of competition. Preliminary scores will not be included in the final scores. The Black Box Final scores will be the ultimate result.

## ***A2 PRACTICAL HOT AND COLD COOKING: THREE CHINESE STYLE ASSORTED DISHES CHALLENGE (DUO TEAM)***

### *Competitions Rules & Regulations:*

1. Two (2) persons per team, cooking a Chinese Three (3)-Dish Hot Platter. At least three (3) main ingredients must be used. Among the three (3) dishes, one (1) dish must be a **cold dish**. The dishes must conform to actual catering business standards. The cooking time is **45 minutes**.
2. The total weight of the dishes must be **150 gm – 250 gm**.
3. All finished dishes must be completed under the highest standards of cleanliness and hygiene. Finished products must not endanger the health of the consumer. The use of chemical colorants or additives (such as defoamers, emulsifiers, and artificial flavorings) is prohibited.
4. Competitors must bring their own plates and ingredients.
5. A total of **four (4) individual portions** must be prepared: **two (2) portions** for the judges' tasting and **two (2) portions** for display. The dishes may be presented in a platter-in-platter format.
6. Competitors must enter the competition kitchen 5 minutes in advance for preparation and cutting work, but no cooking is allowed.
7. Each team will have 5 minutes for kitchen cleanup, and must ensure the kitchen is left clean and tidy before leaving. Teams failing to comply will face point deductions.
8. **Pork Products are prohibited.**

**A3 “PIAU KEE LIVE AND FROZEN SEAFOOD YOUTH CUP”  
APPRENTICE DUO  
(TWO COURSE MEAL – AGE 16 - 25 YEARS OLD)**

*Competitions Rules & Regulations:*

1. Two (2) persons per team, open only to **apprentices aged 16 – 25**. The competition will be based on **designated main ingredients provided by the organizer**. The competition time is **1.5 hours**.
  - Two-course menu**
    - **1 x Appetizer**
    - **1 x Main Course**
  - Designated Ingredients**
    - **200 g Mini Octopus (Appetizer)**
    - **500 g Seabass Fillet (Main Course)**
2. The designated ingredients will be provided by the organizer. Sauces and side ingredients must be self-prepared.
3. Dish total weight requirements:
  - **Appetizer: 120 – 180 g**
  - **Main Course: 180 – 250 g (must include appropriate vegetables, starch, and sauce)**
4. All finished dishes must be completed under the highest standards of cleanliness and hygiene. Finished products must not endanger the health of the consumer. The use of chemical colorants or additives (such as defoamers, emulsifiers, and artificial flavorings) is prohibited. All decorations or carvings on the main plate must be edible.
5. Competitors must bring their own plates and ingredients.
6. A total of **two (2) individual portions** must be prepared: **one (1) portion** for the judges’ tasting and **one (1) portion** for display.
7. Competitors must enter the competition kitchen 5 minutes in advance for preparation and cutting work, but no cooking is allowed.
8. Each team will have 5 minutes for kitchen cleanup, and must ensure the kitchen is left clean and tidy before leaving. Teams failing to comply will face point deductions.
9. **Pork Products are prohibited.**

## **PRACTICAL HOT COOKING:**

- B1 MAIN COURSE – CHICKEN**
- B2 MAIN COURSE – LAMB / BEEF**
- B3 MAIN COURSE - SEAFOOD**

### *Competitions Rules & Regulations:*

1. The competition time is **60 minutes** to complete **two (2) dishes** suitable for individual portions. Each dish must be individually plated with appropriate side garnishes. **One (1) finished dish** is for the judges' tasting, and **one (1) finished dish** is for display. The cooking style is unlimited modern free-style cuisine.
2. Competitors must bring their own plates and ingredients.
3. Competitors will have 5 minutes for kitchen cleanup, and must ensure the kitchen is left clean and tidy before leaving. Teams failing to comply will face point deductions.
4. Dishes must be paired with appropriate starch, vegetables, garnish, and sauce, and presented in Western-style plating, emphasizing a balanced and nutritious composition.
5. Each dish portion must weigh **180 - 250 gm**, with **120 gm protein**.
6. **Pork Products are prohibited.**

**B4 “GLOBAL YOUTH CULINARY LAURELS BY FDM”**  
**PRACTICAL HOT COOKING: ASIAN MAIN COURSE**  
**– CHICKEN / LAMB / BEEF / SEAFOOD**  
**(AGE 16 - 25 YEARS OLD)**

*Competitions Rules & Regulations:*

1. The **competition time** is **60 minutes** to complete two (2) dishes suitable for individual portions. Each dish must be **individually plated** with appropriate **side garnishes**. **One (1) finished dish** is for the judges’ tasting, and **one (1) finished dish** is for display. The cooking style must be primarily Asian culinary flavors.
2. Open only to **youth aged 16 – 25**.
3. Competitors must bring their own plates and ingredients.
4. Competitors will have 5 minutes for kitchen cleanup, and must ensure the kitchen is left clean and tidy before leaving. Teams failing to comply will face point deductions.
5. Dishes must be paired with appropriate starch, vegetables, garnish, and sauce, and presented in Western-style plating, emphasizing a balanced and nutritious composition.
6. Each dish portion must weigh **180 - 250 gm**, with **120 gm protein**.
7. Only **one (1) type of meat or seafood** may be chosen in this category. However, **seafood may be used in variety**.
8. **Designated Ingredient:** Each competition dish must include **at least one local Malaysian ingredient** to promote the nation’s culinary identity and food culture.
9. **Only non-pork products are allowed.**

## ***B4 “GLOBAL YOUTH CULINARY LAURELS BY FDM”***

### **FDM Global Young Culinary Awards – BAKAT (Talent)**

is one of the main highlights of the Culinary Challenge Malaysia (GCCM) 2026, held under the banner of SIAL Global Food & Drinks Malaysia (FDM 2026). This event reflects FDM’s core theme, “Talent (Bakat)”, and aims to recognize and nurture the next generation of emerging culinary talents.

- Trophy: Designed with a modern and elegant aesthetic, symbolizing the refined fusion of culinary artistry and craftsmanship.
- Medals: Presented in three tiers — gold, silver, and bronze — engraved with the official logo of the FDM Global Young Culinary Awards, representing recognition and honor for outstanding young culinary



**JUDGING CRITERIA**  
**A1, A1-1, A2, A3, B1, B2, B3, B4**

<p><b>TASTE &amp; TEXTURE</b></p> <p>The dish should preserve its authentic taste, texture with appropriate seasoning, and meet modern nutritional standards in quality, flavour, and colour.</p>	<p>50 Mark</p>
<p><b>CORRECT PROFESIONAL PREPARATION</b></p> <p>Modern culinary arts, emphasizing practical and acceptable food Preparation methods, applying proper cooking techniques for all ingredients, maintaining hygiene, minimizing food waste, and ensuring efficient teamwork and time management during preparation and service.</p>	<p>15 Mark</p>
<p><b>HYGIENE AND FOOD WASTE</b></p> <p>Maintaining clean and hygienic work techniques, adhering to established workflows, ensuring benches are clear and uncluttered, storing food items properly, controlling temperature for hot and cold foods, managing excess and food waste effectively, and limiting plastic waste.</p>	<p>10 Mark</p>
<p><b>PRESENTATION</b></p> <p>Ingredients and side dishes should be harmonious. The plating must be clean, straightforward, without artificial garnishes or elaborate arrangements, to create an appetizing appearance.</p>	<p>10 Mark</p>
<p><b>SERVICE</b></p> <p>Meals must be practical and transportable, presented on time, and in the correct number of plates.</p>	<p>5 Mark</p>
<p><b>MATERIAL BROUGHT / MISE EN PLACE</b></p> <p>Clear arrangement of materials, ensure the correct number of items are brought in, apply proper working techniques and make efficient use of working time.</p>	<p>5 Mark</p>
<p><b>INNOVATION</b></p> <p>Introduce new or improved techniques, enhance dish presentation to exceed expectations, and enable chefs or teams to create a memorable impression.</p> <p>Total Score: 100 points (No half points will be given)</p>	<p>5 Mark</p>

**JUDGING CRITERIA**  
**A1-2**

<p><b>CORRECT AND PROFESSIONAL PREPARATION WORK</b> Correct basic ingredient preparation procedures, meeting the requirements of modern culinary arts.</p>	30 Mark
<p><b>STRUCTURE COMPOSITION</b> A balanced combination – correct proportions of vitamins, carbohydrates, protein, fats, and grains, with harmony in color and flavor. Emphasis on practical applicability in operations.</p>	30 Mark
<p><b>PRESENTATION, REGIONAL CHARACTERISTICS AND INNOVATION</b> Appetizing, refined, and elegant presentation in a modern style, incorporating regional characteristic elements.</p>	30 Mark
<p><b>SERVICE</b> Neat arrangement, with no artificial decorations and no time consuming setups, focusing on practicality.</p>	10 Mark

## ***D1 WEDDING CAKE DISPLAY***

### *Competitions Rules & Regulations:*

1. Combine a three-tier cake into one wedding banquet cake. **Theme: Modern or other.**
2. Participants must wear neat chef uniforms and safety shoes (self-prepared). Chef jackets must not contain any company or hotel logos, except those purchased from the organizer.
3. Participants must cut a piece of edible cake from the bottom tier for the judges to inspect.
4. The height of the cake must not exceed **1.2 meters**.
5. The entire cake must use handmade decorations.
6. Except for pillars, all decorations must be **edible**.
7. Powdered sugar and other suitable materials may be used.
8. The use of **non-edible items is not allowed**.
9. The work must not use wires, glue, or similar items for support. Any violation will result in a deduction of points.
10. Each participant must present the **name/theme** of their display piece and attach a list of materials.
11. Participants must respect and comply with competition rules. The judges' scores are **final**.
12. **Pork Products are prohibited.**

### *Display Table :*

1. The display table space is **90cm x 90cm**, and comes with a tablecloth.
2. The size of the display piece must not exceed the display table space.
3. No electricity supply or sockets will be provided.
4. The cake must remain placed and displayed until the last day of the competition.
5. The cake must be cleared by **23.07.2026** (Thursday), 2:00 PM.
6. If participants fail to remove their display pieces within the designated time, the organizer reserves the right to dispose of the display piece.
7. The organizer will not be responsible for any lost display pieces.
8. The preparation time for the piece is open from 5:00 AM to 7:00 AM. After 7:00 AM, participants must leave the venue and judging will begin. Late arrivals will result in point deductions, depending on the circumstances. The judges' scores are **final**.

## *JUDGING CRITERIA*

### *D1*

<b>COURSE COMPOSITION</b> To details, finished appearance, proportion & symmetry	30 Mark
<b>MISE-EN-PLACE AND CLEANLINESS</b> Planned arrangement of materials for trouble-free working and service; correct utilization of working time to ensure punctual completion. The overall cleanliness.	30 Mark
<b>CORRECT PROFESIONAL PREPARATION</b> Level of skill must be high; hand skills must be precise, consistent and sophisticated.	30 Mark
<b>SERVICE</b> General impression in overall for harmony in finishing.	10 Mark

## ***D2 PASTRY DISPLAY***

### *Competitions Rules & Regulations:*

1. One of the following **“Sugar Art Display”** items must be presented:
  - Soft Candy
  - Sugar (blown, pulled, and cast)
  - Dough
  - Icing
2. Participants must wear neat chef uniforms and safety shoes (self-prepared). Chef jackets must not contain any company or hotel logos, except those purchased from the organizer.
3. Only edible materials are allowed.
4. The use of non-food items, frames, molds, glue, or wires is **strictly prohibited**.
5. There is **no height limit**, but the minimum height must not be less than **40 cm**.
6. Violations will result in point deductions.
7. Sugar art works must remain displayed until the **last day of the competition**.
8. If the competition piece begins to deteriorate, the organizer has the right to dispose of it after 3:00 PM on the last day, or earlier if necessary.
9. Participants must respect and comply with competition rules. The judges’ scores are **final**.
10. **Pork Products are prohibited.**

### *Display Table:*

1. The display table space is **90cm x 90cm**, and will be provided with a tablecloth.
2. The size of the display piece must not exceed the display table space.
3. No electricity supply or sockets will be provided.
4. The cake must remain placed and displayed until the last day of the competition.
5. The cake must be cleared by **23.07.2026 (Thursday)**, 2:00 PM.
6. If participants fail to remove their display pieces within the designated time, the organizer reserves the right to dispose of the display piece.
7. The organizer will not be responsible for any lost display pieces.
8. The preparation time for the work is open from 5:00 AM to 7:00 AM. After 7:00 AM, participants must leave the venue, and judging will begin. Late arrivals will result in point deductions, depending on the circumstances. The judges' scores are **final**.

## *JUDGING CRITERIA*

### *D2*

<b>DESIGN AND COMPOSITION</b> The display piece must be placed on the table for display and must be designed symmetrically in relation to the food presentation.	30 Mark
<b>CREATIVITY AND ORIGINALITY</b> Based on the use of materials, the completed display piece must convey a good impression in accordance with aesthetic and ethical principles.	20 Mark
<b>TECHNICAL SKILLS AND DIFFICULTY</b> The display piece will be evaluated based on the artistry, skills, and professional techniques demonstrated during the preparation process.	50 Mark

## D3 ASIAN MAIN COURSE DISPLAY

### *Competitions Rules & Regulations:*

1. **Two Asian-style main courses**, including:
  - **1 seafood dish**
  - **1 meat dish**
2. Main ingredients are not restricted, but **pork is not allowed**.
3. Emphasis should be on regional culinary characteristics. Dishes may represent cuisines from different Asian countries. The total weight must not exceed **350g**.
4. All decorations and carvings must be edible. Chemical colorings or additives (such as defoamers, emulsifiers, and artificial flavorings) are not allowed. All finished products must be completed under clean and hygienic conditions. Products must be safe for consumption.
5. All dishes must be **glazed with edible gelatin** to maintain shape and freshness.
6. Participants are encouraged to decorate their display table, but table decoration will not be scored.
7. All dishes must be presented as **individual plated servings**. Participants must bring their own plates and ingredients.
8. Each team will be given stickers. Competitors must fill in their participant number and attach it to their plates.
9. The organizer will not provide a kitchen for participants to use.
10. The display table space is **90cm x 90cm** and will be provided with a tablecloth. The display piece must not exceed the display table space.
11. The work must remain displayed until 5:00 PM on the competition day. If participants fail to remove their display pieces within the designated time, the organizer reserves the right to dispose of the display piece. The organizer will not be responsible for any lost display pieces.
12. Preparation time for works is open from 9:00 AM to 11:00 AM. After 11:00 AM, participants must leave the venue, and judging will begin. Late arrivals will result in point deductions, depending on the circumstances. The judges' scores are **final**.
13. **Pork Products are prohibited.**

## JUDGING CRITERIA

### D3

<b>CORRECT AND PROFESSIONAL PREPARATION WORK</b> Correct basic ingredient preparation procedures, meeting the requirements of modern culinary arts.	30 Mark
<b>STRUCTURE COMPOSITION</b> Balanced combination – correct proportions of vitamins, carbohydrates, proteins, fats, and grains, with harmony in color and flavor. Emphasis on practical applicability in actual operations.	30 Mark
<b>PRESENTATION, REGIONAL CHARACTERISTICS AND INNOVATION</b> Appetizing, refined, and elegant presentation in a modern style, incorporating regional characteristic elements.	30 Mark
<b>SERVICE</b> Neat arrangement, with no artificial decorations and no time-consuming setups, focusing on practicality.	10 Mark

## **D4 ARAB SWEET DISPLAY**

### *Competitions Rules & Regulations:*

1. Display **three (3) different types of Arabian-style desserts** chosen by the contestant. Each dessert must serve **eight (8) portions**. **Six (6) portions** are for display, and the other **two (2) portions** are for the judges' tasting. Contestants must separate the tasting portions from the display portions and place them on another plate for the judges' tasting.
2. All materials used must be edible, and the judges will cut open and inspect the desserts. Tasting will be part of the judging process.
3. Contestants must bring their own plates and ingredients. Plating style is free.
4. Written description and recipes are required.
5. All finished products must be completed under clean and hygienic conditions. The finished products must not pose any risk to health or food safety.
6. **Pork Products are prohibited.**
7. The organizer will not provide a kitchen for contestants to use.
8. The display table space is **90cm x 90cm**, with a tablecloth provided.
9. The size of the display items must not exceed the display table space. Decoration is allowed but will **not be judged**, and works must be displayed on the competition day before **5:00 PM**.
10. If contestants fail to remove their display items within the specified time, the organizer has the right to dispose of them. The organizer will not be responsible for any lost display items.
11. Production of works is allowed between 5:00 AM and 7:00 AM. After 7:00 AM, contestants must leave the venue, and the judging will begin. Latecomers will be penalized according to the situation at the time. The judges' scoring is **final**.

## JUDGING CRITERIA

### D4

<b>TASTE AND TEXTURE</b> Balanced from a nutritional perspective. Taste, flavor, and texture should meet today's standards.	50 Mark
<b>CORRECT AND PROFESSIONAL PREPARATIONS</b> Proper basic ingredient preparation procedures, in line with the requirements of modern culinary arts.	10 Mark
<b>PRESENTATION, REGIONAL CHARACTERISTICS AND INNOVATION</b> Appetizing, refined, and elegant presentation in a modern style. Includes elements of regional characteristics.	15 Mark
<b>SERVICE</b> Neat arrangement, without artificial decoration, without time-consuming setup, aiming for practicality.	15 Mark
<b>VARIETY</b> The variety displayed must meet the standards.	10 Mark

## ***D5 BIRTHDAY CAKE CHALLENGE (LIVE)***

### *Competitions Rules & Regulations:*

1. Decorate **one (1) finished edible cake**. It can be a **one (1)-tier** or **two (2)-tier cake**. Decoration time is **90 minutes**. The theme is Birthday Cake.
2. Only dairy cream may be used as decoration material. The cream must be whipped during the competition.
3. Fondant, icing, and butter are not allowed.
4. Edible coloring is permitted.
5. Contestants must bring their own finished sponge cake. The cake may be any shape but must not exceed 30 cm in diameter.
6. All decoration materials must be edible and mixed on site. There is no height limit for the finished product.
7. All materials, tools, and equipment must be brought by contestants. Refrigeration will not be provided.
8. Food or work items must not be placed on the floor. The finished cake will be displayed until the end of the event.
9. Contestants have 5 minutes to clean the kitchen, and must leave it neat and tidy. Teams that fail to do so will receive penalty points.
10. **Pork Products are prohibited.**

## JUDGING CRITERIA

### D5

<p><b>OVERALL STRUCTURE OF THE CAKE</b> The delicacy of the cake, its appearance after completion, proportion, and symmetry.</p>	30 Mark
<p><b>PREPARATION AND CLEANLINESS</b> Proper use of working time, arrangement of ingredients, tasks, and service to ensure timely completion. Overall cleanliness.</p>	30 Mark
<p><b>STANDARDIZED PRODUCTION PROCESS</b> Excellent techniques, precision, and consistency of workmanship. Contestants must demonstrate their skills and craftsmanship.</p>	30 Mark
<p><b>SERVICE</b> The overall harmony and impression of the work.</p>	10 Mark

## D 6 SUGAR COOKIE FROSTING ART DISPLAY

### Competitions Rules & Regulations:

1. Each contestant must prepare and present **four (4)** different frosted cookies within **60 minutes**. Make **three (3)** of each type and set up a display booth.
2. Display area size is **90 cm x 90 cm**. Participants may bring their own tablecloth.
3. Design theme: **FREE choice**.
4. Use of edible coloring is allowed. Finished products must be completely edible.
5. All ingredients, tools, and equipment must be brought by participants themselves. No refrigeration equipment will be provided.
6. **Pork Products are prohibited.**

## JUDGING CRITERIA

### D 6

<b>CORRECT PROFESIONAL PREPARATION</b> Correct basic preparations of food, corresponding to now day's modern culinary art.	30 Mark
<b>PRESENTATION &amp; CREATIVITY</b> Appetizing, refined, and elegant presentation, modern style.	30 Mark
<b>CORRECT PROFESIONAL PREPARATION</b> Level of skill must be high; hand skills must be precise, consistent and sophisticated.	30 Mark
<b>SERVICE</b> General impression in overall for harmony in finishing.	10 Mark

## ***E1 JAPANESE SUSHI PLATTER***

### *Competitions Rules & Regulations:*

1. Prepare and present **three(3) types of sushi**. Each type must have **four(4) pieces**, divided evenly into **two(2) sushi platters, total of twelve(12) pieces**. **One(1) platter** is for the judges' tasting and scoring, and **one (1) platter** is for display. Preparation time is **45 minutes**. The required sushi types are as follows:
  - **Two(2) x Nigiri sushi**
  - **One(1) x Maki sushi**
2. Contestants must bring their own plates and ingredients.
3. Contestants may bring prepared sushi rice and tamago. For hygiene reasons, they must be cooked on the same day.
4. All pre-prepared ingredients are allowed, but knife-cutting and hand-rolling must be done on site. Raw protein ingredients (e.g., eggs, fish, shrimp, etc.) are not allowed. All ingredients must be fully cooked.
5. Contestants have 5 minutes to clean the kitchen, and must ensure it is neat and tidy before leaving. Teams that fail to comply will receive penalty points.
6. **Pork Products are prohibited.**

## **E2 JAPANESE DONBURI MEAL**

### *Competitions Rules & Regulations:*

1. Prepare and present a Japanese **donburi meal** according to the theme. Prepare **two (2) portions**, plated separately. **One (1) portion** is for the judges' tasting and scoring, and **one (1) portion** is for display. Preparation time is **45 minutes**. Specified donburi components are as follows:
  - **Main donburi meal (may choose meat or seafood, one (1) of the two), paired with suitable sauce.**
  - **Served with appetizer, soup, and suitable side dishes.**
2. Total portion weight must be **300 - 350 gm**.
3. Contestants must bring their own plates and ingredients.
4. Contestants may bring prepared rice. For hygiene reasons, it is strictly required to be cooked on the same day.
5. Raw protein ingredients (such as eggs, fish, shrimp, etc.) are not allowed. All ingredients of the dish must be cooked.
6. Contestants have 5 minutes to clean the kitchen, and must ensure it is neat and clean before leaving the kitchen. Teams that do not comply will receive penalty points.
7. **Pork Products are prohibited.**

## **E3 CHINESE HEALTHY MEAL**

### *Competitions Rules & Regulations:*

1. Prepare and cook a Chinese **healthy meal** with health and wellness elements. Prepare **two (2) portions**, plated separately. **One (1) portion** is for the judges' tasting and scoring, and **one (1) portion** is for display. Preparation time is **45 minutes**.
2. Contestants must bring their own plates and ingredients.
3. The recipe must include the characteristics and benefits of the health-preserving meal. Emphasis on Chinese cooking standards.
4. The competition health-preserving meal must meet the standard portion for one (1) person. There is no restriction on variety; both vegetarian and non-vegetarian are allowed.
5. The total portion weight must be **300 – 350 gm**.
6. The dish must be paired with appropriate starch, vegetables, and sauce. Emphasis on a balanced and nutritious proportion.
7. Contestants have 5 minutes to clean the kitchen, and must ensure it is neat and clean before leaving the kitchen. Teams that do not comply will receive penalty points.
8. **Pork Products are prohibited.**

## **E4 ASIAN VEGETARIAN MEAL**

### *Competitions Rules & Regulations:*

1. Prepare and cook an Asian **vegetarian meal**. Prepare **two (2) portions**, plated separately. **One (1) portion** is for the judges' tasting and scoring, and **one (1) portion** is for display. Preparation time is **45 minutes**.
2. Contestants must bring their own plates and ingredients.
3. The recipe must include the characteristics and benefits of the vegetarian meal. Emphasis on Asian cooking methods.
4. The competition vegetarian meal must meet the standard portion for one (1) person. There is no restriction on variety, but it must be strictly vegetarian.
5. The total portion weight must be **300 – 350 gm**.
6. The dish must be paired with appropriate starch, vegetables, and sauce. Emphasis on a balanced and nutritious proportion.
7. Eggs, dairy products, onions, and garlic may be used.
8. Contestants have 5 minutes to clean the kitchen, and must ensure it is neat and clean before leaving the kitchen. Teams that do not comply will receive penalty points.
9. **Pork Products are prohibited.**

## E5 CHOCOLATE DESSERT CHALLENGE

### Competitions Rules & Regulations:

1. Prepare **two (2) plated Western-style desserts** (same type), hot or cold – serve **two (2) plates**. **One (1) plate** is for judging and scoring, and **one (1) plate** is for display. Preparation time is **60 minutes**.
2. The dessert may be hot, cold, or a combination of both, and must reflect today's modern culinary style.
3. The organizer will announce the designated **mystery ingredient** at the central stage one day before the competition. The mystery ingredient must be used in the competition dessert as one of the components. The organizer will also provide this ingredient.
4. Participants may use any quantity of each ingredient according to their preference. Self-prepared ingredients:

a	All Purpose Flour	h	Unsalted Butter	o	Almond Flake
b	Icing Sugar	i	Glucose	p	Milk Chocolate
c	Cake Flour	j	All Purpose Cream	q	White Chocolate
d	Baking Powder	k	Isomalt	r	Salt
e	Sugar	l	Fresh Milk	s	Pecan
f	Baking Soda	m	Walnuts	t	Fresh Eggs
g	Brown Sugar	n	Chocolate	u	Gelatine

5. All participants must bring their own equipment, such as cutters, knives, palettes, piping bags with nozzles, molds, pots, pans, and mixing bowls.
6. Contestants have 5 minutes to clean the kitchen, and must ensure it is neat and clean before leaving the kitchen. Teams that do not comply will receive penalty points.
7. **Pork Products are prohibited.**

## JUDGING CRITERIA

### E1, E2, E3, E4, E5

<p><b>TASTE &amp; TEXTURE</b></p> <p>The dish should preserve its authentic taste, texture with appropriate seasoning, and meet modern nutritional standards in quality, flavour, and colour.</p>	<p>50 Mark</p>
<p><b>CORRECT PROFESIONAL PREPARATION</b></p> <p>Modern culinary arts, emphasizing practical and acceptable food Preparation methods, applying proper cooking techniques for all ingredients, maintaining hygiene, minimizing food waste, and ensuring efficient teamwork and time management during preparation and service.</p>	<p>15 Mark</p>
<p><b>HYGIENE AND FOOD WASTE</b></p> <p>Maintaining clean and hygienic work techniques, adhering to established workflows, ensuring benches are clear and uncluttered, storing food items properly, controlling temperature for hot and cold foods, managing excess and food waste effectively, and limiting plastic waste.</p>	<p>10 Mark</p>
<p><b>PRESENTATION</b></p> <p>Ingredients and side dishes should be harmonious. The plating must be clean, straightforward, without artificial garnishes or elaborate arrangements, to create an appetizing appearance.</p>	<p>10 Mark</p>
<p><b>SERVICE</b></p> <p>Meals must be practical and transportable, presented on time, and in the correct number of plates.</p>	<p>5 Mark</p>
<p><b>MATERIAL BROUGHT / MISE EN PLACE</b></p> <p>Clear arrangement of materials, ensure the correct number of items are brought in, apply proper working techniques and make efficient use of working time.</p>	<p>5 Mark</p>
<p><b>INNOVATION</b></p> <p>Introduce new or improved techniques, enhance dish presentation to exceed expectations, and enable chefs or teams to create a memorable impression.</p> <p>Total Score: 100 points (No half points will be given)</p>	<p>5 Mark</p>

## GENERAL RULES

### Who's is admissible to participate

- Open to chefs and Culinary Students from hotels, restaurants, culinary institutions, airlines and catering organizations.
- Junior Chef – 25 years old and below (As of the 1st Jan of that competition year).
- Competitors must be of a minimum age.
- Legal working age (16 years of age) unless a Special School challenge.

### The competition

- Competitors to report 30 minutes before the competition.
- Competitors to bring their own ingredients in accordance of the mise en place rules.
- The ingredients brought need to be packed and transported in respect with the international HACCP rules:
  - 1 portion for display and 1 portion for judge tasting
  - 1 set of recipe containing a working plan, picture or sketch of the plate needed in the kitchen
  - 1 set of menu card need to be display on display table
- All contestants have to complete their cooking within the given time.

### Compete Ingredient Guideline (for mise en place)

## CATEGORIES A, B, E, SA, SE

- a) Stocks base are allowed but not concentrated or seasoning.
- b) Salad can be cleaned and washed but do not mix or cut.
- c) Vegetables and fruits can be cleaned, cut & trimmed (any shape) BUT must be raw.
- d) Fruit purees are permitted but must not be seasoned or finished item.
- e) No glaze or concentrated juices.
- f) Dried fruit or vegetable powder permitted.
- g) Dehydrated fruit or fruit skin is permitted.
- h) Vegetable powder and home-made spice mixture are permitted.
- i) Fish can be gutted, scaled can be filleted if required BUT must be raw.
- j) Shellfish/crustaceans can be cleaned and removed from their shell but must be raw.
- k) Meat/Poultry/Wild Meat can be deboned but do not portion and trimmed.
- l) Protein ingredients cannot be minced. This process only can be done in the kitchen.
- m) Liver and sweetbreads can be soaked in milk, but not seasoned or flavoured.
- n) Smoked fish, Beef or chicken strips is allowed as long as they are further processed in the kitchen. NO pork or pork products are allowed.
- o) Pasta dough are allowed to bring in. It can be flavoured and rolled into sheets but not portioned and cooked.
- p) Pastry sponge, biscuits can be brought in but not cut or stenciled.
- q) Decor elements 100% made in the hall. No titanium dioxide – no metallic powder no artificial food colours are permitted
- r) Eggs can be separated, and pasteurized.
- s) Dry ingredients can be pre-measured.
- t) Flavoured oils and butter are allowed.
- u) White rice can be pre-cooked but not seasoned.
- v) The use of transglutaminase (meat glue) is not permitted .

## MEDALS CRITERIA

Gold Medal with Distinction	100 score
Gold Medal	90 – 99 score
Silver Medal	80 – 89 score
Bronze Medal	70 – 79 score
Diploma	60 – 69 score

The respective awards and certificate will be presented to qualified participants. While for those who do not win any award will receive a Certificate of Appreciation.

### SPECIAL AWARD

#### *SPCC & GCCM 2026 Most Outstanding Chef*

Awarded to the individual chef who accumulates the highest points in his/her result with compulsory in TWO (2) categories

**Team Challenge (BA 1) and Individual Hot Cooking Challenge (BB)**

#### *SPCC & GCCM 2026 Most Outstanding Apprentice*

Awarded to the individual Apprentice Chef who accumulates the highest points in his/her result with compulsory in TWO (2) categories

**Individual Hot Cooking Challenge (BB 1,2) and Youth Tournament (BB 3)**

#### *Visit Malaysia 2026 GCCM GLOBAL UNITED CUP*

##### *Supreme Team Champion of Champions*

Awarded to Team Challenge who accumulates the highest points in team result with compulsory in THREE (3) categories

- **SPCC “BINTULU GLORY CUP” Banquet Team Challenge Championship (BA 1)  
(BINTULU SARAWAK, April 2026)**
- **GCCM 2026 “GLOBAL UNITED CUP” Team Challenge Championship (A 1)  
(KUALA LUMPUR MITEC, July 2026)**
  - **GCCM GLOBAL CAFÉ CATERING TEAM CHALLENGE (SA 4)  
(DEWAN BANDARAYA SEREMBAN NEGERI SEMBILAN, July 2026)**

## ***Visit Malaysia 2026 GCCM GLOBAL UNITED CUP Supreme Team Champion of Champions***

### ***Competitions Rules & Regulations:***

**Open only to teams who participate in and complete the following events.**

- **SPCC “BINTULU GLORY CUP” Banquet Team Challenge Championship (BA 1) - BINTULU SARAWAK, April 2026**
- **GCCM 2026 “GLOBAL UNITED CUP” Team Challenge Championship (A 1) - KUALA LUMPUR MITEC, July 2026**
- **GCCM GLOBAL CAFÉ Catering Team Challenge (SA 4) – DEWAN BANDARAYA SEREMBAN, NEGERI SEMBILAN, July 2026**

1. Participating teams must take part in and complete all three (3) of the above-mentioned categories in order to be eligible to compete for the Trophy.
2. Teams may register in any form, including associations, companies, academies, regional representatives, etc.
3. Each team must participate under a unified team name, which cannot be changed once registered.
4. Team member lists may be adjusted, and different members may participate in different events; however, the team name must remain the same throughout.
5. All participating teams must comply with the competition rules set by the Organizing Committee. The Organizing Committee reserves the right to amend the competition regulations at any time.
6. **The team with the highest total score in the three (3) specified categories win the championship. The winning team will be awarded the “Visit Malaysia 2026 GCCM GLOBAL UNITED CUP Supreme Team Champion of Champions” Supreme Trophy, certificate, and a cash prize of RM5,000.**

**2026 GCCM (MITEC, KUALA LUMPUR)**

**ANUGERAH | 獎項獎金 | AWARDS**

**VISIT MALAYSIA 2026 GCCM GLOBAL UNITED CUP JOHAN PASUKAN TERTINGGI**

**2026 马来西亚旅游年 GCCM 环球联盟杯至尊团体冠军**

**VISIT MALAYSIA 2026 GCCM GLOBAL UNITED CUP SUPREME TEAM CHAMPION OF CHAMPIONS**

JOHAN TERTINGGI

冠军

CHAMPION OF CHAMPIONS

RM5,000

TERMASUK PIALA DAN SIJIL | 包含奖杯与文憑 | INCLUDING TROPHY AND CERTIFICATE

**(A2) MASAKAN PANAS DAN SEJUK PRAKTIKAL – TIGA HIDANGAN GAYA CINA (2 PESERTA/PASUKAN)**

**现场冷热烹中式三式拼盘 (双人组)**

**PRACTICAL HOT AND COLD COOKING: THREE CHINESE STYLE ASSORTED DISHES CHALLENGE (DUO TEAM)**

JOHAN

冠军

CHAMPION

RM500

NAIB JOHAN

亚军

1ST RUNNER

RM300

KETIGA

季军

2ND RUNNER

RM200

TERMASUK PIALA DAN SIJIL | 包含奖杯与文憑 | INCLUDING TROPHY AND CERTIFICATE

**(A3) “PIALA PIAU KEE LIVE AND FROZEN SEAFOOD” PERANTIS MASAKAN PANAS PRAKTIKAL – 2 PESERTA/PASUKAN (DUA RASA HIDANGAN – BERUMUR 16 - 25 TAHUN)**

**标记(活/冷藏)海产杯二人赛 (两道菜套餐) (限 16 至 25 岁)**

**“PIAU KEE LIVE AND FROZEN SEAFOOD YOUTH CUP” APPRENTICE DUO (TWO COURSE MEAL – (AGE 16 - 25 YEARS OLD)**

JOHAN

冠军

CHAMPION

RM500

NAIB JOHAN

亚军

1ST RUNNER

RM300

KETIGA

季军

2ND RUNNER

RM200

TERMASUK PIALA DAN SIJIL | 包含奖杯与文憑 | INCLUDING TROPHY AND CERTIFICATE

**2026 GCCM (MITEC, KUALA LUMPUR)****ANUGERAH | 獎項獎金 | AWARDS****(B1) MASAKAN PANAS PRAKTIKAL - HIDANGAN UTAMA AYAM****现场热烹：主菜鸡肉****PRACTICAL HOT COOKING: MAIN COURSE - CHICKEN**

JOHAN	冠軍	CHAMPION	RM300
NAIB JOHAN	亞軍	1ST RUNNER	RM200
KETIGA	季軍	2ND RUNNER	RM100

TERMASUK PIALA DAN SUJIL | 包含獎杯與文憑 | INCLUDING TROPHY AND CERTIFICATE

**(B2) MASAKAN PANAS PRAKTIKAL - HIDANGAN UTAMA KAMBING / LEMBU****现场热烹：主菜羊肉/牛肉****PRACTICAL HOT COOKING: MAIN COURSE - LAMB / BEEF**

JOHAN	冠軍	CHAMPION	RM300
NAIB JOHAN	亞軍	1ST RUNNER	RM200
KETIGA	季軍	2ND RUNNER	RM100

TERMASUK PIALA DAN SUJIL | 包含獎杯與文憑 | INCLUDING TROPHY AND CERTIFICATE

**(B3) MASAKAN PANAS PRAKTIKAL - HIDANGAN UTAMA MAKANAN LAUT****现场热烹：主菜海鮮****PRACTICAL HOT COOKING: MAIN COURSE - SEAFOOD**

JOHAN	冠軍	CHAMPION	RM300
NAIB JOHAN	亞軍	1ST RUNNER	RM200
KETIGA	季軍	2ND RUNNER	RM100

TERMASUK PIALA DAN SUJIL | 包含獎杯與文憑 | INCLUDING TROPHY AND CERTIFICATE

**(B4) "ANUGERAH KULINARI BELIA GLOBAL OLEH FDM"****MASAKAN PANAS PRAKTIKAL : HIDANGAN UTAMA ASIA (BERUMUR 16 - 25 TAHUN)****"FDM全球青年厨艺桂冠赛" 现场热烹：亚洲风味主菜 (限 16 至 25岁)****"GLOBAL YOUTH CULINARY LAURELS BY FDM" PRACTICAL HOT COOKING: ASIAN MAIN COURSE (AGE 16 - 25 YEARS OLD)**

JOHAN	冠軍	CHAMPION	RM300
NAIB JOHAN	亞軍	1ST RUNNER	RM200
KETIGA	季軍	2ND RUNNER	RM100

TERMASUK PIALA DAN SUJIL | 包含獎杯與文憑 | INCLUDING TROPHY AND CERTIFICATE

**2026 GCCM (MITEC, KUALA LUMPUR)**

**ANUGERAH | 獎項獎金 | AWARDS**

**(D1) PAPARAN KEK PERKAHWINAN | 喜宴婚礼蛋糕展示 | WEDDING CAKE DISPLAY**

JOHAN	冠軍	CHAMPION	RM300
NAIB JOHAN	亞軍	1ST RUNNER	RM200
KETIGA	季軍	2ND RUNNER	RM100

TERMASUK PIALA DAN SIJIL | 包含獎杯與文憑 | INCLUDING TROPHY AND CERTIFICATE

**(D2) PAPARAN PASTRI | 糖艺展示 | PASTRY DISPLAY**

JOHAN	冠軍	CHAMPION	RM300
NAIB JOHAN	亞軍	1ST RUNNER	RM200
KETIGA	季軍	2ND RUNNER	RM100

TERMASUK PIALA DAN SIJIL | 包含獎杯與文憑 | INCLUDING TROPHY AND CERTIFICATE

**(D3) PAPARAN HIDANGAN UTAMA ASIA | 亚洲风味主菜展示 | ASIAN MAIN COURSE DISPLAY**

JOHAN	冠軍	CHAMPION	RM300
NAIB JOHAN	亞軍	1ST RUNNER	RM200
KETIGA	季軍	2ND RUNNER	RM100

TERMASUK PIALA DAN SIJIL | 包含獎杯與文憑 | INCLUDING TROPHY AND CERTIFICATE

**(D4) PAPARAN MANISAN ARAB | 阿拉伯甜品展示 | ARAB SWEET DISPLAY**

JOHAN	冠軍	CHAMPION	RM300
NAIB JOHAN	亞軍	1ST RUNNER	RM200
KETIGA	季軍	2ND RUNNER	RM100

TERMASUK PIALA DAN SIJIL | 包含獎杯與文憑 | INCLUDING TROPHY AND CERTIFICATE

**(D5) CABARAN KEK HARI JADI (LIVE) | 生日蛋糕挑战赛 | BIRTHDAY CAKE CHALLENGE**

JOHAN	冠軍	CHAMPION	RM300
NAIB JOHAN	亞軍	1ST RUNNER	RM200
KETIGA	季軍	2ND RUNNER	RM100

TERMASUK PIALA DAN SIJIL | 包含獎杯與文憑 | INCLUDING TROPHY AND CERTIFICATE

**2026 GCCM (MITEC, KUALA LUMPUR)****ANUGERAH | 獎項獎金 | AWARDS****(D1) PAPARAN KEK PERKAHWINAN | 喜宴婚礼蛋糕展示 | WEDDING CAKE DISPLAY**

JOHAN	冠軍	CHAMPION	RM300
NAIB JOHAN	亞軍	1ST RUNNER	RM200
KETIGA	季軍	2ND RUNNER	RM100

TERMASUK PIALA DAN SIJIL | 包含獎杯與文憑 | INCLUDING TROPHY AND CERTIFICATE

**(D2) PAPARAN PASTRI | 糖艺展示 | PASTRY DISPLAY**

JOHAN	冠軍	CHAMPION	RM300
NAIB JOHAN	亞軍	1ST RUNNER	RM200
KETIGA	季軍	2ND RUNNER	RM100

TERMASUK PIALA DAN SIJIL | 包含獎杯與文憑 | INCLUDING TROPHY AND CERTIFICATE

**(D3) PAPARAN HIDANGAN UTAMA ASIA | 亚洲风味主菜展示 | ASIAN MAIN COURSE DISPLAY**

JOHAN	冠軍	CHAMPION	RM300
NAIB JOHAN	亞軍	1ST RUNNER	RM200
KETIGA	季軍	2ND RUNNER	RM100

TERMASUK PIALA DAN SIJIL | 包含獎杯與文憑 | INCLUDING TROPHY AND CERTIFICATE

**(D4) PAPARAN MANISAN ARAB | 阿拉伯甜品展示 | ARAB SWEET DISPLAY**

JOHAN	冠軍	CHAMPION	RM300
NAIB JOHAN	亞軍	1ST RUNNER	RM200
KETIGA	季軍	2ND RUNNER	RM100

TERMASUK PIALA DAN SIJIL | 包含獎杯與文憑 | INCLUDING TROPHY AND CERTIFICATE

**(D5) CABARAN KEK HARI JADI (LIVE) | 生日蛋糕挑战赛 | BIRTHDAY CAKE CHALLENGE**

JOHAN	冠軍	CHAMPION	RM300
NAIB JOHAN	亞軍	1ST RUNNER	RM200
KETIGA	季軍	2ND RUNNER	RM100

TERMASUK PIALA DAN SIJIL | 包含獎杯與文憑 | INCLUDING TROPHY AND CERTIFICATE

**(D6) PAPARAN SENI LAPISAN GULA AISING | 糖霜饼干艺术展示 | SUGAR COOKIE FROSTING ART DISPLAY**

JOHAN	冠軍	CHAMPION	RM300
NAIB JOHAN	亞軍	1ST RUNNER	RM200
KETIGA	季軍	2ND RUNNER	RM100

TERMASUK PIALA DAN SIJIL | 包含獎杯與文憑 | INCLUDING TROPHY AND CERTIFICATE

# 5<sup>th</sup> Global Culinary Challenge Malaysia Tour 2026

(MITEC,KL )

## REGISTRATION FORM

**Closing Date: 6 June 2026**

Registration form must be attached with a registration fee and are not refundable unless the registration is full. Fees for all categories are inclusive Awards Ceremony Dinner Night on 06.06.2026 (Saturday) only category A,B,D5,E,SA and SE are inclusive uniform.

Note: Submission of registration form without payment will not be processed.

All entries are accepted on a first-come-first-served basis.

Please refer to the rules and regulations in GCCM2026 Rule Book.

Participants are encouraged to use the QR code on the right to register.

Using the registration form below is an alternative.



Please type legibility or write clearly in **CAPITAL LETTERS** and complete all relevant sections.

**Participants must ensure that the information provided is accurate. The Organizer reserves the right not to reprint any certificate due to mistakes or negligence made by participants when filling in the information. .**

Organization Name		Country	
Address			
Organization E- Mail		Org. Contact No.	
Name of Contestant		Age	
I/C or Passport No.		Nationality	
Occupation		Contact No.	
Personal E-Mail			

## VENUE: MITEC, KUALA LUMPUR

Please mark [ X ] inside the box for the category you wish to participate: :

<b>(A) TEAM CHALLENGE (RM 4,400 Per Team )</b>			
	<b>A 1</b>	GCCM GLOBAL UNITED CUP TEAM CHALLENGE CHAMPIONSHIP	
<b>Team Name</b>			
<b>Member</b>	<b>Full Name</b>	<b>IC / Passport No.</b>	<b>Uniform Size</b>
Captain			
Member			
Member			
Member			
<b>(A) TEAM CHALLENGE (RM 4,400 Per Team )</b>			
	<b>A 2</b>	THREE CHINESE STYLE ASSORTED DISHES CHALLENGE (DUO TEAM) <b>(RM600 Per Team)</b>	
	<b>A 3</b>	"PIAU KEE LIVE AND FROZEN SEAFOOD YOUTH CUP" APPRENTICE DUO (AGE 16 - 25 YEARS OLD) <b>(RM400 Per Team)</b>	
Member			
Member			

## VENUE: MITEC, KUALA LUMPUR

Please mark [ X ] inside the box for the category you wish to participate:

<b>(B) INDIVIDUAL CHALLENGE</b>			Uniform Size
	<b>B 1</b>	PRACTICAL HOT COOKING: MAIN COURSE – CHICKEN <b>(RM350 Per Person)</b>	
	<b>B 2</b>	PRACTICAL HOT COOKING: MAIN COURSE - LAMB / BEEF <b>(RM350 Per Person)</b>	
	<b>B 3</b>	PRACTICAL HOT COOKING: MAIN COURSE – SEAFOOD <b>(RM350 Per Person)</b>	
	<b>B 4</b>	“GLOBAL YOUTH CULINARY LAURELS BY FDM” – (AGE 16 - 25 YEARS OLD) <b>(RM300 Per Person)</b>	

<b>(D) ARTISTIC DISPLAY</b>			
	<b>D 1</b>	WEDDING CAKE DISPLAY <b>(RM300 Per Person)</b>	
	<b>D 2</b>	PASTRY DISPLAY <b>(RM300 Per Person)</b>	
	<b>D 3</b>	ASIAN MAIN COURSE DISPLAY <b>(RM300 Per Person)</b>	
	<b>D 4</b>	ARAB SWEET DISPLAY <b>(RM400 Per Person)</b>	

## VENUE: MITEC, KUALA LUMPUR

Please mark [ X ] inside the box for the category you wish to participate:

<b>(D) ARTISTIC DISPLAY</b>		
	<b>D 5</b>	<b>BIRTHDAY CAKE CHALLENGE (LIVE)</b> <b>(RM350 Per Person)</b>
	<b>D 6</b>	<b>SUGAR COOKIE FROSTING ART DISPLAY</b> <b>(RM350 Per Person)</b>

<b>(E) FLAVOURFUL INDIVIDUAL CHALLENGE</b>			Uniform Size
	<b>E 1</b>	<b>JAPANESE SUSHI PLATTER</b> <b>(RM350 Per Person)</b>	
	<b>E 2</b>	<b>JAPANESE DONDURI MEAL</b> <b>(RM350 Per Person)</b>	
	<b>E 3</b>	<b>CHINESE HEALTHY MEAL</b> <b>(RM350 Per Person)</b>	
	<b>E 4</b>	<b>ASIAN VEGETARIAN MEAL</b> <b>(RM350 Per Person)</b>	
	<b>E 5</b>	<b>CHOCOLATE DESSERT CHALLENGE</b> <b>(RM300 Per Person)</b>	



COMPETITION VENUE/ TIME

**23.07.2026 - 24.07.2026**

**DEWAN MAJLIS BANDARAYA SEREMBAN,  
JALAN YAM TUAN**

**07:00 - 18:00**

# AJK LIST

AJK PERTANDINGAN COMPETITION COMMITTEE <b>LOVE THROUGH FLAVOR – THE HEART OF SEREMBAN</b> 阵容特定		
TETAMU UTAMA ACARA MAIN GUEST OF TOURNAMENT 大会赛事主要嘉宾	DATO' SERI UTAMA HAJI AMINUDDIN BIN HARUN	DATO' SERI UTAMA HAJI AMINUDDIN BIN HARUN
PENASIHAT ACARA AM SENIOR TOURNAMENT GENERAL CONSULTANT 大会资深赛事总顾问	YB TUAN LOKE SIEW FOOK	马来西亚交通部长YB陆兆福
TETAMU KEHORMAT KHAS SPECIAL GUEST OF HONOR 大会赛事特别主宾	YB STEVEN SIM CHEE KEONG	马来西亚人力资源部长YB沈志强
PENASIHAT ACARA TOURNAMENT GENERAL CONSULTANT 大会赛事总顾问	DATO' SRI DR. KING LIM CHIN FUI	拿督斯里林振辉博士
PENERUSI ACARA AM GENERAL TOURNAMENT CHAIRMAN 大会主席	CHONG FOOT HENG	张福兴
PENERUSI ACARA TOURNAMENT CHAIRMAN 赛事主席	RICK CHEE	徐耀晟
PENASIHAT KEHORMAT ACARA HONORARY TOURNAMENT ADVISOR 大会赛事名誉顾问	YB TEO KOK SEONG YB NG CHIN TSAI YB CHEW SEH YONG YB NICOLE TAN LEE KOON YB SIAU MEOW KONG YB YAP YEW WENG YB CHOO KEN HWA YB YEW BOON LYE	YB张聒翔 YB吴金财 YB周世扬 YB陈丽群 YB萧妙光 YB叶耀荣 YB朱建华 YB杨文来
KETUA PENASIHAT CHIEF ADVISOR 执行赛事总顾问	RUDOLF MULLER	RUDOLF MULLER
TETAMU KEHORMAT PENASIHAT ADVISOR 赛事顾问	WONG TEU HOON KAMARUDDIN ADNIN (BOB) DATIN CHRISTINA TOH CHA ROWSON WANG DAVID TEO AH CHYE FRANCIS ONG	黄守群 KAMARUDDIN ADNIN (BOB) 拿汀杜丽芳 王志文 张亚财 王贤文
TIMBALAN KANAN PENERUSI ACARASENIOR TOURNAMENT DEPUTY CHAIRMAN资深赛事副 主席	MASTER CHEF PUNG LU TIN HENRI TAN	冯洱迅大师 陈致祥

# AJK LIST

**AJK PERTANDINGAN COMPETITION COMMITTEE**  
**LOVE THROUGH FLAVOR – THE HEART OF SEREMBAN**  
 阵容特定

TIMBALAN Pengerusi Acara TOURNAMENT DEPUTY CHAIRMAN 赛事副主席	ALAN CHEAH	谢正羲
PENASIHAT Undang-Undang Acara TOURNAMENT LEGAL ADVISOR 大会赛事法律顾问	DATO' DAVID WL YOONG DHURGESSWARAN VEERAN YB CHA KEE CHIN	拿督容永良律师 DHURGESSWARAN VEERAN 谢琪清 亚沙国会议员/森美兰餐饮厨艺公会法律顾问
WACS Pemantau WACS OBSERVERS WACS 巡查员	MASTER CHEF YAU KOK KHEONG	姚国强大师
KETUA JURI CHIEF JUDGE GCCM 总评审长	MASTER CHEF YAU KOK KHEONG	姚国强大师
PENGARAH JURI DIRECTOR OF JURY 赛事副评审长	MASTER CHEF CHERN CHEE HOONG	陈志鸿大师
SETIAUSAHA EKSEKUTIF AM GENERAL EXECUTIVE SECRETARY 执行秘书长	YEE CHEE LOUN	余子伦
SETIAUSAHA AM GENERAL SECRETARY 秘书长	ELAINE LIM	林玉莲
KETUA PERANCANG EKSEKUTIF EXECUTIVE CHIEF PLANNER 执行总策划	JAMES THENG LIK PENG	汤立斌
KETUA PERANCANG CHIEF PLANNER 总策划	JONG ZHI SHENG	杨智胜
SETIAUSAHA EKSEKUTIF EXECUTIVE SECRETARY 行政秘书	OO YEN PIN CHA CHOONG HON	胡燕鑽 谢崇安
SETIAUSAHA SECRETARY 秘书	JACQUELIN HO MAY HUA AVELYNS GOH LEONG KHA YEN	何美华 吴美燕 梁嘉燕
BENDAHARI TREASURER 财政	YANNIS LO KAH YAN TEE KOK CHONG	罗嘉欣 郑国忠

# AJK LIST

AJK PERTANDINGAN COMPETITION COMMITTEE <b>LOVE THROUGH FLAVOR – THE HEART OF SEREMBAN</b> 阵容特定		
NAIB KETUA PERANCANG VICE CHIEF PLANNER 策划	CHRISTOPHER CHIN JING HAUR	陈景豪
TIMBALAN KETUA PERANCANG DEPUTY PLANNER 署理策划	SIMON LEE LIT CHANG CHEONG BOON FEI CHAN CHANG LONG	李强 锺文辉 陈章龙
PENGARAH ACARA TOURNAMENT DIRECTOR 赛事总监	MASTER CHEF JACKY YAP SAK CHOONG GAN CHEE KEONG STEVEN LIOW CHEH HON PENG CHUNG KIM MENG	叶馨聪大师  颜治强 廖祐德 谢汉彬 郑锦明
PENGARAH TAPAK AM SENIOR SITE DIRECTOR 资深场地总监	CHIEW CHEE MUN	徐志文
PENGARAH TAPAK SITE DIRECTOR 场地总监	ROGER HO CHEE SUNG	何镇声
TIMBALAN PENGARAH TAPAK DEPUTY SITE DIRECTOR 场地副总监	PHUA CHENG CHUANG	潘正傳
PENYELARAS UNIT TAPAK COORDINATOR SITE DIVISION 场地协调	MAX LO ZHEN GANG TEH TIAN SOON	罗振刚 鄭天順
PENDAFTARAN REGISTRATION 参赛者报名处	SOOM YUEN PENG	孙苑評
PENGINAPAN ACCOMODATION 参赛者酒店报名处	SOOM YUEN PENG	孙苑評
PENGARAH PROGRAM PROGRAM DIRECTOR 节目总监	NICK CHONG TAN YIN FONG	鍾勇强 陈滢楓
MEDIA BARU PUBLISITI NEW MEDIA PUBLICITY 新媒体宣传	STEPHY THAM SEE KIT KEANU CHOW KIM YEW EMILY YET MIN JING	譚思洁 赵锦如 叶明津
DIPLOMATIK FOREIGN AFFAIR 外交协调	LIM SWEE SANG WONG WENG CHEONG FOONG NYIT CHAM	林瑞娴 黄泳翔 冯月珍

# AJK LIST

AJK PERTANDINGAN COMPETITION COMMITTEE  
LOVE THROUGH FLAVOR – THE HEART OF SEREMBAN  
阵容特定

DIPLOMATIK LUAR NEGARA OVERSEAS FOREIGN AFFAIR 国际外交协调	STEVEN LIOW TICK GAO YU LONG CHEF KARIM MOHAMED MOTAZ	廖祐德 高玉龍 CHEF KARIM MOHAMED MOTAZ
PEMANTAU OBSERVER 巡查员	CHIN FATT LEONG	陈发良
PENYELARASAN TETAMU KHAS SPECIAL GUEST CORDINATION 特别嘉宾协调	EMILY YET MIN JING	叶明津
PENYELARAS BILIK JURI & ADMIN COORDINATOR JUDGE ROOM 评委室协调	WANG HSIN YEOW	汪新耀

## COMPETITION CATEGORY

A & SA	TEAM CHALLENGE (LIVE)	VENUE
A1-1	GCCM GLOBAL UNITED CUP TEAM CHALLENGE CHAMPIONSHIP BLACK BOX FINAL	DEWAN MAJLIS BANDARAYA, SEREMBAN, NEGERI SEMBILAN
S4	GCCM GLOBAL CAFÉ CATERING TEAM CHALLENGE	
S4-1	GCCM GLOBAL CAFÉ CATERING TEAM SHOWPIECE CHALLENGE	
SA5	HAPPY FAMILY MEAL (DUO TEAM)	
<b>SC</b>	<b>CARVING DISPLAY</b>	
SC1	INDIVIDUAL FRUITS & VEGETABLES CARVING (LIVE)	
SC2	FRUITS & VEGETABLES CARVING DISPLAY	
<b>SD</b>	<b>ARTISTIC DISPLAY</b>	
SD6	DOUGH ARTISTRY DISPLAY	
<b>SE</b>	<b>FLAVOURFUL CULINARY INDIVIDUAL CHALLENGE (LIVE)</b>	
SE6	RENDANG CHICKEN COOKING CHALLENGE	
SE7	NYONYA HERITAGE MEAL	
SE8	ASIAN NOODLE DELIGHT	



**5<sup>th</sup> Global Culinary Challenge**

**Malaysia Tour 2026**

**DEWAN BANDARAYA SEREMBAN,**

**NEGERI SEMBILAN**

**ENGLISH VERSION**

## **SA 4 GCCM GLOBAL CAFÉ CATERING**

### **TEAM CHALLENGE**

#### *Competitions Rules & Regulations:*

1. Themed on Asian culinary characteristics, emphasizing that participating teams highlight local specialty dishes. Please design the menu and cost planning according to the theme.
2. Participating teams consist of **four (4) chefs** and **one (1) team manager** as a team to carry out cooking. Within **4.5 hours (270 minutes)** they must complete dish preparation and buffet display setup. The team manager must not enter the kitchen or participate in cooking work. Their responsibility is team coordination, buffet station setup, and dish presentation.
3. From the start of the competition until **30 minutes** before the end (that is, after **four (4) hours**) the dishes are to be placed on the buffet display station. The final **30 minutes** are to be used to complete placing all dishes on the buffet display station.
4. The judging panel will then carry out the scoring work. Each team must have the **team manager** and **one (1) team member** stay at the display station to assist the judges in understanding the team's buffet theme concept and presenting the dishes. At the same time, dishes must be plated for the judges' tasting. The judges' tasting dishes are for **two (2) persons** and must be plated individually. The plates for the judges' tasting dishes must be provided by the participating teams.
5. Each team must prepare portions for **25 guests**, of which **two (2) portions** are for judges' tasting and scoring.

6. The designated **five (5) dishes** are:

- **Four (4) appetizer dishes:** must include **four (4) items**, of which **two (2)** must be prepared on-site, and **two (2)** may be prepared in advance, such as braised, marinated, smoked, or pickled, but they must be sliced and plated on-site.
- ❖ One (1) item must be vegetarian (eggs, dairy, onions, garlic, and dairy products allowed). One (1) item must be a cold dish. The vegetarian dish and cold dish may be the same or different. Disposable tableware is allowed for guest dining.
- **One (1) fish main dish:** may be accompanied by other seafood, but the main ingredient must be fish, served with suitable garnish and sauce.
- **One (1) chicken main dish:** served with suitable garnish and sauce.
- **One (1) vegetarian starch main course:** rice, noodles, or buns are acceptable but must be vegetarian. It may include dairy products, eggs (ovo-lacto vegetarian), and allium vegetables (onion, garlic, etc.).
- **One (1) dessert:** no restriction on hot or cold. Disposable tableware is allowed for guest dining.

7. **Pork Products are prohibited.**

8. All finished products must be completed under the highest quality of cleanliness and hygiene. Finished dishes must not endanger the health of consumers. Chemical colorings or additives (such as defoamers, emulsifiers, and artificial flavorings) are prohibited.
9. Participants must prepare and bring all ingredients. All cooking work must be done on-site.
10. Food safety and hygiene labeling and regulations must be followed. Finished dishes must not include raw food. Shark fins and other environmentally harmful ingredients are prohibited.

11. Participants must bring all utensils, tableware, tablecloths, and decorations for the buffet display station.
12. Tableware for guest dining will be uniformly provided by the organizer.
13. The organizer will provide each team with a food subsidy of RM 600 or equivalent vouchers. Teams must submit receipts or invoices for food purchases for verification and must proactively collect the subsidy at the registration counter before the competition. For overseas teams, the organizer will provide assistance in purchasing ingredients.
14. The total material cost per person must not exceed RM 30.
15. Teams must prepare a recipe sheet for the judges to review. At the same time, teams must prepare dish name cards for use at the buffet display station. At least one (1) dish name must be in English.
16. Participants must enter the competition kitchen 10 minutes in advance to prepare and perform knife work, but cooking is not allowed during this time.
17. During the competition, the recipe card must be placed on the workstation.
18. Each team has 15 minutes to clean the kitchen. They must ensure cleanliness and leave the kitchen neat. Teams that fail to comply will be penalized with point deductions.
19. **Competition venue: DEWAN MAJLIS BANDARAYA SEREMBAN**

### ***SA 4-1 GCCM GLOBAL CAFÉ CATERING TEAM SHOWPIECE CHALLENGE***

The organizer will provide each team with **one (1) 9 x 5 ft** long table for use as the buffet display station. The best buffet display station will be awarded the “GCCM GLOBAL CAFÉ CATERING TEAM SHOWPIECE CHALLENGE AWARD” Champion, 1st Runner-up, and 2nd Runner-up trophies.

## **SA 5 HAPPY FAMILY MEAL (DUO TEAM)**

### *Competitions Rules & Regulations:*

1. Teams of **two (2)** people, only open to parent (father or mother) and child (son or daughter) relationships. The minimum competition age is **10 years old**. Competition time is **1 hour (60 minutes)**.
2. Prepare **one (1)** brunch dish (to be presented in bento form).
3. Prepare **two (2)** portions, plated separately: **one (1)** portion for judges' tasting and scoring, **one (1)** portion for display.
4. The brunch must be presented in bento form. It must include appropriate protein, starch, vegetables, and sauce, emphasizing balanced nutritional proportions. Protein, vitamins, carbohydrates, and other nutrients must be diverse and rich. Portion size must be **300 - 350 gm**.
5. Competition dishes must conform to the standard portion of one (1) main meal per person.
6. Each team member must participate in the actual preparation of the competition dish. Violators will be penalized with point deductions.
7. Participants must bring their own plates and ingredients. Finished products must not contain raw food.
8. Participants must comply with food safety standard operating procedures and take responsibility for their own safety risks.
9. Participants have 5 minutes to clean the kitchen. They must ensure neatness and cleanliness before leaving the kitchen. Teams that do not comply will be penalized with point deductions.
- 10. Competition venue: DEWAN MAJLIS BANDARAYA SEREMBAN**
- 11. Pork Products are prohibited.**

## **SC 1 “INDIVIDUAL FRUITS & VEGETABLES CARVING (LIVE)”**

### *Competitions Rules & Regulations:*

1. Participants must use **three (3)** different vegetables or fruits to carve and create a display set. The supporting framework may be pre-decorated and prepared in advance.
2. Participants must achieve balance among all factors of the work under specific conditions, including theme and content, colors, and all artistic elements.
- 3. Theme of the work – free choice.**
4. The work must be carved from uncooked ingredients, and its height must not exceed **120 cm**.
5. Participants must complete the work within **120 minutes**.
6. Display stand size is **90 cm x 90 cm**.
7. It is forbidden to use non-food items to support the work. Violators will be penalized with point deductions.
8. The use of glue is prohibited.
9. Participants must wear a proper chef’s uniform and safety shoes (self-provided).
10. Chef’s jackets must not contain any company or hotel logos, except for chef uniforms purchased from the organizer.
- 11. Competition venue: DEWAN MAJLIS BANDARAYA SEREMBAN**
- 12. Pork Products are prohibited.**

## *SC 2 FRUITS & VEGETABLES CARVING DISPLAY*

### *Competitions Rules & Regulations:*

1. Participants must use **one (1)** or more different vegetables or fruits to carve and create a display set.
2. Participants must achieve balance among all factors of the work under specific conditions, including theme and content, colors, and all artistic elements.
- 3. Theme of the work – free choice.**
4. The work must be carved from uncooked ingredients, and its height must not exceed **120 cm**.
5. Participants must complete the work within the specified time.
6. Display stand size is **90 cm x 90 cm**.
7. Non-food supporting frameworks and glue must be perfectly covered and not exposed. Violators will be penalized with point deductions.
8. Participants must wear a proper chef's uniform and safety shoes (self-provided).
9. Chef's jackets must not contain any company or hotel logos, except for chef uniforms purchased from the organizer.
- 10. Competition venue: DEWAN MAJLIS BANDARAYA SEREMBAN**
- 11. Pork Products are prohibited.**

## *SD 6 DOUGH ARTISTRY DISPLAY*

### *Competitions Rules & Regulations:*

1. Participants must use dough modeling techniques to create a display set.
2. Participants must achieve balance among all factors of the work under specific conditions, including theme and content, colors, and all artistic elements.
- 3. Theme of the work – free choice.**
4. The height of the work must not exceed **120 cm**.
5. Participants must complete the display within the specified time.
6. Participants must wear a proper chef's uniform and safety shoes (self-provided).
7. Chef's jackets must not contain any company or hotel logos, except for chef uniforms purchased from the organizer.
8. Display stand size is **90 cm x 90 cm**.
- 9. Competition venue: DEWAN MAJLIS BANDARAYA SEREMBAN**
- 10. Pork Products are prohibited.**

**JUDGING CRITERIA**  
**SC1, SC 2, SD 6**

<b>ARTISTIC EFFECT</b> Balance, aesthetics, and appropriate symmetrical proportions.	30 Mark
<b>LEVEL OF DIFFICULTY</b> Judges will evaluate based on the artistry, perfection, and level of difficulty of the work.	20 Mark
<b>PROFESSIONAL SKILLS</b> The professional skills applied during the making and/or preparation process of the work.	20 Mark
<b>DETAILED</b> Judges will evaluate based on the fineness, quality, and skill proficiency of the work.	20 Mark
<b>CREATIVITY &amp; ORIGINALITY</b> The work must be an original creation with creativity.	10 Mark

## **SE 6 RENDANG CHICKEN**

### **COOKING CHALLENGE**

#### *Competitions Rules & Regulations:*

1. Prepare and cook **Rendang Chicken** with Southeast Asian flavour, in a portion for **two (2) persons**, plated into **two (2) separate dishes**. **One (1)** portion is for the judges to taste and score, and **one (1)** portion is for display. The preparation time is **45 minutes**.
2. Participants must bring their own plates and ingredients.
3. Participants may bring pre-prepared rendang base paste (**without prior seasoning**) and marinated, cut chicken pieces. Side dishes must be prepared and cooked on-site.
4. The dish must be accompanied by suitable starch and vegetables (e.g., rice, bread, vegetables, or noodles) to highlight uniqueness. Side dishes must be cooked on-site. The dish should emphasize balanced and rich nutritional values.
5. The **total portion weight** must be **300 – 350 gm**.
6. Participants have 5 minutes to clean the kitchen, ensuring cleanliness before leaving. Teams not complying will face point deductions.
7. **Competition Venue: DEWAN MAJLIS BANDARAYA SEREMBAN**
8. **Pork Products are prohibited.**

## **SE 7 NYONYA HERITAGE MEAL**

### *Competitions Rules & Regulations:*

1. Prepare and cook a **traditional Nyonya cultural meal**, in a portion for **two (2) persons**, plated into **two (2) separate dishes**. **One (1)** portion is for the judges to taste and score, and **one (1)** portion is for display. The preparation time is **45 minutes**.
2. Participants must bring their own plates and ingredients. The dish presentation must follow Nyonya culinary characteristics, highlighting Nyonya cultural identity.
3. The Nyonya cultural meal must conform to a standard single-portion meal.
4. The total portion weight must be **300 – 350 gm**.
5. The dish must include suitable starch, vegetables, and sauce, emphasizing a balanced nutritional profile with diverse proteins, vitamins, and carbohydrates.
6. Participants have 5 minutes to clean the kitchen, ensuring cleanliness before leaving. Teams not complying will face point deductions.
7. **Competition Venue: DEWAN MAJLIS BANDARAYA SEREMBAN**
8. **Pork Products are prohibited.**

## **SE 8 ASIAN NOODLE DELIGHT**

### *Competitions Rules & Regulations:*

1. Prepare and cook **one (1) noodle dish**, with flavours that must follow **Asian culinary techniques and taste**.
2. Noodle dish must be prepared in portions for **two (2) persons**, plated into **two (2) separate dishes**. **One (1)** portion is for the judges to taste and score, and **one (1)** portion is for display. The preparation time is **45 minutes**.
3. Participants must bring their own plates and ingredients.
4. Competition dishes must conform to a standard single-portion meal.
5. Each noodle dish portion must weigh between **300 – 350 gm**.
6. The dishes must emphasize balanced nutrition, with diversity in protein, vitamins, and carbohydrates.
7. Participants have 5 minutes to clean the kitchen, ensuring cleanliness before leaving. Teams not complying will face point deductions.
8. **Competition Venue: DEWAN MAJLIS BANDARAYA SEREMBAN**
9. **Pork Products are prohibited.**

**JUDGING CRITERIA**  
**SA 4, SA 5, SE 6, SE 7, SE 8**

<p><b>TASTE &amp; TEXTURE</b></p> <p>The dish should preserve its authentic taste, texture with appropriate seasoning, and meet modern nutritional standards in quality, flavour, and colour.</p>	<p>50 Mark</p>
<p><b>CORRECT PROFESIONAL PREPARATION</b></p> <p>Modern culinary arts, emphasizing practical and acceptable food Preparation methods, applying proper cooking techniques for all ingredients, maintaining hygiene, minimizing food waste, and ensuring efficient teamwork and time management during preparation and service.</p>	<p>15 Mark</p>
<p><b>HYGIENE AND FOOD WASTE</b></p> <p>Maintaining clean and hygienic work techniques, adhering to established workflows, ensuring benches are clear and uncluttered, storing food items properly, controlling temperature for hot and cold foods, managing excess and food waste effectively, and limiting plastic waste.</p>	<p>10 Mark</p>
<p><b>PRESENTATION</b></p> <p>Ingredients and side dishes should be harmonious. The plating must be clean, straightforward, without artificial garnishes or elaborate arrangements, to create an appetizing appearance.</p>	<p>10 Mark</p>
<p><b>SERVICE</b></p> <p>Meals must be practical and transportable, presented on time, and in the correct number of plates.</p>	<p>5 Mark</p>
<p><b>MATERIAL BROUGHT / MISE EN PLACE</b></p> <p>Clear arrangement of materials, ensure the correct number of items are brought in, apply proper working techniques and make efficient use of working time.</p>	<p>5 Mark</p>
<p><b>INNOVATION</b></p> <p>Introduce new or improved techniques, enhance dish presentation to exceed expectations, and enable chefs or teams to create a memorable impression.</p> <p>Total Score: 100 points (No half points will be given)</p>	<p>5 Mark</p>

## GENERAL RULES

### Who's is admissible to participate

- Open to chefs and Culinary Students from hotels, restaurants, culinary institutions, airlines and catering organizations.
- Junior Chef – 25 years old and below (As of the 1st Jan of that competition year).
- Competitors must be of a minimum age.
- Legal working age (16 years of age) unless a Special School challenge.

### The competition

- Competitors to report 30 minutes before the competition.
- Competitors to bring their own ingredients in accordance of the mise en place rules.
- The ingredients brought need to be packed and transported in respect with the international HACCP rules:
  - 1 portion for display and 1 portion for judge tasting
  - 1 set of recipe containing a working plan, picture or sketch of the plate needed in the kitchen
  - 1 set of menu card need to be display on display table
- All contestants have to complete their cooking within the given time.

### Compete Ingredient Guideline (for mise en place)

## CATEGORIES A, B, E, SA, SE

- a) Stocks base are allowed but not concentrated or seasoning.
- b) Salad can be cleaned and washed but do not mix or cut.
- c) Vegetables and fruits can be cleaned, cut & trimmed (any shape) BUT must be raw.
- d) Fruit purees are permitted but must not be seasoned or finished item.
- e) No glaze or concentrated juices.
- f) Dried fruit or vegetable powder permitted.
- g) Dehydrated fruit or fruit skin is permitted.
- h) Vegetable powder and home-made spice mixture are permitted.
- i) Fish can be gutted, scaled can be filleted if required BUT must be raw.
- j) Shellfish/crustaceans can be cleaned and removed from their shell but must be raw.
- k) Meat/Poultry/Wild Meat can be deboned but do not portion and trimmed.
- l) Protein ingredients cannot be minced. This process only can be done in the kitchen.
- m) Liver and sweetbreads can be soaked in milk, but not seasoned or flavoured.
- n) Smoked fish, Beef or chicken strips is allowed as long as they are further processed in the kitchen. NO pork or pork products are allowed.
- o) Pasta dough are allowed to bring in. It can be flavoured and rolled into sheets but not portioned and cooked.
- p) Pastry sponge, biscuits can be brought in but not cut or stenciled.
- q) Decor elements 100% made in the hall. No titanium dioxide – no metallic powder no artificial food colours are permitted
- r) Eggs can be separated, and pasteurized.
- s) Dry ingredients can be pre-measured.
- t) Flavoured oils and butter are allowed.
- u) White rice can be pre-cooked but not seasoned.
- v) The use of transglutaminase (meat glue) is not permitted .

## REGISTRATION, RULES & REGULATION DETAILS

1. GCCM2026 Registration with QR Code Scan. Registration Forms must be accompanied with payment details in order for the entries to be processed.
2. Teams and Individual competitors can expect to receive confirmation of their registration by 10 July 2026 onwards.
3. Registration fees are non-refundable, unless categories are full and competitors do not wish to register for alternative categories
4. Payment must be in Ringgit Malaysia. All payments are to be made payable by cheque/money order/bank draft only to:

### **PERSATUAN KULINARI GLOBAL MALAYSIA**

### **BANK ACCOUNT: MAYBANK 5560 6650 2564**

5. Overseas competitor can contact our registration secretarial for more clarification and information.
6. Submission of a completed Registration Form shall constitute of an agreement to abide by the Rules & Regulations of the GCCM2026.
7. Competitors can participate in a variety of competitions. However, you can only register for one participation per category. Who participate in more than one category will receive a RM100 rebate and two categories will receive RM200 rebate and so on.
8. **All competitors will receive dinner voucher for the awards ceremony on 24 July 2026.** All cash and prizes will be announced at the Award Ceremony. **Attendees are required to wear chef's attire.**
9. All competitors in events A, B, E, SA and SE will receive GCCM2026 designated chef coats to wear during the competition.
10. No changes of category will be allowed. Please notify the Organiser if you wish to cancel. Early notification may allow an unsuccessful competitor to prepare for competition.
11. To avoid having their applications withdrawn from the competition without notice, it is competitors' responsibility to advise the Organiser should they change employers or personal address/contact details.
12. Competitors have to collect his/her participation certificate during he/she register when arrival before enter to competition site. Uncollected certificates will be disposed within three weeks.

13. The competition display areas in the Competition Hall will be open to competitors from 5:00am (no earlier) and end at 7:00am for judging. All packing/exhibit debris must be removed from the Competition Hall before judging begins.
14. Competitors and their assistants are strictly not allowed to leave belongings on exhibition booths, or use furniture there for lounging during the set-up and judging hours.
15. The Organiser reserves the right to dispose of uncollected exhibits after the stipulated times.
16. Entries for the Individual classes and Hot Cooking Team category are accepted on a first-come-first-served basis. Applicants for these categories should select another category on the Registration Form in the event if they are unsuccessful for their first choice. They can also choose to have their entry fee refunded in this case and if they do not wish to select an alternative category. Please take note that with limited of kitchen stations, these categories are usually full before the official closing date.
17. All category competitors must report to the respective registration counter at least 1 hour before their appointed time. Should there be a station available, it may be allotted to early arrivals. Competitors who are not present at their scheduled time will be considered no-shows and will be disqualified.
18. Chef's attire is requested for all events. No company name/logo should be visible to the judges during judging. It may be included or placed on uniforms once judging is completed.
19. Length of plates not more than **32cm**.
20. **Menu writing recipe (3 copies- Self-Prepare)** and name of the dishes must be made well prepare in the kitchens for judges to review and as reference.
21. Each team will receive a sticker. Please fill in your own number and stick it on the dish's plate.
22. Pork Products are prohibited.
23. Competitors who bring their exhibits on the wrong day will not be judged. Please refer to the final schedule for your competition date. This will be sent to you by WhatApps and post on GCCM official FB Page.

24. Competitors to take note that points will be deducted if the complete display is not kept within the space limit specified for the categories.
25. Competitors have to print out recipe form from rule book for Judges' review during competition. These must be placed by the side of exhibits/dishes due to the rule's requirement it. The Organiser reserves the right to request them.
26. The Organiser reserves all rights to the recipes used and photographs taken at the event. Any publication, re-production or copying of the recipes can only be made by their approval.
27. Medals are tentatively scheduled to be presented daily at 10:00 AM and 4:00 PM. The organizer reserves the right to change the schedule without prior notice. Contestants present at the venue must wear professional chef attire. All medal recipients are required to attend the Grand Award Ceremony on the final day in professional chef attire. Any trophies, medals, or certificates not collected during the award ceremony will be forfeited three weeks after the event concludes.
28. The Organiser reserves the right to remove display exhibits if deterioration beyond acceptable standards has taken place.
29. The Organiser will not be held responsible for any damage to or loss of exhibits, equipment, utensils or personal effects of competitors.
30. Competitors contravening any of the Rules and Regulations of the event may be disqualified.
31. The Organiser reserves the right to rescind, modify or add on any of the above Rules and Regulations and their interpretation of these are final.
32. The Organiser also reserve the right to limit the number of entries per category or amend the competition section, modify any rules, cancel any category or competition, or cancel/postpone the whole competition event should it be deemed necessary.
33. If contestants have any inquiry regarding the competition standard are advised to contact Organizer at below:

#### 5th GLOBAL CULINARY CHALLENGE MALAYSIA 2026

Secretarial Contact:

+6012 – 628 8434 (Sheng)

+6012 – 397 9633 (Carmen)

+6010 – 366 2776 (DK Lee)

E-mail: [gccmcontest@gmail.com](mailto:gccmcontest@gmail.com)

## MEDALS CRITERIA

Gold Medal with Distinction	100 score
Gold Medal	90 – 99 score
Silver Medal	80 – 89 score
Bronze Medal	70 – 79 score
Diploma	60 – 69 score

The respective awards and certificate will be presented to qualified participants. While for those who do not win any award will receive a Certificate of Appreciation.

### SPECIAL AWARD

#### *SPCC & GCCM 2026 Most Outstanding Chef*

Awarded to the individual chef who accumulates the highest points in his/her result with compulsory in TWO (2) categories

**Team Challenge (BA 1) and Individual Hot Cooking Challenge (BB)**

#### *SPCC & GCCM 2026 Most Outstanding Apprentice*

Awarded to the individual Apprentice Chef who accumulates the highest points in his/her result with compulsory in TWO (2) categories

**Individual Hot Cooking Challenge (BB 1,2) and Youth Tournament (BB 3)**

#### *Visit Malaysia 2026 GCCM GLOBAL UNITED CUP*

##### *Supreme Team Champion of Champions*

Awarded to Team Challenge who accumulates the highest points in team result with compulsory in THREE (3) categories

- **SPCC “BINTULU GLORY CUP” Banquet Team Challenge Championship (BA 1)  
(BINTULU SARAWAK, April 2026)**
- **GCCM 2026 “GLOBAL UNITED CUP” Team Challenge Championship (A 1)  
(KUALA LUMPUR MITEC, July 2026)**
  - **GCCM GLOBAL CAFÉ CATERING TEAM CHALLENGE (SA 4)  
(DEWAN BANDARAYA SEREMBAN NEGERI SEMBILAN, July 2026)**

## ***Visit Malaysia 2026 GCCM GLOBAL UNITED CUP Supreme Team Champion of Champions***

### ***Competitions Rules & Regulations:***

**Open only to teams who participate in and complete the following events.**

- **SPCC “BINTULU GLORY CUP” Banquet Team Challenge Championship (BA 1) - BINTULU SARAWAK, April 2026**
- **GCCM 2026 “GLOBAL UNITED CUP” Team Challenge Championship (A 1) - KUALA LUMPUR MITEC, July 2026**
- **GCCM GLOBAL CAFÉ Catering Team Challenge (SA 4) – DEWAN BANDARAYA SEREMBAN, NEGERI SEMBILAN, July 2026**

1. Participating teams must take part in and complete all three (3) of the above-mentioned categories in order to be eligible to compete for the Trophy.
2. Teams may register in any form, including associations, companies, academies, regional representatives, etc.
3. Each team must participate under a unified team name, which cannot be changed once registered.
4. Team member lists may be adjusted, and different members may participate in different events; however, the team name must remain the same throughout.
5. All participating teams must comply with the competition rules set by the Organizing Committee. The Organizing Committee reserves the right to amend the competition regulations at any time.
6. **The team with the highest total score in the three (3) specified categories win the championship. The winning team will be awarded the “Visit Malaysia 2026 GCCM GLOBAL UNITED CUP Supreme Team Champion of Champions” Supreme Trophy, certificate, and a cash prize of RM5,000.**

**2026 GCCM (DEWAN MAJLIS BANDARAYA, SEREMBAN)**

**ANUGERAH | 獎項獎金 | AWARDS**

**(A1) GCCM PERTANDINGAN AKHIR KOTAK HITAM PASUKAN PIALA GABUNGAN GLOBAL**

**GCCM 環球聯盟杯團體賽黑箱決賽**

**GCCM GLOBAL UNITED CUP TEAM CHALLENGE CHAMPIONSHIP BLACK BOX FINAL**

JOHAN	冠軍	CHAMPION	RM4,000
NAIB JOHAN	亞軍	1ST RUNNER	RM2,000
KETIGA	季軍	2ND RUNNER	RM1,000

**(A1-2) PAMERAN MEJA TERBAIK | 最佳展示台 | SHOWPIECE TEAM CHALLENGE** **TROPHY**

TERMASUK PIALA DAN SIJIL | 包含獎杯與文憑 | INCLUDING TROPHY AND CERTIFICATE

**(SA4) GCCM PERTANDINGAN PASUKAN KAFÉ KATERING GLOBAL**

**GCCM 環球 CAFE 自助餐團體賽**

**GCCM GLOBAL CAFE BUFFET TEAM BATTLE**

JOHAN	冠軍	CHAMPION	RM2,000
NAIB JOHAN	亞軍	1ST RUNNER	RM1,000
KETIGA	季軍	2ND RUNNER	RM500

TERMASUK PIALA DAN SIJIL | 包含獎杯與文憑 | INCLUDING TROPHY AND CERTIFICATE

**(SA4-2) PAMERAN MEJA TERBAIK | 最佳展示台 | SHOWPIECE TEAM CHALLENGE** **TROPHY**

TERMASUK PIALA DAN SIJIL | 包含獎杯與文憑 | INCLUDING TROPHY AND CERTIFICATE

**(SA5) HIDANGAN KEBAHAGIAN KELUARGA (2 PESERTA/PASUKAN)**

**幸福家庭親子餐 (雙人賽)**

**HAPPY FAMILY MEAL (DUO TEAM)**

JOHAN	冠軍	CHAMPION	RM300
NAIB JOHAN	亞軍	1ST RUNNER	RM200
KETIGA	季軍	2ND RUNNER	RM100

TERMASUK PIALA DAN SIJIL | 包含獎杯與文憑 | INCLUDING TROPHY AND CERTIFICATE

**2026 GCCM (DEWAN MAJLIS BANDARAYA, SEREMBAN)**

**ANUGERAH | 獎項獎金 | AWARDS**

**(SC1) INDIVIDU UKIRAN BUAH-BUAHAN & SAYUR-SAYURAN SECARA LANGSUNG**

**“现场”个人蔬果雕刻**

**INDIVIDUAL FRUITS & VEGETABLES CARVING (LIVE)**

JOHAN	冠軍	CHAMPION	RM300
NAIB JOHAN	亞軍	1ST RUNNER	RM200
KETIGA	季軍	2ND RUNNER	RM100

TERMASUK PIALA DAN SIJIL | 包含獎杯與文憑 | INCLUDING TROPHY AND CERTIFICATE

**(SC2) PAPARAN UKIRAN BUAH-BUAHAN & SAYUR-SAYURAN**

**静态蔬果雕刻展示**

**FRUITS & VEGETABLES CARVING DISPLAY**

JOHAN	冠軍	CHAMPION	RM300
NAIB JOHAN	亞軍	1ST RUNNER	RM200
KETIGA	季軍	2ND RUNNER	RM100

TERMASUK PIALA DAN SIJIL | 包含獎杯與文憑 | INCLUDING TROPHY AND CERTIFICATE

**(SD6) PAPARAN ARTISTIK DOH | 面塑艺术展示 | DOUGH ARTISTRY DISPLAY**

JOHAN	冠軍	CHAMPION	RM300
NAIB JOHAN	亞軍	1ST RUNNER	RM200
KETIGA	季軍	2ND RUNNER	RM100

TERMASUK PIALA DAN SIJIL | 包含獎杯與文憑 | INCLUDING TROPHY AND CERTIFICATE

## 2026 GCCM (DEWAN MAJLIS BANDARAYA, SEREMBAN)

### ANUGERAH | 獎項獎金 | AWARDS

#### (SE6) CABARAN MEMASAK AYAM RENDANG | 仁当鸡风味餐 | RENDANG CHICKEN MEAL

JOHAN	冠軍	CHAMPION	RM300
NAIB JOHAN	亞軍	1ST RUNNER	RM200
KETIGA	季軍	2ND RUNNER	RM100

TERMASUK PIALA DAN SIJIL | 包含獎杯與文憑 | INCLUDING TROPHY AND CERTIFICATE

#### (SE7) HIDANGAN MASAKAN NYONYA | 娘惹文化餐 | NYONYA HERITAGE MEAL

JOHAN	冠軍	CHAMPION	RM300
NAIB JOHAN	亞軍	1ST RUNNER	RM200
KETIGA	季軍	2ND RUNNER	RM100

TERMASUK PIALA DAN SIJIL | 包含獎杯與文憑 | INCLUDING TROPHY AND CERTIFICATE

#### (SE8) GANDA MASAKAN NASI & MI ASIAN / MALAYSIA

#### 亚洲与马来西亚米面食挑战赛

#### ASIAN & MALAYSIAN RICE & NOODLE TWIN DELIGHT

JOHAN	冠軍	CHAMPION	RM300
NAIB JOHAN	亞軍	1ST RUNNER	RM200
KETIGA	季軍	2ND RUNNER	RM100

TERMASUK PIALA DAN SIJIL | 包含獎杯與文憑 | INCLUDING TROPHY AND CERTIFICATE

#### GCCM 2026 MOST OUTSTANDING CHEF 最佳杰出精英厨师

#### GCCM 2026 MOST OUTSTANDING APPRENTICE 最佳杰出明日之星

TERMASUK PIALA DAN SIJIL | 包含獎杯與文憑 | INCLUDING TROPHY AND CERTIFICATE

# 5<sup>th</sup> Global Culinary Challenge Malaysia Tour 2026

(DEWAN MAJLIS BANDARAYA, SEREMBAN )

## REGISTRATION FORM

**Closing Date: 6 June 2026**

Registration form must be attached with a registration fee and are not refundable unless the registration is full. Fees for all categories are inclusive Awards Ceremony Dinner Night on 06.06.2026 (Saturday) only category A,B,D5,E,SA and SE are inclusive uniform.

Note: Submission of registration form without payment will not be processed.

All entries are accepted on a first-come-first-served basis.

Please refer to the rules and regulations in GCCM2026 Rule Book.

Participants are encouraged to use the QR code on the right to register.

Using the registration form below is an alternative.



Please type legibility or write clearly in **CAPITAL LETTERS** and complete all relevant sections.

**Participants must ensure that the information provided is accurate. The Organizer reserves the right not to reprint any certificate due to mistakes or negligence made by participants when filling in the information. .**

Organization Name		Country	
Address			
Organization E- Mail		Org. Contact No.	
Name of Contestant		Age	
I/C or Passport No.		Nationality	
Occupation		Contact No.	
Personal E-Mail			

## VENUE: DEWAN MAJLIS BANDARAYA SEREMBAN

Please **mark [ X ]** inside the box for the category you wish to participate:

<b>(SA) TEAM CHALLENGE (RM 2,500 Per Team)</b>			
	<b>SA 4</b>	GCCM GLOBAL CAFÉ CATERING TEAM CHALLENGE	
<b>Team Name</b>			
<b>Member</b>	<b>Full Name</b>	<b>IC / Passport No.</b>	<b>Uniform Size</b>
Manager			
Member			
Member			
Member			
Member			
	<b>SA 5</b>	<b>HAPPY FAMILY MEAL (DUO TEAM) (RM350 Per Team )</b>	
Member			
Member			

## VENUE: DEWAN MAJLIS BANDARAYA SEREMBAN

Please **mark [ X ]** inside the box for the category you wish to participate:

<b>(SC) CRAVING DISPLAY</b>			
	<b>SC 1</b>	INDIVIDUAL FRUITS & VEGETABLES CARVING (LIVE) <b>(RM300 Per Person)</b>	
	<b>SC 2</b>	FRUITS & VEGETABLES CARVING DISPLAY <b>(RM300 Per Person)</b>	
<b>(SD) ARTISTIC DISPLAY</b>			
	<b>SD 6</b>	DOUGH ARTISTRY DISPLAY <b>(RM350 Per Person)</b>	
<b>(SE) FLAVOURFUL INDIVIDUAL CHALLENGE</b>		Uniform Size	
	<b>SE 6</b>	RENDANG CHICKEN COOKING CHALLENGE <b>(RM300 Per Person)</b>	
	<b>SE 7</b>	NYONYA HERITAGE MEAL <b>(RM300 Per Person)</b>	
	<b>SE 8</b>	ASIAN NOODLE DELIGHT <b>(RM300 Per Person)</b>	

*Who participate in more than one category will receive a RM100 rebate and two categories will receive RM200 rebate and so on.*

## MODE OF PAYMENT

Enclosed herewith the bank draft / cheque / online banking receipt for total amount of RM\_\_\_\_\_made payable to:

**PERSATUAN KULINARI GLOBAL MALAYSIA**  
**Acc No: 5560 6650 2564 (MAYBANK)**

The Organizing Committee **will not accept any cash by mail**. Receipt will only be issued upon clearance of payment.

Please email your completed registration form with payment evidence to :

[gccmcontest@gmail.com](mailto:gccmcontest@gmail.com)

I hereby declare that to the best of my knowledge, all the information furnished above is true, complete and correct. I understand that in the event of my information being found false or incorrect at any stage, my qualification of the competition shall be liable to cancellation/termination without notice or any compensation in lieu thereof.

For Office Use Only :	
Application Received	
Payment Received	
Cheque/Receipt No	
Amount (RM)	
Contestant No.	

\_\_\_\_\_  
Authorize Signature / Contestant Signature

Date :

### SIZE CHART

SIZE	BODY	CHEST	SHOULDER	SLEEVE
S	65	98	42	54
M	68	102	43	55
L	71	106	44	56
XL	73	110	45	57
2XL	75	114	46	58
3XL	77	118	47	59
4XL	79	122	48	60
5XL	83	126	49	60
6XL	87	130	50	60
7XL	91	134	51	60

UNIT MEASUREMENT = CM

CHEF PROPER ATTIRE



**RECIPE FORM**

Category :

Participation Code :   
Pax of Serving :

Dish :

Ingredients	QTY	Ingredients	QTY

Cooking Method :

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Dishes Features :

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