***The introduction of this contest***

Chinese fermented dim sum has a long-standing history and culture. As one kind of healthy food, featured with abundant nutrition, safe quality and good flavor, it was enjoyed by every Chinese around the world.

The contest for Chinese fermented dim sum was established in 2010 by The Fermented Flour Based Food Association of CCOA. This contest is named by Angel Yeast Company, the Asia's largest internationalized and specialized yeast manufacturer.

The Contest for Chinese Fermented Dim Sum has been successfully held four times since 2010. It aims at facilitating the exchanges of pastry technology, improving skill levels and promoting the development of the Chinese dim sum. As the most influential global event, it attracts hundreds of associations and more than one thousand contestants at home and abroad.

Through 8 years development, the event has developed from 5 divisions to 14 divisions. By the end of June this year, the qualifying competitions have been successfully held in the following 14 cities: Shanghai, Guangzhou, Wuhan, Chengdu, Beijing, Shenyang, Taipei, Manila ((Philippines), Ho Chi Minh (Vietnam), Vienna (Austria), Vancouver (Canada), Kuala Lumpur (Malaysia), Bangkok (Thailand). The winners in the qualifying competitions are qualified to attend the finals of the Chinese Fermented Dim Sum Contest.

Through this contest, the culture of Chinese fermented dim sum got publicity, the development of this industry got promoted. By the focus and coverage of Xinhua News Agency, People’s Daily, China News Service and other more than 40 medias, the Chinese fermented dim sum was further promoted.

***Rules***

I. Requirements

1. Variety and Quantity: Each contestant should make 10 pieces of steamed buns of 100 grams in weight; 10 steamed stuffed buns of 70 grams in weight, of which the dough and the stuffing each weigh 35 grams. For the 4 optional varieties, the weight should be between 50-100 grams and the size of each variety should be consistent. Two of them should have stuffing and two should be without. Each variety should have 5 pieces. There should be innovative use of materials, production process, or the appearance of the optional varieties. As for the team contest, each team is required to make 10 varieties of products, 5 for each variety.

2. Time：

1) The contestants shall draw lot to decide their group.

2) Each match lasts for 4 hours (including time for preparation and weighing the materials). The staff of each division is responsible for the timing.

3. Notes:

1) The work should be done by the contestant alone independently. The shared tools and equipment should be used with efficiency, and it is prohibited to occupy over time the shared tools and equipment. Ask the staff in time if there is any question;

2) During the contest, personal tools should be checked timely and the countertops and tools are kept clean;

3) Each contestant should fill out the Operation Form for Individuals in detail and put it with his/her works together to the designated location for evaluation.

II. Scoring Criteria

 There will be no theory examination in the finals. All the works should be made at the scene and be showed on the exhibition stand. One exhibition about one square meter will be provided. The special specification could not be used without the consent of Organizing Committee. The comprehensive assessment scores of the works should be given by the judges under the supervision of the Organizing Committee.

Individual Works: The works are evaluated in terms of color, smell, taste, shape and health, raw materials, operating time, etc., in which the steamed buns accounts for 15%, steamed stuffed buns 15% , optional pasta 40% (each accounting for 10%), the Operation Form for Individuals 10%, the operation process and health 10%, and layout 10%.

Team Works: The scoring criteria are as follows: layout 10%, creativity 10%, 6% of each variety (totally 10 varieties), the Operation Form for Teams 10%, and the operation process and health 10%.

III. Equipment, Appliances and Materials

 The flour (WUDELI), yeast (Angel), the bread improvers (Angel), chicken essence (Angel), the stuffing (Angel), oil, sugar, table salt, soy sauce, pepper powder and other raw materials of the competition shall be provided by the Organizing Committee and should not be brought in by the contestants. The contestants should bring their own raw materials for their own specialty pasta, but should report to the organizing committee in advance, and fill out the declaration form as required (Form 8). The Organizing Committee also provides a list of halal raw materials for Muslim contestants to choose from.

Each participant is provided with:1 steam box, 1 oven, 1 proofing room, 1 vertical dough-maker , 1 set of mixing tank and mixing hooks, 1 electronic scale, 1 thermometer, 1 tray, 1 towel, 1 cutting knife, 1 roll stick, 5 stainless steel basins, 3 storage bags, 3 steaming plates, 1 oil brush. Contestants should bring their own tools and instruments not mentioned above, and fill out the declaration form as required.