

# Seoul Food & Hotel Culinary Challenge 2025 Timetable 대회 시간표

April 18 Updated 4월 18일 업데이트

June 10 (Tue)		June 11 (Wed)		June 12 (Thu)		June 13 (Fri)	
DISPLAY		DISPLAY		DISPLAY		DISPLAY	
Table Set up 10:00~11:30 Judging start 11:30 Judge's Feedback 13:00	Class 14 - PLATED MAIN COURSES	Table Set up 10:00~11:30 Judging start 11:30 Judge's Feedback 13:00	Class 13 - PLATED APPETIZERS	Table Set up 10:00~11:30 Judging start 11:30 Judge's Feedback 13:00	Class 13 - PLATED APPETIZERS	Table Set up 10:00~11:30 Judging start 11:30 Judge's Feedback 13:00	Class 12 - FINGER FOOD
	Class 15 - PLATED DESSERT		<Class 15 - PLATED DESSERT>		Class 14 - PLATED MAIN COURSES		Class 13 - PLATED APPETIZERS
	Class 17 - PASTRY SHOWPIECE		Class 17 - PASTRY SHOWPIECE		Class 15 - PLATED DESSERT		Class 14 - PLATED MAIN COURSES
			Class 18 - ARTISTIC SCULPTURE		Class 16 - THEMED CAKE		Class 15 - PLATED DESSERT
Kitchen Zone A	Kitchen Zone B	Kitchen Zone A	Kitchen Zone B	Kitchen Zone A	Kitchen Zone B	Kitchen Zone A	Kitchen Zone B
<Class 04 - Fresh Pasta Master Challenge> (1) 08:45~09:15	<Class 3 - Hot & Cold Pasta Duo> (1) 08:45~09:15	<Class 2 - KUKJE SUSAN Ocean Main Course> (2) 08:45~09:30	<Class 2 - KUKJE SUSAN Ocean Main Course> (2) 08:45~09:30	<Class 2 - KUKJE SUSAN Ocean Main Course> (5) 08:45~09:30	<Class 3 - Hot & Cold Pasta Duo> (2) 08:45~09:15	<Special Class> Global Chef Challenge National Selection 08:30~10:00	<Class 8 - Plant based Vegan Main Course by SUJIS LINK> (1) 08:30~09:15
Cleaning & Break(15minutes)	Cleaning & Break(15minutes)	Cleaning & Break(15minutes)	Cleaning & Break(15minutes)	Cleaning & Break(15minutes)	Cleaning & Break(15minutes)		Cleaning & Break(15minutes)
<Class 1 - Main Course Meat or Poultry> (1) 09:30~10:15	<Class 1 - Main Course Meat or Poultry> (1) 09:30~10:15	<Class 1 - Main Course Meat or Poultry> (5) 09:45~10:30	<Class 11 - Creative Macaron> (2) 09:45~10:30	<Class 9 - Nestlé Professional Modern Chinese WOK Challenge> (3) 09:45~10:15	<Class 2 - KUKJE SUSAN Ocean Main Course> (6) 09:30~10:15		<Class 4 - Fresh Pasta Master Challenge> (8) 09:30~10:00
Cleaning & Break(15minutes)	Cleaning & Break(15minutes)	Cleaning & Break(15minutes)	Cleaning & Break(15minutes)	Cleaning & Break(15minutes)	Cleaning & Break(15minutes)		Cleaning & Break(15minutes)
<Class 04 - Fresh Pasta Master Challenge> (2) 10:30~11:00	<Class 04 - Fresh Pasta Master Challenge> (2) 10:30~11:00	<Class 2 - KUKJE SUSAN Ocean Main Course> (3) 10:45~11:30	<Class 7 - Nestlé Professional Chef Challenge> (2) 10:45~11:30	<Class 5 - Asian Noodles> (2) 10:30~11:00	<Class 3 - Hot & Cold Pasta Duo> (3) 10:30~11:00	<Class 3 - Hot & Cold Pasta Duo> (4) 10:15~10:45	<Class 8 - Plant based Vegan Main Course by SUJIS LINK> (2) 10:15~11:00
Cleaning & Break(15minutes)	Cleaning & Break(15minutes)	Cleaning & Break(15minutes)	Cleaning & Break(15minutes)	Cleaning & Break(15minutes)	Cleaning & Break(15minutes)	Cleaning & Break(15minutes)	Cleaning & Break(15minutes)
<Class 2 - KUKJE SUSAN Ocean Main Course> (1) 11:15~12:00	<Class 2 - KUKJE SUSAN Ocean Main Course> (1) 11:15~12:00	<Class 4 - Fresh Pasta Master Challenge> (4) 11:45~12:15	<Class 5 - Asian Noodles> (1) 11:45~12:15	<Class 1 - Main Course Meat or Poultry> (6) 11:15~12:00	<Class 9 - Nestlé Professional Modern Chinese WOK Challenge> (4) 11:15~11:45	<Class 7 - Nestlé Professional Chef Challenge> (6) 11:00~11:45	<Class 5 - Asian Noodles> (6) 11:15~11:45
Cleaning & Break(15minutes)	Cleaning & Break(15minutes)	Cleaning & Break(15minutes)	Cleaning & Break(15minutes)	Cleaning & Break(15minutes)	Cleaning & Break(15minutes)	Cleaning & Break(15minutes)	Cleaning & Break(15minutes)
<Class 7 - Nestlé Professional Chef Challenge> (1) 12:15~13:00	<Class 7 - Nestlé Professional Chef Challenge> (1) 12:15~13:00	<Class 2 - KUKJE SUSAN Ocean Main Course> (4) 12:30~13:15	<Class 7 - Nestlé Professional Chef Challenge> (3) 12:30~13:15	<Class 7 - Nestlé Professional Chef Challenge> (4) 12:15~13:00	<Class 6 - Anchor Food Professionals Perfect Omelette & Sandwich> (3) 12:00~12:30	<Class 3 - Hot & Cold Pasta Duo> (5) 12:00~12:30	<Class 8 - Plant based Vegan Main Course by SUJIS LINK> (3) 12:00~12:45
Cleaning & Break(15minutes)	Cleaning & Break(15minutes)	Cleaning & Break(15minutes)	Cleaning & Break(15minutes)		Cleaning & Break(15minutes)	Cleaning	Cleaning
<Class 1 - Main Course Meat or Poultry> (2) 13:15~14:00	<Class 1 - Main Course Meat or Poultry> (2) 13:15~14:00	<Class 9 - Nestlé Professional Modern Chinese WOK Challenge> (1) 13:30~14:00	<Class 9 - Nestlé Professional Modern Chinese WOK Challenge> (1) 13:30~14:00		<Class 4 - Fresh Pasta Master Challenge> (6) 12:45~13:15	*FINAL AWARDS* 13:30~	
Cleaning & Break(15minutes)	Cleaning & Break(15minutes)	Cleaning & Break(15minutes)	Cleaning & Break(15minutes)		Cleaning & Break(15minutes)		
<Class 04 - Fresh Pasta Master Challenge> (3) 14:15~14:45	PASTRY MIX ROUND <Class 10 - Anchor Food Professionals Cream Icing Cake Challenge> (1) <Class 11 - Creative Macaron> (1)	<Class 6 - Anchor Food Professionals Perfect Omelette & Sandwich> (2) 14:15~14:45	<Class 6 - Anchor Food Professionals Perfect Omelette & Sandwich> (2) 14:15~14:45	<Class 1 - Main Course Meat or Poultry> (7) 13:15~14:00	<Class 6 - Anchor Food Professionals Perfect Omelette & Sandwich> (4) 13:30~14:00		
Cleaning & Break(30minutes)	Cleaning & Break(15minutes)	Cleaning & Break(15minutes)	Cleaning & Break(15minutes)	Cleaning & Break(15minutes)	Cleaning & Break(15minutes)		
<Class 1 - Main Course Meat or Poultry> (3) 15:15~16:00	<Class 1 - Main Course Meat or Poultry> (3) 15:15~16:00	<Class 9 - Nestlé Professional Modern Chinese WOK Challenge> (2) 15:00~15:30	<Class 9 - Nestlé Professional Modern Chinese WOK Challenge> (2) 15:00~15:30	<Class 4 - Fresh Pasta Master Challenge> (7) 14:15~14:45	<Class 5 - Asian Noodles> (3) 14:15~14:45		
Cleaning & Break(15minutes)	Cleaning & Break(15minutes)	Cleaning & Break(15minutes)	Cleaning & Break(15minutes)	Cleaning & Break(15minutes)	Cleaning & Break(15minutes)		
<Class 1 - Main Course Meat or Poultry> (4) 16:15~17:00	<Class 6 - Anchor Food Professionals Perfect Omelette & Sandwich> (1) 16:15~17:00	<Class 4 - Fresh Pasta Master Challenge> (5) 15:45~16:15	<Class 10 - Anchor Food Professionals Cream Icing Cake Challenge> (2) 15:45~16:30	<Class 5 - Asian Noodles> (4) 15:00~15:30	<Class 7 - Nestlé Professional Chef Challenge> (5) 15:00~15:45		
Cleaning	Cleaning	Cleaning	Cleaning	Cleaning & Break(15minutes)	Cleaning & Break(15minutes)		
<b>*Daily prize ceremony 4PM</b> <b>Prizes for competitions after 3PM will be awarded the next day</b> 각 클래스 메달 및 상장 상상은 매일 오후 4시에 진행되며, 3시 이후 경기는 다음 날 상상이 진행됩니다.				<Class 11 - Creative Macaron> (3) 15:45~16:30	<Class 5 - Asian Noodles> (5) 16:00~16:45	<b>*Above timetable is subjected to change</b> 위 시간표는 변경될 수 있습니다.	
				Cleaning	Cleaning		

SEE YOU IN 2026

10 June, 2025 - Day 1

Culinary Art & Pastry Art Cold display

Table Set up 10:00~11:30  
Judging start 11:30  
Judge's Feedback 13:00

Culinary Art Cold Display

Station No.	Name	Organization	Registration No.
<Class 14 - PLATED MAIN COURSES>	1	PARK SANGA	Korea Cooking Art Academy
			25-194

Pastry Art Cold display

Station No.	Name	Organization	Registration No.
<Class 15 - PLATED DESSERT>	1	Yang Hye Won	Korea Cooking Art Academy
			25-148
	2	LEE JUNG EUN	Korea Cooking Art Academy
			25-214
	3	KIM BOMIN	Korea Cooking Art Academy
			25-219
	4	GIL SOOBHIN	Korea Cooking Art Academy
			25-220
	5	HYUN SOL	Korea Cooking Art Academy
			25-221
	6	KIM CHANG JUNG	Korea Cooking Art Academy
			25-222
	7	Go yeongeun	hansol culinary academy
			25-442
	8	Kim hyedam	hansol culinary academy
			25-443
	9	LEE EUN JEONG	hansol culinary academy
			25-444
	10	lee jeong min	
			25-273
<Class 17 - PASTRY SHOWPCE>	1	Yap Mei Yui	Dayeh University
			25-123
	2	TSENG,CHIA-FEN	Dayeh University
			25-136
	3	PARKCHAE EUN	World Culinary Art Bakery
			25-190
	4	Kang Jin Hae	Korea Cooking Art Academy
			25-211
	5	Wang Yu Tsai	
			25-334
	6	Hou Pei-Ling	Tainan University of Technology
			25-335

Hot Kitchen Zone A

Station No.	Name	Organization	Registration No.
<Class 4 - Fresh Pasta Master Challenge> (1) 08:45~09:15	1	KIM KYUNG WON	Korea Cooking Art Academy
			25-133
	2	YEH, CHE-CHUN	Shu-Te Home-Economics & Commercial High School
			25-286
	3	MING,WEI-CHEN	Chia Nan University of Pharmacy Science, CNU
			25-231
	4	CHUN JUNYOUNG	Korea Cooking Art Academy
			25-164
	5	LIN, TSAI-YING	Shu-Te Home-Economics & Commercial High School
			25-288
	6	Sirin Thangma	Suan Sunandha Rajabhat University (SRU)
			25-323
	7	KIM SEUNGYONG	Korea Cooking Art Academy
			25-161
	8	TSAI, YIN-CHUAN	National Kaohsiung University Of Hospitality And To
			25-278
Cleaning & Break(5minutes)			
<Class 1 - Main Course Meat or Poultry> (1) 09:30~10:15	1	LEE, MIN-HAO	Chia Nan University of Pharmacy Science, CNU
			25-232
	2	Roh Hyun Seop	Korea Cooking Art Academy
			25-134
	3	MING,WEI-CHEN	Chia Nan University of Pharmacy Science, CNU
			25-231
	4	SUN, MING-TSUNG	MacKay Junior College of Medicine, Nursing, and M
			25-243
	5	LIU JHAN-AN	Suan Sunandha Rajabhat University (SRU)
			25-324
	6	CHIANG-YA-YUN	Yuda Senior High School
			25-264
	7	GO HYUNLIN	Korea Cooking Art Academy
			25-166
	8	HUANG,SI-TUNG	Deh Yu College of Nursing and Health
			25-265
Cleaning & Break(5minutes)			
<Class 4 - Fresh Pasta Master Challenge> (2) 10:30~11:00	1	LIN, GUAN-LIN	Shu-Te Home-Economics & Commercial High School
			25-287
	2	Park Won Chan	Korea Cooking Art Academy
			25-132
	3	Saisawalack Wongsa	Suan Sunandha Rajabhat University (SRU)
			25-325
	4	paththaporn wongthong	Suan Sunandha Rajabhat University (SRU)
			25-326
	5	JEONG Yeon Mi	Korea Cooking Art Academy
			25-268
	6	Jacky Qian	Taste Fusion Creative Kitchen
			25-482
	7	SHIN DONGEUN	Korea Cooking Art Academy
			25-163
	8	SUN, MING-TSUNG	Chia Nan University of Pharmacy Science, CNU
			25-234
Cleaning & Break(5minutes)			
<Class 2 - KUKIE SUSAN Ocean Main Course> (1) 11:15~13:00	1	KIM KYUNG WON	Korea Cooking Art Academy
			25-133
	2	WANG, YUN-HUI	MacKay Junior College of Medicine, Nursing, and M
			25-242
	3	HSIEH-JHAN-YU	Deh Yu College of Nursing and Health
			25-266
	4	KHARULASHKHIN BT ABDULLAH SURAHMI	PERAK CULINARY ARTS CENTRE @BKCP
			25-251
	6	WANG, CHIA-JUNG	HongKuang University
			25-249
	7	Kim Tae Yong	Korea Cooking Art Academy
			25-158
	8	CHEN, JA-HONG	HongKuang University
			25-248
Cleaning & Break(5minutes)			
<Class 7 - Nestlé Professional Chef Challenge> (1) 12:15~13:00	1	Na young kim	MediJana
			25-191
	2	SO HYUNMIN	Korea Cooking Art Academy
			25-166
	3	Kim Dong Hyeon	Hotel Somo Catin Gwangju
			25-267
	4	YU-MING, SU	TAINAN UNIVERSITY OF TECHNOLOGY
			25-112
	5	YOU-XIN, WU	TAINAN UNIVERSITY OF TECHNOLOGY
			25-113
	6	BAEK IN BAE	Korea Cooking Art Academy
			25-144
	7	HONG, YI-HSIUAN	HongKuang Delta University of Technology
			25-204
	8	WEI, QI-XIANG	TAIWAN CHEFS ASSOCIATION
			25-241
Cleaning & Break(5minutes)			
<Class 1 - Main Course Meat or Poultry> (2) 13:15~14:00	1	SHIN CHEN, CHEN	TAINAN UNIVERSITY OF TECHNOLOGY
			25-117
	2	YUN JUNG SUP	Korea Cooking Art Academy
			25-131
	3	YAN-XI, LI	TAINAN UNIVERSITY OF TECHNOLOGY
			25-109
	4	LEE YESEUNG	Korea Cooking Art Academy
			25-162
	5	WU CHENG-JING	TAINAN UNIVERSITY OF TECHNOLOGY
			25-108
	6	KIM JINGO	Korea Cooking Art Academy
			25-200
	7	KUO, CHENG-I	Tungnan University, Department of Hospitality Man
			25-454
	8	JEONG YOUNGJAE	Korea Cooking Art Academy
			25-146
Cleaning & Break(5minutes)			
<Class 4 - Fresh Pasta Master Challenge> (3) 14:15~14:45	1	LEE, MIN-HAO	Chia Nan University of Pharmacy Science, CNU
			25-232
	2	Vedra Peter	Samsung Wetstory
			25-339
	3	KIM JYEON	Korea Cooking Art Academy
			25-165
	4	Tommasso Scandola	Samsung Wetstory
			25-192
	5	CHOO SEDYOUNG	Korea Cooking Art Academy
			25-160
	6	WEI-JIN HONG	TAINAN UNIVERSITY OF TECHNOLOGY
			25-104
	7	CHEN YAU-JUNG	TAINAN UNIVERSITY OF TECHNOLOGY
			25-114
	8	Kim Tae Yong	Korea Cooking Art Academy
			25-158
Cleaning & Break(5minutes)			
<Class 1 - Main Course Meat or Poultry> (3) 15:15~16:00	1	KIM SEUNGYONG	Korea Cooking Art Academy
			25-161
	2	CHANG YU-HUNG	HongKuang Delta University of Technology
			25-413
	3	Noh Si Hyeon	Korea Cooking Art Academy
			25-136
	4	WEI CHIH CHI	Minghsin University of Science Technology
			25-227
	5	ZHANG, GUAN-JIE	Chia Nan University of Pharmacy Science, CNU
			25-233
	6	PI-MIN WU	TAINAN UNIVERSITY OF TECHNOLOGY
			25-105
	7	YU-DIE YU	TAINAN UNIVERSITY OF TECHNOLOGY
			25-106
	8	CHUN JUNYOUNG	Korea Cooking Art Academy
			25-164
Cleaning & Break(5minutes)			
<Class 1 - Main Course Meat or Poultry> (4) 16:15~17:00	1	Choi Hane	hansol culinary academy
			25-413
	2	Jirat Disavakunapatt	Bangkok University
			25-417
	3	Warakorn Borwornpatt	Bangkok University
			25-423
	4	Laddawan Rattanakitti	Bangkok University
			25-426
	5	XIAO, CHENG-SHENG	Taipei City University of Science and Technology
			25-312
	6	TSI, CHIA-CHIN	Winghsien University of Science Technology
			25-108
	7	Seungmin An	Four seasons hotel ansol
			25-429
	8	Youngwoo heaving	Four seasons hotel ansol
			25-441
Cleaning			

Hot Kitchen Zone B

Hot Cooking					
	Station No.	Name	Organization	Registration No.	
<b>&lt;Class 3 - Hot &amp; Cold Pasta Duo&gt;</b> (1) <b>08:45~09:15</b>	9	CHOI SOO-JEONG	Korea Cooking Art Academy	25-138	
	10	LEE GA-RAM	Korea Cooking Art Academy	25-139	
	11	LEE CHI-TUNG	Minghsin University of Science Technology	25-118	
	12	GAO YUN WEI	Minghsin University of Science Technology	25-119	
	13	Wang shen chang	Minghsin University of Science Technology	25-127	
	14	chen, wei chieh	chung shing commercial industrial vocational high school	25-128	
	15	LIU, TSUNG-GUIN	Minghsin University of Science Technology	25-130	
	16	WANG, YI-CHENG	Minghsin University of Science Technology	25-227	
	17	SHANG, YI-CHENG	HongKuang University	25-243	
	18	KAO, CHENG-YANG	HongKuang University	25-244	
	19	WEI, QI-XIANG	TAIWAN CHEFS ASSOCIATION	25-241	
	20	TIAN, GENG-SIN	TAIWAN CHEFS ASSOCIATION	25-242	
	21	MUHAMMAD NAZHAN BIN NOOR HISHAM	PERAK CULINARY ARTS CENTRE @BKCP	25-254	
	22	MUHAMMAD ZARIN BIN MOHD ZALANI	PERAK CULINARY ARTS CENTRE @BKCP	25-255	
	23	LEE, YI-AN	National Kaohsiung University Of Hospitality And Tourism	25-274	
	24	LIN, LI-YING	Shu-Te Home-Economics & Commercial High School	25-285	
Cleaning & Break(5minutes)					
<b>&lt;Class 1 - Main Course Meat or Poultry&gt;</b> (1) <b>09:30~10:15</b>	9	CHOO SEYOUNG	Korea Cooking Art Academy	25-160	
	10	Kim ga eun	hansol culinary academy	25-427	
	11	Kim Kyeon	Korea Global Chef High School	25-445	
	12	MACKEY, YUN-HUI	MacKay Junior College of Medicine, Nursing, and Management	25-242	
	13	WANG JIN HONG	TAIWAN UNIVERSITY OF TECHNOLOGY	25-104	
	14	Noh Si Hyeon	Korea Cooking Art Academy	25-136	
	15	Choi jeong min	hansol culinary academy	25-428	
	16	LEE JEONGCHAN	Korea Cooking Art Academy	25-199	
	Cleaning & Break(5minutes)				
	<b>&lt;Class 4 - Fresh Pasta Master Challenge&gt;</b> (2) <b>10:30~11:00</b>	9	LEE YESEUNG	Korea Cooking Art Academy	25-162
		10	LIAO HUNG-YUAN	HongKuang Delta University of Technology	25-206
		11	Muhammad Iran	Singapore Hotel Culinary Federation	25-101
		12	Nam Chae Rin	Korea Cooking Art Academy	25-157
		13	YU-DIE YU	TAINAN UNIVERSITY OF TECHNOLOGY	25-106
		14	PEH, ZHUANG	TAINAN UNIVERSITY OF TECHNOLOGY	25-110
		15	Go Ji Won	Korea Cooking Art Academy	25-135
16		HO, JONG-CHANG	Chung Shing Commercial Industrial Vocational High School	25-120	
Cleaning & Break(5minutes)					
<b>&lt;Class 2 - KUKIE SUSAN Ocean Main Course&gt;</b> (1) <b>11:15~13:00</b>		9	TIAN, GENG-SIN	TAIWAN CHEFS ASSOCIATION	25-242
		10	ZHANG, GUAN-JIE	Chia Nan University of Pharmacy Science, CNU	25-233
		11	Choi sang hyeon	Korea Cooking Art Academy	25-137
		12	MING,WEI-CHEN	Chia Nan University of Pharmacy Science, CNU	25-231
		13	PAN, YUCHUAN	Minghsin University of Science Technology	25-172
		14	ZHONG, YAO-LE	Dayeh University	25-167
		15	Chiu Yiu Kwan	Grand Hyatt Hong Kong	25-484
	16	Yang Jufyun	Culinary Team Winners	25-318	
	Cleaning & Break(5minutes)				
	<b>&lt;Class 7 - Nestlé Professional Chef Challenge&gt;</b> (1) <b>12:15~13:00</b>	9	Han Juin	Culinary Team Winners	25-330
		10	ZHANG, YI-CHENG	HongKuang University	25-243
		11	KHABULI ASKHICHIN BT ABDULLAH SUHAMI	PERAK CULINARY ARTS CENTRE @BKCP	25-251
		12	chang kim fung	HongKuang University of Science and Technology	25-257
		13	mroiss miguel malinzo	One king west Hotel Residence	25-261
		14	LEE WONYONG	Korea Cooking Art Academy	25-193
		15	Kim min cheol	Culinary Team Winners	25-417
16		LEE JU YOUNG	hansol culinary academy	25-297	
Cleaning & Break(5minutes)					
<b>&lt;Class 1 - Main Course Meat or Poultry&gt;</b> (2) <b>13:15~14:00</b>		9	Choi sang hyeon	Korea Cooking Art Academy	25-137
		10	GAO YUN WEI	Minghsin University of Science Technology	25-119
		11	SHIN DONGEUN	Korea Cooking Art Academy	25-163
		12	NIM HO LIN	Korea Cooking Art Academy	25-201
		13	ZHONG, YAO-CENG	Dayeh University	25-168
		14	Park Woo Chan	Korea Cooking Art Academy	25-132
		15	CHEN, GUL-LIAN	Dayeh University	25-169
	16	Park J Woon	Korea Cooking Art Academy	25-149	
	Cleaning & Break(5minutes)				
	<b>***PASTRY MIX ROUND***</b>	Station No.	Name	Organization	Registration No.
		<b>&lt;Class 10 - Anchor Food Professionals Cream Icing Cake Challenge&gt;</b> (1) <b>14:15~15:00</b>			
		9	BAE MIN I	Korea Cooking Art Academy	25-218
		10	Kim A Beom	Hotel Somo Catin Gwangju	25-368
		11	KIM MIN JEONG	Mambo Party Academy	25-397
		12	sun hee jeong	Mambo Party Academy	25-398
		13	Noh myung ju	Korea Cooking Art Academy	25-217
<b>&lt;Class 11 - Omelette Macaron&gt;</b> (1) <b>14:15~15:00</b>					
14		lee jeong min		25-273	
15		LIN, KONG-ZHU	National Kaohsiung University Of Hospitality And Tourism	25-279	
16		jo eunsso	Nayotel Ambassador Seoul Dongdaemun	25-327	
Cleaning & Break(5minutes)					
<b>&lt;Class 1 - Main Course Meat or Poultry&gt;</b> (3) <b>15:15~16:00</b>		Station No.	Name	Organization	Registration No.
		9	Jacky Qian	Taste Fusion Creative Kitchen	25-482
		10	PARK SANGILIN	Korea Cooking Art Academy	25-145
		11	TZU-WEI CHEN	TAINAN UNIVERSITY OF TECHNOLOGY	25-107
	12	Artitaya Porwasm	Bangkok University	25-415	
	13	Roh Hyun Seop	Korea Cooking Art Academy	25-134	
	14	Choi sanghyeon	hansol culinary academy	25-412	
	15	Chiu Yiu Kwan	Grand Hyatt Hong Kong	25-484	
	16	KIM JYEON	Korea Cooking Art Academy	25-165	
	Cleaning & Break(5minutes)				
	<b>&lt;Class 6 - Anchor Food Professionals Perfect Omelette &amp; Sandwich&gt;</b> (1) <b>16:15~17:00</b>	9	Lee Sumin	hansol culinary academy	25-413
		10	Karn Tungwongthawornkitti	Bangkok University	25-416
		11	Alura Awakul	Bangkok University	25-418
		12	Kim ga eun	hansol culinary academy	25-427
		13	Choi jeong min	hansol culinary academy	25-428
		14	WU, CHIA-CHI	National Kaohsiung University of Hospitality and Tourism	25-432
15		GO HYUNJIN	Korea Cooking Art Academy	25-166	
16		ZHANG, GUAN-JIE	Chia Nan University of Pharmacy Science, CNU	25-233	
Cleaning					

## Culinary Art &amp; Pastry Art Cold display

Table Set up 10:00~11:30  
Judging start 11:30  
Judge's Feedback 13:00

## Culinary Art Cold Display

Station No	Name	Organization	Registration No
<Class 13 - PLATED APPETIZERS>	1 Kim Ga Hyeon	Korea Cooking Art Academy	25-140
	2 FELICIA DHARMADI	Hongkua Delin University of Technology	25-205

## Hot Kitchen Zone A

Station No	Name	Organization	Registration No
<Class 2 - KUKJE SUSAN Ocean Main Course> (2) 08:45-09:30	1 LEE, MIN-HAO	Chia Nan University of Pharmacy Science, ONU	25-232
	2 PARK SANGJUN	Korea Cooking Art Academy	25-145
	3 PEI, ZHUANG	TAINAN UNIVERSITY OF TECHNOLOGY	25-110
	4 YU-MING SU	TAINAN UNIVERSITY OF TECHNOLOGY	25-112
	5 HO, HSIUNG-CHIEH	Chung Shing Commercial Industrial Vocational High	25-120
	6 LIAO HUNG-YUAN	Hongkua Delin University of Technology	25-206
	7 KUO, CHUN-YU	Chia Nan University of Pharmacy Science, ONU	25-230
	8 Jacky Qian	Taste Fusion Creative Kitchen	25-482

## Hot Cooking

Station No	Name	Organization	Registration No
<Class 1 - Main Course Meat or Poultry> (5) 09:45-10:30	1 Hong Jae Hye	Korea Cooking Art Academy	25-141
	2 Hong Seo Jin	Korea Cooking Art Academy	25-142
	3 Kim Myeong Seok	Hotel Sono Calm Goyang	25-363
	4 Kim Gwan Hyeon	Korea Cooking Art Academy	25-143
	5 Ye changbin	Suwon High School	25-389
	6 You ha eun	Culinary Team Winners	25-439
	7 J JANG WOO	Korean Food Service Science High School	25-409
	8 Yoon Seung Chan	Korean Food Service Science High School	25-410

## Hot Kitchen Zone B

Station No	Name	Organization	Registration No
<Class 2 - KUKJE SUSAN Ocean Main Course> (3) 10:45-11:30	1 Yu Jung Min	Gusto	25-478
	2 JEON HYOKJIN	hansol culinary academy	25-291
	3 HUANG, TZU-HSIUAN	Hongkuang University	25-345
	4 HSU, CHIH-CHIEH	Hongkuang University	25-246
	5 WU, JI-RONG	Hongkuang University	25-247
	6 SUN, MING-TSUNG	Chia Nan University of Pharmacy Science, ONU	25-248
	7 KEONG YOUNG KUE	Korea Cooking Art Academy	25-146
	8 HWANG YERAM	hansol culinary academy	25-300

## Hot Cooking

Station No	Name	Organization	Registration No
<Class 4 - Fresh Pasta Master Challenge> (4) 11:45-12:15	1 LEE JEONGGIMAN	Korea Cooking Art Academy	25-199
	2 Lee Chang Hye	Culinary Team Winners	25-435
	3 CHOI HWAN	hansol culinary academy	25-303
	4 ZHANG, YI-CHENG	Hongkuang University	25-243
	5 LIN JHAN-AN	MacKay Junior College of Medicine, Nursing, and M	25-263
	6 KIM JINSEO	Korea Cooking Art Academy	25-200
	7 LEE Dongjae	Culinary Team Winners	25-436
	8 Kim Gwan Hyeon	Korea Cooking Art Academy	25-143

## Hot Kitchen Zone A

Station No	Name	Organization	Registration No
<Class 2 - KUKJE SUSAN Ocean Main Course> (4) 12:30-13:15	1 PARK SEONGJUN	hansol culinary academy	25-294
	2 KIM MINSU	hansol culinary academy	25-293
	3 Muhammad Izzat bin Abdul Wahid	Universiti Tun Hussein Onn Malaysia Gastronome Tea	25-384
	4 ju hyungtae	Digital Seoul Culture Arts University	25-446
	5 Hong Seo Jin	Korea Cooking Art Academy	25-142
	6 Oh Sang Hyon	Gusto	25-479
	7 KIM DONGHYEON	hansol culinary academy	25-298
	8 Hong Jae Hye	Korea Cooking Art Academy	25-141

## Hot Kitchen Zone B

Station No	Name	Organization	Registration No
<Class 9 - Nestlé Professional Modern Chinese WOK Challenge> (1) 13:30-14:00	1 HWANG YERAM	hansol culinary academy	25-300
	2 TZU-WEN CHEN	TAINAN UNIVERSITY OF TECHNOLOGY	25-107
	3 WU CHENG-JING	TAINAN UNIVERSITY OF TECHNOLOGY	25-108
	4 HYUN SEUNGMIN	hansol culinary academy	25-301
	5 wangkomin	Golden gate	25-238
	6 ZHANG, GUAN-JIE	Chia Nan University of Pharmacy Science, ONU	25-233
	7 KUO, CHUN-YU	Chia Nan University of Pharmacy Science, ONU	25-230
	8 YU HYUNWOO	hansol culinary academy	25-302

## Hot Kitchen Zone A

Station No	Name	Organization	Registration No
<Class 6 - Anchor Food Professionals Perfect Omelette & Sandwich> (2) 14:15-14:45	1 LILU TSUNG-CHUN	Minghsan University of Science Technology	25-130
	2 ZHONG, YAO-LE	Dayeh University	25-167
	3 CHEN, GU-LIAN	Dayeh University	25-169
	4 LIN, CHENG-YAN	Hongkua Delin University of Technology	25-209
	5 Busanwari Jaramsilawong	Busan sunanwari Rajabhat University	25-481
	6 LEE ZHONG YAO	PERAK CULINARY ARTS CENTRE @IKKCP	25-356
	7		
	8 HSIEH JIAN-YU	Dank Yu College of Nursing and Health	25-266

## Hot Kitchen Zone B

Station No	Name	Organization	Registration No
<Class 9 - Nestlé Professional Modern Chinese WOK Challenge> (2) 15:00-15:30	1 YOO A JIN	hansol culinary academy	25-296
	2 LEE JU YONG	hansol culinary academy	25-297
	3 YAN-XI LI	TAINAN UNIVERSITY OF TECHNOLOGY	25-109
	4 YU-MING SU	TAINAN UNIVERSITY OF TECHNOLOGY	25-112
	5 YOUNG WU	TAINAN UNIVERSITY OF TECHNOLOGY	25-113
	6 CHEN HSU-JUNG	TAINAN UNIVERSITY OF TECHNOLOGY	25-114
	7 CHENG, PIN-CHEN	Hongkua Delin University of Technology	25-208
	8 LIN, CHENG-YAN	Hongkua Delin University of Technology	25-209

## Hot Kitchen Zone A

Station No	Name	Organization	Registration No
<Class 4 - Fresh Pasta Master Challenge> (5) 15:45-16:15(30)	1 Arittaya Porrawasin	Bangkok University	25-415
	2 HUANG, SI-TING	Deh Yu College of Nursing and Health	25-265
	3 Supawit Meerawatana	Bangkok University	25-414
	4 Kim Kang I	Culinary Team Winners	25-438
	5 You ha eun	Culinary Team Winners	25-439
	6 Youngwoo hwang	Four seasons hotel seoul	25-441
	7 Muhammad Zarif Izzah bin Zaimuddin	Universiti Tun Hussein Onn Malaysia Gastronome Tea	25-382
	8 YE, BA-SYUAN	Tungnan University, Department of Hospitality Man	25-455

## Hot Kitchen Zone B

## Pastry Art Cold display

Station No	Name	Organization	Registration No
<Class 15- PLATED DESSERT>	1 Noh myung ju	Korea Cooking Art Academy	25-217
	1 MOHNDARQI SHAUITY Bini AMIL	PERAK CULINARY ARTS CENTRE @IKKCP	25-353
<Class 18- ARTISTIC SCULPTURE>	1 An Hye Young	Korea Cooking Art Academy	25-212
	2 Huang yu-yi	Taipei City University of Science & Technology	25-267
	3 Chang, yuan-pin	Taipei City University of Science and Technology	25-313
	4 CHEN, CHIH-HUNG	Tainan University of Technology	25-360
	5 CHEN, YU-WEN	Chung-Hwa School of Arts	25-361
	6 HUANG, HUNG-JEN	National Kaohsiung University of Hospitality and To	25-431

## Hot Kitchen Zone B

Station No	Name	Organization	Registration No
<Class 2 - KUKJE SUSAN Ocean Main Course> (2) 08:45-09:30	9 ZHANG, YI-CHENG	Hongkuang University	25-243
	10 KAO, CHENG-YANG	Hongkuang University	25-244
	11 Han Ki Han	Hotel Sono Calm Goyang	25-369
	12 Brandon Bantim snak Daut	Universiti Tun Hussein Onn Malaysia Gastronome Tea	25-378
	13 Fitri bin Faisal	Universiti Tun Hussein Onn Malaysia Gastronome Tea	25-383
	14 seong gi yong	Four seasons hotel seoul	25-430
	15 PARK SEONGJUN	hansol culinary academy	25-294
	16 KIM YUBIN	hansol culinary academy	25-295

## Hot Cooking

Station No	Name	Organization	Registration No
<Class 11 - Creative Macaron> (2) 09:45-10:30	9 NIAN,CHENG-JIE	Dayeh University	25-122
	10 Moon mi ru	Korea Cooking Art Academy	25-216
	11 Huang yu-yi	Taipei City University of Science & Technology	25-267
	12 Hou Pei-Ling	Tainan University of Technology	25-335
	13 CHEN, CHIH-HUNG	Tainan University of Technology	25-360
	14 Chansam Yang	-	25-402
	15 Janet Ditsayakunanon	Bangkok University	25-417
	16 Akira Awakui	Bangkok University	25-418

## Hot Kitchen Zone A

Station No	Name	Organization	Registration No
<Class 7 - Nestlé Professional Chef Challenge> (1) 10:45-11:30	9 AN SUNMIN	hansol culinary academy	25-488
	10 LEE SEON HO	Korea Cooking Art Academy	25-195
	11 WANG, CHIH-HUNG	Hongkuang University	25-249
	12 KIM MINSU	hansol culinary academy	25-293
	13 jeong ho kim	상정 호텔 조리	25-270
	14 YOO A JIN	hansol culinary academy	25-296
	15 Goo yoji	Korea Cooking Art Academy	25-202
	16		

## Hot Kitchen Zone B

Station No	Name	Organization	Registration No
<Class 5 - Asian Noodles> (1) 11:45-12:15	9 LIM JO YONG	hansol culinary academy	25-297
	10 HYUN SEUNGMIN	hansol culinary academy	25-301
	11 CHANG YUHLUNG	Hongkua Delin University of Technology	25-207
	12 CHENG, PIN-CHEN	Hongkua Delin University of Technology	25-208
	13 YU HYUNWOO	hansol culinary academy	25-302
	14 MUHAMMAD NAZHAN BIN NOOR HISHAM	PERAK CULINARY ARTS CENTRE @IKKCP	25-354
	15 MUHAMMAD ZAHIR BIN MOHD ZALIAN	PERAK CULINARY ARTS CENTRE @IKKCP	25-355
	16 CHUNG, YU-CHUN	Yuda Senior High School	25-258

## Hot Kitchen Zone A

Station No	Name	Organization	Registration No
<Class 7 - Nestlé Professional Chef Challenge> (2) 12:30-13:15	9 KIM HO EUN	Korea Cooking Art Academy	25-201
	10 LIAO HUNG-YUAN	Hongkua Delin University of Technology	25-206
	11 KIM YI HYEON	hansol culinary academy	25-489
	12 CHANG YUHLUNG	Hongkua Delin University of Technology	25-207
	13 YOON HAE DONG	Korea Cooking Art Academy	25-147
	14 CHEN, JIA-HONG	Hongkuang University	25-248
	15 HAN GAYULIN	hansol culinary academy	25-307
	16 KIM MINSIK	hansol culinary academy	25-306

## Hot Kitchen Zone B

Station No	Name	Organization	Registration No
<Class 9 - Nestlé Professional Modern Chinese WOK Challenge> (1) 13:30-14:00	9 KAO, CHENG-YANG	Hongkuang University	25-244
	10 WU, JI-RONG	Hongkuang University	25-247
	11 KHAIRUL ASHRIKHIN BT ABDULLAH SUHAMI	PERAK CULINARY ARTS CENTRE @IKKCP	25-351
	12 CHOI HWAN	hansol culinary academy	25-303
	13 Moon Gyeong Jun	Digital Seoul Culture Arts University	25-272
	14 JEON HYEOKJIN	hansol culinary academy	25-291
	15 Lee Chang Hye	Culinary Team Winners	25-435
	16		

## Hot Kitchen Zone A

Station No	Name	Organization	Registration No
<Class 6 - Anchor Food Professionals Perfect Omelette & Sandwich> (2) 14:15-14:45	9 LEE, YI-AN	National Kaohsiung University Of Hospitality And To	25-274
	10 CHEN, CHENG-YU	National Kaohsiung University Of Hospitality And To	25-275
	11 CHI, YU-TUNG	National Kaohsiung University Of Hospitality And To	25-276
	12 WU, YU-CHIEH	Shu Te Home Economics & Commercial High School	25-281
	13 GUO, WEI-RUN	Shu Te Home Economics & Commercial High School	25-284
	14 LIN, TSAI-YING	Shu Te Home Economics & Commercial High School	25-288
	15 WANG, YUN-HUI	MacKay Junior College of Medicine, Nursing, and M	25-342
	16 Park Dong Yeon	Hotel Sono Calm Goyang	25-366

## Hot Kitchen Zone B

Station No	Name	Organization	Registration No
<Class 9 - Nestlé Professional Modern Chinese WOK Challenge> (1) 15:00-15:30	9 WANG, CHIH-HUNG	Hongkuang University	25-245
	10 chang lin fung	Hongkuang University of Science and Technology	25-257
	11 SONG, XU-ZHENG	Taipei City University of Science and Technology	25-311
	12 Park Yun June	Hotel Sono Calm Goyang	25-365
	13 Muhammad Nur Fari bin Nor Mahari	Universiti Tun Hussein Onn Malaysia Gastronome Tea	25-376
	14 Mohammad Aiman Shalrym bin Mohd Shaid	Universiti Tun Hussein Onn Malaysia Gastronome Tea	25-379
	15 Feong Kin Beng	Samsung Welsory	25-250
	16 ju hyungtae	Digital Seoul Culture Arts University	25-446

## Hot Kitchen Zone A

Station No	Name	Organization	Registration No
<Class 10 - Anchor Food Professionals Cream Icing Cake Challenge> (2) 15:45-16:30	9 Heo Yeonkyung	Mambo Pasty Academy	25-393
	10 Yu Hayeong	Mambo Pasty Academy	25-394
	11 Park Eun Hye	Korea Cooking Art Academy	25-213
	12 park seongil	Mambo Pasty Academy	25-395
	13 jeong yerin	Mambo Pasty Academy	25-396
	14 Chansam Yang	-	25-402
	15 HUANG, HUNG-JEN	National Kaohsiung University of Hospitality and To	25-431
	16 Kim ga young	Digital Seoul Culture Arts University	25-480

## Hot Kitchen Zone B

## \*Daily prize ceremony 4PM

Prizes for competitions after 3PM will be awarded the next day  
각 클래스별 메달 및 상장 상상은 매일 오후 4시에 진행되며, 3시 이후 경기는 다음 날 상상이 진행됩니다.

12 June, 2025 - Day 3

Culinary Art & Pastry Art Cold display

Table Set up 10:00~11:30  
Judging start 11:30  
Judge's Feedback 13:00

Culinary Art Cold Display

	Station No.	Name	Organization	Registration No.
<Class 13 - PLATED APPETIZERS>	1	Kim kyeom	Korea Global Chef High School	25-445
	2	Yoon Ho Yeon	Gyeonggi Management High School	25-447
	1	KIM HO GYUN	Korea Global Chef High School	25-415
<Class 14 - PLATED MAIN COURSES>	2	FELICIA DHARMADI	Hungkuo Delin University of Technology	25-205
	3	LEE EUNGJIL	Korea Cooking Art Academy	25-240
	4	TIAN, GENG-SIN	TAINAN CHEFS ASSOCIATION	25-242
	5	Muhammad Daniel Harith bin Mohd Zaki	Universiti Tun Hussein Onn Malaysia Gastronomie Team	25-385
	6	Yoon Ho Yeon	Gyeonggi Management High School	25-447
	7	KUO, CHENG-I	Tungshan University, Department of Hospitality Man	25-454

Pastry Art Cold display

	Station No.	Name	Organization	Registration No.
<Class 15 - PLATED DESSERT>	1	Eom yu on	Korea Cooking Art Academy	25-223
	2	Shin min seo	Korea Cooking Art Academy	25-224
	3	Jo eunseo	Novotel Ambassador Seoul Dongdaemun	25-327
	4	Son Ju hyun	Yeseum Middle School	25-388
	5	HUANG, WUNJIE-JEN	National Kaohsiung University of Hospitality and To	25-431
	6	Kim Seohyun	Korea Cooking Art Academy	25-466
<Class 16 - THEMED CAKE (Junior Competition for under 25)>	1	Kim Yulbin	Mambo Pastry Academy	25-401
	2	Yeum sun mi	Mambo Pastry Academy	25-403
	3	Jung Siyeon	Mambo Pastry Academy	25-449
	4	Sim Gaeran	Mambo Pastry Academy	25-450
	5	Park jin in	Mambo Pastry Academy	25-451
	6	Na In Hye	Mambo Pastry Academy	25-452
	7	Koo Yellin	Mambo Pastry Academy	25-453
	8	Park Iwon	Mambo Pastry Academy	25-470
	9	Yoo Jongsung	Mambo Pastry Academy	25-471
	10	Park Ji Eun	Mambo Pastry Academy	25-472
	11	Cha Su Min	Mambo Pastry Academy	25-473
	12	Kim So Yul	Mambo Pastry Academy	25-474
	13	Na Kyung Mi	Mambo Pastry Academy	25-475
	14	Kwon Chaeryong	Mambo Pastry Academy	25-468
<Class 17 - PASTRY SHOWPIECE>	15	Kim Siyeon	Mambo Pastry Academy	25-469
	1	Nam Inkyoung	Mambo Pastry Academy	25-467

Hot Kitchen Zone A

	Station No.	Name	Organization	Registration No.
<Class 2 - KUKJE SUSAN Osem Main Course> (B) 08:45~10:30	Hot Cooking			
	1	LIM WOO BIN	World Culinary Art Bakery	25-183
	2	CHOI HYEONSEO	World Culinary Art Bakery	25-185
	3	YOUNG SO YEON	World Culinary Art Bakery	25-187
	4	KIM DONGHYEOK	hansol culinary academy	25-298
	5	Woo Minjun	Korea Cooking Art Academy	25-150
	6	Choi Jihwan	Korea Cooking Art Academy	25-151
	7	Chu Hyun	Korea Cooking Art Academy	25-152
	8	Jin Hyun An	Woosong university	25-138
	Cleaning & Break (5minutes)			

	Station No.	Name	Organization	Registration No.
<Class 9 - Nestlé Professional Modern Chinese WOK Challenge> (B) 09:45~10:15	1	KWON SE JIN	World Culinary Art Bakery	25-174
	2	JEONG MIN SEOK	World Culinary Art Bakery	25-177
	3	LIM KYU BIN	World Culinary Art Bakery	25-188
	4	Artizana Pormation	Bangkok University	25-815
	5	Irati Dissanayakumaran	Bangkok University	25-417
	6	KIM MINSU	hansol culinary academy	25-293
	7			
	8			
	Cleaning & Break (5minutes)			

	Station No.	Name	Organization	Registration No.
<Class 5 - Asian Noodles> (B) 10:30~11:00	1	YOO A JIN	hansol culinary academy	25-296
	2	CHOI HWAN	hansol culinary academy	25-303
	3	KIM HEE JIN	World Culinary Art Bakery	25-180
	4	Ameel Aziz bin Jaas	Universiti Tun Hussein Onn Malaysia Gastronomie Team	25-377
	5	SheRie Elana anah Chundi	Universiti Tun Hussein Onn Malaysia Gastronomie Team	25-380
	6	KHAIROL ASHRIKHIN BT ABULLAH SUHAMMI	PERAK CULINARY ARTS CENTRE @KKCP	25-251
	7	MUHAMMAD AMRUL HAKIM BIN RAHMUDIN	PERAK CULINARY ARTS CENTRE @KKCP	25-252
	8			
	Cleaning & Break (5minutes)			

	Station No.	Name	Organization	Registration No.
<Class 1 - Main Course Meat or Poultry> (B) 11:15~12:00	1	Jung Eun Chan	WOOSONG COLLEGE	25-847
	2	Huh Jhoon	Saenok Academy	25-485
	3	Lee Min Jae	WOOSONG COLLEGE	25-449
	4	Woo Minjun	WOOSONG COLLEGE	25-150
	5	Bark Seung Woo	Dongang University	25-236
	6	Na Jihye	Korea Cooking Art Academy	25-153
	7	Ju Seong hyeon	WOOSONG COLLEGE	25-353
	8	Lee Seungchan	Korea Cooking Art Academy	25-155
	Cleaning & Break (5minutes)			

	Station No.	Name	Organization	Registration No.
<Class 7 - Nestlé Professional Chef Challenge> (A) 12:15~13:00	1	KIM SEO JIN	World Culinary Art Bakery	25-184
	2	YOUNG SO YEON	World Culinary Art Bakery	25-187
	3	LIM KYU BIN	World Culinary Art Bakery	25-188
	4	Woo Minjun	Korea Cooking Art Academy	25-150
	5	Choi Jihwan	Korea Cooking Art Academy	25-151
	6	Chu Hyun	Korea Cooking Art Academy	25-152
	7	KIM DONGHYEOK	hansol culinary academy	25-298
	8	HYUN SEUNGMIN	hansol culinary academy	25-301
	Cleaning & Break (5minutes)			

	Station No.	Name	Organization	Registration No.
<Class 1 - Main Course Meat or Poultry> (7) 14:15~14:00	1	YOON JONGHYEOK	World Culinary Art Bakery	25-186
	2	YOUNG DONG YEON	World Culinary Art Bakery	25-189
	3	JUNG JAE MIN	World Culinary Art Bakery	25-182
	4	Kim Si An	WOOSONG COLLEGE	25-148
	5	Park Garyeong	Korea Cooking Art Academy	25-154
	6	Hwang Ju Beom	WOOSONG COLLEGE	25-352
	7	Kim Seung-jun	WOOSONG COLLEGE	25-352
	8	KIM JAEHYEOK	World Culinary Art Bakery	25-181
	Cleaning & Break (5minutes)			

	Station No.	Name	Organization	Registration No.
<Class 4 - Fresh Pasta Master Challenge> (7) 14:15~14:45	1	PARK SEUNGHOON	World Culinary Art Bakery	25-175
	2	KAWK DO YOON	World Culinary Art Bakery	25-176
	3	OH JI HUN	World Culinary Art Bakery	25-178
	4	BYUN HEEJAE	Harmony Cooking Academy	25-235
	5	Kim Hyun Jo	WOOSONG COLLEGE	25-358
	6	Kim kyeom	Korea Global Chef High School	25-445
	7	LEE JU YONG	hansol culinary academy	25-297
	8	MA MYEONGHOON	Harmony Cooking Academy	25-333
	Cleaning & Break (5minutes)			

Hot Kitchen Zone B

	Station No.	Name	Organization	Registration No.
<Class 3 - Hot & Cold Pasta Duo> (B) 08:45~09:15	Hot Cooking			
	9	KAWK DO YOON	World Culinary Art Bakery	25-173
		OH A HUN	World Culinary Art Bakery	25-178
	10	Lee Joon Ho	WOOSONG COLLEGE	25-354
		Jung Jung Woo	WOOSONG COLLEGE	25-355
		Na Seung Kyun	Saenok Academy	25-486
		Na Seung Kyun	Saenok Academy	25-487
		Lee Donghyu	Culinary Team Winners	25-436
		Lee Hajin	Culinary Team Winners	25-329
		KIM SEO JIN	World Culinary Art Bakery	25-184
		JEONG DONG YEON	World Culinary Art Bakery	25-189
		KOCHUNYOUNG	Korea global chef high school	25-340
		Kim dohyeon	Korea global chef high school	25-341
		WOO HEE YEON	World Culinary Art Bakery	25-173
		PARK SEUNGHOON	World Culinary Art Bakery	25-175
		Lee chun woo	Gyeonggi Management High School	25-372
		Park Yelin	Gyeonggi Management High School	25-374
	Cleaning & Break (5minutes)			

	Station No.	Name	Organization	Registration No.
<Class 2 - KUKJE SUSAN Osem Main Course> (B) 09:30~10:15	9	Na Jihye	Korea Cooking Art Academy	25-153
	10	Park Garyeong	Korea Cooking Art Academy	25-154
	11	Jung seo jin	Gyeonggi Management High School	25-375
	12	Heejin Joo	Daelim University	25-464
	13	Lee Seungchan	Korea Cooking Art Academy	25-155
	14	Park Jun Sang	WOOSONG COLLEGE	25-359
	15	Bho Hyeon Jun	Bhug Cheong University	25-483
	16	HONG SOOJUNG	Korea Cooking Art Academy	25-156
	Cleaning & Break (5minutes)			

	Station No.	Name	Organization	Registration No.
<Class 3 - Hot & Cold Pasta Duo> (B) 10:30~11:00	9	KWON SE JIN	World Culinary Art Bakery	25-174
		JEONG MIN SEOK	World Culinary Art Bakery	25-177
		shin ji yong	Korea global chef high school	25-343
		Jung Ju weon	Korea global chef high school	25-344
		KIM JAEHYEOK	World Culinary Art Bakery	25-181
		CHOI HYEONSEO	World Culinary Art Bakery	25-185
		Park sung geun	Gyeonggi Management High School	25-373
		Jung seo jin	Gyeonggi Management High School	25-375
		Min Jun Hong	Korea global chef high school	25-345
		Hwang Yeong Woo	Korea global chef high school	25-346
		Lee Joo Hee	WOOSONG COLLEGE	25-356
		Joo Change O	WOOSONG COLLEGE	25-357
		jinjuho	youngjung high school	25-370
		Lee minjun	Korea Global Chef High School	25-371
		JUNG JAE MIN	World Culinary Art Bakery	25-182
		LIM WOO BIN	World Culinary Art Bakery	25-183
	Cleaning & Break (5minutes)			

	Station No.	Name	Organization	Registration No.
<Class 9 - Nestlé Professional Modern Chinese WOK Challenge> (A) 11:15~11:45	9	KIM LUNBIN	World Culinary Art Bakery	25-406
	10	Warakorn Boonpaipal	Bangkok University	25-423
	11	Ramos Jalang anak Nyawai	Universiti Tun Hussein Onn Malaysia Gastronomie Team	25-386
	12	Wan Suanthra Rajabhat University (SRU)	Bangkok University	25-424
	13	KIM HEE JIN	World Culinary Art Bakery	25-180
	14			
	15			
	16			
	Cleaning & Break (5minutes)			

	Station No.	Name	Organization	Registration No.
<Class 6 - Anchor Food Professionals Perfect Omelette & Sandwich> (B) 12:00~12:30	9	LEE MIN JUN	World Culinary Art Bakery	25-179
	10	Warunrat Jaramasirong	Buan suanndha Rajabhat University	25-481
	11	BYUN HEEJAE	Harmony Cooking Academy	25-235
	12	JEON HUSAE	Harmony Cooking Academy	25-236
	13	TSENG, KAI HSUN	Cha Nan University of Pharmacy Science, CNU	25-229
	14	KUO, CHIAU-YU	Cha Nan University of Pharmacy Science, CNU	25-230
	15	TSAI, YIN-CHUAN	National Kaohsiung University Of Hospitality And To	25-278
	16	LIN, RONG-ZHU	National Kaohsiung University Of Hospitality And To	25-279
	Cleaning & Break (5minutes)			

	Station No.	Name	Organization	Registration No.
<Class 4 - Fresh Pasta Master Challenge> (B) 12:45~13:15	9	Jin Juhn	Culinary Team Winners	25-330
	10	KIM JI AN	hansol culinary academy	25-305
	11	Shi Hyun An	Woosong university	25-238
	12	HWANG YERAM	hansol culinary academy	25-300
	13	Lee chun woo	Gyeonggi Management High School	25-372
	14	JEON HYEOKJIN	hansol culinary academy	25-291
	15	Lee Jaiho	Culinary Team Winners	25-332
	16	KIM DOYOUN	hansol culinary academy	25-304
	Cleaning & Break (5minutes)			

	Station No.	Name	Organization	Registration No.
<Class 6 - Anchor Food Professionals Perfect Omelette & Sandwich> (A) 13:30~14:00	9	BAE JUNHYUK	Harmony Cooking Academy	25-237
	10	KUO, MING-LUN	Shu Te Home-Economics & Commercial High School	25-289
	11	Srisopa Sandhuwongporn	Suan Sunandha Rajabhat University (SRU)	25-334
	12	gatttharaporn wongthong	Suan Sunandha Rajabhat University (SRU)	25-326
	13	Park sung geun	Gyeonggi Management High School	25-373
	14	Muhammad Izzat bin Abdul Wahid	Universiti Tun Hussein Onn Malaysia Gastronomie Team	25-384
	15	Nur Athirah Syafi binti Shafizul	Universiti Tun Hussein Onn Malaysia Gastronomie Team	25-387
	16	RYU JIA	World Culinary Art Bakery	25-407
	Cleaning & Break (5minutes)			

	Station No.	Name	Organization	Registration No.
<Class 5 - Asian Noodles> (B) 14:15~14:45	9	YEH, CHE-CHUN	Shu Te Home-Economics & Commercial High School	25-286
	10	LIN, GUAN-LIN	Shu Te Home-Economics & Commercial High School	25-287
	11	Kim min chool	Culinary Team Winners	25-437
	12	Park Yelin	Gyeonggi Management High School	25-374
	13	LIN, CHENG-YAN	Hungkuo Delin University of Technology	25-209
	14	CHEN, HUNG-YUAN	Hungkuo Delin University of Technology	25-210
	15	Mcconnel Jantan anak Stephen Pantiing	Universiti Tun Hussein Onn Malaysia Gastronomie Team	25-381
	16	Ramos Jalang anak Nyawai	Universiti Tun Hussein Onn Malaysia Gastronomie Team	25-386
	Cleaning & Break (5minutes)			

	Station No.	Name	Organization	Registration No.
<b>&lt;Class 5 - Asian Noodles&gt;</b> <b>(4)</b> <b>15:00~15:30</b>	1	YUN JONGHYEON	World Culinary Art Bakery	25-405
	2	HO, MENG-WEI	National Kaohsiung University Of Hospitality And To	25-277
	3	Jang Suhyun	Culinary Team Winners	25-326
	4	LEE ZHONG YAO	PERAK CULINARY ARTS CENTRE @KUCP	25-356
	5	chang kin fung	HongKuang University of Science and Technology	25-357
	6	CHANG, YA-YUN	Shu-Te Home-Economics & Commercial High School	25-280
	7	KIM MINJU	hansol culinary academy	25-293
	8	HUNG, JU-FU	Shu-Te Home-Economics & Commercial High School	25-282
Cleaning & Break(5minutes)				
<b>&lt;Class 11 - Creative Macaron&gt;</b> <b>(3)</b> <b>15:45~16:30</b>	1	LYU JOO HA	Korea Cooking Art Academy	25-225
	2	Heo Yeonkyung	Mambo Pastry Academy	25-393
	3	Yu Hyeonng	Mambo Pastry Academy	25-394
	4	park seonil	Mambo Pastry Academy	25-395
	5	Jeong yerin	Mambo Pastry Academy	25-396
	6	KIM MIN JEDONG	Mambo Pastry Academy	25-397
	7	Yun Hee Jeong	Mambo Pastry Academy	25-398
	8	Seo Ming	Korea Cooking Art Academy	25-405
Cleaning				
<b>*Daily prize ceremony 4PM</b> <b>Prizes for competitions after 3PM will be awarded the next day</b> <b>각 클래스 메달 및 상장 시상은 매일 오후 4시에 진행되며, 3시 이후 경기는 다음 날 시상이 진행됩니다.</b>				
	Station No.	Name	Organization	Registration No.
<b>&lt;Class 7 - World Professional Chef Challenge&gt;</b> <b>(3)</b> <b>15:00~15:45</b>	9	See ji won	Honam University	25-260
	10	PARK SEONGJUN	hansol culinary academy	25-294
	11	KIM YUBIN	hansol culinary academy	25-295
	12	Lee Hajin	Culinary Team Winners	25-329
	13	Yu Taekyu	Culinary Team Winners	25-331
	14	YU HYUNWOO	hansol culinary academy	25-302
	15	SHIN YELUNG WON	hansol culinary academy	25-490
	16	WOOD HEE YEDON	World Culinary Art Bakery	25-173
Cleaning & Break(5minutes)				
<b>&lt;Class 5 - Asian Noodles&gt;</b> <b>(3)</b> <b>16:00~16:45</b>	9	RYU JA	World Culinary Art Bakery	25-407
	10	Supawit Meewatana	Bangkok University	25-414
	11	Kam Tungwongthasakornij	Bangkok University	25-416
	12	Thanaporn Korsuntorn	Bangkok University	25-424
	13	KUD, MING-LUN	Shu-Te Home-Economics & Commercial High School	25-289
	14	Kaeprakai Tonsuk	Bangkok University	25-440
	15	CHOI SUNGWOO	Manwon High school	25-400
	16			
Cleaning				

13 June, 2025 - Day 4					
Culinary Art & Pastry Art Cold display					
Table Set up 10:00~11:30 Judging start 11:30 Judge's Feedback 13:00					
Culinary Art Cold Display					
<Class 12 - FINGER FOOD>	Station No.	Name	Organization	Registration No.	
	1	Choi Yebin	Motiva K	25-314	
	2	Choi eun ji	Chungwoon university	25-321	
	3	YE, JIA-SYUAN	Tungnan University, Department of Hospitality Man	25-455	
	4	Yun hae jung	Digital Seoul Culture Arts University	25-271	
	1	An dahyun	YESAN YEHWA GIRLS' HIGH SCHOOL	25-458	
	2	lee haerin	YESAN YEHWA GIRLS' HIGH SCHOOL	25-461	
	1	Lee jimin	YESAN YEHWA GIRLS' HIGH SCHOOL	25-456	
	2	Park Hyeon	YESAN YEHWA GIRLS' HIGH SCHOOL	25-457	
	3	Park seo yoom	YESAN YEHWA GIRLS' HIGH SCHOOL	25-459	
4	Kwak minji	YESAN YEHWA GIRLS' HIGH SCHOOL	25-460		
Hot Kitchen Zone A					
Hot Cooking					
Kitchen Zone A <Special Class> Global Chef Challenge National Selection 08:30~10:00	Station No.	Name	Organization	Registration No.	
	1	Kim DK	Korea Chefs Association	KCA-101	
	2	Ko HJ	Korea Chefs Association	KCA-102	
	3	Kim MS	Korea Chefs Association	KCA-103	
	4	Ko NY	Korea Chefs Association	KCA-104	
	5	Kim SH	Korea Chefs Association	KCA-105	
	6	Choi MH	Korea Chefs Association	KCA-106	
	7	Kim SJ	Korea Chefs Association	KCA-107	
	Cleaning & Breaks(5minutes)				
	<Class 3 - Hot & Cold Pasta Duo> (4) 10:15~10:45	Station No.	Name	Organization	Registration No.
1		Karn Tungwonghawornki	Bangkok University	25-416	
		Akira Awakul	Bangkok University	25-418	
2		CHEN, CHENG-YU	National Kaohsiung University Of Hospitality And To	25-275	
		GUO, WEI-RUN	Shu-Te Home-Economics & Commercial High School	25-284	
3		CHI, YU-TUNG	National Kaohsiung University Of Hospitality And To	25-276	
		WU, YU-CHIEH	Shu-Te Home-Economics & Commercial High School	25-281	
4		HO, MENG-WEI	National Kaohsiung University Of Hospitality And To	25-277	
		CHANG, YA-YUN	Shu-Te Home-Economics & Commercial High School	25-280	
		HUNG, JUI-FU	Shu-Te Home-Economics & Commercial High School	25-282	
5	HUANG, SHIH-WEI	Shu-Te Home-Economics & Commercial High School	25-283		
6	Choi Suma	Culinary Team Winners	25-433		
	Bae hyun min	Culinary Team Winners	25-434		
7	Lai Yi Syuan	Minghsin University of Science Technology	25-338		
	Peng chieh chih	Dayeh University	25-370		
8	An Seung Su	Hotel Sono Calm Gyeong	25-363		
	Limsung Hun	Hotel Sono Calm Gyeong	25-408		
Cleaning & Breaks(5minutes)					
<Class 7 - Nestlé Professional Chef Challenge> (6) 11:00~11:45	Station No.	Name	Organization	Registration No.	
	1	Choi Yebin	Motiva K	25-314	
	2	BYUN HESAE	Hanyang Cooking Academy	25-235	
	3	Jang Suhyun	Culinary Team Winners	25-328	
	4	Hwang Yeo Jin	Gurong	25-339	
	5	Lee siyun	Chungwoon university	25-320	
	6	Choi eun ji	Chungwoon university	25-321	
	7	Kim Sa Rang	Chungwoon university	25-317	
8	Choi hyun soo	Chungwoon university	25-318		
Cleaning & Breaks(5minutes)					
<Class 5 - Asian Noodlees> (6) 11:15~11:45	Station No.	Name	Organization	Registration No.	
	1	WEI-JIN HONG	TAIWAN UNIVERSITY OF TECHNOLOGY	25-104	
		YI-MIN WU	TAIWAN UNIVERSITY OF TECHNOLOGY	25-105	
	2	CAI, YU-KUAN	Minghsin University of Science Technology	25-372	
		YU, CHIA-CHIN	Minghsin University of Science Technology	25-317	
	3	WU JI-RONG	HongKuang University	25-247	
		CHEN, JIA-HONG	HongKuang University	25-248	
	4	MUHAMMAD AMIRUL HAKIM BIN RAHIMUDIN	PERAK CULINARY ARTS CENTRE @KKCP	25-252	
		MOHOD AFIQ SHAUKY BIN AMIL	PERAK CULINARY ARTS CENTRE @KKCP	25-253	
	5	LEE MIN JUN	World Culinary Art Bakery	25-379	
	YUN JONGHYEON	World Culinary Art Bakery	25-405		
	HUANG, TZU-HSIUAN	HongKuang University	25-245		
	HUI, CHIA-CHEN	HongKuang University	25-246		
7	CHUNG, YU-CHUN	Yuda Senior High School	25-258		
	CHUANG, YA-YUN	Yuda Senior High School	25-264		
8	LEE HYUN SOO	Maewon high school	25-399		
	Ye changbin	Seowon High School	25-389		
Cleaning					
*FINAL AWARDS* 13:30~ 최종 시상식					
Pastry Art Cold display					
<Class 15 - PLATED DESSERT>	Station No.	Name	Organization	Registration No.	
	1	LEE SYEON	Chungwoon university	25-319	
	2	Kim Ha Min	hansol culinary academy	25-308	
	3	Yoo Eun Seo	hansol culinary academy	25-309	
	4	Guk Min Seo	hansol culinary academy	25-310	
	5	Yong Ze Ying	Dayeh University	25-124	
6	ELARISSE CHANG YI SHEN	Dayeh University	25-125		
Cleaning & Breaks(5minutes)					
<Class 8 - Plant based Vegan Main Course by SUIS UNED> (1) 08:30~09:15	Station No.	Name	Organization	Registration No.	
	8	Fikri bin Faisal	Universiti Tun Hussein Onn Malaysia Gastronome Team	25-388	
	9	KIM JAEHYEOK	World Culinary Art Bakery	25-181	
	10	CHOI HYEONGSEO	World Culinary Art Bakery	25-185	
	11	OH YONG YUN	woosong university	25-421	
	12	TSENG, KAI-HSIUN	Chia Nan University of Pharmacy Science, CNU	25-229	
13	KHAIRUL ASHIKHIN BT ABDULLAH SUHAMI	PERAK CULINARY ARTS CENTRE @KKCP	25-251		
14	Jang Suhyun	Culinary Team Winners	25-328		
15	Lee Hajin	Culinary Team Winners	25-329		
16	Han Juhn	Culinary Team Winners	25-330		
Cleaning & Breaks(5minutes)					
Kitchen Zone B <Class 4 - Fresh Pasta Master Challenge> (6) 09:30~10:00	Station No.	Name	Organization	Registration No.	
	9	BAE JUNHYUK	Hanyang Cooking Academy	25-237	
	10	EDUN HUIJAE	Hanyang Cooking Academy	25-236	
	11	Yoo changbin	Seowon High School	25-389	
	12	JUNG JAE MIN	World Culinary Art Bakery	25-182	
	13	Hwang Yeo Jim	Gurong	25-339	
14	YOON JONGHYEOK	World Culinary Art Bakery	25-186		
15	LIM KYU BIN	World Culinary Art Bakery	25-188		
16	Kim susanna	Chungwoon university	25-316		
Cleaning & Breaks(5minutes)					
<Class 8 - Plant based Vegan Main Course by SUIS UNED> (1) 10:15~11:00	Station No.	Name	Organization	Registration No.	
	9	LIN HAN-AN	MacKay Junior College of Medicine, Nursing, and M	25-263	
	10	Kwon Dohyeon	woosong university	25-422	
	11	LIN LI-YING	Shu-Te Home-Economics & Commercial High School	25-285	
	12	Park Yern	Chungwoon university	25-315	
	13	Yu Taekyu	Culinary Team Winners	25-331	
14	Lee Junho	Culinary Team Winners	25-332		
15	Brandon Bantim anak Daud	Universiti Tun Hussein Onn Malaysia Gastronome Team	25-378		
16	Muhammad Zulfaham bin Zamuddin	Universiti Tun Hussein Onn Malaysia Gastronome Team	25-382		
Cleaning & Breaks(5minutes)					
<Class 5 - Asian Noodlees> (6) 11:15~11:45	Station No.	Name	Organization	Registration No.	
	9	TZU-WEN CHEN	TAIWAN UNIVERSITY OF TECHNOLOGY	25-107	
	10	SHIAU-CHEN, CHSEN	TAIWAN UNIVERSITY OF TECHNOLOGY	25-111	
	11	ZHONG, YAO-QING	Dayeh University	25-168	
	12	Laddawan Rattanakitti	Bangkok University	25-426	
	13	KIM LUNBIN	World Culinary Art Bakery	25-406	
14	Byun Hyung Jin	Hotel Sono Calm Gyeong	25-364		
15	Srim Thongma	Suan Sunandha Rajabhat University (SSRU)	25-323		
16	Sarewathuk Wongsa	Suan Sunandha Rajabhat University (SSRU)	25-325		
Cleaning & Breaks(5minutes)					
<Class 8 - Plant based Vegan Main Course by SUIS UNED> (7) 12:00~12:45	Station No.	Name	Organization	Registration No.	
	9	LIM KYU BIN	World Culinary Art Bakery	25-188	
	10	PARK BO HWI	woosong university	25-419	
	11	HUANG, SHIH-WEI	Shu-Te Home Economics & Commercial High School	25-283	
	12	Jeong gi yong	Four seasons hotel seoul	25-430	
	13	jo hyungtae	Digital Seoul Culture Arts University	25-446	
14	heejin Joo	Daerim University	25-464		
15	Baem Lee		25-477		
16					
Cleaning					