

Seoul Food & Hotel Culinary Challenge 2025 Timetable 대회 시간표

May 2 Updated 5월 2일 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
					Class 17 - PASTRY SHOWPIECE		Class 17 - PASTRY SHOWPIECE
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)				
<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)		
*Daily prize ceremony 4PM Prizes for competitions after 3PM will be awarded the next day 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	*Above timetable is subjected to change 위 시간표는 변경될 수 있습니다.	
				Cleaning	Cleaning		

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
	2	MJude John MJude	MJUDE CATERING SERVICES	25-498

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	25-218
	4	GI, 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 yeonjun	hanul culinary academy	25-442
	8	Kim hyedam	hanul culinary academy	25-443
	9	LEE EUN JEONG	hanul culinary academy	25-444
	10	lee jeong min		25-273
	11	cho tee soo	Korea Global Chef High School	25-495
	12	Yip Wai Yu	Depph University	25-123
	2	TSENG, CHIA FEN	Dyath University	25-126
<Class 17 - PASTRY SHOWPECE>	3	PARKHAE EUN	World Culinary Art Bakery	25-190
	4	Kang Jin Hee	Korea Cooking Art Academy	25-211
	5	Wang Yu Tsai		25-234
	6	Hou Pei Ling	TAINAN UNIVERSITY OF TECHNOLOGY	25-335
	7	park seoungi	Mambo Pastry Academy	25-395

Hot Kitchen Zone A

Hot Cooking				
	Station No.	Name	Organization	Registration No.
<Class 4 - Fresh Pasta Master Challenge> (I) 08:45~10:15	1	KIM KYUNG WON	Korea Cooking Art Academy	25-133
	2	YEH, CHE-CHUN	Shu Te Home-Economics & Commercial High School	25-286
	3	YE, JIA-SYUAN	Tungnan University, Department of Hospitality Management	25-455
	4	CHUN JINYOUNG	Korea Cooking Art Academy	25-164
	5	LIN, TSAI-YING	Shu Te Home-Economics & Commercial High School	25-288
	6	Srin Thongma	Suan Sunandha Rajabhat University (SSRU)	25-323
	7	KIM SEUNGYONG	Korea Cooking Art Academy	25-161
	8	TSAI, YIN-CHUAN	National Kaohsiung University of Hospitality and Tourism	25-278
Cleaning & Break(5minutes)				
	Station No.	Name	Organization	Registration No.
<Class 1 - Main Course Meat or Poultry> (I) 09:30~10:15	1	LEE, MIN-HAO	Cha Nan University of Pharmacy & Science, Department of Hotel and Restaurant Management	25-232
	2	Roh Hyun Seo	Korea Cooking Art Academy	25-134
	3	MING, WEI-CHEN	Cha Nan University of Pharmacy & Science, Department of Hotel and Restaurant Management	25-231
	4	KUO, CHENG-I	Tungnan University, Department of Hospitality Management	25-454
	5	LIN SHUAN	MacKay Junior College of Medicine, Nursing, and Management	25-263
	6	CHUANGLA-YA YUN	Taipei Kingston Private School	25-264
	7	GO HYUNJUN	Korea Cooking Art Academy	25-166
	8	HUANG, SH-TING	Deh Yu College of Nursing and Health	25-245
Cleaning & Break(5minutes)				
	Station No.	Name	Organization	Registration No.
<Class 4 - Fresh Pasta Master Challenge> (II) 10:30~11:00	1	LIN, GUAN-LIN	Shu Te Home-Economics & Commercial High School	25-287
	2	Park Woo Chan	Korea Cooking Art Academy	25-132
	3	Seneewak Wongka	Suan Sunandha Rajabhat University (SSRU)	25-325
	4	patharaporn wongthong	Suan Sunandha Rajabhat University (SSRU)	25-326
	5	JEONG Yeon Mi	Korea Cooking Art Academy	25-268
	6	Jacky Qian	Taste Fusion Creative Kitchen	25-482
	7	SHIN DONGJUN	Korea Cooking Art Academy	25-163
	8	SUN, MING-TSUNG	Cha Nan University of Pharmacy & Science, Department of Hotel and Restaurant Management	25-234
Cleaning & Break(5minutes)				
	Station No.	Name	Organization	Registration No.
<Class 2 - KUKJE SUSAN Ocean Main Course> (I) 11:15~12:00	1	KIM KYUNG WON	Korea Cooking Art Academy	25-133
	2	KUO, CHUN-YU	Cha Nan University of Pharmacy & Science, Department of Hotel and Restaurant Management	25-230
	3	HSEH, HAN-YU	Deh Yu College of Nursing and Health	25-266
	4	GO HYUNJUN	Korea Cooking Art Academy	25-166
	5	AHMARUL ASHRIHIN BT ABDULLAH SUHAMI	PERAK CULINARY ARTS CENTRE @KXCP	25-253
	6	WANG, CHIH-JUNG	HongKuang University of Science and Technology	25-248
	7	Kim Tae Yong	Korea Cooking Art Academy	25-158
	8	CHEN, JIA-HONG	HongKuang University of Science and Technology	25-248
Cleaning & Break(5minutes)				
	Station No.	Name	Organization	Registration No.
<Class 7 - Nestlé Professional Chef Challenge> (I) 12:15~13:00	1	No young kim	Medialuna	25-195
	2	Park j min	Korea Global Chef High School	25-499
	3	Kim Dong Hyun		25-987
	4	YU-MING SU	TAINAN UNIVERSITY OF TECHNOLOGY	25-112
	5	YUO XIN WU	TAINAN UNIVERSITY OF TECHNOLOGY	25-113
	6	BAEK IN BAE	Korea Cooking Art Academy	25-144
	7	HUNG YI HSUAN	Hungkuang Dehn University of Technology	25-204
	8	WEL, GU-DIANG	Deh Yu College of Nursing and Health	25-243
Cleaning & Break(5minutes)				
	Station No.	Name	Organization	Registration No.
<Class 1 - Main Course Meat or Poultry> (II) 13:15~14:00	1	SHIN CHEN-CHEN	TAINAN UNIVERSITY OF TECHNOLOGY	25-111
	2	YUN JUNG SUP	Korea Cooking Art Academy	25-135
	3	YAN-XI LI	TAINAN UNIVERSITY OF TECHNOLOGY	25-109
	4	LEE YEEJUNG	Korea Cooking Art Academy	25-162
	5	WU CHENG-JING	TAINAN UNIVERSITY OF TECHNOLOGY	25-108
	6	KIM JINSEO	Korea Cooking Art Academy	25-200
	7	SUN, MING-TSUNG	Cha Nan University of Pharmacy & Science, Department of Hotel and Restaurant Management	25-234
	8	JEONG YOUNGIE	Korea Cooking Art Academy	25-146
Cleaning & Break(5minutes)				
	Station No.	Name	Organization	Registration No.
<Class 4 - Fresh Pasta Master Challenge> (II) 14:15~14:45	1	LEE, MIN-HAO	Cha Nan University of Pharmacy & Science, Department of Hotel and Restaurant Management	25-232
	2	Varitas Peter	Samsung Welitory	25-239
	3	KIM JYEON	Korea Cooking Art Academy	25-165
	4	Tommiao Scandola	Samsung Welitory	25-192
	5	CHOO SEYOJUNG	Korea Cooking Art Academy	25-160
	6	WU-JIN HONG	TAINAN UNIVERSITY OF TECHNOLOGY	25-104
	7	CHEN HSU JUNG	TAINAN UNIVERSITY OF TECHNOLOGY	25-114
	8	Kim Tae Yong	Korea Cooking Art Academy	25-158
Cleaning & Break(5minutes)				
	Station No.	Name	Organization	Registration No.
<Class 1 - Main Course Meat or Poultry> (II) 15:15~16:00	1	KIM SEUNGYONG	Korea Cooking Art Academy	25-161
	2	CHANG YUJUNG	Hongkuang Dehn University of Technology	25-207
	3	Noh Si Hyen	Korea Cooking Art Academy	25-136
	4	WEI CHIH CHI	Mingshu University of Science Technology	25-227
	5	ZHANG, GUAN-JIE	Cha Nan University of Pharmacy & Science, Department of Hotel and Restaurant Management	25-231
	6	YI-MIN WU	TAINAN UNIVERSITY OF TECHNOLOGY	25-105
	7	YU OIE YU	TAINAN UNIVERSITY OF TECHNOLOGY	25-106
	8	CHUN JINYOUNG	Korea Cooking Art Academy	25-164
Cleaning & Break(5minutes)				
	Station No.	Name	Organization	Registration No.
<Class 1 - Main Course Meat or Poultry> (I) 16:15~17:00	1	Cho Hana	hanul culinary academy	25-411
	2	Brat Disayaykamon	Bangkok University	25-417
	3	Warakorn Boonvipapal	Bangkok University	25-423
	4	Laddawan Rattarakul	Bangkok University	25-426
	5	XIAO, JIENG-SHENG	Taipei City University of Science Technology, Bachelor of Business Administration	25-312
	6	YU, CHIA-CHIN	Mingshu University of Science Technology	25-117
	7	Seungmin An	Four seasons hotel seoul	25-429
	8	Youngwoo hwang	Four seasons hotel seoul	25-441
Cleaning				

*Daily prize ceremony 4PM

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

Hot Kitchen Zone B

Hot Cooking				
	Station No.	Name	Organization	Registration No.
<Class 3 - Hot & Cold Pasta Duo> (I) 08:45~10:15	9	CHOI SOOBEONG	Korea Cooking Art Academy	25-138
	10	LEE GA RAM	Korea Cooking Art Academy	25-139
	10	KAO YUN WEI	Mingshu University of Science Technology	25-118
	11	Wang shen chang	Mingshu University of Science Technology	25-127
		chen, wei chieh	Chung Shing Commercial Industrial Vocational High School	25-128
	12	LIU, TSUNG-CHUN	Mingshu University of Science Technology	25-130
		WEI CHIH CHI	Mingshu University of Science Technology	25-127
	13	ZHANG, YI-CHENG	HongKuang University of Science and Technology	25-243
		KAO, CHENG-YANG	HongKuang University of Science and Technology	25-244
	14	WEL GU-DIANG	Deh Yu College of Nursing and Health	25-241
		TSAR, GENG-SIN	Deh Yu College of Nursing and Health	25-242
	15	MUHAMMAD NAZHAN BIN NOOR HISHAM	PERAK CULINARY ARTS CENTRE @KXCP	25-254
		MUHAMMAD ZARIN BIN MOHD ZALANI	PERAK CULINARY ARTS CENTRE @KXCP	25-255
<Class 1 - Main Course Meat or Poultry> (II) 09:30~10:15	16	LIT, YI-AN	National Kaohsiung University of Hospitality and Tourism	25-274
	16	LIN, LI-YING	Shu Te Home-Economics & Commercial High School	25-285
Cleaning & Break(5minutes)				
	Station No.	Name	Organization	Registration No.
<Class 1 - Main Course Meat or Poultry> (II) 09:30~10:15	9	CHOO SEYOJUNG	Korea Cooking Art Academy	25-160
	10	Kim ga eun	hanul culinary academy	25-427
	11	kim hyeon	Korea Global Chef High School	25-445
	12	WANG, YUN-HUI	MacKay Junior College of Medicine, Nursing, and Management	25-342
	13	WU-JIN HONG	TAINAN UNIVERSITY OF TECHNOLOGY	25-104
	14	Noh Si Hyen	Korea Cooking Art Academy	25-136
	15	Choi jeong min	hanul culinary academy	25-428
	16	LEE JEONGCHAN	Korea Cooking Art Academy	25-199
Cleaning & Break(5minutes)				
	Station No.	Name	Organization	Registration No.
<Class 4 - Fresh Pasta Master Challenge> (II) 10:30~11:00	9	LEE YEEJUNG	Korea Cooking Art Academy	25-162
	10	LIU HUNG-YUAN	Hungkuang Dehn University of Technology	25-206
	10	Muhammad Irfan	Singapore Hotel Culinary Federation	25-101
	12	Nam Cha Rin	Korea Cooking Art Academy	25-157
	13	YU OIE YU	TAINAN UNIVERSITY OF TECHNOLOGY	25-106
	13	PD, JIANGJIAN	TAINAN UNIVERSITY OF TECHNOLOGY	25-105
	15	Go i Won	Korea Cooking Art Academy	25-135
	16	HO, HSING-CHEH	Chung Shing Commercial Industrial Vocational High School	25-120
Cleaning & Break(5minutes)				
	Station No.	Name	Organization	Registration No.
<Class 2 - KUKJE SUSAN Ocean Main Course> (I) 11:15~12:00	8	TIAM, GENG-SIN	Deh Yu College of Nursing and Health	25-242
	10	ZHANG, GUAN-JIE	Cha Nan University of Pharmacy Science, CHU	25-233
	11	Choi sang hyeon	Korea Cooking Art Academy	25-137
	12	MING, WEI-CHEN	Cha Nan University of Pharmacy & Science, Department of Hotel and Restaurant Management	25-231
	13	FAN, YU CHUAN	Mingshu University of Science Technology	25-172
	14	CHONG, YAO-LE	Depph University	25-168
	15	Chiu Yu Kwun	Grand Hyatt Hong Kong	25-484
	16	Jang Subjun	Culinary Team Winners	25-328
Cleaning & Break(5minutes)				
	Station No.	Name	Organization	Registration No.
<Class 7 - Nestlé Professional Chef Challenge> (II) 12:15~13:00	8	Han Juhn	Culinary Team Winners	25-330
	10	ZHANG, YI-CHENG	HongKuang University of Science and Technology	25-243
	11	AHMARUL ASHRIHIN BT ABDULLAH SUHAMI	PERAK CULINARY ARTS CENTRE @KXCP	25-251
	12	CHONG KIN-FUNG	HongKuang University of Science and Technology	25-252
	13	Lee geonho	Korea Global Chef High School	25-494
	14	LEE WONYONG	Korea Cooking Art Academy	25-193
	15	Kim min cheol	Culinary Team Winners	25-437
	16	LEE JI YOUNG	hanul culinary academy	25-297
Cleaning & Break(5minutes)				
	Station No.	Name	Organization	Registration No.
<Class 1 - Main Course Meat or Poultry> (II) 13:15~14:00	9	Choi sang hyeon	Korea Cooking Art Academy	25-137
	10	KAO YUN WEI	Mingshu University of Science Technology	25-119
	11	SHIN DONGJUN	Korea Cooking Art Academy	25-163
	12	KIM HO EUN	Korea Cooking Art Academy	25-201
	12	CHONG, YAO-LE	Depph University	25-168
	14	Park Woo Chan	Korea Cooking Art Academy	25-132
	15	CHEN, GU-LIAN	Dyath University	25-169
	16	Park Ji Won	Korea Cooking Art Academy	25-149
Cleaning & Break(5minutes)				
	Station No.	Name	Organization	Registration No.
PASTRY MIX ROUND <Class 10 - Anchor Food Professionals Cream Icing Cake Challenge> (II) 14:15~15:00	9			
	10	Kim A Reum	Hotel Sora Calm Gyeong	25-368
	11	KIM MIN JEONG	Mambo Pastry Academy	25-397
	12	yan bee jeong	Mambo Pastry Academy	25-398
	13	Noh myung ju	Korea Cooking Art Academy	25-217
	14	lee jeong min		25-273
	15	LIN, RONG-ZHU	National Kaohsiung University of Hospitality and Tourism	25-279
	16	In aurore	Newstar Ambassador Seoul Dongdaemun	25-327
Cleaning & Break(5minutes)				
	Station No.	Name	Organization	Registration No.
<Class 1 - Main Course Meat or Poultry> (II) 15:15~16:00	8	Jacky Qian	Taste Fusion Creative Kitchen	25-482
	10	PARK SANGJUN	Korea Cooking Art Academy	25-145
	11	TZU-WEN CHEN	TAINAN UNIVERSITY OF TECHNOLOGY	25-107
	12	Artitaya Porwaisan	Bangkok University	25-415
	13	Roh Hyun Seo	Korea Cooking Art Academy	25-134
	14	Kim Janghyeon	hanul culinary academy	25-412
	15	Chiu Yu Kwun	Grand Hyatt Hong Kong	25-484
	16	KIM JYEON	Korea Cooking Art Academy	25-165
Cleaning & Break(5minutes)				
	Station No.	Name	Organization	Registration No.
<Class 6 - Anchor Food Professionals Perfect Omelette & Sandwich> (I) 16:15~17:00	10	Lee Soom	hanul culinary academy	25-411
	11	Kam Tyeungthawornk	Bangkok University	25-416
	12	Alkera Awakul	Bangkok University	25-418
	12	Kim ga eun	hanul culinary academy	25-427
	13	choi jeong min	hanul culinary academy	25-428
	14	WU, CHIA-CHI	National Kaohsiung University of Hospitality and Tourism, Department of Culinary Arts	25-432
	15			
	16			
Cleaning				

11 June, 2025 - Day 2

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 Ga Hyeon	Korea Cooking Art Academy	25-140
	2 FELICIA DHARMADI	Hongkuo Delin University of Technology	25-205

Hot Kitchen Zone A

Station No.	Name	Organization	Registration No.
<Class 2 - KUKKE SUSAN Ocean Main Course> (2) 08:45-09:30	1 LEE, MIN-HAO	Chia Nan University of Pharmacy & Science, Department of Hotel and Restaurant Management	25-232
	2 PARK SANGJUN	Korea Cooking Art Academy	25-145
	3 PEI-I ZHUANG	TAIWAN UNIVERSITY OF TECHNOLOGY	25-110
	4 YU-MING SU	TAIWAN UNIVERSITY OF TECHNOLOGY	25-112
	5 HOI HSING-CHIEH	Chung Sheng Commercial Industrial Vocational High School	25-120
	6 LIAO HUNG-YUAN	Hongkuo Delin University of Technology	25-206
	7 WANG, YUN-HUI	MacKay Junior College of Medicine, Nursing, and Management	25-342
	8 Jacky Qian	Taste Fusion Creative Kitchen	25-482

Station No.	Name	Organization	Registration No.
<Class 1 - Main Course Meat or Poultry> (2) 09:45-10:30	1 Hong Jae Hyeo	Korea Cooking Art Academy	25-141
	2 Hong Seo Jin	Korea Cooking Art Academy	25-142
	3 Kim Myoung Seok	Hotel Sono Calm Gyeongju	25-362
	4 Kim Gwan Hyeyong	Korea Cooking Art Academy	25-143
	5 Ye Changbin	Sewon High School	25-389
	6 You ha sun	Culinary Team Winners	25-439
	7 Ji JANG WOO	Korean Food Service Science High School	25-409
	8 Yeon Seung Chan	Korean Food Service Science High School	25-410

Station No.	Name	Organization	Registration No.
<Class 2 - KUKKE SUSAN Ocean Main Course> (2) 10:45-11:30	1 Yu Jung Min	Gusto	25-478
	2 BEON HYEDUK	hanul culinary academy	25-291
	3 HUANG, TZU-HSIUAN	Hongkuang University of Science and Technology	25-245
	4 HSU, CHIH-CHIEH	Hongkuang University of Science and Technology	25-246
	5 WU, Ji-RONG	Hongkuang University of Science and Technology	25-247
	6 SUN, MING-TUNG	Chia Nan University of Pharmacy & Science, Department of Hotel and Restaurant Management	25-234
	7 JEONG YOUNGJIE	Korea Cooking Art Academy	25-146
	8 HWANG YERAM	hanul culinary academy	25-300

Station No.	Name	Organization	Registration No.
<Class 4 - Fresh Pasta Master Challenge> (4) 11:45-12:15	1 LEE JEONGCHAN	Korea Cooking Art Academy	25-159
	2 Lee Chang-Hui	Culinary Team Winners	25-435
	3 CHOI HWAN	hanul culinary academy	25-303
	4 ZHANG, YI-CHENG	Hongkuang University of Science and Technology	25-243
	5 LIN JIAN-AN	MacKay Junior College of Medicine, Nursing, and Management	25-263
	6 KIM JINSEO	Korea Cooking Art Academy	25-200
	7 GO HYUNJIN	Korea Cooking Art Academy	25-166
	8 Kim Gwan Hyeyong	Korea Cooking Art Academy	25-143

Station No.	Name	Organization	Registration No.
<Class 2 - KUKKE SUSAN Ocean Main Course> (2) 12:30-13:15	1 PARK SEONGJUN	hanul culinary academy	25-294
	2 KIM MINSU	hanul culinary academy	25-293
	3 Muhammad Izat bin Abdul Wahid	Universiti Tun Hussein Onn Malaysia Gastrone Team	25-386
	4 Jo Hyungdae	Digital Seoul Culture Arts University	25-446
	5 Hong Seo Jin	Korea Cooking Art Academy	25-142
	6 Oh Sang Hyun	Gusto	25-479
	7 KIM DONGHYEON	hanul culinary academy	25-298
	8 Hong Jae-Hyo	Korea Cooking Art Academy	25-141

Station No.	Name	Organization	Registration No.
<Class 9 - Nestlé Professional Modern Chinese WOK Challenge> (1) 13:30-14:00	1 HWANG YERAM	hanul culinary academy	25-300
	2 TZU-WEN CHEN	TAIWAN UNIVERSITY OF TECHNOLOGY	25-107
	3 WU CHENG-JUNG	TAIWAN UNIVERSITY OF TECHNOLOGY	25-108
	4 HYUN SEUNGMIN	hanul culinary academy	25-301
	5 kwangmin	Golden gate	25-228
	6 Kuo Chun-Yu	Chia Nan University of Pharmacy & Science, Department of Hotel and Restaurant Management	25-230
	7 YU HYUNWOO	hanul culinary academy	25-302
	8 YU HYUNWOO	hanul culinary academy	25-302

Station No.	Name	Organization	Registration No.
<Class 6 - Anchor Food Professionals' Perfect Omelette & Sandwiches> (2) 14:15-14:45	1 LIA, TSUNG-CHUN	Minghsien University of Science Technology	25-238
	2 ZHONGS, YAO-LE	Dayeh University	25-167
	3 CHEN, GU-LUAN	Dayeh University	25-169
	4 LIN, CHENG-YUAN	Hongkuo Delin University of Technology	25-209
	5 GO HYUNJIN	Korea Cooking Art Academy	25-146
	6 LEE ZHONG YAO	PERAK CULINARY ARTS CENTRE @KKCP	25-256
	7 ZHANG, GUAN-JIE	Chia Nan University of Pharmacy & Science, Department of Hotel and Restaurant Management	25-233
	8 HSEH, HAN-YU	Deh-Yu College of Nursing and Health	25-266

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

Station No.	Name	Organization	Registration No.
<Class 4 - Fresh Pasta Master Challenge> (2) 15:45-16:15(30)	1 Arifpita Permatasari	Bangkok University	25-393
	2 HUANG, SI-TING	Deh-Yu College of Nursing and Health	25-265
	3 Supawit Meeawatana	Bangkok University	25-414
	4 Kim Kang I	Culinary Team Winners	25-438
	5 You ha sun	Culinary Team Winners	25-439
	6 Youngwoo hwang	Four seasons hotel Seoul	25-441
	7 Muhammad Zarif Izhaim bin Zamuddin	Universiti Tun Hussein Onn Malaysia Gastrone Team	25-382
	8 MING, WEI-CHEN	Chia Nan University of Pharmacy & Science, Department of Hotel and Restaurant Management	25-231

Cleaning & Break(15minutes)

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 An Hye Young	Korea Cooking Art Academy	25-212
<Class 17 - PASTRY SHOWPIECE>	2 Chang, yuan-pin	Taipei City University of Science & Technology, Degree Program of Baking Innovation and Management	25-313
	3 CHEN, CHIH HUNG	TAIWAN UNIVERSITY OF TECHNOLOGY	25-360
	4 CHEN, YU-WEN	Chung-Hwa School of Arts	25-361
	5 HUANG, HUNG-JEN	National Kaohsiung University of Hospitality and Tourism, Department of Culinary Arts	25-431
	6 yun hee jeong	Mambo Pastry Academy	25-398
	7 KIM MIN JEONG	Mambo Pastry Academy	25-397
	1 MOHD ATIQ SHAUKY BIN AMEL	PERAK CULINARY ARTS CENTRE @KKCP	25-251

Hot Kitchen Zone B

Station No.	Name	Organization	Registration No.
<Class 2 - KUKKE SUSAN Ocean Main Course> (2) 08:45-09:30	9 ZHANG, YI-CHENG	Hongkuang University of Science and Technology	25-243
	10 KAO, CHENG-YANG	Hongkuang University of Science and Technology	25-244
	11 Han Ki Han	Hotel Sono Calm Gyeongju	25-369
	12 Brandon Bartin anak Daud	Universiti Tun Hussein Onn Malaysia Gastrone Team	25-378
	13 Fitri bin Rizal	Universiti Tun Hussein Onn Malaysia Gastrone Team	25-383
	14 seong gi yong	Four seasons hotel Seoul	25-430
	15 PARK SEONGJUN	hanul culinary academy	25-294
	16 KIM YUBIN	hanul culinary academy	25-295

Station No.	Name	Organization	Registration No.
<Class 11 - Creative Macaron> (2) 09:45-10:30	9 NALCHENG-JIE	Dayeh University	25-122
	10 Moon mi reu	Korea Cooking Art Academy	25-216
	11 Huang, Yu-ri	Taipei City University of Science & Technology, Degree Program of Baking Innovation and Management	25-267
	12 Hwa Per Fung	TAIWAN UNIVERSITY OF TECHNOLOGY	25-315
	13 CHEN, CHIH HUNG	TAIWAN UNIVERSITY OF TECHNOLOGY	25-360
	14 Chamcan Yang	Bangkok University	25-402
	15 Irit Dissayakunamon	Bangkok University	25-417
	16 Alena Awatut	Bangkok University	25-418

Station No.	Name	Organization	Registration No.
<Class 7 - Nestlé Professional Chef Challenge> (2) 10:45-11:30	9 AN SUNMIN	hanul culinary academy	25-488
	10 LEE SOON HO	Korea Cooking Art Academy	25-195
	11 WANG, CHIH-JUNG	Hongkuang University of Science and Technology	25-249
	12 KIM MINSU	hanul culinary academy	25-293
	13 jeong ho kim	Samsung Welberry	25-270
	14 YOO A JIN	hanul culinary academy	25-296
	15 Goo yepi	Korea Cooking Art Academy	25-202
	16 Yeon Ha Yeon	Gyeonggi Management High School	25-447

Station No.	Name	Organization	Registration No.
<Class 5 - Asian Noodles> (2) 11:45-12:15	9 LEE JU YONG	hanul culinary academy	25-297
	10 HYUN SEUNGMIN	hanul culinary academy	25-301
	11 CHANG YUHLUNG	Hongkuo Delin University of Technology	25-207
	12 CHEME, PIN-CHEN	Hongkuo Delin University of Technology	25-208
	13 YU HYUNWOO	hanul culinary academy	25-302
	14 MUHAMMAD NAZAM BIN NOOR HISHAM	PERAK CULINARY ARTS CENTRE @KKCP	25-254
	15 MUHAMMAD ZARIN BIN MOHD ZALANI	PERAK CULINARY ARTS CENTRE @KKCP	25-255
	16 CHUNG, YU-CHUN	Taipei Kingston Private School	25-258

Station No.	Name	Organization	Registration No.
<Class 7 - Nestlé Professional Chef Challenge> (2) 12:30-13:15	8 KIM HO EUN	Korea Cooking Art Academy	25-201
	10 LIAO HUNG YUAN	Hongkuo Delin University of Technology	25-206
	11 KIM YI-HYUN	hanul culinary academy	25-489
	12 CHANG YUHLUNG	Hongkuo Delin University of Technology	25-207
	13 YOON HAE DONG	Korea Cooking Art Academy	25-147
	14 CHEN, JIA-HONG	Hongkuang University of Science and Technology	25-248
	15 HAN GARYOUNG	hanul culinary academy	25-307
	16 KIM MINSUK	hanul culinary academy	25-306

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 of Science and Technology	25-244
	10 WU, JI-RONG	Hongkuang University of Science and Technology	25-247
	11 KHARUB, ASHOKHIN BT ABDULLAH SUKAMI	PERAK CULINARY ARTS CENTRE @KKCP	25-251
	12 CHOI HWAN	hanul culinary academy	25-303
	13 Moon Gyeong Jun	Digital Seoul Culture Arts University	25-272
	14 BEON HYEDUK	hanul culinary academy	25-291
	15 Lee Chang Hui	Culinary Team Winners	25-435
	16		

Station No.	Name	Organization	Registration No.
<Class 6 - Anchor Food Professionals' Perfect Omelette & Sandwiches> (2) 14:15-14:45	9 LEE, YI-AN	National Kaohsiung University of Hospitality and Tourism	25-274
	10 CHEN, CHENG-YU	National Kaohsiung University of Hospitality and Tourism	25-275
	11 CHU, YU-TUNG	National Kaohsiung University of Hospitality and Tourism	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	25-282
	14 LIN, TSAI-YUNG	Shu-Te Home Economics & Commercial High School	25-283
	15 WANG, YUN-HUI	MacKay Junior College of Medicine, Nursing, and Management	25-342
	16 Park Dong Yeon	Hotel Sono Calm Gyeongju	25-366

Station No.	Name	Organization	Registration No.
<Class 9 - Nestlé Professional Modern Chinese WOK Challenge> (2) 15:00-15:30	9 WANG, CHIH-JUNG	Hongkuang University of Science and Technology	25-249
	10 CHANG PIN LUNG	Hongkuang University of Science and Technology	25-247
	11 SONG, YU-CHENG	Taipei City University of Science Technology, Bachelor of Business Administration	25-311
	12 Park Yun June	Hotel Sono Calm Gyeongju	25-365
	13 Muhammad Nur Fitri bin Nor Mohazir	Universiti Tun Hussein Onn Malaysia Gastrone Team	25-376
	14 Muhammad Azman Shakiryn bin Mohd Shaid	Universiti Tun Hussein Onn Malaysia Gastrone Team	25-378
	15 Seong bin Seong	Samsung Welberry	25-276
	16 Jo hyungtae	Digital Seoul Culture Arts University	25-446

Station No.	Name	Organization	Registration No.
<Class 10 - Anchor Food Professionals' Cream King Cake Challenge> (2) 15:45-16:30	9 Hwa Yeonkyung	Mambo Pastry Academy	25-393
	10 Yu Hayoung	Mambo Pastry Academy	25-394
	11 Park Eun Hye	Korea Cooking Art Academy	25-213
	12 park isooel	Mambo Pastry Academy	25-395
	13 Chang yun	Mambo Pastry Academy	25-396
	14 Chamcan Yang	-	25-402
	15 HUANG, HUNG-JEN	National Kaohsiung University of Hospitality and Tourism, Department of Culinary Arts	25-431
	16 Kim ga young	Digital Seoul Culture Arts University	25-480

Cleaning & Break(15minutes)

*Daily prize ceremony 4PM

Prizes for competitions after 3PM will be awarded the next day

각 클래스스 메달 및 상장 시상은 매달 오후 4시에 진행되며, 3시 이후 경기는 다음 날 시상이 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				
Class	Station No.	Name	Organization	Registration No.
<Class 13 - PLATED APPETIZER> (B)	1	Kim Jeyon	Norisa Global Chef High School	25-441
	2	Yoon Hee Yoon	Gyeonggi Management High School	25-447
	3	KIM HO DUN	Korea Global Chef High School	25-515
	4	FELICA CHANMAM	Hongkong Polytechnic University of Technology	25-585
	5	LEE EUNHIL	Norisa Cooking Art Academy	25-420
<Class 18 - PLATED MAIN COURSE> (B)	1	TIAM GENG SENG	Deli Ya College of Nursing and Health	25-242
	2	Muhammad Danish Harith bin Mohd Jaz	Universiti Tun Hussein Onn Malaysia Gastronomy Team	25-385
	3	KEU, CHENG	Tongkai University, Department of Hospitality Management	25-454
Hot Kitchen Zone A				
Hot Cooking				
Station No.	Name	Organization	Registration No.	
1	LIAM WOO BIN	World Culinary Art Bakery	25-516	
2	CHOI WHEEJONG	World Culinary Art Bakery	25-585	
3	YOUNG DO YOUNG	World Culinary Art Bakery	25-516	
4	WIM DONGHYEON	World Culinary Art Bakery	25-516	
5	WIM MINJUN	World Culinary Art Bakery	25-516	
6	CHOI JILHUI	World Culinary Art Bakery	25-516	
7	CHOI HYEON	World Culinary Art Bakery	25-516	
8	SHIN YOUNG MIN	World Culinary Art Bakery	25-516	
Cleaning & Break/Entrance				
Hot Kitchen Zone B				
Hot Cooking				
Station No.	Name	Organization	Registration No.	
9	DAWON DO YOUNG	World Culinary Art Bakery	25-516	
10	CHOI HYEON	World Culinary Art Bakery	25-516	
11	YOUNG DO YOUNG	World Culinary Art Bakery	25-516	
12	WIM DONGHYEON	World Culinary Art Bakery	25-516	
13	WIM MINJUN	World Culinary Art Bakery	25-516	
14	CHOI JILHUI	World Culinary Art Bakery	25-516	
15	CHOI HYEON	World Culinary Art Bakery	25-516	
16	SHIN YOUNG MIN	World Culinary Art Bakery	25-516	
Cleaning & Break/Entrance				
Hot Kitchen Zone C				
Hot Cooking				
Station No.	Name	Organization	Registration No.	
17	DAWON DO YOUNG	World Culinary Art Bakery	25-516	
18	CHOI HYEON	World Culinary Art Bakery	25-516	
19	YOUNG DO YOUNG	World Culinary Art Bakery	25-516	
20	WIM DONGHYEON	World Culinary Art Bakery	25-516	
21	WIM MINJUN	World Culinary Art Bakery	25-516	
22	CHOI JILHUI	World Culinary Art Bakery	25-516	
23	CHOI HYEON	World Culinary Art Bakery	25-516	
24	SHIN YOUNG MIN	World Culinary Art Bakery	25-516	
Cleaning & Break/Entrance				
Hot Kitchen Zone D				
Hot Cooking				
Station No.	Name	Organization	Registration No.	
25	DAWON DO YOUNG	World Culinary Art Bakery	25-516	
26	CHOI HYEON	World Culinary Art Bakery	25-516	
27	YOUNG DO YOUNG	World Culinary Art Bakery	25-516	
28	WIM DONGHYEON	World Culinary Art Bakery	25-516	
29	WIM MINJUN	World Culinary Art Bakery	25-516	
30	CHOI JILHUI	World Culinary Art Bakery	25-516	
31	CHOI HYEON	World Culinary Art Bakery	25-516	
32	SHIN YOUNG MIN	World Culinary Art Bakery	25-516	
Cleaning & Break/Entrance				

Pastry Art Cold Display				
Class	Station No.	Name	Organization	Registration No.
<Class 13 - PLATED DESSERT> (B)	1	Kim Jeyon	Norisa Cooking Art Academy	25-441
	2	Yoon Hee Yoon	Gyeonggi Management High School	25-447
	3	KIM HO DUN	Norisa Global Chef High School	25-515
	4	FELICA CHANMAM	Hongkong Polytechnic University of Technology	25-585
	5	LEE EUNHIL	Norisa Cooking Art Academy	25-420
<Class 18 - PLATED MAIN COURSE> (B)	1	TIAM GENG SENG	Deli Ya College of Nursing and Health	25-242
	2	Muhammad Danish Harith bin Mohd Jaz	Universiti Tun Hussein Onn Malaysia Gastronomy Team	25-385
	3	KEU, CHENG	Tongkai University, Department of Hospitality Management	25-454
Hot Kitchen Zone A				
Hot Cooking				
Station No.	Name	Organization	Registration No.	
1	LIAM WOO BIN	World Culinary Art Bakery	25-516	
2	CHOI WHEJONG	World Culinary Art Bakery	25-585	
3	YOUNG DO YOUNG	World Culinary Art Bakery	25-516	
4	WIM DONGHYEON	World Culinary Art Bakery	25-516	
5	WIM MINJUN	World Culinary Art Bakery	25-516	
6	CHOI JILHUI	World Culinary Art Bakery	25-516	
7	CHOI HYEON	World Culinary Art Bakery	25-516	
8	SHIN YOUNG MIN	World Culinary Art Bakery		

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

	Station No.	Name	Organization	Registration No.
<Class 12 - FINGER FOOD>	1	Choi Yebin	Motivie K	25-314
	2	Cho eun ji	Chungwon university	25-321
	3	YE, JIA-SYUAN	Tungnan University, Department of Hospitality Management	25-455
	4	Yun hui jung	Digital Seoul Culture Arts University	25-273
<Class 13 - PLATED APPETIZERS>	1	An dalhyun	YESAN YEHWA GIRLS' HIGH SCHOOL	25-458
	2	lee haean	YESAN YEHWA GIRLS' HIGH SCHOOL	25-461
<Class 14 - PLATED MAIN COURSES>	1	Lee jimin	YESAN YEHWA GIRLS' HIGH SCHOOL	25-456
	2	Park yiwonoh	YESAN YEHWA GIRLS' HIGH SCHOOL	25-457
	3	Park seo yeon	YESAN YEHWA GIRLS' HIGH SCHOOL	25-459
	4	Kwak minji	YESAN YEHWA GIRLS' HIGH SCHOOL	25-460

Hot Kitchen Zone A

	Station No.	Name	Organization	Registration No.
Kitchen Zone A Special Class Global Chef Challenge National Selection 08:30~10:00	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 & Break(5minutes)				

Pastry Art Cold display

	Station No.	Name	Organization	Registration No.
<Class 15 - PLATED DESSERT>	1	LEE SIYON	Chungwon university	25-319
	2	Kim Ha Min	hansol culinary academy	25-308
	3	Yoo Eun Seo	hansol culinary academy	25-309
	4	Guh Min Seo	hansol culinary academy	25-310
	5	Yong Zi Ying	Dayeh University	25-124
	6	ELARISSE CHANG YI SHEN	Dayeh University	25-125
<Class 17 - PASTRY SHOWPIECES>	1	Yu Hayoung	Mambo Pastry Academy	25-394

Hot Kitchen Zone B

	Station No.	Name	Organization	Registration No.
<Class 8 - Plant based Vegan Main Course by SUSU LINC- (B)> 08:30~09:15	8	Fibrin Bin Faisal	Universiti Tun Hussein Onn Malaysia Gastronome Team	25-181
	9	KIM JAEHYEOK	World Culinary Art Bakery	25-181
	10	CHOI HYEDNEO	World Culinary Art Bakery	25-185
	11	OH YONG YUN	Woosong University	25-421
	12	TSENG, KAI HSUN	Chu Nan University of Pharmacy & Science, Department of Hotel & Restaurant Management	25-229
	13	KHARUL ASHKIRIN BT ABDULLAH SUHAMI	PERAK CULINARY ARTS CENTRE @IKCP	25-253
	14	Jang Suhyun	Culinary Team Winners	25-326
	15	Lee Donghyun	Culinary Team Winners	25-436
	16	Han Juin	Culinary Team Winners	25-330
Cleaning & Break(5minutes)				
Kitchen Zone B <Class 4 - Fresh Pasta Master Challenge> (B) 09:30~10:00	8	BAE JUNHYUK	Hanyang Cooking Academy	25-237
	9	JEON HUIJAE	Hanyang Cooking Academy	25-236
	11	Yu changbin	Suwon High School	25-389
	12	LUNG JAI MAN	World Culinary Art Bakery	25-182
	13	Hwang Yoo jin	Gyeong	25-339
	14	YOON JONGHYEOK	World Culinary Art Bakery	25-186
	15	LIM KYU BIN	World Culinary Art Bakery	25-188
	16			
Cleaning & Break(5minutes)				
<Class 8 - Plant based Vegan Main Course by SUSU LINC- (B)> 10:15~11:00	9	LIN PHAN AN	Mackay Junior College of Medicine, Nursing, and Management	25-263
	10	Kwon Dohyeon	Woosong University	25-422
	11	YU, LI-YONG	Shu-Te Home-Economics & Commercial High School	25-285
	12	Park Yerin	Chungwon university	25-315
	13	Yu Taekyu	Culinary Team Winners	25-331
	14	Lee Junho	Culinary Team Winners	25-332
	15	Brandon Banton anak Daut	Universiti Tun Hussein Onn Malaysia Gastronome Team	25-378
	16	Muhammad Zarf khaim bin Zainuddin	Universiti Tun Hussein Onn Malaysia Gastronome Team	25-382
Cleaning & Break(5minutes)				

	Station No.	Name	Organization	Registration No.
<Class 3 - Hot & Cold Pasta Duo> (A) 10:15~10:45	1	Karn Tungwongthawornkij	Bangkok University	25-416
		Azra Awakul	Bangkok University	25-418
	2	CHEN, CHENG-YU	National Kaohsiung University Of Hospitality And Tourism	25-275
	3	GUO, WEI-RUN	Shu-Te Home-Economics & Commercial High School	25-284
	4	CHU, YU-TUNG	National Kaohsiung University Of Hospitality and Tourism	25-276
	5	WU, YU-CHIH	Shu-Te Home-Economics & Commercial High School	25-283
	6	HIO, MENG-WEI	National Kaohsiung University Of Hospitality and Tourism	25-277
	7	CHANG, YA-YUN	Shu-Te Home-Economics & Commercial High School	25-280
	5	HUNG, JUI-FU	Shu-Te Home-Economics & Commercial High School	25-282
		HUANG, SHIH-WEI	Shu-Te Home-Economics & Commercial High School	25-283
	6	Choi Sana	Culinary Team Winners	25-433
		Bae hyun min	Culinary Team Winners	25-434
	7	Lai Yi Szuann	Minghsin University of Science Technology	25-338
		Peng chieh chih	Dayeh University	25-170
	8	Aek Seung Si	Hotel Sono Calm Gyeong	25-365
		Limsoong Hyun	Hotel Sono Calm Gyeong	25-408
Cleaning & Break(5minutes)				

	Station No.	Name	Organization	Registration No.
<Class 7 - Nestlé Professional Chef Challenge> (B) 11:00~11:45	1	Choi Yebin	Motivie K	25-314
	2	BYUN HELLAE	Hanyang Cooking Academy	25-235
	3	Jang Suhyun	Culinary Team Winners	25-328
	4	Hwang Yoo jin	Gyeong	25-339
	5	Lee siyun	Chungwon university	25-320
	6	Cho eun ji	Chungwon university	25-321
	7			
	8	choi hyun soo	Chungwon university	25-318
Cleaning & Break(5minutes)				

	Station No.	Name	Organization	Registration No.
<Class 3 - Hot & Cold Pasta Duo> (B) 12:00~12:30	1	WSEI-JIM HONG	TANAN UNIVERSITY OF TECHNOLOGY	25-104
		YI-MIN WU	TANAN UNIVERSITY OF TECHNOLOGY	25-105
	2	FAN, YU CHUAN	Minghsin University of Science Technology	25-172
		YU, CHIA-CHIN	Minghsin University of Science Technology	25-117
	3	WU, JI-KONG	Hongkiang University of Science and Technology	25-247
		CHEN, JA-HONG	Hongkiang University of Science and Technology	25-248
	4	MUHAMMAD AMRUL HAKIM BIN RAHMILJUDIN	PERAK CULINARY ARTS CENTRE @IKCP	25-252
		MOHID AHZ SHAURY BIN AMAL	PERAK CULINARY ARTS CENTRE @IKCP	25-253
	5	LEE MIN JUN	World Culinary Art Bakery	25-179
		YUN JONGHYEON	World Culinary Art Bakery	25-405
	6	HUANG, TZU-HSIUAN	Hongkiang University of Science and Technology	25-245
		HSH, CHIH-CHIH	Hongkiang University of Science and Technology	25-246
	7	CHUNG, YU-CHUN	Taipei Kingston Private School	25-258
		CHUANG-YA-YUN	Taipei Kingston Private School	25-264
	8	LEE HYUN SOD	Maewon High School	25-399
		Yu changbin	Suwon High School	25-389
Cleaning				

FINAL AWARDS
13:30~
최종 시상식