

Seoul Food & Hotel Culinary Challenge 2025 Timetable 대회 시간표

June 6 Updated 6월 6일 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 12 - FINGER FOOD	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 13 - PLATED APPETIZERS		Class 14 - PLATED MAIN COURSES		Class 13 - PLATED APPETIZERS
	Class 17 - PASTRY SHOWPIECE		Class 14 - PLATED MAIN COURSES		Class 15 - PLATED DESSERT		Class 14 - PLATED MAIN COURSES
			Class 15 - PLATED DESSERT		Class 16 - THEMED CAKE		Class 15 - PLATED DESSERT
			Class 17 - PASTRY SHOWPIECE		Class 17 - PASTRY SHOWPIECE		Class 16 - THEMED CAKE
			Class 18 - ARTISTIC SCULPTURE				Class 17 - PASTRY SHOWPIECE
							Class 18 - ARTISTIC SCULPTURE
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) 14:15~15:00	<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 시상은 매일 오후 4시에 진행되며, 3시 이후에 시작하는 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		

SEE YOU IN 2026

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 12 - FINGER FOOD>	1	Chan-Woo, Kim	25-512
	2	KIM KYUNG MIN	25-511
	3	Kim Ga Hyon	25-140
<Class 13 - PLATED APPETIZERS>	1	FELICIA DHARMADI	25-205
	3	Chan-Woo, Kim	25-512
	4	KIM KYUNG MIN	25-511
<Class 14 - PLATED MAIN COURSES>	5	Yem Seoyun	25-455

Pastry Art Cold display

Station No.	Name	Organization	Registration No.
<Class 15 - PLATED DESSERT>	1	Lee Myung Ju	25-212
	2	Lee Changbin	25-511
	3	Han Jaehae	25-513
<Class 17 - PASTRY SHOWPIECE>	1	Jo Hye Young	25-212
	2	Chang, yoon-jin	25-513
	3	CHEN, CHA-HUNG	25-360
<Class 18 - ARTISTIC SCLUPTURE>	4	CHEN, YU-WEI	25-361
	5	HUANG, HUNG-JEN	25-431
	6	Yun Nae-jeong	25-398
<Class 18 - ARTISTIC SCLUPTURE>	1	MONO ARIO SHALUKY BIN AMAL	25-253
	2	JOAO MIGUEL LABASTILA	25-519
	3	YUN HAE JUNG	25-271
<Class 18 - ARTISTIC SCLUPTURE>	4	Song guem young	25-521

Hot Kitchen Zone A

Station No.	Name	Organization	Registration No.
<Class 2 - KUKSE SUSAN Ocean Main Course>	1	LEE MIN-HAO	25-232
	2	PARK SANGWON	25-145
	3	FEI ZHANG	25-130
	4	YU-MING SU	25-112
	5	HO, HUNG-CHEN	25-120
	6	LUO HUNG YUAN	25-205
	7	WANG, YUN-HUI	25-342
	8	Jacky Qian	25-482
Cleaning & Break(5minutes)			
<Class 1 - Main Course Meat or Poultry>	1	Hong Jae Pyo	25-141
	2	HONG SEO JIN	25-142
	3	Kim Myoung Seok	25-362
	4	Kim Gwan Hyoung	25-245
	5	Ye zhangbin	25-389
	6	You ha eun	25-439
	7	JIANG WOO	25-408
	8	Yoon Seung Chan	25-410
Cleaning & Break(5minutes)			
<Class 2 - KUKSE SUSAN Ocean Main Course>	1	Yu Jung Min	25-478
	2	JEON HYEDKIN	25-251
	3	HUANG, TZU-HSIUAN	25-245
	4	HUI, CHIN-CHIEH	25-246
	5	WU, JI-RONG	25-247
	6	SUN, MIN-TSUNG	25-234
	7	JEONG YOUNGIE	25-146
	8	HWANG YERAM	25-300
Cleaning & Break(5minutes)			
<Class 4 - Fresh Pasta Master Challenge>	1	LEE JEONGCHAN	25-159
	2	Lee Chang Hui	25-435
	3	CHO HWAN	25-303
	4	ZHANG, YI-CHENG	25-243
	5	LIN JHAN-JAN	25-263
	6	KIM JINSO	25-200
	7	GO HYULJIN	25-106
	8	Kim Gwan Hyoung	25-143
Cleaning & Break(5minutes)			
<Class 2 - KUKSE SUSAN Ocean Main Course>	1	PARK SEONGJUN	25-254
	2	KIM MINSU	25-293
	3	Ali Naim Abd Razi	25-529
	4	Jocheunsa	25-446
	5	Hong Seo Jin	25-142
	6	Oh Sang Hyun	25-479
	7	KIM DONGHYEOK	25-208
	8	Hong Jae Pyo	25-143
Cleaning & Break(5minutes)			
<Class 9 - Nestlé Professional Modern Chinese WOK Challenge>	1	HWANG NERAM	25-300
	2	TZU-WEI CHEN	25-107
	3	WU CHENG-JING	25-108
	4	HYUN SEUNGMIN	25-365
	5	HeejaeRohm	25-228
	6	Song Jae Bin	25-509
	7	KUO, CHUN-YU	25-230
	8	YU HYUNWOO	25-302
Cleaning & Break(5minutes)			
<Class 6 - Anchor Food Professionals Perfect Omelette & Sandwich>	1	LIU, TSUNG-CHUN	25-130
	2	ZHONG, YAO-LE	25-167
	3	CHEN, GUO-AN	25-189
	4	LIN, CHENG-YAN	25-209
	5	GO HYULJIN	25-146
	6	LEE ZHONG YAO	25-256
	7	ZHANG, GUAN-JIE	25-233
	8	HSEH, HAN-YU	25-248
Cleaning & Break(5minutes)			
<Class 9 - Nestlé Professional Modern Chinese WOK Challenge>	1	YOO A JIN	25-296
	2	LEE YU-TONG	25-297
	3	HAN B U	25-100
	4	YU-MING SU	25-112
	5	YOUN KIN WU	25-113
	6	CHEN HSU-JUNG	25-114
	7	CHENG, PIN-CHEN	25-208
	8	LIN, CHENG-YAN	25-209
Cleaning & Break(5minutes)			
<Class 4 - Fresh Pasta Master Challenge>	1	Artisava Parnasani	25-415
	2	HUANG, S-TING	25-265
	3	Supawet Meewatana	25-424
	4	Kim Kang	25-438
	5	You ha eun	25-439
	6	Youngwoel hwang	25-441
	7	Muhammad Zairi Isaham bin Zairuddin	25-382
	8	MING, WEI-CHEN	25-231
Cleaning & Break(5minutes)			

Hot Kitchen Zone B

Station No.	Name	Organization	Registration No.
<Class 2 - KUKSE SUSAN Ocean Main Course>	9	ZHANG, YI-CHENG	25-249
	10	HAO, CHENG-YANG	25-244
	11	Han B Han	25-369
	12	Brandon Bordin anak Daut	25-378
	13	Fikri bin Fikri	25-383
	14	Jeong Ji Eun	25-430
	15	PARK SEONGJUN	25-294
	16	KIM KUBIN	25-295
Cleaning & Break(5minutes)			
<Class 11 - Creative Macaron>	9	NIAN, CHENG-JIE	25-122
	10	MOON MI-HU	25-216
	11	Huang, Yu-Wi	25-467
	12	Hsu Pei-Ling	25-235
	13	CHEN, CHA-HUNG	25-360
	14	Changmin Yang	25-402
	15	First Disappakunnon	25-417
	16	Adira Awatari	25-418
Cleaning & Break(5minutes)			
<Class 7 - Nestlé Professional Chef Challenge>	9	IM DYOON	25-354
	10	LEE SEON HO	25-195
	11	WANG, CHH-JUNG	25-249
	12	KIM MINSU	25-293
	13	Jeong Jo Kim	25-270
	14	YOO A JIN	25-296
	15	Go Wp	25-202
	16	Yoon Ho Yeon	25-447
Cleaning & Break(5minutes)			
<Class 5 - Asian Noodle>	9	LEE JU YONG	25-297
	10	HYUN SEUNGMIN	25-301
	11	CHANG YOUNG	25-207
	12	CHENG, PIN-CHEN	25-208
	13	YU HYUNWOO	25-302
	14	MUHAMMAD NAZHAN BIN NOOR HISHAM	25-254
	15	MUHAMMAD DAIN BIN MOHD DALAN	25-255
	16	CHUNG, YU-CHUN	25-258
Cleaning & Break(5minutes)			
<Class 7 - Nestlé Professional Chef Challenge>	9	KIM HO EUN	25-201
	10	LUO HUNG YUAN	25-206
	11	KIM YI HYEON	25-489
	12	CHANG YOUNG	25-207
	13	HYOON HAE DONG	25-147
	14	CHEN, JIA-HONG	25-248
	15	HAN GATOUNG	25-307
	16	KIM MINSE	25-306
Cleaning & Break(5minutes)			
<Class 9 - Nestlé Professional Modern Chinese WOK Challenge>	9	HAO, CHENG-YANG	25-244
	10	WU, JI-RONG	25-247
	11	JOABRIEL ADRIKHIN BT ABDULLAH SUHAMI	25-251
	12	CHAI HWAN	25-489
	13	MOON Gyeon-jun	25-272
	14	JEON HYEDKIN	25-291
	15	Lee Chang Hui	25-435
	16	KIM KYUNG MIN	25-531
Cleaning & Break(5minutes)			
<Class 6 - Anchor Food Professionals Perfect Omelette & Sandwich>	9	LEE, YI-AN	25-274
	10	CHEN, CHENG-YU	25-275
	11	CHU, YU-TANG	25-276
	12	WU, YU-CHIEH	25-281
	13	GUO, WEI-LIN	25-284
	14	LIN, TSAI-YING	25-288
	15	WANG, YUN-HUI	25-342
	16	Park Dong Yeon	25-366
Cleaning & Break(5minutes)			
<Class 9 - Nestlé Professional Modern Chinese WOK Challenge>	9	WANG, CHH-JUNG	25-249
	10	CHANG EUN FONG	25-257
	11	HONG, HO-CHENG	25-311
	12	Park Yun Jeun	25-365
	13	Muhammad Nur Fikri bin Nur Mahari	25-376
	14	Muhammad Aiman Shakiryn bin Mohd Shadi	25-379
	15	Jeong Kim Bong	25-250
	16	No Yeonjeong	25-446
Cleaning & Break(5minutes)			
<Class 10 - Anchor Food Professionals Cream King Cake Challenge>	9	No Yeonjeong	25-393
	10	Yu Hayeon	25-394
	11	Park Eun Hye	25-213
	12	Jark-wonji	25-395
	13	Jeong Jeon	25-395
	14	Changmin Yang	25-402
	15	HUANG, HUNG-JEN	25-431
	16	Kim gyoung	25-480
Cleaning & Break(5minutes)			

*Daily prize ceremony 4PM
Prizes for competitors after 3PM will be awarded the next day
각 클래스 메달 및 상장 시상상은 매일 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

Station No.	Name	Organization	Registration No.
Class 13 - PLATED APPETIZERS			
1	Yoon Heon	Korea Global Chef High School	25-445
2	Yoon Ho Yoon	Gyeonggi Management High School	25-447
3	KIM HO GYUN	Korea Global Chef High School	25-115
4	FELOKA DHANMADI	Pangloss Doh University of Technology	25-105
5	LEE SUNHYUN	Korea Cooking Art Academy	25-190
6	THAN, GENG-SIN	Qun Yu College of Nursing and Health	25-142
7	Muhammad Daniel Nurth bin Mohd Zali	Universiti Tun Hussein Onn Malaysia Gastronomy Team	25-385
8	KUO, CHENG-I	Tungnan University, Department of Hospitality Management	25-454

Pastry Art Cold display

Station No.	Name	Organization	Registration No.
Class 15 - PLATED DESSERT			
1	Choi yu-jin	Korea Cooking Art Academy	25-333
2	Choi min-woo	Korea Cooking Art Academy	25-224
3	Jo nara-so	Novotel Ambassador Seoul Dongdaemun	25-327
4	Seo Ji-hyun	Neoma Middle School	25-388
5	HUANG, HUNG-JEN	National Kaohsiung University of Hospitality & Tourism, Department of Culinary Arts	25-431
6	Kim Seon-hye	Korea Cooking Art Academy	25-466
7	Sang Hee Lee	Woosong University	25-491
8	Kim Yubin	Mambo Pastry Academy	25-401
9	Jung Siyeon	Mambo Pastry Academy	25-448
10	Seo Gwan	Mambo Pastry Academy	25-450
11	Park J-min	Mambo Pastry Academy	25-453
12	Na-in-hee	Mambo Pastry Academy	25-452
13	Koo Yubin	Mambo Pastry Academy	25-453
14	Park Juwon	Mambo Pastry Academy	25-470
15	Yoo Jinyoung	Mambo Pastry Academy	25-474
16	Park Ji Eun	Mambo Pastry Academy	25-472
17	Choi Su Min	Mambo Pastry Academy	25-473
18	Kim So-Yul	Mambo Pastry Academy	25-474
19	Bae Hyung Mi	Mambo Pastry Academy	25-475
20	Kwon Chaejeong	Mambo Pastry Academy	25-468
21	Kim Seon	Mambo Pastry Academy	25-469
22	JOSE ANTONIO TUYERA	Lycium of the Philippines Laguna	25-517
23	Nam Inkyoung	Mambo Pastry Academy	25-467
24	Huang, yu-qi	Fuzhou City University of Science & Technology, Degree Program of Baking Innovation and Management	25-267

Hot Kitchen Zone A

Station No.	Name	Organization	Registration No.
Class 2 - KUKKE SUSAN Ocean Main Course			
1	LIM WOO BIN	World Culinary Arts And Bakery	25-181
2	CHOI HYUNDO	World Culinary Arts And Bakery	25-185
3	YOUNG SO YOUN	World Culinary Arts And Bakery	25-187
4	KIM DONGHYEOK	hanseo culinary academy	25-298
5	Woo Minjun	Korea Cooking Art Academy	25-150
6	Choi Jihae	Korea Cooking Art Academy	25-151
7	Chu Hyun	Korea Cooking Art Academy	25-152
8	Shi Hyun An	Woosong University	25-228
Cleaning & Break(15minutes)			

Hot Kitchen Zone B

Station No.	Name	Organization	Registration No.
Class 3 - Hot & Cold Pasta Doup			
9	KAWK DO YOON	World Culinary Arts And Bakery	25-176
10	OH J HUN	World Culinary Arts And Bakery	25-178
11	WOODSONG COLLEGE	WOODSONG COLLEGE	25-114
12	Jung Jung Woo	WOODSONG COLLEGE	25-355
13	Bae Seung Kyun	Staroon Academy	25-486
14	Park Hyobin	Staroon Academy	25-487
15	Lee Donghye	Culinary Team Winners	25-436
16	Bae Hyun min	Culinary Team Winners	25-434
17	KIM SEO JIN	World Culinary Arts And Bakery	25-184
18	YOUNG DONG YOUN	World Culinary Arts And Bakery	25-189
19	KOOKUNYOUNG	Korea Global Chef High School	25-140
20	Kim dohyun	Korea Global Chef High School	25-141
21	WOO-HEE YOUN	World Culinary Arts And Bakery	25-173
22	PAIK SEUNGHOON	World Culinary Arts And Bakery	25-175
23	Lee Chun woo	Gyeonggi Management High School	25-372
24	Park Yoon	Gyeonggi Management High School	25-374
Cleaning & Break(15minutes)			

Station No.	Name	Organization	Registration No.
Class 2 - KUKKE SUSAN Ocean Main Course			
10	Na Jihae	Korea Cooking Art Academy	25-154
11	PSA Gyeonggi	Korea Cooking Art Academy	25-154
12	Jung woo jin	Gyeonggi Management High School	25-375
13	Na Seungbin	Staroon Academy	25-464
14	Lee Seungbin	Korea Cooking Art Academy	25-155
15	Park Jun Sang	WOODSONG COLLEGE	25-359
16	Bo Hyun Jun	Woosong University	25-483
17	WONG SOOJUNG	Korea Cooking Art Academy	25-156
Cleaning & Break(15minutes)			

Station No.	Name	Organization	Registration No.
Class 3 - Hot & Cold Pasta Doup			
9	KWON SE JIN	World Culinary Arts And Bakery	25-174
10	JEONG MIN SEOK	World Culinary Arts And Bakery	25-177
11	Choi Ji yong	Korea Global Chef High School	25-143
12	Jung ho won	Korea Global Chef High School	25-144
13	KIM JAEHYEOK	World Culinary Arts And Bakery	25-181
14	CHOI HYUNDO	World Culinary Arts And Bakery	25-185
15	Park sang gun	Gyeonggi Management High School	25-373
16	Jung woo jin	Gyeonggi Management High School	25-375
17	Min Jun Hong	Korea Global Chef High School	25-140
18	Heung Young Woo	Korea Global Chef High School	25-146
19	Lee Joo Hee	WOODSONG COLLEGE	25-356
20	seo Chang G	WOODSONG COLLEGE	25-357
21	Choi Jihae	Gyeonggi High School	25-379
22	Lee minjun	Korea Global Chef High School	25-171
23	JUNG JAE MIN	World Culinary Arts And Bakery	25-182
24	LIM WOO BIN	World Culinary Arts And Bakery	25-183
Cleaning & Break(15minutes)			

Station No.	Name	Organization	Registration No.
Class 9 - Nestle Professional Modern Chinese WOK Challenge			
9	KIM EUNBIN	World Culinary Arts And Bakery	25-406
10	Marathon Barmpasapal	Bangkok University	25-423
11	Pancho Sang-jun Nohari	Universiti Tun Hussein Onn Malaysia Gastronomy Team	25-398
12	Workkapa Phourasae	Bangkok University	25-425
13	KIM HEE JIN	World Culinary Arts And Bakery	25-180
14	ZHANG, GUAN-JIE	China Nan University of Pharmacy & Science, Department of Hotel and Restaurant Management	25-133
15	Kim pa young	Digital Seoul Culture Arts University	25-480
16	Kaengkrak Tarnai	Bangkok University	25-440
Cleaning & Break(15minutes)			

Station No.	Name	Organization	Registration No.
Class 6 - Anchor Food Professionals Perfect Omlette & Sandwich			
9	LEE MIN JUN	World Culinary Arts And Bakery	25-179
10	Kim sunghwa SHIMAN University	Shimhan University	25-181
11	BYUN HEEJAE	Hanyang Cooking Academy	25-335
12	JEON HUIJAE	Hanyang Cooking Academy	25-336
13	TSENG, KAI-HSUN	China Nan University of Pharmacy & Science, Department of Hotel and Restaurant Management	25-130
14	KUO, CHUN-YU	China Nan University of Pharmacy & Science, Department of Hotel and Restaurant Management	25-229
15	TSAL YIN-CHUAN	National Kaohsiung University of Hospitality and Tourism	25-278
16	LIM ROMG ZHU	National Kaohsiung University of Hospitality and Tourism	25-279
Cleaning & Break(15minutes)			

Station No.	Name	Organization	Registration No.
Class 4 - Fresh Pasta Master Challenge			
9	Han Juhn	Culinary Team Winners	25-330
10	Kim Ji Eun	hanseo culinary academy	25-300
11	Shi Hyun An	Woosong University	25-338
12	HWANG YERAM	hanseo culinary academy	25-300
13	Lee Chun woo	Gyeonggi Management High School	25-372
14	JOON HYEDUN	hanseo culinary academy	25-291
15	Lee Juhui	Culinary Team Winners	25-332
16	Workkapa Phourasae	Bangkok University	25-425
Cleaning & Break(15minutes)			

Station No.	Name	Organization	Registration No.
Class 6 - Anchor Food Professionals Perfect Omlette & Sandwich			
9	BAE JUNGHYUK	Hanyang Cooking Academy	25-337
10	KUO, MINJUN-LIN	Shu-Tu Home-Economics & Commercial High School	25-289
11	Sirirapa Bunditpaaporn	Suan Sunantha Rajabhat University (SRRU)	25-124
12	patthanasri wongthong	Suan Sunantha Rajabhat University (SRRU)	25-126
13	Park sang gun	Gyeonggi Management High School	25-373
14	Muhammad Nur Fitri bin Nur Mohazli	Universiti Tun Hussein Onn Malaysia Gastronomy Team	25-330
15	Nur Afniah Syah binti Shafiqah	Universiti Tun Hussein Onn Malaysia Gastronomy Team	25-387
16	RYU JIN	World Culinary Arts And Bakery	25-407
Cleaning & Break(15minutes)			

Station No.	Name	Organization	Registration No.
Class 5 - Asian Noodles			
9	RYU CHIK-CHUN	Shu-Tu Home-Economics & Commercial High School	25-286
10	LIN, GUAN-LIN	Shu-Tu Home-Economics & Commercial High School	25-287
11	Lee Dooho	Culinary Team Winners	25-304
12	Park Yoon	Gyeonggi Management High School	25-374
13	LIN, CHENG-YAN	Pangloss Doh University of Technology	25-209
14	CHEN, HUNG-YUAN	Pangloss Doh University of Technology	25-210
15	Muhammad Jafar bin Stephen Panting	Universiti Tun Hussein Onn Malaysia Gastronomy Team	25-383
16	Pancho Sang-jun Nohari	Universiti Tun Hussein Onn Malaysia Gastronomy Team	25-398
Cleaning & Break(15minutes)			

Station No.	Name	Organization	Registration No.
Class 7 - Nestle Professional Chef Challenge			
9	Seo Ji won	Neoma University	25-360
10	PARK SEOUNGJUN	hanseo culinary academy	25-294
11	KIM YUBIN	hanseo culinary academy	25-295
12	Choi Jihae	Culinary Team Winners	25-433
13	Yu Taehye	Culinary Team Winners	25-331
14	YU HUNWOO	hanseo culinary academy	25-302
15	CHOI YOUNG WON	hanseo culinary academy	25-490
16	WOO-HEE YOUN	World Culinary Arts And Bakery	25-173
Cleaning & Break(15minutes)			

Station No.	Name	Organization	Registration No.
Class 5 - Asian Noodles			
9	RYU JIA	World Culinary Arts And Bakery	25-407
10	Sopawee Meewatana	Bangkok University	25-114
11	Kam Tanpawongthanasri	Bangkok University	25-416
12	Thammanit Buranaporn	Bangkok University	25-124
13	KUO, MINJUN-LIN	Shu-Tu Home-Economics & Commercial High School	25-289
14	Kaengkrak Tarnai	Bangkok University	25-440
15	CHOI SUNGWOO	Kaewoon High School	25-400
16	ALFF BIRI COLAN	UNIVERSITY OF MALAYSIA AT REPUBLIC OF SOUTH KOREA	25-497
Cleaning			

*Daily prize ceremony 4PM

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

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	25-334
	2	Cho Eun Ji	Chungseon university	25-323
	3	YE, BA-SYUAN	Tungshan University, Department of Hospitality Management	25-455
	4	YUN HAE JUNG	Digital Seoul Culture Arts University	25-271
	5	Han Jaehye	Chaum Culinary Institute	25-533
	6	JYCK RAMIREZ	Lycium of the Philippines Laguna	25-538
	7	Kim Yu an	Jeonnam Cook Science High School	25-506
<Class 13 - PLATED APPETIZERS>	1	An Daehyun	YESAN YEHWA GIRLS' HIGH SCHOOL	25-458
	2	Lee Naeyun	YESAN YEHWA GIRLS' HIGH SCHOOL	25-461
	3	KIM GARYUN	Hyosung High School	25-528
<Class 14 - PLATED MAIN COURSES>	1	Lee jimin	YESAN YEHWA GIRLS' HIGH SCHOOL	25-456
	2	Park Hyeonwon	YESAN YEHWA GIRLS' HIGH SCHOOL	25-457
	3	Park soo yeon	YESAN YEHWA GIRLS' HIGH SCHOOL	25-459
	4	kwak minji	YESAN YEHWA GIRLS' HIGH SCHOOL	25-460
	5	Jaehyun Kim	Tommy & Co	25-501
	6	Hyunsoo Kim	Hotel Lotte	25-502
	7	KOYOGBIN	Gumi University	25-515
	8	sim min gyu	Yosoo Information Science High School	25-527
	9	Kim yul	YESAN YEHWA GIRLS' HIGH SCHOOL	25-462
	10	KIM GARYUN	Hyosung High School	25-528

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	Kim HJ	Korea Chefs Association	KCA-102
	3	Kim MS	Korea Chefs Association	KCA-103
	4	Kim 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(10minutes)				

Pastry Art Cold display

	Station No.	Name	Organization	Registration No.
<Class 15 - PLATED DESSERT>	1	LEE SYEON	Chungwoon university	25-319
	2	Kim Ha Min	hanseo culinary academy	25-308
	3	Yoo Eun Seo	hanseo culinary academy	25-309
	4	Gwak Min Seo	hanseo culinary academy	25-310
	5	Yong Da Yung	Dayeh University	25-124
	6	ELABRISE CHANG YI SHEN	Dayeh University	25-125
<Class 16 - THEMED CAKE (Junior Competition for under 25)>	7	Kim Dong Hyun	Hotel Lotte	25-500
	2	PIRA ALEXI DE CHAVEZ	Lycium of the Philippines Laguna	25-520
<Class 17 - PASTRY SHOWPECE>	3	KIM JI HAN	Woosong University	25-523
	1	Yu Haeyoung	Mambo Pastry Academy	25-394
	2	Seol ji jeong	Jeonnam Culinary Art Science High School	25-514
<Class 18 - ARTISTIC SCULPTURE>	3	KIM MIN JEONG	Mambo Pastry Academy	25-397
	1	Moore Gyeong Jun	Digital Seoul Culture Arts University	25-572
	2	Lee Gum Ok	Digital Seoul Culture Arts University	25-522
	3	KIM SUEJIA	Digital Seoul Culture Arts University	25-524
	4	HWANG BONGHO WOOD	Digital Seoul Culture Arts University	25-525
	5	Kim ga yeung	Digital Seoul Culture Arts University	25-480

Hot Kitchen Zone B

	Station No.	Name	Organization	Registration No.
<Class 8 - Plant based Vegan Main Course by SUIS LINO> (1) 08:30~09:15	8	Min Sun Faual	Universiti Tun Hussein Onn Malaysia Gastronome Team	25-382
	9	KIM JAEHYEOK	World Culinary Arts And Bakery	25-181
	10	CHOI HYEDUNSO	World Culinary Arts And Bakery	25-185
	11	OH YONG YUN	Woosong University	25-421
	12	TSENG, KAH HSUN	Cha Nan University of Pharmacy & Science, Department of Hotel and Restaurant Management	25-229
	13	HAIRUL AKSHISHIN BT ABOLLAH SUHAM	PERAK CULINARY ARTS CENTRE (BKCP)	25-251
	14	Jean Sulphur	Culinary Team Winners	25-528
	15	Lee Donghyun	Culinary Team Winners	25-436
	16	Han Juhn	Culinary Team Winners	25-330
Cleaning & Break(10minutes)				
Kitchen Zone B <Class 4 - Fresh Pasta Master Challenge> (8) 09:30~10:00	9	BAE JUNEYUK	Hanyang Cooking Academy	25-237
	10	JEON HUIJAE	Hanyang Cooking Academy	25-238
	11	Yu Cheonglin	Seowon High School	25-389
	12	HUNG JAE MIN	World Culinary Arts And Bakery	25-182
	13	Hwang Yoo Jin	Gurong	25-339
	14	YOON JONGHYEOK	World Culinary Arts And Bakery	25-186
	15	KIM KYU BIN	World Culinary Arts And Bakery	25-188
	16	Nang seoung	Dong Seoul University Department of Hotel & Culinary Arts	25-508
Cleaning & Break(10minutes)				
<Class 8 - Plant based Vegan Main Course by SUIS LINO> (2) 10:15~11:00	9	LIN JHAN AN	Mackay Junior College of Medicine, Nursing, and Management	25-263
	10	Kwon Dohyeon	Woosong University	25-422
	11	LIN, LI YING	Shu-Te Home Economics & Commercial High School	25-285
	12	Park Yuns	Chungseon university	25-315
	13	Yu Taekyu	Culinary Team Winners	25-331
	14	Lee Junho	Culinary Team Winners	25-332
	15	Brandon Sartinirarak Daut	Universiti Tun Hussein Onn Malaysia Gastronome Team	25-378
	16	Muhammad Zairi Izzah bin Zamrudin	Universiti Tun Hussein Onn Malaysia Gastronome Team	25-384
Cleaning & Break(10minutes)				

	Station No.	Name	Organization	Registration No.
<Class 3 - Hot & Cold Pasta Duo> (4) 10:15~10:45	1	Karn Tungweonghawornkij	Bangkok University	25-416
	5	Akita Awakai	Bangkok University	25-418
	2	CHEN, CHENG-YU	National Kaohsiung University of Hospitality And Tourism	25-275
	3	GUO, WEN RUI	Shu-Te Home Economics & Commercial High School	25-284
	3	CHI, YU-TUNG	National Kaohsiung University of Hospitality And Tourism	25-276
	3	MU, YU-CHIEH	Shu-Te Home Economics & Commercial High School	25-281
	4	HD, MENG WEI	National Kaohsiung University of Hospitality And Tourism	25-277
	3	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
	5	HUANG, SHIH-WEI	Shu-Te Home Economics & Commercial High School	25-283
	6	Choi Seun	Culinary Team Winners	25-453
	6	Lee Chang-Hui	Culinary Team Winners	25-425
	1	Lai W. Szu-an	Minghsien University of Science Technology	25-338
	1	Peng chien chih	Dayeh University	25-170
	8	An Seung Su	Hotel Somo Calm Gyeong	25-383
	1	Uttamang Sun	Hotel Somo Calm Gyeong	25-408
Cleaning & Break(10minutes)				

	Station No.	Name	Organization	Registration No.
<Class 7 - Nestlé Professional Chef Challenge> (6) 11:00~11:45	1	Choi Yebin	Motivie K	25-334
	1	BYUN HEEJAE	Hanyang Cooking Academy	25-235
	3	Jaeg Sulphur	Culinary Team Winners	25-328
	4	Hwang Yoo Jin	Gurong	25-339
	5	Lee yeon	Chungseon university	25-320
	1	LEE JU YONG	hanseo culinary academy	25-297
	6	choi hyun soo	Chungseon university	25-318
Cleaning & Break(10minutes)				

	Station No.	Name	Organization	Registration No.
<Class 3 - Hot & Cold Pasta Duo> (5) 12:00~12:30	1	WEILIN HONG	TAINAN UNIVERSITY OF TECHNOLOGY	25-104
	1	YI MIN WU	TAINAN UNIVERSITY OF TECHNOLOGY	25-105
	2	FAH, YU CHUAN	Minghsien University of Science Technology	25-172
	3	YU, CHIA-CHIN	Minghsien University of Science Technology	25-117
	3	MU, JI-RONG	HongKuang University of Science and Technology	25-247
	4	CHEN, JIA-HONG	HongKuang University of Science and Technology	25-248
	4	MUHAMMAD AMIRUL HAKIM BIN RAHMUDIN	PERAK CULINARY ARTS CENTRE (BKCP)	25-252
	4	MOHD ARIQ SHAURY BIN AMAL	PERAK CULINARY ARTS CENTRE (BKCP)	25-253
	5	LEE MIN JUN	World Culinary Arts And Bakery	25-179
	5	YUN JONGHYEON	World Culinary Arts And Bakery	25-405
	6	HUANG, TZU-HSIUAN	HongKuang University of Science and Technology	25-245
	6	HSU, CHIH-CHIEH	HongKuang University of Science and Technology	25-246
	7	CHUNG, YU-CHUAN	Tsaipei Kingstien Private School	25-238
	7	CHUANG-YA-YUN	Tsaipei Kingstien Private School	25-264
	8	LEE HYUN SOO	Maesoon High School	25-399
	1	Ye cheungbin	Seowon High School	25-380
Cleaning				

FINAL AWARDS
13:30~
최종 시상식