

# Seoul Food & Hotel Culinary Challenge 2025 Timetable 대회 시간표

April 28 Updated 4월 28일 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)	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	25-215
	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 yeonjun	hanul culinary academy	25-442
	8	Kim hyejeon	hanul culinary academy	25-443
	9	LEE EUN JEONG	hanul culinary academy	25-444
	10	lee jeong min		25-273
<Class 17 - PASTRY SHOWPECE>	11	Cho tae soo	Korea Global Chef High School	25-495
	12	Top Woo Ye	Daegu University	25-123
	1	TSENG, CHIA-FEN	Dayeh University	25-126
	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 seoungji	Mambo Pastry Academy	25-395

Hot Kitchen Zone A

<Class 4 - Fresh Pasta Master Challenge> (1) 08:45~10:15	Hot Cooking			
	Station No.	Name	Organization	Registration No.
	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 JUNYOUNG	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

Station No.	Name	Organization	Registration No.
1	LEE, MIN-HAO	Chia 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	Chia 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 SHAN-LIN	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	25-265
Cleaning & Break(5minutes)			

Station No.	Name	Organization	Registration No.
•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 Woo Chan	Korea Cooking Art Academy	25-132
	3 Seneewick Wongkaj	Suan Sunandha Rajabhat University (SSRU)	25-325
	4 patharaporn wongthong	Suan Sunandha Rajabhat University (SSRU)	25-326
	5 JEDONG Yoon 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	Chia Nan University of Pharmacy & Science, Department of Hotel and Restaurant Management	25-234

Station No.	Name	Organization	Registration No.
1	KIM RYUNG WON	Korea Cooking Art Academy	25-133
2	KUO, CHUN-YU	Chia Nan University of Pharmacy & Science, Department of Hotel and Restaurant Management	25-230
3	HSEH, HUAN-YU	Deh Yu College of Nursing and Health	25-266
4	GO HYUNJUN	Korea Cooking Art Academy	25-166
5	AHMURIL ASHRIHIN BT ABDULLAH SUHAMI	PERAK CULINARY ARTS CENTRE @KJPCP	25-251
6	WANG, CHIH-JUNG	HongKuang University of Science and Technology	25-249
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.
<b>&lt;Class 7 - Nestlé Professional Chef Challenge&gt;</b> <b>(1)</b> <b>12:15~13:00</b>	1	No young kim	Medialuna	25-191
	2	Park j min	Korea Global Chef High School	25-495
	3	Kim Dong Hyun	Hotel Soro Calm Goyang	25-387
	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 Debin 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.				
<b>&lt;Class 1 - Main Course Meat or Poultry&gt;</b> <b>(1)</b> <b>13:15~14:00</b>				1	SHIN CHEN-CHEN	TAINAN UNIVERSITY OF TECHNOLOGY	25-111
				2	YUN JUNG SUP	Korea Cooking Art Academy	25-133
				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	Chia Nan University of Pharmacy & Science, Department of Hotel and Restaurant Management	25-234
				8	JEONG YOUNGIE	Korea Cooking Art Academy	25-146

	Station No.	Name	Organization	Registration No.
◀Class 4 - Fresh Pasta Master Challenge▶ (14:15~14:45)	1	LEE, MIN-HAO	Chia Nan University of Pharmacy & Science, Department of Hotel and Restaurant Management	25-232
	2	Vadas Peter	Samsung Welitory	25-239
	3	KIM JYEON	Korea Cooking Art Academy	25-165
	4	Tommaso Scandola	Samsung Welitory	25-192
	5	CHOO SEGYOUNG	Korea Cooking Art Academy	25-160
	6	WEI-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

	Station No.	Name	Organization	Registration No.
<b>&lt;Class 1 - Main Course Meat or Poultry&gt;</b> <b>(2)</b> <b>15:15~16:00</b>	1	KIM SEUNGYONG	Korea Cooking Art Academy	25-161
	2	CHANG YUJUNG	HongKuang University of Technology	25-207
	3	Noh Si Hyeon	Korea Cooking Art Academy	25-136
	4	WEI CHIH CHI	Mingshu University of Science Technology	25-227
	5	ZHANG, GUAN-JIE	Chia 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 DE YU	TAINAN UNIVERSITY OF TECHNOLOGY	25-106
	8	CHUN JUNYOUNG	Korea Cooking Art Academy	25-164

◀Class 1 - Main Course Meat or Poultry▶ (4) 16:15-17:00	Station No.	Name	Organization	Registration No.
	1	Choi Hana	hanul culinary academy	25-413
	2	Jirat Disayakunamon	Bangkok University	25-417
	3	Warakorn Boonvipapal	Bangkok University	25-423
	4	Laddawan Rattarakul	Bangkok University	25-426
	5	XAO, 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 시상은 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> (1) 08:45~09:15	9	CHOI SOGYEONG	Korea Cooking Art Academy	25-138
		LEE GA RAM	Korea Cooking Art Academy	25-139
	10	LEE CHU THING	Mingshu University of Science Technology	25-118
		KAO YUN WEI	Mingshu University of Science Technology	25-119
		Wang shen chang	Mingshu University of Science Technology	25-127
		chen, wei chieh	Chung Shing Commercial Industrial Vocational High School	25-130
	12	LUI, 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
		WEL GU-DIANG	Deh Yu College of Nursing and Health	25-241
		TSAI, GENG-SIN	Deh Yu College of Nursing and Health	25-242
	14	MUHAMMAD NAZHAN BIN NOOR HISHAM	PERAK CULINARY ARTS CENTRE @KJPCP	25-254
		MUHAMMAD ZARIN BIN MOHD ZALANI	PERAK CULINARY ARTS CENTRE @KJPCP	25-255
		LEE, YI-AN	National Kaohsiung University of Hospitality and Tourism	25-274
	16	LIN, LI-YING	Shu Te Home-Economics & Commercial High School	25-285

	Station No.	Name	Organization	Registration No.
<Class 1 - Main Course Meat or Poultry> 09:30~10:15	9	CHOO SEGYOUNG	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	HONGJIN HONG	TAINAN UNIVERSITY OF TECHNOLOGY	25-104
	14	NoH Si Hyeon	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 (2) 10:30~11:00	9 LEE YEEJUNG	Korea Cooking Art Academy	25-162
	10 LIAO HUNG-YUAN	Hungkuang Debin University of Technology	25-206
	11 Muhammad Irfan	Singapore Hotel Culinary Federation	25-101
	12 Nam Cha Rin	Korea Cooking Art Academy	25-157
	13 YU DE YU	TAINAN UNIVERSITY OF TECHNOLOGY	25-106
	14 FIO, ZHUANG	TAINAN UNIVERSITY OF TECHNOLOGY	25-105
	15 Go J Woon	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.
<b>&lt;Class 2 - KUKJE SUSAN Ocean Main Course&gt;</b> <b>11:15~12:00</b>	9	TSIAI, GENG-SIN	Deh Yu College of Nursing and Health	25-242
	10	ZHANG, GUAN-JIE	Chia Nan University of Pharmacy Science, CHU	25-233
	11	Choi sang hyeon	Korea Cooking Art Academy	25-137
	12	MING, WEI-CHEN	Chia 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, TAO-LE	Daegu University	25-168
	15	Chiu Yu Kwun	Grand Hyatt Hong Kong	25-484
	16	Jang Subjun	Culinary Team Winners	25-328

Station No.	Name	Organization	Registration No.
9	Han Juhn	Culinary Team Winners	25-330
10	ZHANG, YI-CHENG	HongKuang University of Science and Technology	25-243
11	AHMURIL ASHRIHIN BT ABDULLAH SUHAMI	PERAK CULINARY ARTS CENTRE @KJPCP	25-251
12	CHANG KIN-FENG	HongKuang University of Science and Technology	25-252
13	Lee geonho	Korea Global Chef High School	25-494
14	LEE WONYOUNG	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.
9	Choi sang hyeon	Korea Cooking Art Academy	25-137
10	KAO YUN WEI	Mingshu University of Science Technology	25-118
11	SHIN DONGJUN	Korea Cooking Art Academy	25-163
12	KIM HO EUN	Korea Cooking Art Academy	25-201
13	CHONG, TAO-LE	Dayeh University	25-168
14	Park Woo Chan	Korea Cooking Art Academy	25-132
15	CHEN, GU-LIAN	Dayeh University	25-169
16	Park Ji Woon	Korea Cooking Art Academy	25-149
Cleaning & Break(5minutes)			

***PASTRY MIX ROUND***	Station No.	Name	Organization	Registration No.
• Class 10 - Anchor Food Professionals Cream Icing Cake Challenge (E) 14:15~15:00	9			
	10	Kim A Reum	Hotel Soro Calm Goyang	25-368
	11	KIM MIN JEONG	Mambo Pastry Academy	25-397
	12	yun bee jeong	Mambo Pastry Academy	25-398
	13	NoH myung ju	Korea Cooking Art Academy	25-217
• Class 11 - Creative Mousse (E) 14:59~15:00	14	lee jeong min		25-273
	15	LIN, RONG-ZHU	National Kaohsiung University of Hospitality and Tourism	25-279
	16	In sunwoo	Novotel Ambassador Seoul Dongdaemun	25-327

	Station No.	Name	Organization	Registration No.
◀Class 1 - Main Course Meat or Poultry▶ (B) 15:15~16:00	9	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 Porwattana	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> (1) 16:15~17:00	9	Lee Sunin	hanul culinary academy	25-411
	10	Karn Tungweongthawornkij	Bangkok University	25-416
	11	Akira Awakui	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			
	17			
	18			

					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									
Hot Cooking									
<Class 2 - KUKKE SUSAN Ocean Main Course> (2) 08:45-09:30	Station No.	Name	Organization	Registration No.					
	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 Chan	Taste Fusion Creative Kitchen	25-482						
Cleaning & Break(15minutes)									
<Class 1 - Main Course Meat or Poultry> (2) 09:45-10:30	Station No.	Name	Organization	Registration No.					
	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	Yoon Seung Chan	Korean Food Service Science High School	25-410						
Cleaning & Break(15minutes)									
<Class 2 - KUKKE SUSAN Ocean Main Course> (2) 10:45-11:30	Station No.	Name	Organization	Registration No.					
	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						
Cleaning & Break(15minutes)									
<Class 4 - Fresh Pasta Master Challenge> (4) 11:45-12:15	Station No.	Name	Organization	Registration No.					
	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 JINSEOK	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						
Cleaning & Break(15minutes)									
<Class 2 - KUKKE SUSAN Ocean Main Course> (2) 12:30-13:15	Station No.	Name	Organization	Registration No.					
	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 Hyunjae	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						
Cleaning & Break(15minutes)									
<Class 9 - Nestlé Professional Modern Chinese WOK Challenge> (1) 13:30-14:00	Station No.	Name	Organization	Registration No.					
	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	KIM YOUNGJUN	Chia Nan University of Pharmacy & Science, Department of Hotel and Restaurant Management	25-230					
	7	KUO, CHUN-YU	Chia Nan University of Pharmacy & Science, Department of Hotel and Restaurant Management	25-230					
8	YU HYUNWOO	hanul culinary academy	25-302						
Cleaning & Break(15minutes)									
<Class 6 - Anchor Food Professionals' Perfect Omelette & Sandwich> (2) 14:15-14:45	Station No.	Name	Organization	Registration No.					
	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						
Cleaning & Break(15minutes)									
<Class 9 - Nestlé Professional Modern Chinese WOK Challenge> (2) 15:00-15:30	Station No.	Name	Organization	Registration No.					
	1	YUO 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	25-208					
8	LIN, CHENG-YAN	Hongkuo Delin University of Technology	25-209						
Cleaning & Break(15minutes)									
<Class 4 - Fresh Pasta Master Challenge> (2) 15:45-16:15(30)	Station No.	Name	Organization	Registration No.					
	1	Arifpaz Permain	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 Izzah 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	Cheng, 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					
<Class 18 - ARTISTIC SCULPTURE>	1	MOHD ATIQ SHAUKY BIN AMEL	PERAK CULINARY ARTS CENTRE @KKCP	25-251					
Hot Kitchen Zone B									
Hot Cooking									
<Class 2 - KUKKE SUSAN Ocean Main Course> (2) 08:45-09:30	Station No.	Name	Organization	Registration No.					
	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						
Cleaning & Break(15minutes)									
<Class 11 - Creative Macaron> (2) 09:45-10:30	Station No.	Name	Organization	Registration No.					
	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 Pei Tung	TAIWAN UNIVERSITY OF TECHNOLOGY	25-335					
	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						
Cleaning & Break(15minutes)									
<Class 7 - Nestlé Professional Chef Challenge> (2) 10:45-11:30	Station No.	Name	Organization	Registration No.					
	9	AN SUNMIN	hanul culinary academy	25-488					
	10	LEE SEON 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 Welbory	25-270					
	14	YOO A JIN	hanul culinary academy	25-296					
	15	Goo yepi	Korea Cooking Art Academy	25-202					
16	Yoon Ha Yeon	Gyeonggi Management High School	25-447						
Cleaning & Break(15minutes)									
<Class 5 - Asian Noodles> (2) 11:45-12:15	Station No.	Name	Organization	Registration No.					
	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 NAZHAN 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						
Cleaning & Break(15minutes)									
<Class 7 - Nestlé Professional Chef Challenge> (2) 12:30-13:15	Station No.	Name	Organization	Registration No.					
	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						
Cleaning & Break(15minutes)									
<Class 9 - Nestlé Professional Modern Chinese WOK Challenge> (1) 13:30-14:00	Station No.	Name	Organization	Registration No.					
	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, ASHOKH BT ABDULLAH SUHAMI	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									
Cleaning & Break(15minutes)									
<Class 6 - Anchor Food Professionals' Perfect Omelette & Sandwich> (2) 14:15-14:45	Station No.	Name	Organization	Registration No.					
	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	25-284					
	14	LIN, TSAI-YING	Shu Te Home Economics & Commercial High School	25-288					
	15	WANG, YUN-HUI	MacKay Junior College of Medicine, Nursing, and Management	25-342					
16	Park Dong Yoon	Hotel Sono Calm Gyeongju	25-366						
Cleaning & Break(15minutes)									
<Class 9 - Nestlé Professional Modern Chinese WOK Challenge> (2) 15:00-15:30	Station No.	Name	Organization	Registration No.					
	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	25-379					
	15	Jeong bin Jeong	Samsung Welbory	25-276					
16	Jo hyungje	Digital Seoul Culture Arts University	25-446						
Cleaning & Break(15minutes)									
<Class 10 - Anchor Food Professionals' Cream King Cake Challenge> (2) 15:45-16:30	Station No.	Name	Organization	Registration No.					
	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 Jaesgil	Mambo Pastry Academy	25-395					
	13	Cheng 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 클래스 메달 및 상상은 시상순 메달 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

Pastry Art Cold display				
Station No.	Name	Organization	Registration No.	
1	Lim miu lap	Renee Cooking Art Academy	25-223	
2	Shiu miu lap	Renee Cooking Art Academy	25-224	
3	Lim miu lap	Shaw's Academy of Pastry & Desserts	25-527	
4	Lim miu lap	Northern Metropolitan School	25-588	
5	HUANG HUNG LIN	National Kaohsiung University of Hospitality and Tourism, Department of Culinary Arts	25-631	
6	Kim Seunghye	Renee Cooking Art Academy	25-686	
7	Lim miu lap	Shaw's Academy	25-693	
8	Kim Tsz Tung	Manhattan Pastry Academy	25-405	

<p>«Class 10 - THEMATIC CASE (Junior Competition for under 20)</p>	3	King Shown	Member Puyin Academy	21-446
	4	Sam Gaoan	Member Puyin Academy	21-450
	5	Pan Si Chen	Member Puyin Academy	21-453
	6	Nie Yi Hui	Member Puyin Academy	21-452
	7	Kiao Huiyan	Member Puyin Academy	21-453
	8	Park Jeeann	Member Puyin Academy	21-450
	9	Yip Jiaening	Member Puyin Academy	21-471
	10	Park Si Eon	Member Puyin Academy	21-472
	11	Chi Siu Min	Member Puyin Academy	21-473
	12	Kim Se Yul	Member Puyin Academy	21-474
	13	Yip Kwang Mo	Member Puyin Academy	21-475
	14	Kwon Chanyoung	Member Puyin Academy	21-468
	15	Kim Seon	Member Puyin Academy	21-469
	16	Kim Seon	Member Puyin Academy	21-468
«Class 17 - FASHY SHOWOFF»				
	2	Huang, Yu-ki	Tajimi City University of Science & Technology, Degree Program of	21-267

Hot Kitchen Zone A

Hot Cooking				
Station No.	Name	Organization	Registration No.	
9	BAWQ GO VONG OH B HUN	World Culinary Art Bakery	25-176	
		World Culinary Art Bakery	25-178	
	Lee Jason Ho	WOODSIDE COLLEGE	25-354	
	Angie Leung White	WINDSOR COLLEGE	25-591	
11	Ben-Sheng Yuan	Siacook Academy	25-486	
	Nish Treabean	Siacook Academy	25-467	
12	Lee Dongyong	Culinary Team Winners	25-436	
	Lee Cheng Shi	Culinary Team Winners	25-435	
13	HIM SEO JIN	World Culinary Art Bakery	25-584	

Hot Kitchen Zone B

(B) 09/30/2015			
12	Lee Seunghan	Namja Cooking Art Academy	25-125
14	Park Jun Sang	WOOSUNG COLLEGE	25-359
15	Ba Hyeon Jun	Buang Cheong University	21-483
16	WONG SICHUNG	Namja Learning Art Academy	25-156
<b>Cheering &amp; Breakfast</b>			
Session No.	Name	Organization	Registration No.
9	EDWON SE JIN	World Culinary Art Bakery	25-174
10	EDWON SEUN SEON	World Culinary Art Bakery	25-177
11	choo jing yun	Namja Global Chef High School	25-340
12	choo jo seon	Namja Global Chef High School	25-344

[illegible]

Student No.	Name	Organization	Registration No.
9	HIM EUNBIN	World Culinary Art Bakery	25-406
10	Marandira Bernadapaula	Bangkok University	25-421
21	Kornia Latifah and Nur Hafiz	Universiti Tunku Hussein One Malaysia Gasoline Terms	25-388
22	Worakanya Phrasamee	Bangkok University	25-435
13	HIM EIM EUN	World Culinary Art Bakery	25-380
14	ZHANG, GUAN-JIE	China Nan University of Pharmacy & Science, Department of Hotel and Restaurant Management	25-213
15			
16			

Sr.no	Name	Organization	Registration No.
1	LEE MIN JAE	Brain Consulting Agency	25-483
2	YOUNGSEUNG KIM	Brain Consulting, Hospital University	25-483
3	PRUTHI NEHA	Healing Cooking Academy	25-229
4	KEON JINWON	Brain Consulting Academy	25-230
5	YEANG KAI HSUN	Chia-Nan University of Pharmacy & Science	25-238
6	HOI, CHUN YU	Chia-Nan University of Pharmacy & Science, Department of Health and Behavioral Management	25-230
7	TSIAI, YUN-CHIAN	National Kaohsiung University of Hospitality and Tourism	25-278
8	LIN, KIMDI-DOR	National Kaohsiung University of Hospitality and Tourism	25-279
Sr.no	Chairing & Secretariat Name	Organization	Registration No.
1	Chairing	Collegiate, Tsing-Ming University	25-483

<b>«Class 4 - Fresh Pasta Master Challenge»</b> <b>12<sup>th</sup> April 2015</b>	10	RM J AN	harriot catholic academy	25-305
	11	DR PRASAD	harriot catholic academy	25-308
	12	IRVING VEDAM	harriot catholic academy	25-307
	13	Lee chun wai	Geylang Management High School	25-372
	14	RON FREEMAN	harriot catholic academy	25-291
	15	Lee Joo Ling	Culinary Arts Team Winners	25-310
	16	HEM DOVON	harriot catholic academy	25-304
<b>«Class 5 - Anchor Food Professionals Perfect Omelette &amp; Sandwich»</b> <b>13<sup>th</sup> April 2015</b>				
<b>System No.</b>	<b>Charing &amp; Breakfast Menu</b>		<b>Organization</b>	
	<b>System No.</b>	<b>Name</b>	<b>Registration No.</b>	
8	BAE EASYCITY	Hawking Cooking Academy	25-237	
10	GOO, MING-LUN	Shu Tzu Home Economics & Commercial High School	25-289	
12	GRIN, BENJAMIN-LUN	Sun Samudra Rajahmundry (SSRU)	25-300	
13	Pathirappan velupillai	Sun Samudra Rajahmundry (SSRU)	25-326	
14	Park Jung gon	Gyeongnam Management High School	25-371	
16	Mathemewell Liza Ann Abdul Wahid	Harriot Catholic Academy (Estimatee Team)	25-306	

Cheng & Bracknell			
Session No	Name	Organization	Registration No
9	PEK CHIE-CHUN	Shu Te Home Economics & Commercial High School	25-286
10	LIAN GUAN	Shu Te Home Economics & Commercial High School	25-287
11	Kim chin shi	Chong Tuen Winners	25-433
12	Yan Yuen	Geelong Management High School	25-134
13	CHEN CHENG TANG	Hongkong Design University of Technology	25-208
14	CHEN HONG YUAN	Hongkong Design University of Technology	25-281
15	McConnell Jarrad Aaron Stephen	University Tun Hussein Onn Malaysia Gaseome Team	25-383
16	Remes Lating aze Nyazwa	University Tun Hussein Onn Malaysia Gaseome Team	25-388

Station No.	Name	Organization	Registration No.
9	Seo J. won	Hansam University	25-260
10	HAKE JONGHUN	hansol culinary academy	25-294
11	KIM YUBIN	hansol culinary academy	25-296
12	Choi Suna	Culinary Team Winners	25-433
13	Yu Taehwo	Culinary Team Winners	25-431
14	YU HYUNWON	hansol culinary academy	25-302
15	SHIN YEUNG WON	hansol culinary academy	25-490
16	WOO HEE YEON	World Culinary Art Bakery	25-173

Station No	Name	Organization	Registration No.
9	RYU JIA	World Culinary Art Bakery	25-407
10	Suwanee Meewatana	Bangkok University	25-434
11	Karin Tsuwasing(Thawornik)	Bangkok University	25-436
12	Thasaporn Kerkutarn	Bangkok University	25-424
13	KID, MINO LUN	Bu Ya Nana Economics & Commercial High School	25-389
14	Kanopajak Tonrak	Bangkok University	25-440
15	CHOI SUNGWOO	Maejone high school	25-400
16			

\*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 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	25-314
	2	Cho sun 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 hyewon	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	Chungwoon 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 Hayong	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	Fahri 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 and Restaurant Management	25-229
	13	KHARUL ASHRIKHIN BT ABDULLAH SUHAMI	PERAK CULINARY ARTS CENTRE @IKCP	25-253
	14	Jang Suhyun	Culinary Team Winners	25-336
	15	Lee Donghyun	Culinary Team Winners	25-436
	16	Han Juin	Culinary Team Winners	25-330
Cleaning & Break(5minutes)				
<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	Ye changbin	Suwon High School	25-389
	12	LUNG JAI MAN	World Culinary Art Bakery	25-182
	13	Hwang Yoo jin	Gyeongju	25-339
	14	YOON JONGHYEOK	World Culinary Art Bakery	25-186
	15	LIM KYU BIN	World Culinary Art Bakery	25-188
	16	Kim Soanira	Chungwoon university	25-316
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	Chungwoon university	25-315
	13	Yu Taekyu	Culinary Team Winners	25-333
	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	CHIANG, YA-YUN	Shu-Te Home-Economics & Commercial High School	25-280
<Class 7 - Nestlé Professional Chef Challenge>- (B) 11:00~11:45	5	HUNG, JUI-FU	Shu-Te Home-Economics & Commercial High School	25-282
		HUANG, SHIH-WEI	Shu-Te Home-Economics & Commercial High School	25-288
	6	Choi Sana	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	25-170
	8	Aek Seung Sa	Hotel Sono Calm Gyeongju	25-365
		Limyoung Han	Hotel Sono Calm Gyeongju	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 HEJAE	Hanyang Cooking Academy	25-235
	3	Jang Suhyun	Culinary Team Winners	25-328
	4	Hwang Yoo jin	Gyeongju	25-339
	5	Lee siyun	Chungwoon university	25-320
	6	Cho sun ji	Chungwoon university	25-321
	7	Kim Sa Rang	Chungwoon university	25-317
	8	choi hyun soo	Chungwoon university	25-318
Cleaning & Break(5minutes)				

	Station No.	Name	Organization	Registration No.
<Class 3 - Hot & Cold Pasta Duo>- (B) 12:00~12:30	1	WEI-JIN HONG	TAINAN UNIVERSITY OF TECHNOLOGY	25-104
		YI-MIN WU	TAINAN 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 RAHMUDJON	PERAK CULINARY ARTS CENTRE @IKCP	25-252
		MUHO AHZ SHAURY BIN AMAL	PERAK CULINARY ARTS CENTRE @IKCP	25-253
<Class 3 - Hot & Cold Pasta Duo>- (B) 12:00~12:30	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
		Ye changbin	Suwon High School	25-389
Cleaning				

\*FINAL AWARDS\*  
13:30~  
최종 시상식