

Seoul Food & Hotel Culinary Challenge 2025 Timetable 대회 시간표

May 8 Updated 5월 8일 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	Oh Geon	Motive K	25-500

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	25-210
	4	GL. SODSHIN	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	Yap Wei Ye	Dayoh University	25-123
	2	TSENG, CHIA FEN	Dayoh 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 seoungji	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	Chi 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	Chi 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 SHIAN-JIN	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	25-240
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 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	Chi 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	Chi 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	AHMARUL ASHRIHIN BT ABDULLAH SUHAMI	PERAK CULINARY ARTS CENTRE @KJCCP	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.
<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 Hyeon		25-887
	4	YU-MING SU	TAINAN UNIVERSITY OF TECHNOLOGY	25-112
	5	YOU XIN WU	TAINAN UNIVERSITY OF TECHNOLOGY	25-113
	6	BAEK IN BAE	Korea Cooking Art Academy	25-144
	7	HUNG YI HSUAN	HongKuang Dehn University of Technology	25-204
	8	WEL, CH-ANG	Deh Yu College of Nursing and Health	25-241
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	25-133
	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	Chi Nan University of Pharmacy & Science, Department of Hotel and Restaurant Management	25-234
	8	JEDONG 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	Chi Nan University of Pharmacy & Science, Department of Hotel and Restaurant Management	25-232
	2	Varitas Peter	Samsung Welltoys	25-239
	3	KIM JYEON	Korea Cooking Art Academy	25-165
	4	Tommiao Scandola	Samsung Welltoys	25-192
	5	CHOO SEGYOUNG	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> (III) 15:15~16:00	1	KIM SEUNGYONG	Korea Cooking Art Academy	25-161
	2	CHANG YUJONG	HongKuang Dehn University of Technology	25-207
	3	Noh Si Hyeon	Korea Cooking Art Academy	25-136
	4	WEI CHIH CHI	Mingshin University of Science Technology	25-227
	5	ZHANG, GUAN-JIE	Chi 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 JINYOUNG	Korea Cooking Art Academy	25-164
Cleaning & Break(5minutes)				
	Station No.	Name	Organization	Registration No.
<Class 1 - Main Course Meat or Poultry> (IV) 16:15~17:00	1	Cho Hana	hanul culinary academy	25-411
	2	Itat Ditsayakunamon	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	Mingshin 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	Mingshin University of Science Technology	25-118
	11	Wang shen chang	Mingshin University of Science Technology	25-127
		chen, wei chieh	Chung Shing Commercial Industrial Vocational High School	25-128
	12	LIU, TSUNG-CHUN	Mingshin University of Science Technology	25-130
		WEI CHIH CHI	Mingshin 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, CH-ANG	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 @KJCCP	25-254
		MUHAMMAD ZARIN BIN MOHD ZALANI	PERAK CULINARY ARTS CENTRE @KJCCP	25-255
		LIE, 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 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	ENG-JIN 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> (II) 10:30~11:00	9	LEE YEEJUNG	Korea Cooking Art Academy	25-162
	10	LIAD HUNG-NIAN	HongKuang 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 DE YU	TAINAN UNIVERSITY OF TECHNOLOGY	25-106
	13	PD., ZHUANG	TAINAN UNIVERSITY OF TECHNOLOGY	25-105
	15	Go i Won	Korea Cooking Art Academy	25-135
	16	HO, HSING-CHIEH	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> (II) 11:15~12:00	9	THAI, GENG-SIN	Deh Yu College of Nursing and Health	25-242
	10	ZHANG, GUAN-JIE	Chi Nan University of Pharmacy Science, CHU	25-233
	11	Choi sang hyeon	Korea Cooking Art Academy	25-137
	12	MING, WEI-CHEN	Chi Nan University of Pharmacy & Science, Department of Hotel and Restaurant Management	25-231
	13	FAN, YU CHUAN	Mingshin University of Science Technology	25-172
	14	CHONG, YAO-LE	Dayoh University	25-167
	15	Chi 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	9	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 @KJCCP	25-251
	12	CHONG KIN FONG	HongKuang University of Science and Technology	25-252
	13	Lee geonho	Korea Global Chef High School	25-494
	14	LEE WONKYONG	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> (III) 13:15~14:00	9	Choi sang hyeon	Korea Cooking Art Academy	25-137
	10	KAO YUN WEI	Mingshin 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	Dayoh University	25-168
	14	Park Woo Chan	Korea Cooking Art Academy	25-132
	15	CHEN, GU-LIAN	Dayoh 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> (I) 14:15~15:00	9			
	10	Kim A Reum	Hotel Sora Calm Goyang	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 sunwoo	Newstar Ambassador Seoul Dongdaemun	25-327
Cleaning & Break(5minutes)				
	Station No.	Name	Organization	Registration No.
<Class 1 - Main Course Meat or Poultry> (IV) 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 Poromwan	Bangkok University	25-415
	13	Roh Hyun Seo	Korea Cooking Art Academy	25-134
	14	Kim Jangyeon	hanul culinary academy	25-412
	15	Chi 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	9	Lee Seon	hanul culinary academy	25-411
	10	Kam Yungwoong(bawornk)	Bangkok University	25-416
	11	Alkora Awakul	Bangkok University	25-418
	12	Kim ga eun	hanul culinary academy	25-427
	13	cho 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	Registration No.
<Class 13 - PLATED APPETIZERS>	1	Rim Ga Hyon	Korea Cooking Art Academy
	2	FELICIA DHARMADI	Hongkuo Delin University of Technology
Pastry Art Cold display			
	Station No.	Name	Registration No.
<Class 15 - PLATED DESSERT>	1	Noth myung ju	Korea Cooking Art Academy
	1	An Hye Young	Korea Cooking Art Academy
<Class 17 - PASTRY SHOWPIECE>	2	Chang, yuan-pin	Taipei City University of Science & Technology, Degree Program of Baking Innovation and Management
	3	CHEN, CHIH HUNG	TAIWAN UNIVERSITY OF TECHNOLOGY
	4	CHEN, YU-WEN	Chung-Hwa School of Arts
	5	HUANG, HUNG-JEN	National Kaohsiung University of Hospitality and Tourism, Department of Culinary Arts
	6	yun hee jeong	Mambo Pastry Academy
	7	KIM MIN JEONG	Mambo Pastry Academy
<Class 18 - ARTISTIC SCULPTURE>	1	MOHD ATIQ SHAUKY BIN AMEL	PERAK CULINARY ARTS CENTRE @IKCP
			25-213
Hot Kitchen Zone A			
Hot Cooking			
	Station No.	Name	Registration No.
<Class 2 - KUKKE SUSAN Ocean Main Course> (I) 08:45-10:30	1	LEE, MIN-HAO	Chia Nan University of Pharmacy & Science, Department of Hotel and Restaurant Management
	2	PARK SANGJUN	Korea Cooking Art Academy
	3	PEI-I ZHUANG	TAIWAN UNIVERSITY OF TECHNOLOGY
	4	YU-MING SU	TAIWAN UNIVERSITY OF TECHNOLOGY
	5	HO, HSING-CHIH	Chung Sheng Commercial Industrial Vocational High School
	6	LAO HUNG YUAN	Hongkuo Delin University of Technology
	7	WANG, YUN-HUI	MacKay Junior College of Medicine, Nursing, and Management
	8	Jacky Chan	Taste Fusion Creative Kitchen
Cleaning & Break(15minutes)			
	Station No.	Name	Registration No.
<Class 1 - Main Course Meat or Poultry> (I) 09:45-10:30	1	Hong Jae Hyeo	Korea Cooking Art Academy
	2	Hong Seo Jin	Korea Cooking Art Academy
	3	Kim Myoung Seok	Hotel Sono Calm Gyeongju
	4	Kim Gwan Hyeyong	Korea Cooking Art Academy
	5	Ye Changbin	Sewon High School
	6	Yu ha sun	Culinary Team Winners
	7	Ji JANG WOO	Korean Food Service Science High School
	8	Yoon Seung Chan	Rendon Food Service Science High School
Cleaning & Break(15minutes)			
	Station No.	Name	Registration No.
<Class 2 - KUKKE SUSAN Ocean Main Course> (II) 10:45-11:30	1	Yu Jung Min	Gusto
	2	BEON HYEDUN	hanul culinary academy
	3	HUANG, TZU-HSIUAN	Hongkuang University of Science and Technology
	4	HSU, CHIH-CHIEH	Hongkuang University of Science and Technology
	5	WU, Ji-RONG	Chia Nan University of Pharmacy & Science, Department of Hotel and Restaurant Management
	6	SUN, MING-TUNG	
	7	JEONG YOUNGJIE	hanul culinary academy
	8	HYUNGS YERAM	hanul culinary academy
Cleaning & Break(15minutes)			
	Station No.	Name	Registration No.
<Class 4 - Fresh Pasta Master Challenge> (II) 11:45-12:15	1	LEE JEONGCHAN	Korea Cooking Art Academy
	2	Lee Chang-Hui	Culinary Team Winners
	3	CHOI HWAN	hanul culinary academy
	4	ZHANG, YI-CHENG	Hongkuang University of Science and Technology
	5	SUN JI-HAN-AN	MacKay Junior College of Medicine, Nursing, and Management
	6	KIM JINSEDO	Korea Cooking Art Academy
	7	GO HYUNJIN	Korea Cooking Art Academy
	8	Kim Gwan Hyeyong	Korea Cooking Art Academy
Cleaning & Break(15minutes)			
	Station No.	Name	Registration No.
<Class 2 - KUKKE SUSAN Ocean Main Course> (I) 12:30-13:15	1	PARK SEONGJUN	hanul culinary academy
	2	KIM MINSU	hanul culinary academy
	3	Muhammad Izat bin Abdul Wahid	Universiti Tun Hussein Onn Malaysia Gastronome Team
	4	jo hyunjae	Digital Seoul Culture Arts University
	5	Hong Seo Jin	Korea Cooking Art Academy
	6	Oh Sang Hyun	Gusto
	7	KIM DONGHYEON	hanul culinary academy
	8	Hong Jae-Hyo	Korea Cooking Art Academy
Cleaning & Break(15minutes)			
	Station No.	Name	Registration No.
<Class 9 - Nestlé Professional Modern Chinese WOK Challenge> (I) 13:30-14:00	1	HYUNGS YERAM	hanul culinary academy
	2	TZU-WEN CHEN	TAIWAN UNIVERSITY OF TECHNOLOGY
	3	WU CHENG-JUNG	TAIWAN UNIVERSITY OF TECHNOLOGY
	4	HYUN SEUNGMIN	hanul culinary academy
	5	kwangmin	Golden gate
	6		
	7	KUO, CHUN-YU	Chia Nan University of Pharmacy & Science, Department of Hotel and Restaurant Management
	8	YU HYUNWOO	hanul culinary academy
Cleaning & Break(15minutes)			
	Station No.	Name	Registration No.
<Class 6 - Anchor Food Professionals' Perfect Omelette & Sandwich> (I) 14:15-14:45	1	LAU, TSUNG-CHUN	Minghsien University of Science Technology
	2	ZHONGS, YAO-LE	Dayeh University
	3	CHEN, GU-LUAN	Dayeh University
	4	LIN, CHENG-YUAN	Hongkuo Delin University of Technology
	5	GO HYUNJUN	Korea Cooking Art Academy
	6	LEE ZHONG YAO	PERAK CULINARY ARTS CENTRE @IKCP
	7	ZHANG, GUAN-JIE	Chia Nan University of Pharmacy & Science, Department of Hotel and Restaurant Management
	8	HSEH, HAN-YU	Deh-Yu College of Nursing and Health
Cleaning & Break(15minutes)			
	Station No.	Name	Registration No.
<Class 9 - Nestlé Professional Modern Chinese WOK Challenge> (II) 15:00-15:30	1	KUO A-JIN	hanul culinary academy
	2	LEE JU YONG	hanul culinary academy
	3	YAN-XI LI	TAIWAN UNIVERSITY OF TECHNOLOGY
	4	YU-MING SU	TAIWAN UNIVERSITY OF TECHNOLOGY
	5	YOU-XIN WU	TAIWAN UNIVERSITY OF TECHNOLOGY
	6	CHEN HSU-JUNG	TAIWAN UNIVERSITY OF TECHNOLOGY
	7	CHENG, PIN-CHEN	Hongkuo Delin University of Technology
	8	LIN, CHENG-YAN	Hongkuo Delin University of Technology
Cleaning & Break(15minutes)			
	Station No.	Name	Registration No.
<Class 4 - Fresh Pasta Master Challenge> (II) 15:45-16:15(30)	1	Artitapa Porrasien	Bangkok University
	2	HUANG, SI-TING	Deh-Yu College of Nursing and Health
	3	Suwatpi Meeawatana	Bangkok University
	4	Kim Kang I	Culinary Team Winners
	5	Yu ha sun	Culinary Team Winners
	6	Youngwoo hwang	Four seasons hotel Seoul
	7	Muhammad Zarif Izhaim bin Zamuddin	Universiti Tun Hussein Onn Malaysia Gastronome Team
	8	MING, WEI-CHEN	Chia Nan University of Pharmacy & Science, Department of Hotel and Restaurant Management
Cleaning & Break(15minutes)			
*Daily prize ceremony 4PM Prizes for competitions after 3PM will be awarded the next day 각 클래스 메달 및 상장 시상상은 매달 오후 4시에 진행되며, 3시 이후 경기는 다음 날 상이 진행됩니다.			
Hot Kitchen Zone B			
Hot Cooking			
	Station No.	Name	Registration No.
<Class 2 - KUKKE SUSAN Ocean Main Course> (II) 08:45-10:30	9	ZHANG, YI-CHENG	Hongkuang University of Science and Technology
	10	KAO, CHENG-YANG	Hongkuang University of Science and Technology
	11	Han Ki Han	Hotel Sono Calm Gyeongju
	12	Brandon Bartin anak Davi	Universiti Tun Hussein Onn Malaysia Gastronome Team
	13	Fibi bin Faisal	Universiti Tun Hussein Onn Malaysia Gastronome Team
	14	seong gi yong	Four seasons hotel Seoul
	15	PARK SEONGJUN	hanul culinary academy
	16	KIM YUBIN	hanul culinary academy
Cleaning & Break(15minutes)			
	Station No.	Name	Registration No.
<Class 11 - Creative Macaron> (I) 09:45-10:30	9	NAALCHENG-JIE	Dayeh University
	10	Moon mi reu	Korea Cooking Art Academy
	11	Huang, Yu-ri	Taipei City University of Science & Technology, Degree Program of Baking Innovation and Management
	12	Hwa Per Fung	TAIWAN UNIVERSITY OF TECHNOLOGY
	13	CHEN, CHIH-HUNG	TAIWAN UNIVERSITY OF TECHNOLOGY
	14	Chamcan Yang	
	15	Irat Dissayakunamon	Bangkok University
	16	Aleza Awatol	Bangkok University
Cleaning & Break(15minutes)			
	Station No.	Name	Registration No.
<Class 7 - Nestlé Professional Chef Challenge> (II) 10:45-11:30	9	AN SUNMIN	hanul culinary academy
	10	LEE SOON HO	Korea Cooking Art Academy
	11	WANG, CHIH-JUNG	Hongkuang University of Science and Technology
	12	KIM MINSU	hanul culinary academy
	13	jeong ho kim	Samsung Welbory
	14	YOO A JIN	hanul culinary academy
	15	Goo yepi	Korea Cooking Art Academy
	16	Yoon Ho Yeon	Gyeonggi Management High School
Cleaning & Break(15minutes)			
	Station No.	Name	Registration No.
<Class 5 - Asian Noodles> (I) 11:45-12:15	9	LEE JU YONG	hanul culinary academy
	10	HYUN SEUNGMIN	hanul culinary academy
	11	CHANG YUHLUNG	Hongkuo Delin University of Technology
	12	CHEME, PIN-CHEN	Hongkuo Delin University of Technology
	13	YU HYUNWOO	hanul culinary academy
	14	MUHAMMAD NAZHAN BIN NOOR HISHAM	PERAK CULINARY ARTS CENTRE @IKCP
	15	MUHAMMAD ZARIN BIN MOHD ZALANI	PERAK CULINARY ARTS CENTRE @IKCP
	16	CHUNG, YU-CHUN	Taipei Kingston Private School
Cleaning & Break(15minutes)			
	Station No.	Name	Registration No.
<Class 7 - Nestlé Professional Chef Challenge> (II) 12:30-13:15	9	KIM HO EUN	Korea Cooking Art Academy
	10	LAO HUNG YUAN	Hongkuo Delin University of Technology
	11	KIM YI-HYUN	hanul culinary academy
	12	CHANG YUHLUNG	Hongkuo Delin University of Technology
	13	YOON HAE DONG	Korea Cooking Art Academy
	14	CHEN, JIA-HONG	Hongkuang University of Science and Technology
	15	HAN GARYOUNG	hanul culinary academy
	16	KIM MINKO	hanul culinary academy
Cleaning & Break(15minutes)			
	Station No.	Name	Registration No.
<Class 9 - Nestlé Professional Modern Chinese WOK Challenge> (II) 13:30-14:00	9	KAO, CHENG-YANG	Hongkuang University of Science and Technology
	10	WU, Ji-RONG	Hongkuang University of Science and Technology
	11	KHABULI, ASHOKHIN BT ABDULLAH SUKAMI	PERAK CULINARY ARTS CENTRE @IKCP
	12	CHOI HWAN	hanul culinary academy
	13	Moan Gyeong Jun	Digital Seoul Culture Arts University
	14	BEON HYEDUN	hanul culinary academy
	15	Lee Chang Hui	Culinary Team Winners
	16		
Cleaning & Break(15minutes)			
	Station No.	Name	Registration No.
<Class 6 - Anchor Food Professionals' Perfect Omelette & Sandwich> (II) 14:15-14:45	9	LEE, YI-AN	National Kaohsiung University of Hospitality and Tourism
	10	CHEN, CHENG-YU	National Kaohsiung University of Hospitality and Tourism
	11	CHU, YU-TUNG	National Kaohsiung University of Hospitality and Tourism
	12	WU, YU-CHIEH	Shu-Te Home Economics & Commercial High School
	13	GUO, WEI-RUN	Shu-Te Home Economics & Commercial High School
	14	LIN, TSAI-YING	Shu-Te Home Economics & Commercial High School
	15	WANG, YUN-HUI	MacKay Junior College of Medicine, Nursing, and Management
	16	Park Dong Yeon	Hotel Sono Calm Gyeongju
Cleaning & Break(15minutes)			
	Station No.	Name	Registration No.
<Class 9 - Nestlé Professional Modern Chinese WOK Challenge> (II) 15:00-15:30	9	WANG, CHIH-JUNG	Hongkuang University of Science and Technology
	10	CHANG KIN FUNG	Hongkuang University of Science and Technology
	11	SONG, XU-ZHENG	Taipei City University of Science Technology, Bachelor of Business Administration
	12	Park Yun June	Hotel Sono Calm Gyeongju
	13	Muhammad Nur Fitri bin Mohd Mohan	Universiti Tun Hussein Onn Malaysia Gastronome Team
	14	Muhammad Aiman Shakirin bin Mohd Shadi	Universiti Tun Hussein Onn Malaysia Gastronome Team
	15	Seong Wo Bang	Samsung Welbory
	16	jo hyunjae	Digital Seoul Culture Arts University
Cleaning & Break(15minutes)			
	Station No.	Name	Registration No.
<Class 10 - Anchor Food Professionals Cream Kneading Cake> (I) 15:45-16:30	9	Hwa Yeonjaeng	Mambo Pastry Academy
	10	YU Hyeoyong	Mambo Pastry Academy
	11	Park Eun Hye	Korea Cooking Art Academy
	12	park seonggi	Mambo Pastry Academy
	13	Jeong yeon	Mambo Pastry Academy
	14	Chamcan Yang	
	15	HUANG, HUNG-JEN	National Kaohsiung University of Hospitality and Tourism, Department of Culinary Arts
	16	Kim ga young	Digital Seoul Culture Arts University
Cleaning & Break(15minutes)			

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					Pastry Art Cold display				
Station No.	Name	Organization	Registration No.		Station No.	Name	Organization	Registration No.	
<Class 13 - PLATED APPETIZER> 1 LIM YUENI Korea Global Chef High School 25-445 2 YOUNG HO YOUNG Woosong Management High School 25-447 3 KIM HO CHUN Korea Global Chef High School 25-415					<Class 13 - PLATED DESSERT> 4 SON JU HYUN Yeosu Middle School 25-388 5 HUANG, HUNG-JEN National Kaohsiung University of Hospitality and Tourism, Department of Culinary Arts 25-431 6 Kim Seohyun Korea Cooking Art Academy 25-466 7 KANG HAN LEE Woosong University 25-483 8 MIN YULIN Manito Pastry Academy 25-402 9 YEOM SUN HO Manito Pastry Academy 25-403 10 JUNG EUNGYE Manito Pastry Academy 25-440 11 GIM GYUON Manito Pastry Academy 25-400 12 PARK J MIN Manito Pastry Academy 25-453 13 KIM YU HO Manito Pastry Academy 25-452 14 KIM YULIN Manito Pastry Academy 25-403 15 PARK J WUN Manito Pastry Academy 25-470 16 PARK EUNGYE Manito Pastry Academy 25-471 17 PARK J EUN Manito Pastry Academy 25-472 18 CHA SU MIN Manito Pastry Academy 25-473 19 KIM SU YUL Manito Pastry Academy 25-474 20 KIM KANG MI Manito Pastry Academy 25-475 21 Kwon Chanyoung Manito Pastry Academy 25-468 22 KIM EUNGYE Manito Pastry Academy 25-469				
<Class 14 - PLATED MAIN COURSE> 1 THAN, GENG-SIN Deln Yu College of Nursing and Health 25-242 2 National Kaohsiung University of Hospitality and Tourism 25-395 3 KIM CHENG-I Tsinghua University, Department of Hospitality Management 25-454					<Class 15 - THEMED CASE (Junior Competition for under-25)> 1 Park J WUN Manito Pastry Academy 25-472 2 CHA SU MIN Manito Pastry Academy 25-473 3 KIM SU YUL Manito Pastry Academy 25-474 4 Kwon KANG MI Manito Pastry Academy 25-475 5 Kwon Chanyoung Manito Pastry Academy 25-468 6 KIM EUNGYE Manito Pastry Academy 25-469				
Hot Kitchen Zone A Hot Cooking Station No. Name Organization Registration No. 1 LIM WOO BIN World Culinary Art Bakery 25-583 2 CHOI HYUNGYO World Culinary Art Bakery 25-577 3 YOUNG SO YOUNG World Culinary Art Bakery 25-587 4 KIM DONGHYEOK Hannal culinary academy 25-288 5 WOO MINJUN Korea Cooking Art Academy 25-450 6 Choi Jihwan Korea Cooking Art Academy 25-451 7 Chu Hyun Korea Cooking Art Academy 25-452 8 KIM JUNG MIN Woosong University 25-458 Cheong & Bae/Seon/Dong					Hot Kitchen Zone B Hot Cooking Station No. Name Organization Registration No. 9 KANG DO YOUNG World Culinary Art Bakery 25-176 10 KIM JUNG MIN World Culinary Art Bakery 25-178 11 WOODSON COLLEGE WOODSON COLLEGE 25-335 12 JANG JUNG WUN WOODSON COLLEGE 25-335 13 BAE SEUNG HOON Seosook Academy 25-485 14 BAE HYUNBEOM Seosook Academy 25-487 15 LEE DONGHYEOK Culinary Team Winners 25-426 16 LEE CHANG HUI Culinary Team Winners 25-429 17 KIM SEO JIN World Culinary Art Bakery 25-184 18 YOUNG SOO YOUNG World Culinary Art Bakery 25-189 19 HOSUJUNYOUNG Korea Global Chef High School 25-340 20 KIM JONGHYEOK Korea Global Chef High School 25-341 21 WOO HEE YEON World Culinary Art Bakery 25-173 22 PARK SEUNGJUN World Culinary Art Bakery 25-175 23 LEE CHUN WUN Gyeonggi Management High School 25-372 24 PARK YULIN Gyeonggi Management High School 25-374 Cheong & Bae/Seon/Dong				
<Class 1 - KUKS SUSAN Ocean Main Course> [B] 08:40-09:30 Station No. Name Organization Registration No. 1 KWON SE JIN World Culinary Art Bakery 25-274 2 JONGG MIN SEOK World Culinary Art Bakery 25-277 3 LIM KYU BIN World Culinary Art Bakery 25-588 4 ARISTEA PORNANON Bangkok University 25-415 5 BAE SEUNGJUN Bangkok University 25-417 6 KIM MINJU Hannal culinary academy 25-293 Cheong & Bae/Seon/Dong					<Class 1 - Hot & Cold Pasta Duo> [D] 08:40-09:15 Station No. Name Organization Registration No. 9 KANG DO YOUNG World Culinary Art Bakery 25-176 10 KIM JUNG MIN World Culinary Art Bakery 25-178 11 WOODSON COLLEGE WOODSON COLLEGE 25-335 12 JANG JUNG WUN WOODSON COLLEGE 25-335 13 BAE SEUNG HOON Seosook Academy 25-485 14 BAE HYUNBEOM Seosook Academy 25-487 15 LEE DONGHYEOK Culinary Team Winners 25-426 16 LEE CHANG HUI Culinary Team Winners 25-429 17 KIM SEO JIN World Culinary Art Bakery 25-184 18 YOUNG SOO YOUNG World Culinary Art Bakery 25-189 19 HOSUJUNYOUNG Korea Global Chef High School 25-340 20 KIM JONGHYEOK Korea Global Chef High School 25-341 21 WOO HEE YEON World Culinary Art Bakery 25-173 22 PARK SEUNGJUN World Culinary Art Bakery 25-175 23 LEE CHUN WUN Gyeonggi Management High School 25-372 24 PARK YULIN Gyeonggi Management High School 25-374 Cheong & Bae/Seon/Dong				
<Class 1 - Nostalg Professional Modern Chinese WOK Challenge> [B] 09:40-10:15 Station No. Name Organization Registration No. 1 KWON SE JIN World Culinary Art Bakery 25-274 2 JONGG MIN SEOK World Culinary Art Bakery 25-277 3 LIM KYU BIN World Culinary Art Bakery 25-588 4 ARISTEA PORNANON Bangkok University 25-415 5 BAE SEUNGJUN Bangkok University 25-417 6 KIM MINJU Hannal culinary academy 25-293 Cheong & Bae/Seon/Dong					<Class 2 - KUKS SUSAN Ocean Main Course> [B] 09:30-10:15 Station No. Name Organization Registration No. 1 KWON SE JIN World Culinary Art Bakery 25-274 2 JONGG MIN SEOK World Culinary Art Bakery 25-277 3 LIM KYU BIN World Culinary Art Bakery 25-588 4 ARISTEA PORNANON Bangkok University 25-415 5 BAE SEUNGJUN Bangkok University 25-417 6 KIM MINJU Hannal culinary academy 25-293 Cheong & Bae/Seon/Dong				
<Class 1 - Asian Noodles> [D] 10:30-11:00 Station No. Name Organization Registration No. 1 YOUNG SO YOUNG Hannal culinary academy 25-296 2 CHOI HYUNGYE Hannal culinary academy 25-353 3 KIM HEE JIN World Culinary Art Bakery 25-586 4 ARISTEA PORNANON University Tun Hussein Onn Malaysia Gastronomy Team 25-377 5 NAFIHA EHMMA ANAK CHUDRI University Tun Hussein Onn Malaysia Gastronomy Team 25-380 6 KIMJULI, JASHWINI ET ABULKHAIRI SUNAMI PERAK CULINARY ARTS CENTRE GEMPEC 25-251 7 MUHAMMAD AMIRUL HARIM BIN RAHMATUN PERAK CULINARY ARTS CENTRE GEMPEC 25-252 8 LIM YOUNG HUN Seosook Academy 25-486 Cheong & Bae/Seon/Dong					<Class 1 - Nostalg Professional Modern Chinese WOK Challenge> [B] 11:10-11:45 Station No. Name Organization Registration No. 1 KWON SE JIN World Culinary Art Bakery 25-274 2 JONGG MIN SEOK World Culinary Art Bakery 25-277 3 LIM KYU BIN World Culinary Art Bakery 25-588 4 ARISTEA PORNANON Bangkok University 25-415 5 BAE SEUNGJUN Bangkok University 25-417 6 KIM MINJU Hannal culinary academy 25-293 Cheong & Bae/Seon/Dong				
<Class 1 - Main Course Meat or Poultry> [B] 11:10-12:00 Station No. Name Organization Registration No. 1 JUNG SUN CHAN WOODSON COLLEGE 25-347 2 HUI JIHOON Seosook Academy 25-485 3 LEE MIN JAE WOODSON COLLEGE 25-349 4 KIM SUN MIN WOODSON COLLEGE 25-349 5 BAE SEUNG WUN Donggung University 25-226 6 NO JIHYE Korea Cooking Art Academy 25-453 7 JU SEUNG HYUN WOODSON COLLEGE 25-353 8 LEE SEUNGJUN Korea Cooking Art Academy 25-455 Cheong & Bae/Seon/Dong					<Class 1 - Nostalg Professional Modern Chinese WOK Challenge> [B] 11:10-11:45 Station No. Name Organization Registration No. 1 KWON SE JIN World Culinary Art Bakery 25-274 2 JONGG MIN SEOK World Culinary Art Bakery 25-277 3 LIM KYU BIN World Culinary Art Bakery 25-588 4 ARISTEA PORNANON Bangkok University 25-415 5 BAE SEUNGJUN Bangkok University 25-417 6 KIM MINJU Hannal culinary academy 25-293 Cheong & Bae/Seon/Dong				
<Class 1 - Nostalg Professional Chef Challenge> [B] 12:10-13:00 Station No. Name Organization Registration No. 1 KIM SEO JIN World Culinary Art Bakery 25-184 2 YOUNG SO YOUNG World Culinary Art Bakery 25-187 3 LIM KYU BIN World Culinary Art Bakery 25-188 4 WOO MINJUN Korea Cooking Art Academy 25-150 5 Choi Jihwan Korea Cooking Art Academy 25-151 6 Chu Hyun Korea Cooking Art Academy 25-152 7 KIM DONGHYEOK Hannal culinary academy 25-288 8 HYUN SEUNGMIN Hannal culinary academy 25-301 Cheong & Bae/Seon/Dong					<Class 1 - Nostalg Professional Modern Chinese WOK Challenge> [B] 11:10-11:45 Station No. Name Organization Registration No. 1 KWON SE JIN World Culinary Art Bakery 25-274 2 JONGG MIN SEOK World Culinary Art Bakery 25-277 3 LIM KYU BIN World Culinary Art Bakery 25-588 4 ARISTEA PORNANON Bangkok University 25-415 5 BAE SEUNGJUN Bangkok University 25-417 6 KIM MINJU Hannal culinary academy 25-293 Cheong & Bae/Seon/Dong				
<Class 1 - Main Course Meat or Poultry> [B] 13:10-14:00 Station No. Name Organization Registration No. 1 YOUNG JONGHYEOK World Culinary Art Bakery 25-586 2 YOUNG DONG YEON World Culinary Art Bakery 25-589 3 JUNG JAE MIN World Culinary Art Bakery 25-452 4 KIM SU AN WOODSON COLLEGE 25-348 5 PARK GARYOUNG Korea Cooking Art Academy 25-154 6 Hwang Ju Seon WOODSON COLLEGE 25-350 7 LEE SEUNGJUN WOODSON COLLEGE 25-352 8 KIM JAEHYEOK World Culinary Art Bakery 25-181 Cheong & Bae/Seon/Dong					<Class 1 - Nostalg Professional Modern Chinese WOK Challenge> [B] 11:10-11:45 Station No. Name Organization Registration No. 1 KWON SE JIN World Culinary Art Bakery 25-274 2 JONGG MIN SEOK World Culinary Art Bakery 25-277 3 LIM KYU BIN World Culinary Art Bakery 25-588 4 ARISTEA PORNANON Bangkok University 25-415 5 BAE SEUNGJUN Bangkok University 25-417 6 KIM MINJU Hannal culinary academy 25-293 Cheong & Bae/Seon/Dong				
<Class 4 - Fresh Pasta Master Challenge> [D] 14:10-14:45 Station No. Name Organization Registration No. 1 PARK SEUNGJUN World Culinary Art Bakery 25-375 2 KANG DO YOUNG World Culinary Art Bakery 25-176 3 CHOI J MIN World Culinary Art Bakery 25-178 4 BYUN HEEJAE Hanyang Cooking Academy 25-235 5 KIM YUENI Hannal culinary academy 25-450 6 KIM JUNG MIN Woosong University 25-426 7 LEE DONGHYEOK Hannal culinary academy 25-288 8 KIM JAEHYEOK Hannal culinary academy 25-291 Cheong & Bae/Seon/Dong					<Class 1 - Nostalg Professional Modern Chinese WOK Challenge> [B] 11:10-11:45 Station No. Name Organization Registration No. 1 KWON SE JIN World Culinary Art Bakery 25-274 2 JONGG MIN SEOK World Culinary Art Bakery 25-277 3 LIM KYU BIN World Culinary Art Bakery 25-588 4 ARISTEA PORNANON Bangkok University 25-415 5 BAE SEUNGJUN Bangkok University 25-417 6 KIM MINJU Hannal culinary academy 25-293 Cheong & Bae/Seon/Dong				
<Class 1 - Asian Noodles> [B] 15:00-15:30 Station No. Name Organization Registration No. 1 YUN JONGHYEON World Culinary Art Bakery 25-405 2 HO, MING-WEI National Kaohsiung University of Hospitality and Tourism 25-277 3 JUNG SUJUN Culinary Team Winners 25-228 4 LEE DONGYU PERAK CULINARY ARTS CENTRE GEMPEC 25-256 5 CHANG KIN FUNG HongKuang University of Science and Technology 25-257 6 KIM MINJU Shu Te Home Economics & Commercial High School 25-255 7 HUNG JIA FU Shu Te Home Economics & Commercial High School 25-261 Cheong & Bae/Seon/Dong					<Class 1 - Nostalg Professional Modern Chinese WOK Challenge> [B] 11:10-11:45 Station No. Name Organization Registration No. 1 KWON SE JIN World Culinary Art Bakery 25-274 2 JONGG MIN SEOK World Culinary Art Bakery 25-277 3 LIM KYU BIN World Culinary Art Bakery 25-588 4 ARISTEA PORNANON Bangkok University 25-415 5 BAE SEUNGJUN Bangkok University 25-417 6 KIM MINJU Hannal culinary academy 25-293 Cheong & Bae/Seon/Dong				
<Class 1 - Creative Mousse> [B] 15:40-16:30 Station No. Name Organization Registration No. 1 LYSU JOO HA Korea Cooking Art Academy 25-225 2 Nam Nopphadol Manito Pastry Academy 25-443 3 YU HONGJUN Manito Pastry Academy 25-394 4 JUNG EUNGYE Manito Pastry Academy 25-395 5 JUNG EUNGYE Manito Pastry Academy 25-396 6 KIM MIN JONG Manito Pastry Academy 25-397 7 LEE SUN JONG Manito Pastry Academy 25-398 8 Nam JONG Korea Cooking Art Academy 25-465 Cheong					<Class 1 - Asian Noodles> [B] 15:00-15:30 Station No. Name Organization Registration No. 1 YUN JONGHYEON World Culinary Art Bakery 25-405 2 HO, MING-WEI National Kaohsiung University of Hospitality and Tourism 25-277 3 JUNG SUJUN Culinary Team Winners 25-228 4 LEE DONGYU PERAK CULINARY ARTS CENTRE GEMPEC 25-256 5 CHANG KIN FUNG HongKuang University of Science and Technology 25-257 6 KIM MINJU Shu Te Home Economics & Commercial High School 25-255 7 HUNG JIA FU Shu Te Home Economics & Commercial High School 25-261 Cheong & Bae/Seon/Dong				
<Class 1 - Asian Noodles> [B] 15:00-15:30 Station No. Name Organization Registration No. 1 LYSU JOO HA Korea Cooking Art Academy 25-225 2 Nam Nopphadol Manito Pastry Academy 25-443 3 YU HONGJUN Manito Pastry Academy 25-394 4 JUNG EUNGYE Manito Pastry Academy 25-395 5 JUNG EUNGYE Manito Pastry Academy 25-396 6 KIM MIN JONG Manito Pastry Academy 25-397 7 LEE SUN JONG Manito Pastry Academy 25-398 8 Nam JONG Korea Cooking Art Academy 25-465 Cheong					<Class 1 - Asian Noodles> [B] 15:00-15:30 Station No. Name Organization Registration No. 1 YUN JONGHYEON World Culinary Art Bakery 25-405 2 HO, MING-WEI National Kaohsiung University of Hospitality and Tourism 25-277 3 JUNG SUJUN Culinary Team Winners 25-228 4 LEE DONGYU PERAK CULINARY ARTS CENTRE GEMPEC 25-256 5 CHANG KIN FUNG HongKuang University of Science and Technology 25-257 6 KIM MINJU Shu Te Home Economics & Commercial High School 25-255 7 HUNG JIA FU Shu Te Home Economics & Commercial High School 25-261 Cheong & Bae/Seon/Dong				

*Daily price 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.

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	Motiv K	25-314
	2 Cho eun ji	Chungwoon university	25-321
	3 YE JIA-YUAN	Tungnan University, Department of Hospitality Management	25-455
	4 Yun Hae Jung	Digital Seoul Culture Arts University	25-271
<Class 13 - PLATED APPETIZERS>	1 An dal-hyun	YESAN YEHWA GIRLS' HIGH SCHOOL	25-458
	2 lee haun	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-soo yoon	YESAN YEHWA GIRLS' HIGH SCHOOL	25-459
	4 Kwak minji	YESAN YEHWA GIRLS' HIGH SCHOOL	25-460
	5 Jaehyun Kim	Tomy & Co	25-504
	6 Hyunsik Kim	Hotel Lotte	25-502

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 NP	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(15minutes)			

Station No.	Name	Organization	Registration No.
<Class 3 - Hot & Cold Pasta Duo> (4) 10:15~10:45	1 Hani Tongwongthawornroj	Bangkok University	25-416
	ANGA Aseul	Bangkok University	25-418
	CHEN, CHENG-YU	National Kaohsiung University Of Hospitality And Tourism	25-275
	GUO, WEI-RUN	Shu-Te Home-Economics & Commercial High School	25-284
	CHU, YU-TUNG	National Kaohsiung University of Hospitality and Tourism	25-276
	WU, YU-CHIH	Shu-Te Home-Economics & Commercial High School	25-281
	HIO, MENG-WEI	National Kaohsiung University of Hospitality and Tourism	25-277
	CHANG, YA-YUN	Shu-Te Home-Economics & Commercial High School	25-280
Cleaning & Break(15minutes)	5 HUANG, SHIH-WEI	Shu-Te Home-Economics & Commercial High School	25-283
	Choi Suna	Culinary Team Winners	25-433
	Bae hyun min	Culinary Team Winners	25-434
	Lai Yi Suan	Minghsin University of Science Technology	25-336
	Peng chen chih	Dayeh University	25-278
	AO Seung Si	Hotel Sono Calm Goyang	25-363
	Limsung Hun	Hotel Sono Calm Goyang	25-408
	Cleaning & Break(15minutes)		

Station No.	Name	Organization	Registration No.
<Class 7 - Nestlé Professional Chef Challenge> (6) 11:00~11:45	1 Choi Yebin	Motiv K	25-314
	2 BYUN HEEJAE	Hanyang Cooking Academy	25-235
	Jang Suhyun	Culinary Team Winners	25-328
	Hwang Yoo Jin	Gurong	25-339
	Lee Siyeon	Chungwoon university	25-320
	Cho eun ji	Chungwoon university	25-321
	choi hyun soo	Chungwoon university	25-318
	Cleaning & Break(15minutes)		

Station No.	Name	Organization	Registration No.
<Class 3 - Hot & Cold Pasta Duo> (5) 12:00~12:30	1 WEI-JIN HONG	TAINAN UNIVERSITY OF TECHNOLOGY	25-104
	YU-MIN WU	TAINAN UNIVERSITY OF TECHNOLOGY	25-105
	FAN, YU-CHUAN	Minghsin University of Science Technology	25-172
	YU, CHIA-CHIH	Minghsin University of Science Technology	25-117
	WU, JI-RONG	HongKuang University of Science and Technology	25-247
	CHEN, JIA-HONG	HongKuang University of Science and Technology	25-248
	MUHAMMAD AMRUL HANIM BIN RAHMATUZZIN MOHD AFQ SHAUKY BIN AMEL	PERAK CULINARY ARTS CENTRE @KICP	25-252
	LEE MIN JUN	World Culinary Art Bakery	25-179
Cleaning	YUN JONGHYEON	World Culinary Art Bakery	25-405
	HUANG, TZU-HSIAN	HongKuang University of Science and Technology	25-245
	HSU, CHIH-CHIH	HongKuang University of Science and Technology	25-246
	CHUNG, YU-CHUN	Taipei Kingstion Private School	25-258
	CHUANG-YA-YUN	Taipei Kingstion Private School	25-264
	LEE HYUN SOO	Maeveon High School	25-386
	YE changbin	Suwon High School	25-389
	Cleaning		

FINAL AWARDS
13:30~
최종 시상식

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	hansol culinary academy	25-308
	3 Yoo Eun Seo	hansol culinary academy	25-309
	4 Guk Min Seo	hansol culinary academy	25-310
	5 Yoon Zo Yng	Dayeh University	25-124
	6 ELARISSE CHANG YI SHEN	Dayeh University	25-125
	7 Kim Dong Hyun	Hotel Lotte	25-500
<Class 17 - PASTRY SHOWPIECE>	1 Yu Hwayong	Mambo Pastry Academy	25-394

Hot Kitchen Zone B

Station No.	Name	Organization	Registration No.
<Class 8 - Plant based Vegan Main Course by SUIIS LINE> (3) 08:30~09:15	8 Filiri bin Faisal	Universiti Tun Hussein Onn Malaysia Gastronome Team	25-383
	9 KIM JAEMYEOK	World Culinary Art Bakery	25-181
	CHOI HYUNDEO	World Culinary Art Bakery	25-185
	CHU YONG-YUN	Woosong University	25-421
	TSUNG, DAN-HSUN	Cha Nan University of Pharmacy & Science, Department of Hotel and Restaurant Management	25-229
	ANAPULU ASHWIN ET ABDULLAH SUMAM	PERAK CULINARY ARTS CENTRE @KICP	25-251
	Jang Sehyun	Culinary Team Winners	25-326
	Lee Donghyu	Culinary Team Winners	25-436
	Han Juin	Culinary Team Winners	25-330
	Cleaning & Break(15minutes)		
	6 BAE JUNHYUK	Hanyang Cooking Academy	25-237
	JEON HUIJAE	Hanyang Cooking Academy	25-236
	Ye changbin	Suwon High School	25-389
	12 JUNG JAE MIN	World Culinary Art Bakery	25-182
	Hwang Yoo Jin	Gurong	25-339
	YOON JONGHYEOK	World Culinary Art Bakery	25-186
	LIM KYU BIN	World Culinary Art Bakery	25-188
	Cleaning & Break(15minutes)		

Station No.	Name	Organization	Registration No.
<Class 8 - Plant based Vegan Main Course by SUIIS LINE> (2) 10:15~11:00	9 LIN JIANG AN	MacKay Junior College of Medicine, Nursing, and Management	25-263
	KEON Dohyoung	Woosong University	25-422
	11 LIN LI-YING	Shu-Te Home-Economics & Commercial High School	25-285
	12 Park Yerin	Chungwoon university	25-315
	13 Yu Taehyo	Culinary Team Winners	25-331
	Lee Junho	Culinary Team Winners	25-332
	Brandon Ranton anak Daut	Universiti Tun Hussein Onn Malaysia Gastronome Team	25-378
	Muhammad Zarif oham bin Zainuddin	Universiti Tun Hussein Onn Malaysia Gastronome Team	25-382
	Cleaning & Break(15minutes)		
	9 TZU-WEN CHEN	TAINAN UNIVERSITY OF TECHNOLOGY	25-107
	SHIH-CHEN CHEN	TAINAN UNIVERSITY OF TECHNOLOGY	25-111
	11 ZHONG, YAO-QING	Dayeh University	25-168
	Laddawan Rattanakitti	Bangkok University	25-426
	13 KIM EUNBIN	World Culinary Art Bakery	25-406
	Bryan Hyung Jin	Hotel Sono Calm Goyang	25-364
	Sirin Thongma	Suan Sunandha Rajabhat University (SRU)	25-323
	Saowaluck Wongsa	Suan Sunandha Rajabhat University (SRU)	25-325
	Cleaning & Break(15minutes)		

Station No.	Name	Organization	Registration No.
<Class 5 - Asian Noodle> (6) 11:15~11:45	9 TZU-WEN CHEN	TAINAN UNIVERSITY OF TECHNOLOGY	25-107
	SHIH-CHEN CHEN	TAINAN UNIVERSITY OF TECHNOLOGY	25-111
	11 ZHONG, YAO-QING	Dayeh University	25-168
	Laddawan Rattanakitti	Bangkok University	25-426
	13 KIM EUNBIN	World Culinary Art Bakery	25-406
	Bryan Hyung Jin	Hotel Sono Calm Goyang	25-364
	Sirin Thongma	Suan Sunandha Rajabhat University (SRU)	25-323
	Saowaluck Wongsa	Suan Sunandha Rajabhat University (SRU)	25-325
	Cleaning & Break(15minutes)		

Station No.	Name	Organization	Registration No.
<Class 8 - Plant based Vegan Main Course by SUIIS LINE> (1) 12:00~12:45	9 LIM KYU BIN	World Culinary Art Bakery	25-188
	10 PARK BO HWI	Woosong University	25-419
	11 HUANG, SHIH-WEI	Shu-Te Home-Economics & Commercial High School	25-283
	12 Jeong gi yong	Four seasons hotel seoul	25-430
	13 Jo hyungsae	Digital Seoul Culture Arts University	25-446
	heehi joo	Daelim University	25-464
	Beta Lee	Digital Seoul Culture Arts University	25-477
	Kim gi young	Digital Seoul Culture Arts University	25-480
	Cleaning		