

Seoul Food & Hotel Culinary Challenge 2024 Timetable 대회 시간표

* 5 June Updated 6월5일 업데이트

11-Jun		12-Jun		13-Jun		14-Jun		
HOT COOKING	CULINARY & PASTRY ART	HOT COOKING	CULINARY & PASTRY ART	HOT COOKING	CULINARY & PASTRY ART	HOT COOKING	CULINARY & PASTRY ART	
9:00~9:30 C4. Asian Noodles(1)	9:00~10:30 C15(1),17, 12,13,14 Set up	09:00~09:45 C2. Main Course Fish or Seafood(2)	09:00~10:30 C15(2) Set up	09:00~09:30 C4 .Asian Noodles(4)		09:00~09:30 C5. Hot & Cold Pasta Duo(3)	09:00~10:30 C15(3) Set up	
9:30~10:00 Cleaning & Break	10:30~ Judging	09:45~10:15 Cleaning & Break	10:30~ Judging	09:30~10:00 Cleaning & Break		09:30~9:55 Cleaning & Break	10:30~ Judging	
10:00~10:45 A Zone C1. Main Course Meat or Poultry(1)		10:15~11:00 C3. Modern Asian Main Course(2)	10:30~12:00 C16 Set up	10:00~10:30 C6. Fresh Pasta Master Challenge(3)		9:55~10:40 Mixed Round C1 & C1-2 & C2 (4) (2) (4)		
10:00~10:45 B Zone C2. Main Course Fish or Seafood(1)		11:00~11:30 Cleaning & Break	12:00~ Judging	10:30~11:00 Cleaning & Break		10:40~11:05 Cleaning & Break		
10:45~11:15 Cleaning & Break								
11:15~11:45 C4. Asian noodle(2)		11:30~12:15 C2 .Main Course Fish or Seafood(3)			11:00~11:45 C1-2 .Spanish Pork Main Course (1)		11:05~11:35 C5. Hot & Cold Pasta Duo(4)	
11:45~12:15 Cleaning & Break		12:15~12:45 Cleaning & Break			11:45~12:15 Cleaning & Break		11:35~12:00 Cleaning & Break	
12:15~12:45 C7. Creative Korean Japchae		12:45~13:15 C6 .Fresh Pasta Master Challenge(2)			12:15~13:00 C10. Creative Macaron(1)		12:00~12:45 C11. Fruits & Whipping Cream Icing Cake	
12:45~13:15 Cleaning & Break		13:15~13:45 Cleaning & Break			13:00~13:30 Cleaning & Break		13:30~ FINAL AWARDS	
13:15~13:45 A Zone C5. Hot & Cold Pasta Duo(1)		13:45~14:15 C5. Hot & Cold Pasta Duo(2)			13:30~14:15 C9. Nestlé Professional Chef Challenge(1)			
13:15~13:45 B Zone C4. Asian Noodles(3)								
13:45~14:15 Cleaning & Break		Daily prize ceremony 4:00PM Competition after 3:00pm prize will be awarded next day Jury awarding duty	14:15~14:45 Cleaning & Break		14:15~14:45 Cleaning & Break			
14:15~15:00 A Zone C3. Modern Asian Main Course(1)	14:45~15:30 C1 .Main Course Meat or Poultry(3)		Daily prize ceremony 4:00PM		14:45~15:30 C10. Creative Macaron(2)	Daily prize ceremony 4:00PM		
14:15~14:45 B Zone C6. Fresh Pasta Master Challenge(1)	15:30~16:00 Cleaning & Break		Competition after 3:00pm prize will be awarded next day		15:30~16:00 Cleaning & Break	Competition after 3:00pm prize will be awarded next day		
15:00~15:30 Cleaning & Break	16:00~16:30 C8. Nestlé Professional Modern Chinese WOK Challenge		Jury awarding duty		16:00~16:45 C9. Nestlé Professional Chef Challenge(2)	Jury awarding duty		
15:30~16:15 C1. Main Course Meat or Poultry(2)								

*Above timetable is subjected to change 위 시간표는 변경될 수 있습니다.

Day 1 - 11 June

CULINARY & PASTRY ART

	Station No.	Name	Organization	Registration No.
<Class 12 - Tapas / Finger Food> 09:00-10:30 Judging start 10:30am	1	Chan-Woo, Kim	MH company	24-242
	2	Ji won Han	Suncheon cooking academy	24-267
	3	Eunchae Jo	Suncheon Maesan Girls&apos High School	24-268
	4	Jo Daeun	Suncheon Hyosan High School	24-346
<Class 13 -Appetizer> 09:00-10:30 Judging start 10:30am	1	KoSoo	Diningluyeon	24-169
	2	Og Geon	Diningluyeon	24-195
	3	Azwar Mustaffa Bin Supuan	Sama Sama Hotel KL International Aiport	24-299
	4	Han ga hyun	Suncheon Hyosan High School	24-354
	5	Park Yerin	Chungwoon University	24-367
<Class 14 - 3 Main Courses > 09:00-10:30 Judging start 10:30am	1	Kim tae young	Korea Global Chef High School	24-102
	2	Chan-Woo, Kim	MH company	24-242
	3	Kim in hyo	Woo Song University(SICA)	24-285
<Class 15 - Plated Desserts> (1) 9:00-10:30 Judging start 10:30am	1	Ahmad Tarmizi Bin Pazim	Sama Sama Hotel KL International Aiport	24-302
	2	Kimyeji	Suncheon Hyosan High School	24-348
<Class 17 - Artistic Sculpture> 09:00-10:30 Judging start 10:30am	1	CHEN,HSIH-YUEH	Hungkuo Delin University of Technology	24-118
	2	TSENG,PAO-MIN	Hungkuo Delin University of Technology	24-121
	3	MOHD AFIQ SHAUKY BIN AMIL	CHENDEROH COMMUNITY COLLEGE	24-183
	4	TRAN DUC LONG	SAIGON PROFESSIONAL CHEF'S GUILD	24-264
	5	NGUYEN TRONG CHINH	SAIGON PROFESSIONAL CHEF'S GUILD	24-265

HOT COOKING

	Station No.	Name	Organization	Registration No.
<Class 4 - Asian Noodles-> (1) 09:00-09:30	1	KHAIRUL ASHIKHIN BT ABDULLAHSUHA	CHENDEROH COMMUNITY COLLEGE	24-182
	2	MUHAMMAD NABIL HADZRIN BINHASSA	CHENDEROH COMMUNITY COLLEGE	24-184
	3	Lee Ji Yun	Donggang University	24-313
	4	Lee su jeong	Donggang University	24-314
	5	Ohchulmin	Donggang University	24-315
	6	Jeong Eunhwa	Donggang University	24-316
	7	RYU Jong Seong	Donggang University	24-318
	8	Lim Hyeong Tae	Donggang University	24-319
	9	Leeheeseon	Suncheon Hyosan High School	24-343
	10	Baek seung woo	Sungui Science Technology High School	24-360
	11	Leeyeechan	Daelim University	24-374
	12			

Cleaning & Break

Hot cooking A Zone <Class 1 - Main Course Meat or Poultry-> (1) 10:00-10:45	1	YEH CHIEN-CHIN	National Kaohsiung University of Hospitality Tourism (NKUHT)	24-126
	2	YEH SSU-TUNG	National Kaohsiung University of Hospitality Tourism (NKUHT)	24-132
	3	HSU TZU CHIN	National Kaohsiung University of Hospitality Tourism (NKUHT)	24-122
	4	Yu Chae Min	Donggang University	24-328
	5	Kim Kiyeon	Donggang University	24-356
	6			
Hot cooking B Zone <Class 2 - Main Course Fish or Seafood-> (1) 10:00-10:45	7	CHEN,SHI-WEI	Hungkuo Delin University of Technology	24-116
	8	Choi Sang Hun	-	24-106
	9	KHAIRUL ASHIKHIN BT ABDULLAHSUHA	CHENDEROH COMMUNITY COLLEGE	24-182
	10	leesuhwan	Korea Food Service Science High School	24-248
	11	Choi Yebin	Chungwoon University	24-366
	12			

Cleaning & Break

<Class 4 - Asian Noodles-> (2) 11:15-11:45	1	Park Jun Hong	Donggang University	24-324
	2	Jo Hyung Tae	Digital Seoul Culture Arts University	24-336
	3	Kim Ga Young	Digital Seoul Culture Arts University	24-337
	4	Kim Min Seo	Donggang University	24-320
	5	Lee Jae Woong	Donggang University	24-321
	6	Son Ye Jin	Donggang University	24-322
	7	Park na ri	Suncheon Hyosan High School	24-342
	8	Franchezka A. De Roxas	UNIVERSITY OF SANTO TOMAS	24-157
	9	Kim Jin Sun Mi	Donggang University	24-326
	10			
	11			
	12			

Cleaning & Break				
<Class 7 - Creative Korean Japchae> 12:15~12:45	1	baekunyong	team winners	24-159
	2	Choi Hyeon Seo	World Culinary Art Bakery	24-234
	3	LEE MINJUN	Yongam Middle School	24-231
	4	Oh Sun Young	Donggang University	24-325
	5	Park Su A	Donggang University	24-327
	6	Moon Gyeong Jun	Digital Seoul Culture Arts University Culinary Arts	24-333
	7	YUN HAE JUNG	Digital Seoul Culture Arts University	24-335
	8	Jo Hyung Tae	Digital Seoul Culture Arts University	24-336
	9	Kim Ga Young	Digital Seoul Culture Arts University	24-337
	10	Lee donghyun	Suncheon Hyosan High School	24-345
	11			
	12			
Cleaning & Break				
Hot cooking A Zone <Class 5 - Hot & Cold Pasta Duo> (1) 13:15~13:45	1	kimtaebin	Suncheon Hyosan High School	24-340
		Park cheong jin	Suncheon Hyosan High School	24-351
	2	Parkdayeon	Suncheon Hyosan High School	24-347
		Kim Cho Hee	Suncheon Hyosan High School	24-349
	3	seoyeonwoo	Suncheon Hyosan High School	24-350
		jeong ji hyuk	Suncheon Hyosan High School	24-353
	4	leehayeon	Suncheon Hyosan High School	24-352
		kim da bi	Suncheon Hyosan High School	24-355
	5	shin jae woong	Far east university	24-361
		Shin Jongmin	Far east university	24-364
	6			
	Hot cooking B Zone <Class 4 - Asian Noodles> (3) 13:15~13:45	7	Kimjimin	Sungui Science Technology High School
8		Sunhyorim	Sungui Science Technology High School	24-365
9		Park si yeon	Suncheon Hyosan High School	24-344
10		Moon Gyeong Jun	Digital Seoul Culture Arts University Culinary Arts	24-333
11		Awang razali bin hussien osin	Gastronomy Association Of Malaysia	24-372
12				
Cleaning & Break				
Hot cooking A Zone <Class 3 -Modern Asian Main Course> (1) 14:15~15:00	1	Nam Su Yeon	Yongsung Middle School	24-232
	2	Jo Hyung Tae	Digital Seoul Culture Arts University	24-336
	3	Kim Ga Young	Digital Seoul Culture Arts University	24-337
	4	Abdul Haris Bin Jahya	Sama Sama Hotel KL International Aiport	24-300
	5	Aiman rusydan bin rozlan	Gastronomy Association Of Malaysia	24-376
	6			
Hot cooking B Zone <Class 6 - Fresh Pasta Master Challenge> (1) 14:15~14:45	7	jin young Park	Chungwoon University	24-357
	8	Leejueun	Sungui Science Technology High School	24-362
	9	Sunhyorim	Sungui Science Technology High School	24-365
	10	LEE SO HEUN	Sungui Science Technology High School	24-359
	11			
	12			
Cleaning & Break				
<Class 1 - Main Course Meat or Poultry> (2) 15:30~16:15	1	LI,CHIH-CHIEH	National Kaohsiung University of Hospitality Tourism (NKUHT)	24-133
	2	LU,YUNSIAN	Chung Shan Industrial & Commercial School	24-147
	3	YOUNG SIK KWON	Highmarble Ribeye no.9	24-224
	4	Jirat Dissayakunanon	Bangkok University	24-189
	5	Og Geon	Diningluyeon	24-195
	6	Pitchakorn Peuchpen	Bangkok University	24-197
	7	Lee MinHyeong	Korea Food Service Science High School	24-241
	8	KimJaeMin	team winners	24-244
	9	Kang Da Sol	Korea Food Service Science High School	24-249
	10	Kim Byeong su	Korea Food Service Science High School	24-252
	11			
	12			

시상식은 16:00에 진행되며, Class 1 (2) 접수 및 시상은 다음날 (6월 12일)에 공지합니다.

Day 2 - 12 June				
CULINARY & PASTRY ART				
	Station No.	Name	Organization	Registration No.
<Class 15 - Plated Desserts>(2) 09:00-10:30 Judging start 10:30am	1	Park kyeong ho	Woo Song University(SICA)	24-279
	2	Na se hyeon	Woo Song University(SICA)	24-282
	3	Yoo han seul	Woo Song University(SICA)	24-283
	4	Park seo yun	Woo Song University(SICA)	24-288
	5	Park seung hyun	Woo Song University(SICA)	24-293
	6	Seo seong hee	Woo Song University(SICA)	24-296
	7	Park seo jin	Woo Song University(SICA)	24-284
	8	HUANG,YU-TING	Hungkuo Delin University of Technology	24-119
	9	CHAN-CHIH-NING	Hungkuo Delin University of Technology	24-120
	10	Kwonyechan	nambu university	24-191
<Class 16 - Pastry Showpiece-> 10:30-12:00 Judging start 12:00am	1	TSAI,YUN JUNG	National Kaohsiung University of Hospitality Tourism (NKUHT)	24-140
	2	Zhan,Cheng Yang	National Kaohsiung University of Hospitality Tourism (NKUHT)	24-141
	3	Lin Yuxian	National Kaohsiung University of Hospitality Tourism (NKUHT)	24-142
	4	ZHANG,EN-CI	National Kaohsiung University of Hospitality Tourism (NKUHT)	24-144
	5	CHOU,LI-YU	National Kaohsiung University of Hospitality Tourism (NKUHT)	24-145
	6	LIANG LI TING	National Kaohsiung University of Hospitality Tourism (NKUHT)	24-150
	7	HSU CHIA JUNG	National Kaohsiung University of Hospitality Tourism (NKUHT)	24-151
	8	Dee haechan	IPA	24-226
	9	Ji hyeon seon	IPA	24-227
	10	Jeong Jae Yong	WORLD CULINARY ARTS AND BAKERY	24-239
	11	Yang cham sam	Patisserie Eric	24-256
	12	Yoo han seul	Woo Song University(SICA)	24-283
	13	Kim han bi	Woo Song University(SICA)	24-286
	14	Park seung hyun	Woo Song University(SICA)	24-293
	15	Ha ji eun	Woo Song University(SICA)	24-306
	16	Ryu Gayoung	sofitel ambassador seoul hotel & serviced residences	24-341
	17	Kim yewon	IPA	24-371
HOT COOKING				
	Station No.	Name	Organization	Registration No.
<Class 2 - Main Course Fish or Seafood-> (2) 09:00-09:45	1	SHIN HYUK JIN	Mong de Charlotte	24-148
	2	Chung ha yoon	Hansol Culinary Academy Gangnam	24-152
	3	Lee dong min	Hansol Culinary Academy Gangnam	24-153
	4	Kim seo hyeon	Hansol Culinary Academy Gangnam	24-154
	5	Go woo jin	Woo Song University(SICA)	24-290
	6	Kwon jeong sik	Woo Song University(SICA)	24-292
	7	Woo jin sung	Woo Song University(SICA)	24-298
	8	Ahmad Farhan Bin Noorzali	Sama Sama Hotel KL International Airport	24-303
	9	SongSeeWoo	Woo Song University(SICA)	24-308
	10	lee zhongseo	Daegu Institute of Technology	24-334
	11	BSU TZU CHIN	National Kaohsiung University of Hospitality Tourism (NKUHT)	24-122
	12	YANG TZU-CHIAO	National Kaohsiung University of Hospitality Tourism (NKUHT)	24-125
Cleaning & Break				
<Class 3 - Modern Asian Main Course-> (2) 10:15-11:00	1	Kim Taehwan	mong jung sik	24-128
	2	ANGELO GABRIELLE J. LATI	UNIVERSITY OF SANTO TOMAS	24-155
	3	Park minseung	team winners	24-160
	4	Seo Chan	aveune428	24-188
	5	Jirat Dissayakunanon	Bangkok University	24-189
	6	KHAIRUL ASHIKHIN BT ABDULLAHSUHA	CHENDEROH COMMUNITY COLLEGE	24-182
	7	Thanaporn Korsuntorn	Bangkok University	24-225
	8	Lim jong jin	Woo Song University(SICA)	24-291
	9	Woon hyun seoung	Woo Song University(SICA)	24-297
	10	KimBoKyoung	Woo Song University(SICA)	24-307
	11			
	12			
Cleaning & Break				
<Class 2 - Main Course Fish or Seafood-> (3) 11:30-12:15	1	Choi Hyeon Seo	World Culinary Art Bakery	24-234
	2	Park tae ho	Woo Song University(SICA)	24-278
	3	Park kyeong ho	Woo Song University(SICA)	24-279
	4	Kim ga eun	Hansol Culinary Academy Gangnam	24-109
	5	jeung seung hyeon	Hansol Culinary Academy Gangnam	24-111
	6	YEH CHIEN-CHIN	National Kaohsiung University of Hospitality Tourism (NKUHT)	24-126
	7	Chuang Fu-Kai	National Kaohsiung University of Hospitality Tourism (NKUHT)	24-127
	8	Lee ye jun	Woo Song University(SICA)	24-280
	9	Kim in hyo	Woo Song University(SICA)	24-285
	10	Jirat Dissayakunanon	Bangkok University	24-189
	11	Pitchakorn Peuchpen	Bangkok University	24-197
	12			
Cleaning & Break				

<Class 6 - Fresh Pasta Master Challenge> (2) 12:45-13:15	1	Choi ji hyuk	Woo Song University(SICA)	24-289
	2	Kwak min sun	Woo Song University(SICA)	24-294
	3	Hwang min ji	Woo Song University(SICA)	24-295
	4	KHAIRUL ASHIKHIN BT ABDULLAHSUHA	CHENDEROH COMMUNITY COLLEGE	24-182
	5	SHIN HYUK JIN	Mong de Charlotte	24-148
	6	Yook Dong Yeon	Sejong Daeseong High School	24-230
	7	Choi Hyeon Seo	World Culinary Art Bakery	24-234
	8	Ko na yeon	Hansol Culinary Academy Gangnam	24-123
	9	Han issac	Hansol Culinary Academy Gangnam	24-124
	10	Yoon ji won	Hansol Culinary Academy Gangnam	24-115
	11	Choi Sang Hun	-	24-106
	12			
Cleaning & Break				
<Class 5 - Hot & Cold Pasta Duo> (2) 13:45-14:15	1	You jin sung	Woo Song University(SICA)	24-298
		Go woo jin	Woo Song University(SICA)	24-290
	2	songjunwoo	Woosong university dabab	24-304
		Jung Chae Hwan	Woosong university dabab	24-305
	3	Kim min	Korea Global Chef High School	24-253
		Jung yo han	Korea global chef high school	24-375
	4	Kim Jong Ho	Korea Global Chef High School	24-228
		sajaehyun	Korea Global Chef High School	24-331
	5	LEE Tae Hyun	CHUNGCHONG UNIVERSITY	24-229
		KIMTAE HYEONG	Ochang High School	24-233
	6	Kim Jae Hyeok	World Culinary Art Bakery	24-235
		Jung Jae Min	World Culinary Art Bakery	24-236
	7	Kim Young To	nambu university	24-190
		son seoyeon	nambu university	24-192
	8	Lee Yong gug	Hanyang Acooking Academy	24-163
		Kim Seung Hwan	Hanyang Acooking Academy	24-164
	9	AN MIN HYEOK	team winners	24-176
		KIM SANG WOO	team winners	24-177
	10	KIM HYEONG TAE	team winners	24-178
		choi seung hyeok	team winners	24-179
11	CHOIDONGWOO	Korea Global Chef High School	24-113	
	leeseokjun	Korea Global Chef High School	24-135	
12				
Cleaning & Break				
<Class 1 - Main Course Meat or Poultry> (3) 14:45-15:30	1	Choi Hyeon Seo	World Culinary Art Bakery	24-234
	2	Kim Jae Hyeok	World Culinary Art Bakery	24-235
	3	LIM WOO BIN	WORLD CULINARYARTS BAKERY	24-237
	4	Yook Dong Yeon	Sejong Daeseong High School	24-230
	5	KIMTAE HYEONG	Ochang High School	24-233
	6	Chung ha yoon	Hansol Culinary Academy Gangnam	24-152
	7	Je seung won	Hansol Culinary Academy Gangnam	24-104
	8	Lee young chae	Hansol Culinary Academy Gangnam	24-105
	9	Kim ga eun	Hansol Culinary Academy Gangnam	24-109
	10	Kim tae young	Korea Global Chef High School	24-102
	11	KHAIRUL ASHIKHIN BT ABDULLAHSUHA	CHENDEROH COMMUNITY COLLEGE	24-182
	12	Lee dong min	Hansol Culinary Academy Gangnam	24-153
Cleaning & Break				
<Class 8 - Nestlé Professional Modern Chinese WOK Challenge> 16:00-16:30	1	CHEN,SHI-WEI	Hungkuo Delin University of Technology	24-116
	2	LIN, CHENG-YAN	Hungkuo Delin University of Technology	24-117
	3	Kim Taehwan	mong jung sik	24-128
	4	Park minseung	team winners	24-160
	5	Choi Sang Hun	-	24-106
	6	Pitchakorn Peuchpen	Bangkok University	24-197
	7	Thanaporn Korsuntorn	Bangkok University	24-225
	8	Park sol min	Woo Song University(SICA)	24-281
	9	Moon Gyeong Jun	Digital Seoul Culture Arts University Culinary Arts	24-333
	10	YUN HAE JUNG	Digital Seoul Culture Arts University	24-335
	11			
12				
시상식은 16:00에 진행되며, Class 8번의 점수 및 시상은 다음날 (6월 13일)에 공지합니다.				

Day 3 - 13 June

HOT COOKING

	Station No.	Name	Organization	Registration No.
<Class 4 - Asian Noodles> (4) 09:00-09:30	1	MUHAMAD FIKRI BINKAMARUZAMAN	CHENDEROH COMMUNITY COLLEGE	24-185
	2	MUHAMMAD AMIRUL HAKIM BINRAHIMUDIN	CHENDEROH COMMUNITY COLLEGE	24-186
	3	Thanaporn Korsuntorn	Bangkok University	24-225
	4	LEE Tae Hyun	CHUNGCHEONG UNIVERSITY	24-229
	5	LEE MINJUN	Yongam Middle School	24-231
	6	Nam Su Yeon	Yongsung Middle School	24-232
	7	Kim Jae Hyeok	World Culinary Art Bakery	24-235
	8	LIM WOO BIN	WORLD CULINARYARTS BAKERY	24-237
	9	Lee Ju Eun	Sejong Jang Yeongsil High School	24-240
	10	KimJaeMin	team winners	24-244
	11	LIN, CHENG-YAN	Hungkuo Delin University of Technology	24-117
	12	PARK HYUNJUN	team winners	24-170
Cleaning & Break				
<Class 6 - Fresh Pasta Master Challenge> (3) 10:00-10:30	1	CHEN,SHI-WEI	Hungkuo Delin University of Technology	24-116
	2	Park minseung	team winners	24-160
	3	Kim Sodam	Hanyang Acooking Academy	24-165
	4	Ye Changbin	Hanyang Acooking Academy	24-166
	5	Kanng suhui	Hanyang Acooking Academy	24-167
	6	Og Geon	DiningJuyeon	24-195
	7	Jung Jae Min	World Culinary Art Bakery	24-236
	8	Lee Ju Eun	Sejong Jang Yeongsil High School	24-240
	9	Kim Jae Hyeok	WORLD CULINARY ARTS AND BAKERY	24-235
	10			
	11			
Cleaning & Break				
<Class 1-2 - Spanish Pork Main Course> (1) 11:00-11:45	1	Kim Ji Hun	Jeju Shinhwa World	24-110
	2	YANG TZU-CHIAO	National Kaohsiung University of Hospitality Tourism (NKU)	24-125
	3	Chuang Fu-Kai	National Kaohsiung University of Hospitality Tourism (NKU)	24-127
	4	Choi Sang Hun	-	24-106
	5	KIMTAE HYEONG	Ochang High School	24-233
	6	Jung Jae Min	World Culinary Art Bakery	24-236
	7	parkjunyeok	Korea Food Service Science High School	24-246
	8	Kim eun bin	Korea Food Service Science High School	24-247
	9	Kim Hyeonu	Korea Food Service Science High School	24-251
	10	YEON U JO	Korea Tourism College	24-254
	11			
	12			
Cleaning & Break				

<Class 10 - Creative Macaron> (1) 12:15-13:00	1	FAN, TSAI-WEI	ational Kaohsiung University of Hospitality Tourism (NKUH	24-138
	2	Xue Ting-Lin	ational Kaohsiung University of Hospitality Tourism (NKUH	24-146
	3	LU, YUNSIAN	Chung Shan Industrial & Commercial School	24-147
	4	GimGyungBin	Korea Hotel&Tourism Technical College	24-245
	5	wanghyejeon	Korea Hotel&Tourism Technical College	24-250
	6	Choi Ji Hye	patisserie eric	24-258
	7	Choi hee jin	Patisserie Eric	24-259
	8	Song seo hyun	Patisserie Eric	24-260
	9	Lee Yejin	Patisserie Eric	24-261
	10	Lee Ye Eun	Seoul Hoseo Occupational Training College	24-274
	11	KANG JIYOUNG	Seoul Hoseo Occupational Training College	24-275
	12			
Cleaning & Break				
<Class 9 - Nestlé Professional Chef Challenge> (1) 13:30-14:15	1	HONG JAE HYUN	Daeduk University	24-101
	2	Han issac	Hansol Culinary Academy Gangnam	24-124
	3	Lee young chae	Hansol Culinary Academy Gangnam	24-105
	4	Aminuddin Bin Abdullah Sani	Sama Sama Hotel KL International Aiport	24-301
	5	Yoon hoyeon	Gyeonggi Management High School	24-243
	6	KHAIRUL ASHIKHIN BT ABDULLAHSUHAMI	CHENDEROH COMMUNITY COLLEGE	24-182
	7	Ye Changbin	Hanyang Acooking Academy	24-166
	8	Jang Suhyun	team winners	24-168
	9	lee zhongseo	Daegu Institute of Technology	24-334
	10	Kim Sodam	Hanyang Acooking Academy	24-165
	11			
	12			
Cleaning & Break				
<Class 10 - Creative Macaron> (2) 14:45-15:30	1	cho tae soo	Korea Global Chef High School	24-107
	2	PARK GEUN RYEONG	Jeju Shinhwa World	24-114
	3	YEH CHIEN-CHIN	ational Kaohsiung University of Hospitality Tourism (NKUH	24-126
	4	KUO, PEI-YI	ational Kaohsiung University of Hospitality Tourism (NKUH	24-137
	5	VU MINH NGOC	SAIGON PROFESSIONAL CHEF'S GUILD	24-266
	6	YEYONG LEE	Seoul Hoseo Occupational Training College	24-273
	7	Kristian Kristoffer Roque	UNIVERSITY OF SANTO TOMAS	24-156
	8	Cho sumin	patisserie eric	24-255
	9	Go Na gyeong	Patisserie eric	24-257
	10	Lee Ye Bin	Cheongju Agriculture High School	24-238
	11			
	12			
Cleaning & Break				
<Class 9 - Nestlé Professional Chef Challenge> (2) 16:00-16:45	1	Jee seung won	Hansol Culinary Academy Gangnam	24-104
	2	Kim seo hyeon	Hansol Culinary Academy Gangnam	24-154
	3	Park minseung	team winners	24-160
	4	Jirat Dissayakunanon	Bangkok University	24-189
	5	Thanaporn Korsuntorn	Bangkok University	24-225
	6	Lee Yong gug	Hanyang Acooking Academy	24-163
	7	Kanng suhui	Hanyang Acooking Academy	24-167
	8	baekunyoung	team winners	24-159
	9	Choi Sang Hun	-	24-106
	10	Seo Ji Won	Honam University	24-338
	11	Awang razali bin hussien osin	Gastronomy Association Of Malaysia	24-372
	12			

시상식은 16:00에 진행되며, Class 9(2)의 점수 및 시상은 다음날 (6월 14일)에 공지합니다.

Day 4 - 14 June				
CULINARY & PASTRY ART				
	Station No.	Name	Organization	Registration No.
<Class 15 - Plated Desserts>(3) 09:00-10:30 Judging start 10:30am	1	Song Gyeong-A	CATHOLIC KWANDONG UNIVERSITY	24-212
	2	Han Yeln	CATHOLIC KWANDONG UNIVERSITY	24-213
	3	An Nuri	CATHOLIC KWANDONG UNIVERSITY	24-214
	4	Kim sohee	KOREA COOKING ART ACADEMY	24-310
	5	Choi Hye Hwa	KOREA COOKING ART ACADEMY	24-312
	6	CHAE MI RYEONG	Digital Seoul Culture Arts University	24-368
	7	Hansoyeon	Korea Hotel&Tourism Technical College	24-370
HOT COOKING				
	Station No.	Name	Organization	Registration No.
<Class 5 - Hot & Cold Pasta Duo> (3) 09:00-09:30	1	Choi So Won	CATHOLIC KWANDONG UNIVERSITY	24-202
		Eom O Hyeon	CATHOLIC KWANDONG UNIVERSITY	24-203
	2	Kim Chaeun	CATHOLIC KWANDONG UNIVERSITY	24-204
		Um Hyeon Jun	CATHOLIC KWANDONG UNIVERSITY	24-205
	3	Yoo Jae Sang	CATHOLIC KWANDONG UNIVERSITY	24-206
		Choi Du Yeol	CATHOLIC KWANDONG UNIVERSITY	24-207
	4	Jung Jae Woong	CATHOLIC KWANDONG UNIVERSITY	24-198
		Lee Ui Been	CATHOLIC KWANDONG UNIVERSITY	24-199
	5	Lee young chae	Hansol Culinary Academy Gangnam	24-105
		Lee seung won	Hansol Culinary Academy Gangnam	24-104
	6	Yoon ji won	Hansol Culinary Academy Gangnam	24-115
		Han issac	Hansol Culinary Academy Gangnam	24-124
	7	Lee dong min	Hansol Culinary Academy Gangnam	24-153
		Kim seo hyeon	Hansol Culinary Academy Gangnam	24-154
	8	baekunyong	team winners	24-159
		park junwoo	team winners	24-173
	9	Kim Ju Hyeon	CATHOLIC KWANDONG UNIVERSITY	24-200
		Lee Jun Bum	CATHOLIC KWANDONG UNIVERSITY	24-201
	10			
	11			
12				
Cleaning & Break				
<Class 1 - Main Course Meat or Poultry> <Class 1-2 - Spanish Pork Main Course> <Class 2 - Main Course Fish or Seafood> Mixed Round 9:55-10:40	Class 1			
	1	Choi So Won	CATHOLIC KWANDONG UNIVERSITY	24-202
	2	Eom O Hyeon	CATHOLIC KWANDONG UNIVERSITY	24-203
	3	Choi Eun jeong	CATHOLIC KWANDONG UNIVERSITY	24-210
	4	Lee Eun jae	CATHOLIC KWANDONG UNIVERSITY	24-211
	5	jeung seung hyeon	Hansol Culinary Academy Gangnam	24-111
	6	Yoon ji won	Hansol Culinary Academy Gangnam	24-115
	7	Ko na yeon	Hansol Culinary Academy Gangnam	24-123
	Class 1-2			
	8	jang Sun Yeong	CATHOLIC KWANDONG UNIVERSITY	24-208
	9	Kim min sik	Hansol Culinary Academy Gangnam	24-112
	Class 2			
	10	LEE EUN SHIL	KOREA COOKING ART ACADEMY	24-309
	11	hong so jeong	KOREA COOKING ART ACADEMY	24-311
12	Choi Du Yeol	CATHOLIC KWANDONG UNIVERSITY	24-207	
Cleaning & Break				

<Class 5 - Hot & Cold Pasta Duo> (4) 11:05-11:35	1	jeung seung hyeon	Hansol Culinary Academy Gangnam	24-111
		Chung ha yoon	Hansol Culinary Academy Gangnam	24-152
	2	Jang Suhyun	team winners	24-168
		PARK HYUNJUN	team winners	24-170
	3	Ohjinwook	Korea Hotel&Tourism Technical College	24-174
		YOONTAEMIN	Korea Hotel&Tourism Technical College	24-175
	4	leehajin	team winners	24-180
		Yu Taekyu	team winners	24-181
	5	Baekangdo	Korea Global Chef High School	24-193
		LEEYONGUN	Korea Global Chef High School	24-194
	6	MUHAMMAD NABIL HADZRIN BINHASSANUDIN	CHENDEROH COMMUNITY COLLEGE	24-184
		MUHAMMAD AMIRUL HAKIM BINRAHIMUDIN	CHENDEROH COMMUNITY COLLEGE	24-186
7	MOHD AFIQ SHAUKY BIN AMIL	CHENDEROH COMMUNITY COLLEGE	24-183	
	MUHAMAD FIKRI BINKAMARUZAMAN	CHENDEROH COMMUNITY COLLEGE	24-185	
8	Dongwon Park	CATHOLIC KWANDONG UNIVERSITY	24-215	
	Homin Lee	CATHOLIC KWANDONG UNIVERSITY	24-216	
9	Roh Sihyoung	Daelim University	24-329	
	Limdahee	Daelim University	24-330	
10	Ko na yeon	Hansol Culinary Academy Gangnam	24-123	
	Kim ga eun	Hansol Culinary Academy Gangnam	24-109	
11				
12				
Cleaning & Break				
<Class 11 - Fruits & Whipping Cream Icing Cake> 12:00-12:45	1	CHAN-CHIH-NING	Hungkuo Delin University of Technology	24-120
	2	Jiang,Yi-Qi	ional Kaohsiung University of Hospitality Tourism (NKU)	24-139
	3	CHIANG,FA-EN	ional Kaohsiung University of Hospitality Tourism (NKU)	24-143
	4	JIA RONG -HO	ional Kaohsiung University of Hospitality Tourism (NKU)	24-149
	5	Yang cham sam	Patisserie Eric	24-256
	6	Kim Eun Bi	Patisserie eric	24-263
	7	Kim joon won	Korea Hotel&Tourism Technical College	24-332
	8	CHAE MI RYEONG	Digital Seoul Culture Arts University	24-368
	9			
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	12			