

# 2019 TUI (Taiwan United International Cup) steamed bread contest proposal

## I . The purpose of the event:

In order to promote the exchange of international steam bread making skills, "Chia Nan University of Pharmacy & Science" plans to jointly organize "2019 TUI Taiwan United Cup International steamed bread contest" with various units, inviting experts from all over the world to compete in the field, expecting to stimulate the activation through competition. The creative factors will jointly stimulate the innovation value and creative sparks of the participants. Combining the energy of production and learning to promote the organic circulation of social creativity, innovation and entrepreneurship, the "innovative spirit" can continue to spread on entered teams, and construct a knowledge exchange and research and development resources. Use and technology cooperation platform to expand the implementation of innovation benefits and promote wheat food industrial development.

Expected results:

1. Improve international vision and cross-school exchanges
2. Strengthen students' practical experience and confirm the ability of innovative creation
3. Provide a platform for student competition, enhance study and employment opportunities, and cultivate excellent talents
4. Improve the quality of the wheat food, establish the professional status of the wheat food manufacturers' personnel, and benefit the students to develop their strengths.

## II . Organizer:

Co-organizer: Minsheng College of Medicine

Organizer: Department of Food and Beverage Management, CNU

## III. Entry instructions

1. To invite students and/or industry workers in countries from China, Hong Kong, Vietnam, Thailand, Malaysia, the Philippines, Singapore and Taiwan.
2. Each team consists of 2 people. The high school students or students over the age of 18, who working in wheat food manufactures or those who like steam breads, will pass the preliminary examination according to their works and proposal.
3. Taiwan participants are required to check the top three winners of the competition in past years and submit the information for their preliminary competition, and be selected to enter the contest after approved in a meeting.

## IV. Competition description

1. Registration and documents:

Participants are a group of 2 persons. The preliminary photos of the products will be selected with written formulations. The registration acceptance date will be closed on February 15th, 2019 (the postal postmark will be sent by post or faxed to the university). The contestants have to submit the following information.

- (1) Registration form ( Annex 1-1)
- (2) Identification documents ( Annex 1-2)
- (3) Report form of preliminary works ( Annex 2-1)
- (4) Competition consent (Annex 3)

Please send to

717 No.60, Section 1, Erren Road, Rende District, Tainan  
 (06)266-0172  
 Chia Nan University of Pharmacy & Science  
 Department of Food and Beverage Management  
 Prof. Wu, K.L.  
[kunlun@mail.cnu.edu.tw](mailto:kunlun@mail.cnu.edu.tw)

2. Final announcement:

February 20, 2019 (Wen), published on the website of the Hospitality Management Department of Chia Nan University of Pharmacy <http://www.dhrm.cnu.edu.tw>  
 And notified by e-mail.

3. Gala dinner:

CNU will arrange for each contestant to stay at the hotel. The contestants will meet on March 18th, 2019 (Mon) to attend the gala dinner. The time and place of the gala will be announced on the website. Those who do not attend will be deemed to have waived the qualification.

4. Location of final contest:

March 19 2019 (Tue) Department of Food and Beverage Management, CNU - Restaurant Building R301.

5. Awarding place:

March 19, 2019 (Tue) Department of Food and Beverage Management, CNU - Restaurant Building R302.

6. Tainan City Tour:

March 20, 2019 (Wed) Meet at CNU - Restaurant Building 1F.

V. Competition process:

1. The two-stage competition mode of the preliminary and final competitions was adopted. In the preliminary competition, the written formulation and photos were selected, and 15 groups were selected for the final contest. The final contest will be conducted at the workshop of the university.
2. Competition product specifications (a total of 5 products will be produced, your own sour dough can be used, please use natural pigments, no artificial flavors can be used, etc.)

Product Name	Product Specifications	Scoring standard
Standard Shandong steamed bread	Standard Shandong steamed bread without filling Raw dough: 100g×6	1. The product must be fine and smooth. 2. The shape is well and the size is the same.
Creative meat steamed bun	Creative steamed bun with meat filling Raw dough (with meat filling) : 100g×6	1. The product must be fine and smooth. 2. The shape is well and the size is the same. 3. Food ingredients and taste
Creative sweet steamed bun	Raw dough (with sweet filling) : 100g×12, Raw dough : sweet filling = 1 : 1 1. Animal shape 2. Fruit shape	Use two or more different natural color doughs to make steamed bun.
Fermented Bun roll	Raw dough (with meat filling) : 80g×6	1. The product must be fine and smooth. 2. The shape is well and the size is the same.

3. The equipment, equipment and materials provided at the conference site are attached as Annex 4.  
The remaining materials and utensils shall be provided by the entrants and shall be submitted to the self-contained materials and appliances table (Attachment 5) on the day of the competition.
4. On the day of the contests, the competitors need to complete 5 kinds of products in time, complete the product in two parts, and half of the products are placed on the display stand (the display stand does not need to be placed on the display, the display plate is provided by the conference); the other half of the product (sub-style) According to the time specified by the conference, the judges will be given a tasting score.
5. Participants are required to wear chef's suits, hats and aprons.

#### VI 、Scoring standard :

Item	Rating percentage rate
Standard Shandong steamed bread	20%
Creative meat steamed bun	20%
Creative sweet steamed bun	20%
Fermented Bun roll	20%
Health and work attitude	10%
Recipe report	10%

#### VII. Awards

1. Special Gold Award: Certificate, trophy, medal and bonus NT\$30,000 (income tax: 10%).
2. Gold Medal: Certificate, trophy, medal and bonus of NT\$20,000.
3. Silver Medal: Certificate, trophy, medals and bonus of NT\$10,000.
4. Bronze Medal: Certificate, trophy, medals and bonus of NT\$6,000.
5. Good works several (1-X??): certificate, bonus NT\$2,000.

#### VIII. Notes

1. 2 entrants per team, fill in the team coach when registering.
2. Participants are required to complete the registration within the specified time. Please present relevant identity documents and submit the recipe production report form when reporting.
3. The dough should be dyed first on the workbench and then operated on the pressing machine.
4. The competition time is 6 hours, which is carried out on site. Do not carry semi-finished products.
5. Participants are required to agree to unconditionally and indefinitely provide the entries and winning works to the conference for publicity and teaching.
6. Registration and contact information

Address:

717 No.60, Section 1, Erren Road, Rende District, Tainan

Chia Nan University of Pharmacy & Science

Department of Food and Beverage Management

Prof. Wu, K.L.

Telephone:(06)266-0172

Prof. Wu, K.L. 、 Ms. Lin

FAX : 06-3661599

E-mail : [kunlun@mail.cnu.edu.tw](mailto:kunlun@mail.cnu.edu.tw)

## 2019 TUI (Taiwan United International Cup) steamed bread contest process

Date	Time	Process	Location	Remarks
2019.3.18.	Be announced	Gala dinner	Be announced	Check in Hotel No registration will be deemed to give up the competition
2019.3.19	08:20~08:30	Registration	Department of Food and Beverage Management, CNU - Restaurant Building 3F	The contestants carry the identity document and submit the production formulation form.
	08:30~09:00	Participants set up Material appliance inspection	Department of Food and Beverage Management, CNU - Restaurant Building R301	Participants submit their own materials form.
	09:00~15:00	Contest 6 Hours	Department of Food and Beverage Management, CNU - Restaurant Building R301	
	15:00~15:40	Scoring	Department of Food and Beverage Management, CNU - Restaurant Building R302	
	15:40~16:00	Gallery	Department of Food and Beverage Management, CNU - Restaurant Building R302	
	16:00~17:30	Grading presentation and awards ceremony	Department of Food and Beverage Management, CNU - Restaurant Building R302	
2019.3.20	09:00~17:00	Tainan City Tour	CNU - Restaurant Building 1F	

2019 TUI 台灣聯合盃國際發酵麵食饅頭競賽報名專用信封

2019 TUI (Taiwan United International Cup) steamed bread contest Registration envelope

台南市仁德區二仁路一段60號 (06)266-0172

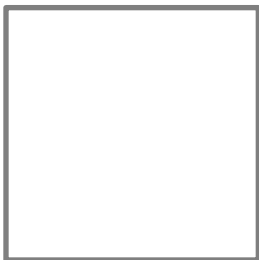
717 No.60, Section 1, Erren Road, Rende District, Tainan

嘉南藥理大學 餐旅管理系 吳昆崙副教授 收

Chia Nan University of Pharmacy & Science

Department of Food and Beverage Management

Prof. Wu, K.L.



寄件地址... Address

寄件人... sender

電話... Telephone

## 2019 TUI steamed bread contest Registration

Name		Gender	<input type="checkbox"/> male <input type="checkbox"/> female		No. (Executing unit)
		Whether to participate in a day trip to Tainan.	<input type="checkbox"/> yes <input type="checkbox"/> no		(photo sticker) Behind the photo Please fill in the name
Nationality		Passport / Residence permit number / Identity card number			
Telephone	(    )	cellphone number			
Address	□□□				
Email					
Name of school/company			Department/grade Job title		
Name		Gender	<input type="checkbox"/> male <input type="checkbox"/> female		No. (Executing unit)
		Whether to participate in a day trip to Tainan.	<input type="checkbox"/> yes <input type="checkbox"/> no		(photo sticker) Behind the photo Please fill in the name
Nationality		Passport / Residence permit number / Identity card number			
Telephone	(    )	cellphone number			
Address	□□□				
Email					
Name of school/company			Department/grade Job title		
Recommended by			Telephone		
Address					
leading teacher Instructor			cellphone number		
Name of school/company			Job title		

## 2019 TUI steamed bread contest Registration 【Identity document】

Identity	Photocopy front	Photocopy back
Participant 1	Passport / Residence permit / Identity card Behind the photo	Passport / Residence permit / Identity card Behind the photo
Participant 2	Passport / Residence permit / Identity card Behind the photo	Passport / Residence permit / Identity card Behind the photo

# 2019 TUI steamed bread contest Registration

## Formulation and procedure report form

Participant Name : \_\_\_\_\_ 、 \_\_\_\_\_ Production : \_\_\_\_\_

Behind the photo Behind the photo 4"×6"

Creative conception 創意理念			
Ingredients	%	Weight (g)	Processing 製作方法

(Please add your own photocopy.)



## 2019 TUI steamed bread contest consent

Participant : \_\_\_\_\_(Name of all the participants)

1. The contestants participated in the "2019 TUI Taiwan United Cup International Steamed Bread Contest" handled by the Department of Food and Beverage Management of the Chia Nan University of Pharmacy (CNU). The creative ideas and works of the company must be originals, should not copy from others.
2. The information on the registration form filled out by the contestants must be correct. If there is any fraud, the competition will be cancelled.
3. The contestants must abide by the rules of the competition and cooperate with the organizer to arrange and accept the command of the jury.
4. The contestants agree to authorize the contest, relevant texts, photos and portraits, unconditionally and indefinitely authorize the organizer to use the official website, publications and teaching. The organizer shall have full copyright in the works.
5. The contestant agrees to all the rules and conditions set forth above.

Chia Nan University of Pharmacy & Science  
Department of Food and Beverage Management

Participant 1 (signature):

Participant 2 (signature):

Date:

## 2019 TUI steamed bread contest

### Site material preparation form (one set)

Page 1

Item	Ingredients	Specification	Unit	Quantity	Remark
1	Flour	Bread flour	kg	1	
2	Flour	All-purpose flour	kg	3	
3	Flour	Cake flour	Kg	1	
4	Sugar powder 糖粉		Kg	0.5	
5	Shortening		Kg	0.5	
6	Butter		Kg	0.5	
7	melted butter 酥油		Kg	0.5	
8	Vegetable oil 沙拉油		Kg	0.5	
9	sugar 砂糖		Kg	1	
10	Salt 鹽		Kg	0.1	
11	milk power 奶粉	Skimmed milk powder	Kg	0.2	
12	Whole egg		Kg	0.2	
13	Instant yeast powder 快發酵母粉		Kg	0.1	
14	Baking powder 泡打粉		Kg	0.1	

# 2019 TUI steamed bread contest

## Site equipment preparation form (one set)

Page 2-1

Item	Ingredients	Specification	Unit	Quantity	Remark
1	Stainless table 不鏽鋼工作檯	L×W×H=180×90×80 cm	platform	1	
2	Mixer 攪拌機	Vertical mixer (20Q Mixer)	set	1	
3	oven 烤爐	3kw (44×65 cm Baking Pan)	layer	1	
4	Basic fermentation tank 基本發酵箱	Temperature and humidity control 溫濕度控制(44×65 cm)	layer	1	
5	Final fermentation tank 最後發酵箱	Temperature and humidity control 溫濕度控制(44×65 cm)	layer	1	
6	Refrigerator	refrigerated (44×65 cm) freezing (44×65 cm)	layer	1	
7	IQF freezer		layer	1	
8	Baking Pan 平烤盤	44×65 cm		3	
9	Product Pan 產品框	70×45×4 cm		2	
10	Scale 磅秤	6 kg ± 1g	platform	1	
11	thermometer 溫度計	0~100℃	set	1	Shared 共用區
12	Fermentation basin (orange bucket) 發酵盆(橘色桶子)	4 liter		2	
13	Weighing containers 稱量原料容器	diameter 20 cm		3	
14	Measuring cup 量杯	1000cc		1	
15	Measuring cup 量杯	240 cc		1	
16	Flour sieve 麵粉篩	20~40 mesh		1	
17	Sliced knife 切麵刀	Stainless 不鏽鋼		1	
18	Plastic scraper 塑膠刮板			2	
19	Rubber scraper 橡皮刮刀			1	
20	Stick 桿麵棍	30 cm		2	Shared 共用區
21	Filling spoon 包餡匙			1	Shared 共用區

# 2019 TUI steamed bread contest

## Site equipment preparation form (one set)

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Item	Ingredients	Specification	Unit	Quantity	Remark
22	Egg beater 打蛋器	Stainless 不鏽鋼		2	
23	Gas stove 瓦斯爐		set 座	1	
24	Knife 西點刀	30 cm		1	Shared 共用區
25	Small knife 小水果刀	10 cm		1	
26	Wooden spoon 木匙	30 cm		1	
27	ruler (iron) 量尺(鐵製)	60 cm $\pm$ 1 cm		1	
28	brush 毛刷			1	
29	Water sprinkler 噴水器			1	
30	Chopping board 砧板	45×30×2 cm		1	Shared 共用區
31	Gloves 出爐手套	棉製、耐熱		1	
32	Dish towel 抹布	棉製		2	
33	scissors 剪刀	尖嘴		1	
34	Stainless bowl 不鏽鋼盆	30 cm		5	
35	Steamer 蒸籠	2 layers		2	
36	Steamer towel 蒸籠布			2	
37	Dough sheeting machine 壓麵機		set	3	shared 共用
38	Dish 圓白盤			2	

# 2019 TUI steamed bread contest

## The participant's own materials list and appliance table

(Payer will show this table at the time of registration)

Page 1-1-1

1. The materials used in this competition and other self-prepared materials shall be listed and checked before being brought into the competition venue.
2. The materials used in the competition must be natural ingredients. (color paste, toner, etc. are not available)
3. Design artwork and related tools, such as stamping (mold), can be brought into the competition venue. The remaining semi-finished products, finished products and decorative equipment are prohibited from being brought into the competition venue.

No.	Ingredients	Specification	Quantity	Remark	No.	Ingredients	Specification	Quantity	Remark
1					1				
2					2				
3					3				
4					4				
5					5				
6					6				
7					7				
8					8				
9					9				
10					10				
11					11				
12					12				
13					13				
14					14				
15					15				
16					16				
17					17				
18					18				
19					19				
20					20				

# 2019 TUI steamed bread contest

## Formulation and procedure report form

(participant must submit this table at the time for registration)

Page 1 of 1

Participant : \_\_\_\_\_ 、 \_\_\_\_\_ No. : \_\_\_\_\_

Product:

- ☐ Standard Shandong steamed bread 標準山東饅頭
- ☐ Creative sweet steamed bread - Animal shape 造型動物饅頭
- ☐ Creative sweet steamed bread - Fruit shape 水果造型饅頭
- ☐ Creative meat steamed bun 創意肉包
- ☐ Fermented steam rolls 發酵銀絲捲

**Formulation report form**

Ingredients	%	weight (g)	Processing (Formula calculation), requirement
			Formula calculation:
			Procedure and requirement 製作程序及條件：

(Please add your own photocopy.)

# 嘉南藥理大學

## 交通路線圖



1. 搭乘飛機:由台南機場搭計程車約五分鐘至本校。
2. 搭乘高鐵:高鐵台南站(沙崙)下車,搭計程車由大潭交流道往西接台86號東西快速道路、台一線省道約12分鐘至本校。
3. 搭乘火車:由台南火車站南下約七分鐘至保安站下車,步行約十五分鐘至本校。
4. 搭乘客運:請搭高雄客運 8046號。詳細時刻請洽高雄客運台南站。  
電話:06-2219177。
5. 自行開車經由省道或高速公路:
  - (1) 由台南經台一線省道南下約二十分鐘,即本校正門。
  - (2) 由高雄經台一線省道北上約五十分鐘,即本校正門。
  - (3) 中山高(國道1號):由仁德系統交流道往西接台86號東西快速道路、台一線省道約十分鐘至本校。
  - (4) 南二高(國道3號):由關廟交流道往西接台86號東西快速道路、台一線省道約十五分鐘至本校。



※本校園禁止車輛進入，來賓車輛請依箭頭指示前往北三停車場停車，再依指標至競賽場地。

※ Vehicles are forbidden to enter the campus. Please use the North Third Parking Lot and follow the signs to the competition venue.