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莱斯居尔 2026年“非凡可颂大师赛”比赛规则

RULES AND REGULATIONS FOR LESCURE 2026 BEST CROISSANT COMPETITION



指导单位:  中国焙烤食品糖制品工业协会

ADVISORY ASSOCIATION: CHINA ASSOCIATION OF BAKERY & CONFECTIONERY INDUSTRY

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1. 关于可颂大赛

1.1 赛事介绍

为了鼓励更多烘焙师不断钻研技艺不断提升自我、助力更多烘焙师追逐梦想收获荣誉,促进行业发展与进步!莱斯居尔携手西诺迪斯特举办“非凡可颂大师赛”。

首届“非凡可颂大师赛”不仅吸引了来自全国各地的优秀烘焙师同台竞技,更凭借其专业严谨的赛制、高水准的评审团队以及充满创造力的作品展示,赢得了行业内外的一致赞誉。首届比赛成功塑造了一个公平、开放、富有激情的技艺交流平台,第一届的成功举办,奠定了该赛事在烘焙领域的专业影响力,也让我们见证了中国烘焙师的不凡实力与无限潜能。

基于首届赛事的行业反响与宝贵经验,我们正式启动第二届莱斯居尔“非凡可颂大师赛”。我们期待再次汇聚匠心,不仅延续对经典工艺的敬畏与追求,更致力于激发更多元的创意表达与技艺融合。为烘焙师提供展现自我、突破创新的舞台,进一步促进烘焙文化的交流与传承,共同探索可颂艺术的未来方向,携手共创属于这个时代的“非凡”风味!

1.2 赛事宗旨

本次比赛为烘焙师,搭建了一个锤炼技艺、分享经验、深化交流的行业平台,通过思想碰撞与创新实践,大赛促进了中法美食文化的深度交融,精准把握了消费者需求,为烘焙行业注入了源源不断的动力。莱斯居尔 AOP 黄油作为赛事的核心原料,不仅见证了选手们的精彩表现,更为烘焙艺术的未来发展树立了新的标杆,推动行业迈向更高水准。

1.3 赛事亮点

权威主办,品质保证: 由黄油界标杆莱斯居尔与专业从事烘焙、西点和甜品领域的西诺迪斯联袂呈现,汇集国际烘焙大咖作为赛事评委,确保赛事的专业性、公平性与高规格。

荣耀舞台,梦想启航: 为优胜者提供丰厚的奖励、行业权威荣誉及广泛的媒体曝光,是烘焙师职业生涯中不可或缺的里程碑。

技术交锋，匠心传承：聚焦可颂制作的核心技艺—开酥、发酵、烘烤、风味层次与美学造型的全面掌控力。

创意赋能，引领未来：在经典的基础上鼓励创新，探索风味、形态与食材搭配的新边界，展现当代烘焙师的独特思考。

2. 参赛资格

- 1. 比赛为单人赛制,从事烘焙行业相关职业人员,年满 20 周岁,愿意公开配方及个人形象用于品牌推广。
- 2. 参赛选手需取得单位同意,提交报名表需公司盖章确认。

3. 预选赛报名

所有参赛选手通过官方渠道报名链接,提交个人参赛作品照片以及个人简历参与赛事报名,选手需确保简历真实性,截止报名后,预选赛评审团将会通过以上内容,进行评审,选出晋级总决赛的 6 名参赛选手,组委会会在确认晋级名单后,通知晋级选手。

4. 参赛时间表

以下为参赛的时间表概述,以供各位选手参考,有任何更新都将及时与已确认的参赛选手分享。

时间	活动
2026. 1. 16	启动报名
2026. 2. 24	截止报名
2026. 2. 24-27	确认晋级总决赛名单
2026. 3. 6	决赛选手提交个人照片、简介及身份证件
2026. 3. 20	提交电子版食谱
2026. 4. 1	赛场报到+第一组竞赛准备
2026. 4. 2	第一组竞赛+第二组竞赛准备
2025. 4. 3	第二组竞赛+颁奖

5. 比赛内容

5.1 配方

进入总决赛的选手必须在 2026 年 3 月 20 日前向组委会邮箱 bestcroissant@yeah.net 提交电子版作业书,比赛报到时,上交配方纸质版一式 7 份。

作业书包含以下内容:

- 参赛者介绍
- 比赛产品的名称
- 比赛产品的亮点描述
- 比赛产品的详细版
- 所携带的原物料清单
- 针对每一款创意产品的食谱,表明任何过敏源

组委会有权使用这些食谱用于宣传、推广等,并可以与第三方合作者和相关赞助商分享以上所有信息,用于赛事的推广活动。

5.2 比赛内容

三种含酵母的起酥面包,必须使用莱斯居尔黄油作为起酥油,面团均可提前准备,但最终的开酥需在比赛期间完成。

A. 传统可颂

1. 要求制作数量 12 个
2. 每件产品 80g-90g
3. 要求为传统可颂-弯牛角

B. 创意产品 1-中国地域特色

1. 要求制作数量 12 个
2. 每件产品 80g-90g
3. 要求产品具有中国地域特色

C. 创意产品 2 -创意自由发挥

1. 要求制作数量 12 个
2. 每件产品 80g-90g
3. 要求产品具有创意,创意不限

5.3 关于比赛产品数量安排

- 每份产品 3 个用于评委品尝
- 3 个用于产品摄影
- 其余 6 个产品将由选手用于摆台（包含一个竖切面）

5.4 关于比赛剩余面团重量的要求

比赛结束后,所有废料的重量不能超过成品总重量的 5%。

5.5 比赛最后摆台

1. 每个选手将提供一张直径 1600*800 厘米的桌子用于最后的产品摆台。
2. 不接受任何背景装饰。每位选手需自行准备桌布,比赛区域内不得有电线交叉,可使用旋转底座,但主办方对任何展示系统的故障不承担任何责任。
3. 任何超出规定重量作品都将被淘汰,重量将由大赛工作人员正式测量。

5.6 比赛设备

主办方将提供以下预计的厨房设备清单。最终的设备清单和厨房布局图将在临近比赛日期时分享。

参赛顺序由比赛当天抽签决定。

设备	数量	备注
层炉	一层	
搅拌机	一台	
厨师机	一台	
电磁炉	一个	
烤盘台车	一台	20 盘
烤盘	10 个	
凉网	5 个	

称料盆	5个	不锈钢盆
煮锅	1个	
烤箱手套	1副	
保鲜膜	1卷	
以下为共享设备		
冷藏冰箱		
冷冻冰箱		
极速冷冻柜		
醒发箱		
热风炉		
起酥机		

*建议每位参赛选手根据需要携带以下物品

- 模具、搅拌勺、刀、盘子、碗、餐具、电子秤等。

*请注意,以上列出的设备可能会进行更改,如果有调整,组委会将会第一时间通知参赛选手。

*完成比赛后,向评委举手示意,在获得评委的批准后,参赛选手须在检录时提供的厨房工器具表格签字确认归还。

*参赛选手应保持厨房的清洁和卫生,评委将会在巡视中对卫生进行打分及记录。

5.7 参赛选手辅助原料

完整原料清单将在临近比赛日期时与所有参赛选手分享。

品类	品牌
黄油	莱斯居尔
奶油	爱乐薇
巧克力	法芙娜
果泥	艾达曼

5.8 由参赛选手提供的配料

除组委会提供外，所有配料必须由参赛选手自己提供。关于所使用的其他原料，需要符合以下几点条件：

- *所使用原料必须符合食品安全法
- *只有可食用的颜色才允许使用
- *所有自带原料没有明显商业标识。

6. 服装标准与卫生

晋级决赛的选手将获标准制服（厨师服/上衣、裤子、帽子、围裙）。所有参赛者须在规定时间内提交制服尺码。

必须穿专业黑色厨师鞋。

选手在制服上不得添加标志、头衔或其他形式的标识。

在比赛过程中选手不得佩戴任何首饰和装饰物品。

若经裁判长决定参赛选手未遵守国际卫生标准，则取消其参赛资格。

7. 决赛时间安排&地点

7.1 比赛地点: 中国·上海

7.2 决赛时间安排

所有选手在比赛前一天有一小时的准备时间,第二天为6小时操作时间(包含打扫卫生、产品摆台)。

所有选手必须提前1小时到达参赛现场。没有在预定时间到场的选手将取消参赛成绩,并将被取消比赛资格。

	内容	时间
4月1日	参赛者报道、拍摄个人照片	13:00-13:30
	抽签	13:30-13:40
	选手设备培训+第一组赛前检录	13:40-14:30
	评审团会议	
	开幕式	15:00-15:30
	第一组赛前准备	15:30-16:30
4月2日	评委会议	8:30-9:00
	第一组比赛	9:00-15:00
	评分	15:00-16:00
	评委团会议	16:00-16:30
	第二组赛前检录	16:00-16:30
	第二组赛前准备	16:30-17:30
4月3日	评委会议	8:30-9:00
	第二组比赛过程	9:00-15:00
	评分	15:00-16:00
	分数统计+评委会总结	16:00-16:40
	颁奖典礼	17:00-18:00
	媒体采访	18:15-19:00

若总决赛具体时间发生调整,组委会将在比赛前15个工作日内,通知参赛选手。

8. 评分标准

8.1 分数占比

项目	分数占比
传统可颂	40%
创意可颂(地域特色)	25%
创意可颂(自由发挥)	25%
操作习惯及卫生水平	5%
摆台+食谱	5%

8.2 评分重点:

- 香气、口感
- 口味独特性
- 内部形态，层次
- 外层酥皮颜色及质地
- 操作温度把控
- 塑形技术
- 作品的介绍与呈现
- 莱斯居尔的运用

*裁判长将与组委会一起负责监督分数、计票以及选手排名。

*在打分过程中，品尝分数将优先。

*参赛选手全权负责清洁所提供的工作区域和设备(烤箱、发酵柜、冷冻机、冰箱等)。比赛后评审团将进行检查。任何离开工作站未清理的选手将被处高达 10 分的处罚。

*在比赛过程中，出现超时的选手，将由评审团记录，每超过 1 分钟，将扣 1 分，以此类推，直到选手完成比赛。

*若出现最后总分数相同的情况，将由评审团及裁判长进行讨论，并作出最终的决定。

*所有参赛者都必须提交一份准确的原料清单，为避免食物浪费。在比赛结束后

将会对选手的剩余面团进行测量,若发现不合理食物浪费的选手将被给予 10 分的处罚。

*如果出现规章制度有严重异议,或规则中未提及的问题,将由评审团和裁判长进行讨论,并作出最终决定。

*在法律允许的框架范围内,组委会保留撤销、修改或增加上述任何规则和规定的权利,还保留修改比赛内容、修改任何规则、必要时取消/推迟比赛活动的权利。

8.3 评分维度:

项目	细项	满分
准备与清洁	总体工作准备与清洁卫生	10 分
	工作条理性	10 分
食谱及展示	食谱的准确及规范性	10 分
	摆台展示 show	10 分
技巧	开酥技巧	10 分
	可颂成型技巧及创意造型	10 分
	牛角可颂的准确性	10 分
味道	香气	10 分
	口感	10 分
外观	外观层次	10 分
	内部组织	10 分
	视觉吸引力	10 分
	色泽均匀度	10 分
莱斯居尔的产品运用	莱斯居尔的产品运用	10 分
创造力	两个创意产品创新创造力及解说	10 分

9. 奖励

1. 冠军一名: 奖金 10000 元+证书+奖杯+参与行业专业平台活动
2. 亚军一名: 奖金 5000 元+证书+奖杯

3. 季军一名：奖金 3000 元+证书+奖杯

4. 单项奖：非凡传统可颂、非凡风味、非凡创意-地域特色、非凡创意：证书

*所有获奖选手获得得的奖励(奖金及现金价值的奖励)应由获奖人依法缴纳个人所得税,组委会将依法代扣代缴。

10. 差旅费和住宿费用

本次比赛,所有差旅费用 (包括但不限于 交通费, 住宿费 餐饮费) 由参赛选手自行承担,组委会不做统一安排。

11. 一般的条款和条件

11.1 知识性的公关权限和承诺

*所有报名参加参赛选手, 都视为同意在任何阶段参加任何有关比赛的宣传活动, 包括但不限于主题摄影、拍摄、采访、配方分享等。组委会有权授予其他组织非排他性、免版税、不可撤销、永久的、全球的知识产权许可, 包括参赛选手的名称、形象、或任何商业目的, 包括但不限于营销推广。

*各参赛选手必须严格遵守安全操作规程, 如出现违章造成安全事故的, 按情节严重扣分或者取消比赛成绩, 造成经济损失由本人承担, 若因个人原因给组委会或场地带来损失, 将有本人承担。

*各参赛选手必须确保创意产品的原创性, 不涉嫌抄袭, 或者侵权, 若因参赛选手的作品, 被认定或者揭发涉嫌侵权或者抄袭的, 组委会将取消其成绩, 参赛者需要承担相对应赔偿责任。

11.2 取消和退出

通过预选赛后, 所有的选手都将承诺参加总决赛。在比赛前取消或退出比赛将意味着剥夺另一个潜在的参赛选手参加比赛的机会。

12. 安全与健康要求

12.1 选手安全、健康要求

1. 服从裁判人员管理, 遵守竞赛纪律、秩序, 文明考核。

2. 遵守竞赛规则、操作规程, 规范操作赛场设施、设备, 规范使用竞赛工具

材料。

3. 按照行业相关安全规定和本项目竞赛安全规范要求穿戴防护用具及防护用品，安全穿戴，杜绝一切危险操作行为。

4. 爱护赛场设施、设备及工具材料，规范存放、妥善保管，防止损坏。

5. 养成文明生活习惯，注意饮食卫生，在确保人身健康、安全的前提下参加竞赛。

6. 发现有关问题和故障，按规范报告、处理。

12.2 赛事安全、健康要求

1. 禁止选手及所有参加赛事的人员携带任何有毒有害物品进入竞赛现场。

2. 禁止在场地内及其它禁烟区域吸烟。

3. 竞赛承办场地应具有良好的照明和通风设备，应有安全疏散通道，配备完备的灭火等应急处理设施，张贴安全操作及健康需求方面的明确规定，以及明确的现场紧急疏散指示图。有专人负责现场紧急疏导工作。

4. 未经允许，勿操作各种开关。当使用的电器、电源插座等出现故障时，请与工作人员联系，应由专业人员进行维修。当需要连接临时电源线路或使用大功率用电设时，请与工作人员联系。

5. 熟悉各赛场“安全出口”及“疏散通道”。

6. 发现安全隐患请及时通知工作人员。如遇突发事件，请保持镇静，听从工作人员指挥。

13. 个人信息保护和使用

参赛选手提供的个人信息包括自然人的姓名、出生日期、身份证件号码、电话号码、电子邮箱、健康信息等均仅限用于本次参赛之目的。

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1. ABOUT THE COMPETITION

1.1 Competition Introduction

To encourage more bakers to continuously hone their skills, strive for self-improvement, and support them in pursuing their dreams and achieving honors, thereby promoting the development and progress of the industry, Lescure has partnered with Sinodis to present the "Lescure Best Croissant Competition."

The first year of "Lescure Best Croissant Competition" in 2025 not only attracted outstanding bakers from across the country to compete on the same stage but also earned widespread acclaim from both inside and outside the industry for its professional standard, high-level judging panel, and creatively presented works. The 2025 Lescure Best Croissant Competition successfully established a fair, open, and passionate platform for technical exchange. It successfully laid a foundation for the competition's professional influence in the bakery sector and allowed us to witness the remarkable skills and boundless potential of Chinese bakers.

We are officially launching the 2026 Lescure "Best Croissant Competition." We look forward to once again gathering master artisans, not only continuing our reverence and pursuit of classic techniques but also striving to inspire more diverse creative expression and technical integration.

This competition provides bakers with a stage to showcase themselves and achieve breakthroughs in innovation, further promoting the exchange and inheritance of baking culture, jointly exploring the future direction of croissant art, and working together to create the "best" flavors of our time!

1.2 Competition Purpose

This competition provides bakers with an industry platform to refine their skills, share experiences, and deepen exchanges. Through the collision of ideas and innovative practices, the competition facilitates a profound integration of Chinese and French culinary cultures, accurately captures consumer demands, and creates continuous momentum into the bakery industry. As the core ingredient of the competition, **Lescure AOP butter not only witnesses the outstanding performances of the contestants but also sets a new benchmark for the future development of baking art, driving the industry toward higher standards.**

1.3 Competition Highlights

Authoritative Organizers, Quality Assured: Presented jointly by Lescure AOP butter, the benchmark in butter, and Sinodis, the Bakery, Pastry and Dessert specialist in China Food Service. The competition features international experts as judges, ensuring professionalism, fairness, and high standards.

Stage of Glory, Where Dreams Begin: Offers substantial rewards, top industry honors, and extensive media exposure for winners. The competition creates a remarkable milestone in a baker's career.

Technical Excellence, Craftsmanship Inherited: Focuses on the core techniques of croissant making—laminating, fermentation, and baking—assessing contestants' comprehensive mastery of dough condition, flavor layers, and aesthetic presentation.

Creativity Empowered, Leading the Future: Encourages innovations on a classic foundation, explorations of new boundaries in flavor, form, and ingredient pairing to showcase the unique vision of bakers.

2. COMPETITION CRITERIA

1.The competition is a single-person event. The contestants should be working in the baking industry, whose age at least 20 years old and willing to promote his/her recipes and personal image by Lescure brand.

2.Contestants must obtain the consent of their employers. When submitting the application form, the company's official seal is required for confirmation.

3. REGISTRATION OF THE FIRST ROUND OF THE COMPETITION

All contestants can sign up for the competition through the official registration link, submitting photos of their competing products and personal resumes. Contestants must ensure the authenticity of their resumes.

After the registration deadline, the pre-selection judges will review the above materials to select six finalists. The organizing committee will notify the finalists after confirming the list.

4. TIMELINE OF THE COMPETITION

Stated below is an overview of participation timelines for reference. Any update will be shared with confirmed participants in due course.

Time	Content
2026.1.16	Start the registration process
2026.2.24	The deadline for registration
2026.2.24-27	Announce the finalists list
2026.3.6	Finalists are required to submit their personal photos, brief introductions and identification documents
2026.3.20	Submit an electronic version of the recipe

2026. 4. 1	Check-in at the venue + Group 1 competition preparation
2026. 4. 2	Group 1 competition + Group 2 competition preparation
2026. 4. 3	Group 2 competition + Award ceremony

5. SCOPE OF THE COMPETITION

5.1 Recipe

Participants must submit the electronic version of their recipes to the competition's email address (bestcroissant@yeah.net) by March 20th, 2026. At the time of registration, they must also submit 7 hard copies of their recipe.

The recipe includes the following:

- Participant Self-introduction
- The name of the competing product
- Highlight description of the competition product
- Detailed SOP for Competition Products
- List of raw materials carried
- Recipe for each of the creations, indicating any allergens

The organizer may utilize the recipes for publicity purposes and may share the information with third party collaborators and sponsors to promote the event.

5.2 Croissant Types

Three types of yeasted laminated goods. Butter must be used as fat for lamination. All types of doughs can be prepared in advance except final sheeting to be done during competition.

A. Traditional classic croissant

1. Production quantity: 12 pieces
2. Traditional product Between 80gr and 90gr per piece

3.requirement is for a traditional croissant - classic French croissant

B. Creative product 1 - China local twist

1. Production quantity: 12 pieces
2. Creative product1 Between 80gr and 90gr per piece
3. It is required to have China local regional characteristics.

C. Creative product 2- no limit creativity

1. Production quantity: 12 pieces
2. Creative product2 Between 80gr and 90gr per piece

5.3 Arrangement of Quantity of Products for The Competition

- 3 pieces for judges tasting
- 3 pieces for photography
- 6 pieces for display (include 1 piece to be cut in horizontal cross section)

5.4 Requirements for The Weight of Remaining Dough

After the competition, the weight of all waste materials must not exceed 5% of the weight of the total finished product.

5.5 Final Buffet Display

1.Each contestant will be provided one table with diameter 1600*800mm for the final buffet presentation.

2.No background decorations will be accepted. Each contestant is required to supply their own linens. No electrical cables may cross the competition area. Rotating bases are allowed. The organizer, however, disclaims any liability for failure in functioning any display system.

3. Any work exceeding the maximum specified weight will be eliminated. Weight will be officially measured by the contest supporting chefs and their conclusions will be final.

5.6 Competition Equipment

Each contest will be allocated with the following list of anticipated kitchen equipment provided by the organizer or sponsors. Final equipment list and kitchen layout plan will be shared closer to date.

The order of participation will be determined by a draw on the day of the competition.

Competition Equipment:

Equipment	Quantity	Remarks
deck oven	1	
spiral Mixer	1	
planetary Mixer	1	
electric stove	1	
Baking tray cart	1	
baking tray	5	
drying net	5	
pot	5	
saucepan	1	
oven gloves	1	
plastic wrap	1	
following are shared devices.		
refrigerator for cold storage		
A freezer fridge		

high-Speed freezer		
proofer		
convection oven		
dough Sheeter		

*Each contestant is advised to provide/bring the following items, if required:

- Moulds, ladles, knives, plates, bowls, cutleries, weighing, scale etc.

* Participating contestant must use the equipment provided, unless otherwise stated. Please note that the items listed above may be subject to change. contestant will be notified of such changes, if any, via email by the organizer.

* After the competition, candidates must ensure the kitchen is left in a clean condition. After obtaining approval from the kitchen judge, candidates are required to acknowledge the kitchen sign-out form provided during spot checks.

* In general, anything not specified will not be provided. The competitors are responsible for the cleanliness and hygiene of their kitchen. This will be one of the criteria considered for the final scores.

5.7 Sponsored Ingredients

complete list of raw materials will be shared with all the contestants close to the competition date.

Ingredients Category	Brand
Butter	Lescure
Cream	Elle & Vire

Chocolate	Valrhona
Fruit puree	Adamance

5.8 Ingredients Supplied by Contestants

All ingredients, other than sponsored ingredients must be supplied by the contestant themselves. Some elements to note about ingredients used:

- *The ingredients used must comply with the Food Safety Law.
- *Only edible colors are permitted.
- * All products with no visible commercial markings, are permitted.

6. DRESS STANDARD & HYGIENE

Standard uniforms (chef jackets/tops, pants, hats, and apron) will be provided for finalists advancing to the championship final. All participants are required to submit their uniform sizes by the set timeline.

Professional black security shoes must be prepared and worn.

No insignias, titles, or other forms of identification may be added to the uniform.

During the competition, players are not allowed to wear any jewelry or decorative items.

The judges reserve the right to disqualify any contestant in case of non-compliance with the international hygiene standards upon decision of the chief judge.

7. FINALS SCHEDULE AND VENUE

7.1 Venue of The Competition: Shanghai

7.2 Finals Schedule

All contestants have one hour of preparation time the day before the competition, and six hours of operation time (including cleaning

and product display) the next day.

All contestants are required to arrive at least 1 hour prior to their scheduled participation time. Contestants that are not present at scheduled time will be considered no-show and will be disqualified.

Date	Activities	Time
Apr. 1 st	Candidates sign in + take individual photos	13:00-13:30
	Draw	13:30-13:40
	Equipment training+ Group 1 Material check	13:40-14:30
	Judge meeting	
	Opening Ceremony	15:00-15:30
	Group 1 Pre-match preparation	15:30-16:30
Apr. 2 nd	Judge meeting	8:30-9:00
	Group 1 competition	9:00-15:00
	Scoring	15:00-16:00
	Judge panel meeting	16:00-16:30
	Group 2 materials check	16:00-16:30
	Group 2 Pre-match preparation	16:30-17:30
Apr. 3 rd	Judge meeting	8:30-9:00
	Group 2 competition	9:00-15:00
	Scoring	15:00-16:00
	Score calculation + Judge panel meeting	16:00-16:40

	Award Ceremony	17:00–18:00
	Media Interview	18:15–19:00

If the time of the finals is adjusted, the organizing committee will notify the contestants within 15 working days before the competition.

8. JUDGING CRITERIA

8.1 Product Score Weighting

Item	Score Weighting
Traditional croissant	40%
Creative croissant1	25%
Creative croissant2	25%
Operating habits and hygiene level	5%
Presentation + Recipe	5%

8.2 Assessment will focus on:

- Taste of products
- Unique creation of the flavors
- Internal crumb structures
- Color and texture of crust
- Correct serving temperature
- Moulding and shaping techniques
- Presentation of baked products
- How effectively Lescure products were utilized

* The chief judge, together with the Organizing Committee will control the marks, counting of the votes, as well as the contestants ranking.

* In the event of a tie, the total tasting scores will take precedence.

* The competing contestants are solely responsible for cleanliness of the work areas and equipment provided (oven, fermentation cabinet, freezer, fridge and so on). The workstations will be inspected before and after the contest. Any contestant that leaves their workstation unclean will be penalized up to 10 points.

* During the competition, if a participant runs out of time, it will be recorded by the judges. For every minute over the allotted time, the participant will be deducted 1 point, and so on, until the participant completes the competition.

* In the event of a tie in the final total scores, the judges and the chief judge will discuss and make the final decision.

* All the contestants are required to submit an accurate market list, taking attention to avoid food wastage. Contestants with unreasonable food wastage found after completion of competition items will be penalized up to 10 points.

* In the event of serious dispute over the rules and regulations, or a problem not mentioned in the rules, the matter will be discussed between the jury and the head judge, and a final decision will be made.

* The organizer reserves the right to rescind, modify or add on any of the above rules and regulations and their interpretation of these are final. They also reserve the right to amend a competition section, modify any rules, cancel/postpone the whole competition event should it be deemed necessary.

8.3 Scoring Criteria:

Scoring Criteria	Judging Standards	Full Score
Operating habits and hygiene level	General work preparation and cleanliness	10
	Work organization	10
Presentation + Recipe	The accuracy and standardization of recipes	10
	Table setting	10

Technique	Laminate dough technique	10
	Croissant moulding and shaping techniques	10
	Standardization of the shape of croissants	10
Taste	Aroma: Harmony of roasted bakery aroma and fermentation aroma	10
	Texture: Crispy on the outside, soft on the inside	10
Appearance	Appearance hierarchy	10
	Internal crumb structures	10
	Color uniformity	10
How effectively Lescure products were utilized	How effectively Lescure products were utilized	10
Creativity	Creativity for 2 creative croissants	10

9. PRIZES & AWARDS

- 1.Champion: Prize of ¥10,000 + certificate + trophy + participation & interaction in industrial professional events/activities
2. Second Place: Prize of ¥5,000 + certificate + trophy.
3. Third Place: Prize of ¥3,000 + certificate + trophy.
4. Single Award: Best Traditional、Best Taste、Best Creative-China local twist、Best Creative-no limit: certificate

All the rewards (prizes and cash value rewards) received by the winning contestants shall be subject to individual income tax in accordance with the law, and the organizing committee will withhold and remit the tax on their behalf in accordance with the law.

10. TRAVEL AND ACCOMODATION EXPENSES

All travel expenses for this competition will be borne by the participants themselves. The organizing committee will not make unified arrangements.

11. GENERAL TERMS AND CONDITIONS

11.1 Intellectual Property Rights & Commitment

By entering the competition, All the contestants agree to take part in any publicity content regarding the competition at any stage, including but not limited to photos, filming and interviews. Contestants grant to the organizer a non-exclusive, royalty-free, irrevocable, perpetual, worldwide license to use intellectual property rights whether registered or unregistered in any formats, including name, image, or likeness of the competitors for any business purpose, including but not limited to marketing promotion.

All participants must strictly follow safety operating procedures. If any violations occur and cause a safety accident, the violator's score will be deducted according to the severity of the violation, or their score may be disqualified. The person responsible for the economic loss will bear the responsibility, if any losses are caused to the organizing committee or the venue due to personal reasons, they will be borne by the individual.

All contestants must ensure the originality of their creative products and avoid any suspicion of plagiarism or infringement. If a contestant's work is found or exposed to be suspected of infringement or plagiarism, The organizing committee will disqualify the result, the contestant will be held responsible for the corresponding compensation.

11.2 Cancellations and Withdrawal

After the preliminary round, all participants will commit to participating in the finals. Cancelling or withdrawing from the competition before the event will mean depriving another potential participant of the opportunity to compete.

12. SAFETY AND HEALTH REQUIREMENTS

12.1 Contestant Safety and Health Requirements

Comply with the management of judging personnel, adhere to competition discipline and order, and conduct assessments in a civilized manner. Abide by the competition rules and operating procedures. Operate competition venue facilities and equipment in a standardized manner, and use competition tools and materials correctly. Wear protective equipment and gear in accordance with relevant industry safety regulations and the safety specifications of this competition event. Ensure safe wearing and eliminate all hazardous operations.

Take good care of competition venue facilities, equipment, tools, and materials. Store them properly and handle them with care to prevent damage.

Develop civilized living habits and pay attention to food hygiene. Participate in the competition under the premise of ensuring personal health and safety.

Report and handle any identified issues or malfunctions according to established procedures.

12.2 Event Safety and Health Requirements

1. Contestants and all personnel involved in the event are prohibited from bringing any toxic, hazardous, or dangerous items into the competition venue.

2. Smoking is prohibited within the venue and all other designated

non-smoking areas.

3. The competition venue must have good lighting and ventilation systems, safe evacuation routes, and be equipped with complete emergency response facilities such as fire extinguishers. Clear regulations regarding safety operations and health requirements, as well as clear on-site emergency evacuation diagrams, must be posted. Dedicated personnel must be assigned for on-site emergency evacuation management.

4. Do not operate any switches without authorization. If electrical appliances, power sockets, etc., malfunction, please contact staff. Repairs must be carried out by qualified personnel. When temporary power line connections or the use of high-power electrical equipment are necessary, please contact the staff.

5. Familiarize yourself with the locations of "Emergency Exits" and "Evacuation Routes" in each competition area.

6. Promptly notify staff if any potential safety hazards are identified. In case of an emergency, remain calm and follow the instructions of the staff.

13. PERSONAL INFORMATION PROTECTION AND USE

The personal information provided by participants, including but not limited to natural persons' names, dates of birth, identification document numbers, telephone numbers, email addresses, and health information, shall be used solely for the purpose of this competition.