

2024 HANSIK CONTEST

Application Form

COMPLETE NAME:			Photo
LAST:	FIRST:	M.I.:	
NAME OF KOREAN DISH TO COOK:			
PERSONAL DETAILS:			
Address:			
Contact no.		Email address:	
Sex: <input type="checkbox"/> M <input type="checkbox"/> F <input type="checkbox"/> Prefer not to respond			
HISTORY OF STUDYING KOREAN FOOD / COOKING: (WRITE N/A IF NOT APPLICABLE)			
Dates Attended	Institution/Organization/ University	Level and Awards Received	
ADDITIONAL DETAILS:			
What is your motivation for applying in this competition? (You may use a separate page.)			
Tell us your passion for Korean Food or Culture. (You may use a separate page.)			
ATTACHMENTS: (Required, please check)			
<input type="checkbox"/> Intended recipe for the competition (Picture, Video of your Korean Food can be attached)		<input type="checkbox"/> Copy of valid ID (any of the following: school ID, Drive License etc.)	
ATTACHMENTS: (Not required, please check if you have)			
<input type="checkbox"/> Video of you cooking Korean food youtube link: _____		<input type="checkbox"/> Photos of you cooking Korean food _____	

I certify that the aforementioned information and the submitted entry for the competition are true and originally done by the undersigned and I am fully aware of the consequences of copyright infringement. And, KCCLA has the right to reproduce, publicize, and broadcast any footage or photography that I am part of.

Signature over printed name

Date Completed



한국문화원
Korean Cultural Center
Los Angeles

2024 HANSIK CONTEST GUIDELINES

I. EVENT VENUE AND DATE

Venue:	Culinary Arts, LA Harbor College
Date:	October 29, 2024
Time:	7:30 am - 1:00 pm
Total no. of participants:	11 contestants

II. SCHEDULE

DATE	ACTIVITY	NOTE
Sep 23 – Oct 15, 2024	Promotion	Online and offline
Sep 23 – Oct 15, 2024	Application period	Application form, copy of ID, recipe via e-mail to kfood@kccla.org
October 22, 2024	Announcement of finalists	Personal e-mail
October 29, 2024	2024 Hansik Contest	7:30 am - 1:00 pm (The time can be changed with further notice)

III. APPLICATION INFORMATION

1. Eligibility

Open to all cooks, culinary school students in LA Harbor College who have an interest in Korean food.

2. Application Requirements

- Duly accomplished application form.
- Copy of participant's valid student ID.
- Recipe of dish to be made during the competition.
- Include the Korean Traditional pastes used in your dish title.

3. Application Procedure

- Download the form from the KCC LA website** and submit the form together with the other requirements.
- Requirements may be submitted **on or before OCT 15, 2024 (TUESDAY)**.
 - via e-mail: to (kfood@kccla.org) with the subject head [2024 HANSIK CONTEST] NAME
- Application period is from **Sep 23 to Oct 15, 2024. Only 11 participants will be accepted.**
(Submission Deadline: 11:59 PM Pacific on Wednesday October 15, 2024)
- Qualified applicants will be notified via e-mail on **October 22, 2024 (TUESDAY)**.

- e. To be considered, applicants must submit a completed application via email.

4. Submission Guidelines

- a. Explain your intended recipe of contest dishes with your story
- b. Include the Korean Traditional Pastes used in your plates Title
- c. Attach your copy of valid ID (any of the following: school ID, Drive License etc.)
- d. Submit photos of your cooking of Korean Food or video link (no limited length of video) - Optional

IV. HANSIK CONTEST GUIDELINES for the Finalists

1. Participation

- a. Individuals who fit the entry criteria may join the competition with one commis of their choice. Their commis also has to be from the LAHC Culinary arts program.
- b. Full uniform will be required while cooking and apron must be observed at all times. The apron will be provided by KCC. All participants will receive a chef coat.
- c. Take note that once the competition time is over, the participant may not be able to go back to their cooking station.
 - i. The participant is only allowed to enter the competition area during the **preparation time** (30 minutes before the cooking time) and **clean-up time** (30 minutes after the competition or cooking time).
 - ii. The cooking area should be clean at all times. Failure to clean-up after the cooking competition will give the participant a 5-point deduction.

2. Theme: Flavors of Korea “My Signature Dishes with Korean Pastes”

- a. The participant should create a dish **that uses Korean Pastes** within **90 minutes**. **The Korean Pastes are Doenjang (Soybean Paste), Ganjang (Soy Sauce), Gochujang (Red Chili paste)**. The participant should be able to tell the story of why he/she decided to make this dish and how it can promote globalization.
- b. The organizer will provide only the basic ingredients, table wares, and cook wares. A list will be provided upon confirmation of entry of the participant.
 - i. If the ingredient, cookware, or materials are not on the list provided, the organizer is not responsible in providing them.
 - ii. The participant may bring any additional ingredient (only raw, uncooked), cookware, or dishware they deem necessary for the preparation and cooking of their chosen dish.
 - iii. If the participant did not prepare or bring an ingredient that is instrumental to his/her dish, the organizer will not be held responsible with its provision.
- 3. Each participant must produce **Two (2) identical plates**. (One (1) plate to display and one (1) plate to be shared by the judges)
- 4. Cooking and preparation of dish for presentation must be made and done within **90 minutes**. Any participant who continues cooking after the allotted time will get points deducted from their total score. (Note: 1 point deduction per minute spent in excess of the allotted time)
 - i. The participant will be given an extra 30 minutes for the preparation of ingredients and materials before the competition.
 - ii. After cooking, the food should be ready for presentation. The participants will be led to the judging area where they will be given a minimum of 3 minutes to a maximum of 5 minutes to talk about their dish. The judges may also ask about their interests in Korea and Korean Foods or personal experience related to Korean.
 - iii. After cooking, the participant will be given 30 minutes to clean-up the participant’s work station. Failure to clean the work station will earn the participant 5 points deduction from

his/her total score.

- iv. Cooking time for the latecomers will not be extended.

5. Criteria for Judging

The participant's dish will be judged as follows:

TOTAL of 100 points		
Criteria	Presentation	25
	Flavor	30
	Composition (nutrients and combination of ingredients)	10
	Texture	10
	Creativity	25

• Definition of Criteria

- **Presentation:** Appetizing appearance and harmonious, creative display.
- **Flavor:** Overall sensory perception – a pleasant balance of taste and aroma of all the component
- **Composition:** The delicate combination and equal distribution of the basic taste characteristics, such as bitter, sweet, astringent, and sour, without one single, dominating element.
- **Texture:** The ability to preserve the diverse densities/fibers of an entire dish, ranging from very crisp to soft, from smooth to grainy textures.
- **Creativity:** A creative element that made this dish special.
- **Point deduction** will be given to those who failed to clean their work station and exceeding the time limit.

Failing to clean their work station	-5
Exceeding the time limit	-1/minute

V. PRIZES

RANK	PRIZE
1 st Prize	\$700
2 nd Prize	\$500
3 rd Prize	\$300
6 other contestants	Giveaway bags

-The End-