



THAILAND ULTIMATE CHEF CHALLENGE 2016

THAIFEX World of Food Asia

25-29 May 2016

IMPACT Challenger Hall - Bangkok, Thailand

| Class | Competition | Medal | Score | Name | Organisation |
|----------|--|--------------|-------|----------------------------------|---|
| Class 01 | Main Course Meat (Beef, Lamb or Combination) - Professional Chef | Gold Medal | 91.25 | Mr. Chang Meng Chiao | Wow Prime Taiwan |
| Class 02 | Main Course Meat (Beef, Lamb or Combination) - Junior Chef | Gold Medal | 92.25 | Ms. Tzu Yu Liu | Taipei College of Maritime Technology |
| Class 03 | Main Course Duck - Professional Chef | Silver Medal | 82.80 | Mr. Montar Panthuwong | PACC |
| Class 04 | Main Course Duck - Junior Chef | Gold Medal | 90.60 | Ms. Natcha Saenggow | Dusit Thani College |
| Class 05 | World Ocean Seafood Culinary Challenge - Professional Chef | Gold Medal | 92.00 | Mr. Nopparut Audkanta | Grand Hyatt Erawan Bangkok Hotel |
| Class 06 | World of Seafood Culinary Challenge - Junior Chef | Silver Medal | 82.5 | Ms. A Ram Bang | Youngsan University |
| Class 07 | Main Course Chicken - Professional Chef | Silver Medal | 85.5 | Sen Hu Lin | Overseas Chinese University |
| Class 08 | Main Course Chicken - Junior Chef | Gold Medal | 91.00 | Mr. Lo Wei Chen | Kun Shan University |
| Class 09 | Modern Presentation Thai Cuisine - Professional Chef | Gold Medal | 91.5 | Mr. Sompak Poonsawat | Chefs' Association of Pattaya city & East coast |
| Class 10 | Modern Presentation Thai Cuisine - Junior Chef | Silver Medal | 86.00 | Mr. Watcharapong Chareonwimonrak | Suan Dusit University |
| Class 11 | Baked Dish Free Style - Professional Chef | Silver Medal | 82.20 | Mr. Nimit Keawpoung | Samui Chef Club |
| Class 12 | Baked Dish Free Style - Junior Chef | Silver Medal | 83.80 | Ms. Tawanrat Intasuwan | Chiangmai Chef Club |
| Class 13 | Norwegian Salmon Free Style - Professional Chef | Gold Medal | 90.75 | Ms. Siritattaka Pongprapakorn | Grand Hyatt Erawan Bangkok Hotel |



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| Class 14 | Norwegian Salmon Free Style - Junior Chef | Gold Medal | 90.50 | Zi Jie Lim | Overseas Chinese University |
| Class 15 | Free Style Showpiece | Gold Medal | 92.60 | Mr. Liao San Tian | Cheng Shiu University |
| Class 16 | Petits Four/Pralines (Individual) | Silver Medal | 81.33 | Mr. Anucha Leelahapongstorn | Dusit Thani College |
| Class 17 | 4 Individually Western Plated Dessert (Individual) | Gold Medal | 94.75 | Mr. Anucha Chuatbamrung | Impact Exhibition Management |
| Class 18 | 4 Individually Thai Plated Dessert | Gold Medal | 91.83 | Mr. Anucha Leelahapongstorn | Impact Exhibition Management |
| Class 19 | Fruit/Vegetable Carving Challenge (Team) | Gold Medal | 92.00 | Mr. Dang Huy Nghia Mr. Ngo Van Tung Mr. Le Quang Dat | The Republic Restaurant |
| Class 20 | Fruit/Vegetable Carving Challenge (Individual) | Gold Medal | 92.00 | Ms. Pattamapanee Seesulad | Impact Exhibition Management |
| Class S1 | Thai-Korean Fusion Main Course Challenge - Open | Silver Medal | 86.25 | Ms. Choryeom Lee | A Chef Culinary Academy |
| Class M | Mekong River Culinary Challenge | Gold Medal | 92.80 | Mr. Atswin Wuttipong , Ms. Vichuda Jongsujarith Mr. Sonthaya Nithan | East Coast Pattaya Chef Club |
| | Best Ultimate Junior Chef Award - Trophy | | 246 | Ms. Natcha Saenggow | Dusit Thani College |
| | Best Ultimate Professional Chef Award - Trophy | | 321 | Mr. Tienchai Perapongsatorn | - |
| | The Best Pastry & Bakery Chef (Individual) | | 154 | Mr. Hong Bo Rong | Cheng Shih University |
| | Best Establishment Award - Trophy | | 521 | | Dusit Thani College Bangkok |