

2013 ZNA NEW YEAR CELEBRATION

2013 ZNA 年会扫盲手册

Guide for 2013 ZNA New Year Celebration





包饺子大赛

DUMPLINGS COMPETITION

本次年会本着不盲目追求当今潮流,就走不寻常的寻常路原则,特设"包饺子大赛",新年之初,一起在ZNA感受团圆的温情,工作之余的协作力量。

分组如下:

尽量以工作组为主,渲染组与综合部稍有穿插。

Α	В	С	D	Ε	F
田苓	苏肖更	黄珮榛	林海	问春宁	于广生
苏婷	周宇峰	董晖	尹晓宇	杨勇	刘和爱
王灿	万鑫	魏国英	Elvi	李志银	秦森
吕龙飞	孙颖	Ivan	Ricky	王男	于然
彭晴晴	曹闪	郑立	刘凯	李智罗	宋志国
庄馥菁	王晴	焦洋	李雅雯	田欣	慕慧琴
秦瑜	管永贝	Kieren Wells	龙悦	邢桐	王云龙

评委组:Ilhan(组长)、Ian、王旭、郭枫、温祖健、吴正红、龚红霞服务组:刘昕(组长)、刘扬、魏佳、蔺文丹、刘春阳、葛潇、张志红

每队自取队名,要求为4个字,且与"年"有关。 各组由PM组织,选一名队长。

评委组将现场抽签进入各组作为外援。

队名、队长名单于1月28日前提交





Eating dumplings is the traditional custom of Chinese New Year, It means family reunion. This is a good opportunity for our internationals to have an unusual New Year experience, you could learn new things by yourself.

In addition, this competition needs every team have the cooperation ability.

Groups according to work teams:

Juries:

Ilhan Zeybekoglu, Ian, Xu Wang, Feng Guo, Ken, Zhenghong Wu, Hongxia Gong

Service Groups:

Xin Liu, Yang Liu, Jia Wei, Wendan Lin, Chunyang Liu, Xiao Ge, Zhihong Zhang

Tips:

Every teams need choose a teamleader, and named you team which required for the four words, and relateted to "year".

Juries will be arranged in teams as an aid.

Lists of teamleader and group name should be submitted before Jan.28th.

比赛规则

大赛分为两轮,共需完成140个饺子。

第一轮竞赛包含环节: 拌馅、擀皮、包饺子、煮饺子、汇报展示 (1min)

第二轮竞赛包含环节: 擀皮、包饺子、煮饺子

组委会提供:



1斤牛肉馅



1斤猪肉馅



摊好的鸡蛋



2.5斤面粉



电磁炉

各组自备:每组有200元经费



饺子馅任意配菜



锅



包饺子工具



油山十字



怒目

Competition Rules



Competition is divided into two parts, teams should complete 140 dumplings.

The first part include: Stuffing Mixing, Making Wrapper, Making Dumpling, Boiling Dumpling, Reporting and Showing. The second part include: Making Wrapper, Making Dumpling, Boiling Dumpling.

We supply: Minced Beef Pork Mince Eggs Farina Induction Cooker

Provide for oneself: Vegetables for Dumpling stuffing Condiments Tools for dumplings Tableware

规则细节

第一轮:

限时40min , 在组委会提供的材料及自备材料的基础上完成素馅饺子10个, 肉馅(猪肉或牛肉)饺子20个。 完成的饺子需放在指定位置, 盘边贴队名,饺子名。

竞赛包含的环节:拌馅、擀皮、包饺子、煮饺子、汇报展示(用最简洁、动人的表达方式说明饺子寓意,限时1min)

客观分、储备分由服务组评定,主观分由评委组评定。 评委将对完成先后的队伍依次评定,每项得分取7个评委的平均值。

团队 Team	储备分30分 Reserve Scores	主观分50分 Objective Scores				客观分 Subjective Scores			
		味道10 Taste	外观10 Appearance	大小10 Size	创新10 Innovation	汇报10 Report	速度 Speed	数量 Quantity	质量 Quality
Α									
В									
С									
D									
Е									
F									

速度:每提前1min完成+1分

数量:时间截止后少一个饺子-1分质量:煮好的30个饺子破一个-1分

储备分:面案不整洁,周边卫生条件差-3分,

队员有游手好闲的一人-1分, 有消极怠工的一人-1分。

Detail Rules

The First Round:

Every team should finish 10 vegetables dumplings and 20 meat pocket dumplings (minced beef or pork mince) within 40 minutes.

The first part include: Stuffing Mixing, Making Wrapper, Making Dumpling, Boiling Dumpling, Reporting and Showing.

Objective Scores and Reserve Scores are judged by service group. Juries will jurge the subjective scores, every term's score is an average of juries.



比赛时间节点: Time Nodes

各时间节点需要举手示意,记录。 Every time nodes should be recorded.

团队	完成饺子馅	包好10个素馅饺子	包好20个肉馅饺子	10个素馅饺子出锅	20个肉馅饺子出锅
Α					
В					
С					
D					
Е					
F					

第二轮: THE SECOND ROUND:

限时30min,在第一轮馅的基础上完成100个饺子。 完成的饺子需放在指定位置,盘边贴队名,饺子名。

竞赛包含的环节: 擀皮、包饺子、煮饺子

本轮只评定客观分数,由服务组评定。

Every team should finish 100 dumplings based on the first roun's stuffing within 30 minutes.

It include Making Wrapper, Making Dumpling, Boiling Dumpling.

This round is judge objective scores and reserve scores by service group.

团队 Team	储备分30分 Reserve Scores	客观分 Subjective Scores			
		速度 Speed	数量 Quantity	质量 Quality	
Α					
В					
С					
D					
E					
F					









一等奖:1个团队 共7000元的项目考察基金

二等奖: 2个团队 每人获新年银奖礼盒,价值400元三等奖: 3个团队 每人获新年铜奖礼盒,价值200元

First: One Team

Award 7000RMB Travel Funds

Second: Two Teams

Award Gift Packages for everyone, Value 400RMB

Third: Three Teams

Award Gift Packages for everyone, Value 200RMB

年会其他惊喜 **现场揭晓** 敬请好好期待吧 STAY TUNED FOR OTHER SURPRISES!