附件1：

烤鸭商务套餐

参赛报名表

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| 姓 名 |  | | | | 性 别 | | | 男 | | | | | 民 族 | | | 汉 | | | | 职 务 | | | |  | | |
| 职业（工种） |  | | | | 技术职称 | | |  | | | | | 专业工龄 | | |  | | | | 文化程度 | | | |  | | |
| 身份证号码 |  |  |  |  | |  |  | |  | |  |  | |  |  | |  |  | | |  |  |  | |  |  |
| 单位名称 |  | | | | | | | | | | | | | | | 手机 | | | |  | | | | | | |
| 企业品牌名称 |  | | | | | | | | | 身高： cm | | | | | | | | | 体重： kg | | | | | | | |
| 通讯地址 |  | | | | | | | | | | | | | | | 微信 | | | |  | | | | | | |
| 参赛作品 | 烤鸭商务套餐名称： | | | | | | | | | | | | | | | | | | | | | | | | | |
| 指定1款以鸭为原材料的凉菜名称：  自选1款凉菜名称：  点食1款名称：  汤羹1款名称： | | | | | | | | | | | | | | | | | | | | | | | | | |
| 烤鸭商务套餐设计理念： | | | | | | | | | | | | | | | | | | | | | | | | | |
| 烤鸭胚自带（最少带3只）🞎 选用组委会提供烤鸭胚（🞎酥不腻鸭坯 🞎传统鸭坯） | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 单位盖章 | | | | | | | | | | | | | | | | | | | | | | | | | | |

地区（省份及地市）：

注：请于5月23日前发至组委会联系人微信或邮箱报名，回传报名表。