



MAÎTRE CHOCOLATIER SUISSE
DEPUIS 1845

Lindt 6th Bi-annual

CHOCOLATE COMPETITION
at SAIT, Calgary Alberta

March 14, 2010

Prizes sponsored by:

Lindt Maitres Chocolatiers
People Choice Award provided by TBA

COMPETITION RULES, REGULATIONS

TO REGISTER ONLINE:

www.ffc.ca

Lindt of Switzerland and SAIT are proud to be the host and sponsor of Calgary's sixth annual Chocolate Competition. The competition is open to all culinary professionals, bakers, pastry chefs and advanced students, studying in related fields. Lindt Chocolate is required to be the main ingredient in all entries in this competition.

Written recipes must accompany all entries, as well as written descriptions for judging. By entering this competition you are releasing your recipes and agree that they become the property of Lindt.

PROFESIONAL CATEGORIES

Professional Entries will compete for first and second place prizes in each of two categories. Professional entries will be judged on technical skills and advanced techniques.

1. CHOCOLATE SHOWPIECE “CELEBRATING UNITY”

- Interpretation of this theme “Celebrating Unity” must be clearly visible and will be comprise part of the judging criteria.
- One showpiece made of chocolate/couverture
- Chocolate showpiece must consist of at least 75% chocolate.
- The use of non-edible materials is allowed to give the piece a basic support, not decoration.
- The use of food lacquer is NOT allowed.
- The technique of spraying chocolate is allowed.
- A variety of edible materials for decorative purposes may be used, for example: gum paste, sugar (blown, pulled, and poured) or marzipan. These may use food lacquer.
- Maximum dimensions are **60** cm wide, **60** cm. deep and **150** cm. high per single entry.
- Team entries are permitted with a maximum size of 6 feet in length, per entry.

2. CONFECTIONARY ITEMS

YOU'RE CHOICE OF ONE OF TWO SELECTIONS:

Chocolates/Pralines or plated desserts,

- All entries should be guided by the theme “Celebrating Unity”. Interpretation of this theme must be clearly visible and will be comprise part of the judging criteria.
- Chocolate/Pralines – six varieties of pralines, with six prepared of each variety. An additional plate containing two of each kind must be presented for tasting, for a total of 48 pieces. A small centre piece must complement the presentation, but the majority of the presentation should be the pralines.
- Plated Desserts – create four different individually plated desserts, each visibly representing distinctive presentations plus on duplicate plate (your choice from the four prepared) on a separate plate for tasting, for a total of five plates.

STUDENTS/NOVICE CATEGORY

Student/novice entries will compete for first and second place prizes, with one set of prizes available. Students can enter in any category and will be judged as one group. Students/novices will be judged more for their artistic versus their technical skills.

CHOCOLATE SHOWPIECE

- All entries should be guided by the theme “Celebrating Unity”. Interpretation of this theme must be clearly visible and will be comprise part of the judging criteria.
- One showpiece made of chocolate/couverture.
- Chocolate showpiece must consist of at least 75% chocolate.
- The use of non-edible materials is allowed to give the piece a basic support, not decoration.
- The use of food lacquer is NOT allowed.
- The technique of spraying chocolate is allowed.
- A variety of edible materials for decorative purposes may be used, for example: gum paste, sugar (blown, pulled, and poured) or marzipan. These may use food lacquer.
- Maximum dimensions are 60 cm wide, 60 cm. deep and 150 cm. high per single entry.
- Team entries are permitted with a maximum size of 6 feet in length, per entry

CONFECTIONARY ITEMS - YOUR CHOICE OF ONE OF TWO SELECTIONS:

Chocolates/Pralines or plated desserts,

- All entries should be guided by the theme “Celebrating Unity”. Interpretation of this theme must be clearly visible and will be comprise part of the judging criteria.
- Chocolate/Pralines – six varieties of pralines, with six prepared of each variety. An additional plate containing two of each kind must be presented for tasting, for a total of 48 pieces. A small centre piece should complement the presentation, but the majority of the presentation should be the pralines.
- Plated Desserts – create four individually plated desserts, each visibly representing different presentations plus on duplicate plate (your choice from the four prepared) on a separate plate for tasting, for a total of five plates.

GENERAL EVALUATING DETAILS

Presentation:

Presentation of finished product should demonstrate an overall balance and be appropriate to the size of the presentation platter chosen.

Technique, artistry, colour and design:

Judges will look for technical skills in the methods of presentation chosen and will evaluate the skill level of techniques exhibited. Design and decorations must be in harmony with regard to texture and quantity. Design should be well balanced with colour, have visual appeal and demonstrate originality to the chosen theme. Special focus will be made to the handling and tempering of chocolate in presentations.

Tasting:

The flavour of the chocolate ingredients must be evident in the final product, as defined by the recipe name. Balance of flavour, unique combinations, mouth feel, and texture will all be evaluated.

RULES AND REGULATIONS

1. Judges will be appointed by the Competition Committee. All exhibits will be judged individual.
2. Judges or any members of their establishment are not permitted to enter the Professional segment of the competition.

It is always heartbreaking for the judges to have to disqualify entries because rules have not been followed correctly. Therefore, contestants are urged to stay within the rules as set out.

1. All entries must be bone fide manufacture of the entrant and are specifically produced for the 2010 "Celebrating Unity" Chocolate Competition.
2. Dimensions and quantities will be enforced where stipulated.
3. Any prize winner may be called upon to prove authenticity of his or her entry. Failing satisfaction, awards may be cancelled or withheld.
4. Competitors are restricted to one entry per category.
5. Only the OFFICIAL ENTRY NUMBER will be placed on or next to the entries. Distinguishing marks such as company name or logo will result in disqualification.
6. Team entries are allowed. Each team must select a leader. The prize money would be split between all team members.
7. All entries must be delivered to the 4-Nines, John Ware building at SAIT.
8. **THE SET-UP TIMES ARE FROM 6 AM UNTIL 10:00 AM.**
9. Judging will commence at 10.30 am. Canvassing of Judges or Committee members may lead to disqualification.
10. All entries in each category will be displayed in one location.
11. All participants will receive their copies of judging scoring sheets.

All entries not eligible under this ruling are welcome to be exhibited "outside of competition" and will not be eligible to be judged or win prizes.

SCORING

The following guidelines will be followed in arriving at a fair judging:

Presentation	10 points
Technique-artistry	10 points
Design and colour	10 points
Taste	10 points
Originality	4 points
Total possible	44 points

The total from each of the judges will be added, highest scores descending per category.

PRIZES

PROFESSIONAL PARTICIPANTS, prize money awarded in each of the two categories:

First place	\$1000.00
Second place	\$500.00

STUDENT PARTICIPANTS, prize money awarded to entry in any category, one set of prizes, as students will be judged among themselves versus by a category:

First place	\$500.00
Second place	\$250.00

CASH PRIZES ARE GIVEN ACCORDING TO SCORES ACHIEVED. IN CASE OF A TIE, PRIZE MONEY IS COMBINED AND THEN DIVIDED BY THE ENTRIES INVOLVED.

AWARDS PRESENTATION

All participants will receive a "Certificate of Participation" with his or her name entered.

All certificates and prize monies will be awarded on Sunday, March 14, 2010 4.30 pm.

Prizes will be awarded according to the rules in the guidelines. It is important to keep in mind that each entry is judged only on its merit and not compared to another entry.

6:00 am – 10:00 am	COMPETITOR SET UP
10:30 am – 2:00 pm	JUDGING OF COMPETITION
12:00 noon – 3:30 pm	PUBLIC VIEWING OF ENTRIES
4:30 pm – 5:30 pm	RECEPTION/AWARD CEREMONY
5:00 pm – 5:30 pm	CLEAN UP OF EXHIBITS

ALL ACTIVITIES TAKE PLACE IN THE

4-Nines, John Ware Building
SAIT CAMPUS