



MAÎTRE CHOCOLATIER SUISSE
DEPUIS 1845

Lindt 5th Annual

CHOCOLATE COMPETITION

at SAIT, Calgary Alberta

February 2, 2008

Prizes sponsored by:

A total of \$5000 cash by Lindt Maitres Chocolatiers

COMPETITION RULES, REGULATIONS

AND REGISTRATION FORM

Lindt of Switzerland and SAIT are proud to be the host and sponsor of Calgary's fifth 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/second/third place prizes in each of three categories. Professional entries will be judged on technical skills and advanced techniques.

1. CHOCOLATE SHOWPIECE

- 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.

2. CHOCOLATE CAKES/ TORTES/ GATEAUX

- Two different types of cakes appropriately decorated and presented with one slice cut out of each displayed cake and presented for tasting.
- The cakes should consist of at least 50% chocolate by visual appearance and should demonstrate some tempering technique.
- Predominant flavour and decorations must be chocolate.
- Dimensions to be between **6** inches but not more than **9** inches of square, round or other shape.

3. CONFECTIONARY ITEMS

YOU'RE CHOICE OF ONE OF TWO SELECTIONS:

Chocolates/Pralines or plated desserts,

- 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/second/third place prizes, with one set of prizes available. Students can enter in any category and will be judged as one group. Students will be judged more for their artistic versus their technical skills.

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CHOCOLATE CAKES/ TORTES/ GATEAUX

- Two different types of cakes appropriately decorated and presented with one slice cut out of each displayed cake and presented for tasting.
- The cakes should consist of at least 50% chocolate by visual appearance and should demonstrate some tempering technique.
- Predominant flavour and decorations must be chocolate.
- Dimensions to be between 6 inches but not more than 9 inches of square, round or other shape.

CONFECTIONARY ITEMS - YOUR CHOICE OF ONE OF THREE SELECTIONS:

Individual pastries/Chocolates/Pralines or plated desserts,

- Individual Pastries (tarts, slices etc) - four varieties must be presented, with four presented of each variety. One duplicate plate with one of each of the varieties must be presented for tasting, for a total of 20 pieces. Selections must focus on use of chocolate as a primary ingredient and on overall appeal, balance and flavour.
- 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 "2008 Celebration in Chocolate Competition".
2. Dimensions and quantities will be enforced where stipulated.
3. Any prize winner may be called upon to prove authentically 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 8 AM UNTIL 10:30 AM.**
9. Judging will commence at 11 am. Only judges and committee members may be present in the area while judging is taking place. 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 three categories:

First place	\$600.00
Second place	\$400.00
Third place	\$200.00

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	\$600.00
Second place	\$400.00
Third place	\$200.00

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 Saturday, February 2, 2008 4 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.

8:00 am – 10:30 am	COMPETITOR SET UP
11:00 am – 2:00 pm	JUDGING OF COMPETITION
2:00 pm – 3:00 pm	PUBLIC VIEWING OF ENTRIES
3:15 pm – 3:30 pm	RECEPTION/AWARD CEREMONY
3:30 pm – 4:00 pm	CLEAN UP OF EXHIBITS

ALL ACTIVITIES TAKE PLACE IN THE

4-Nines, John Ware Building
SAIT CAMPUS

Registration 2008 Lindt Chocolate Competition

A Chocolate Competition for Professionals and Students
The 4-Nines at SAIT
1301-16 Avenue NW, Calgary, AB T2M 0L4
February 2, 2008

All categories have 36 inches of table space per entry.
Application Entry Deadline: January 25th, 2008
Valid for one person: Please enclose \$25.00 fee for EACH entry.

PLEASE TYPE OR PRINT CLEARLY

Name:
First Name
Last Name

Address (H):
Street
Apt. No.
Town
Prov.
Postal Code

TEL: (Home) (Business)

Name of Establishment:

Set up 8 am to 10:30 am on February 2, 2008 only.

Clean up of exhibits is from 3:30 pm to 4 pm on February 2, 2008 only.

Please fill in each applicable section completely.

Category No. (1-3)	Name of Exhibit (do not forget this)	Width (cm or inches)
1. Showpieces		
2. Cakes, Gateau's and Tortes		
3. Confectionary items		
	Student Category only	
1. Showpieces, cakes, tortes and gateau's or confectionary items		

Signature: Date: Fee: \$.....

Mail to: Andreas Schwarzer c/o Hospitality and Tourism, SAIT 1301-16 Avenue NW, Calgary, AB T2M 0L4

Phone: (403) 284-7032 **Fax:** (403) 284-7034 **e-mail:** andreas.schwarzer@sait.ca

Note: Please make Cheque payable to: SAIT Hospitality and Tourism. A receipt will be issued.

DO NOT MAIL CASH