



## Singapore Pastry Cup 2019

Participants will be judged on their professional skills and their ability to provide a practical demonstration of trends and progress in the art of pastry to an audience. Great importance is focused on well-prepared, well-balanced, and well-presented diversified showpieces of sugar work, or chocolate work with the tasting of the chocolate gateau or plated dessert respectively. The sole purpose of this contest is to select Pastry Chefs to represent Singapore in Mondial des Arts Sucrés 2020 (MDAS) in Paris, Global Pastry Chef 2020 in St. Petersburg, Russia and Asian Pastry Cup 2020 in Singapore.

The competitors will have 7.5 hours to prepare starting at 07.00hrs and completing at 14.30hrs. Competitors must report to kitchen manager at least 45 minutes before their scheduled time.

### Competitors

Citizen / Permanent Resident or be employed –in pastry in Singapore for a minimum of 3 years at registration time. Only Singapore Citizen or PR will be eligible of being the Team Captain. The scores and awards will not be affected by the citizenship of the participant.

### Competition Criteria

There is no pre-determined theme. Competitors are free to create their own theme.

### Sugar Category

#### 1) ONE SUGAR SHOWPIECE

To display the chocolate cake with the following mandatory requirements:

- Size of the base: 60 cm x 40cm
- Base Height: Maximum 25cm
- Maximum height for sugar showpiece (exclusive of display base): 125 cm
- The sugar showpiece should be made by edible sugar components with approximately 20% pastillage, 30% Pull sugar, 20% blow sugar and 30% free choice
- Pre-shaped original sugar pastillage colour are allowed to bring along without colour



## **2) TWO CHOCOLATE CAKES**

2 identical chocolate cake of same composition. Each cake weight 800g to 1.2kg (Marks will be penalised if it is not within the range of the weight as required)

- 1 chocolate cake to display on or within the sugar showpiece and may be smaller than the tasting cake
- 1 chocolate cake for tasting purposes to serve 10 persons (portion per person between 75gm to 125gm)

Competitors will have to choose their Valrhona's chocolates for their cake within the VALRHONA Pure Origin range (no other chocolate should be used for the cake recipe)

### **Chocolate Category**

#### **1) ONE CHOCOLATE SHOWPIECE**

To display one plated dessert with the following mandatory requirements:

- Size of the base: 60 cm x 40cm
- Base Height: maximum 20cm
- Maximum height for showpiece (exclusive of display base): 125 cm
- The showpiece must be made with 100% chocolate
- Chocolate carving is allowed (Please bring your OWN chocolate block in square shape no larger than 50cm by 40cm by 40cm (Height)

The showpiece may include a small percentage of modelling or plastic chocolate which have to be made on the spot.

#### **2) TWELVE PLATED DESSERTS**

12 plates of same composition made with Ravifruit products and identical presentation.

- 1 plate for photo taking
- 1 plate to display on or within the chocolate Showpiece
- 10 plates for Professional Jury

If the dessert contains ice cream or sorbet, the competitors are allowed to prepare the mixture one day in advance for professional purpose. However, competitors need to cook the same ice cream or sorbet recipes during the competition hour.

Chocolate is not a compulsory ingredient, but if the competitor should decide to use some chocolate for their dessert, it could only be selected from the same range of Valrhona Pure Origin chocolates.



#### **4) ALL INGREDIENTS ARE TO BE PROVIDED BY THE CONTESTANTS**

All ingredients supplied by the competitors themselves must meet the below requirement;

- Only edible colours are permitted
- Any specific product, with no visible commercial marking, is permitted

#### **5) Preparation and readymade items:**

Please take note of the strict regulation on the pre-made items:

- Sponge, pain de genes, Crumble, Breton, Sable, Meringue and Dacquoise can be brought in
- Sugar syrup is permitted
- Pastillage or gum paste: Plain/Dried/Uncoloured/Unassembled and shaped decorations can be brought in
- Ready to heat sugar blocks or drops are permitted, only for the purpose of re-heating or melting

#### **6) The organising committee will provide the following equipment for each competitor:**

- One working table
- Power point/s will be provided
- 1 cooking stove
- 1 table top KitchenAid planetary mixer
- Equipment to share: blast freezer, microwave, sink, electrical oven, fridge and freezer

#### **Equipment not provided**

- Small kitchen utensil, sugar lamp and chocolate tempering machine
- Sauce pans -moulds-ladles-dishes-cutlery-scale etc

#### **7) Presentation of work**

- The competition will last 7.5 hours commencing from 7am
- Chocolate cake will take place at 12.30pm
- Plated desserts will take place at 1.00pm.
- Each competitor will present their chocolate cake / plated dessert one after the other at a five-minute interval. This will be held in a separate room for blind tasting.
- Buffet table setting will take place from 2.00pm to 2.30pm for all competitors.
- The finished work will be presented to the attending audience.
- No background décor is allowed
- Fabric, base, coloured linings or any decoration for the enhancement of buffet will be provided by the competitors
- Any work exceeding the maximum specified size will be penalized. Dimensions will be officially measured by the contest stewards and their conclusions will be final
- Result of the selection will be announced by 4.00pm to all participants and the attending audience



## 8) Judging criteria

- A work score, maximum 20 points, coefficient 3, will be awarded for hygiene and cleanliness, keeping within the time allowed, organization and dexterity. Every 5 minutes extra time taken will be penalized by reduction of 20 Points from the total work score.
- Chocolate cake / dessert tasting score, maximum 20 points, coefficient 5, will be awarded for the taste, design, originality and texture
- Showpiece/presentation appearance score, maximum 20 points, coefficient 3, will be awarded for the artistic quality and rendering of the theme
- The Head Judge will control the marks, counting of the votes, as well as the team ranking. In every category, the lowest and the highest marks will be dropped. The remaining scores will be averaged
- In the event of a tie, the total tasting scores will take precedence
- The competitors are solely responsible for cleanness of the work areas and equipment provided (oven, freezer, fridge and so on). The workstations will be inspected before and after the contest. Any competitor who leaves his/her workstation unclean will be penalized 50 points
- The organizing committee reserves the right to reproduce and use the entries exhibited.
- In the event of serious dispute over the items of the regulations, or a problem not mentioned in the rules, the matter will be discussed between the jury and the Head judge and a final decision will be made

## 10) The Trophy and Award

- The top three winners will be awarded the trophy and certificate.
- Best Chocolate Showpiece
- Best Sugar Showpiece
- Best Chocolate Cake
- Best Plated Dessert

### Please take note:

- Submission of application form and recipes to [hslim@tp.edu.sg](mailto:hslim@tp.edu.sg) – **15th June 2019**
- Briefing date and kitchen tour – **26nd June 2019, 4pm**
- Set up date – **25th July 2019, 5pm-7pm**
- Competition date – **26<sup>th</sup> July 2019, 7.00am-2.30pm**
- **Venue: Shatec**  
21 Bukit Batok Street 22, Singapore 659589

Venue Sponsor:

**SHATEC**  
THE INTERNATIONAL HOTEL & TOURISM SCHOOL  
(SINGAPORE)