



Coupe du Monde
de la Pâtisserie
World Pastry Cup
Jordan Selection

Main Sponsor:



The competition will take place at HORECA on the 14th October 2019
From 11:00 AM until 4:00 PM

Tasting will start after 2 hours from the competition starting time (1:00 pm)

1st Tasting with candidate number 4 (Sugar) with frozen dessert @ 1.00 (pm)-10 minutes

The candidate should serve the dessert according to the below:

- To pass in from the jury
- cutting of the frozen dessert on a side table beside jury members
- serving the dessert

2nd tasting with candidate 3 with sugar candidate number 3 @ 1.10 (pm)

3rd tasting with candidate number 2 with plated dessert tasting @ 2.00 (pm)

4th tasting with candidate number 1 with plated dessert tasting @ 2.10 (pm)

End of the competition: 4.00 (pm)

Results will be announced on the same day @ 7:00 (pm)

Rules and regulations:

Duration of the contest: 5 hours

Theme: freestyle

Category 1: one artistic creation made of sugar and 2 frozen fruit dessert +
Dummy desserts to bring for finishing on the spot

Category 2: one artistic creation made of chocolate integrating a block of Valrhona dark chocolate sculpted by the contestants and 6 desserts on a plate including chocolate

Category 1: one artistic creation made of sugar and 2 frozen fruit dessert

A- One artistic creation made of sugar

The sugar showpiece must be made from 50% drawn sugar and blown sugar. This means 50% of it must be drawn sugar and blown sugar and 50% remaining are free of choice.

The showpiece must be presented on a base brought by the team (maximum height of 20 cm) the height of the creation is limited to 125 cm

B- Two frozen fruit desserts

Prepare 2 frozen fruit desserts before the contest and finish them on-site (icing, coating, decorative elements, etc.) Everything must be edible.

1 dessert for presentation purposes, to serve 8 persons, to be included in an artistic creation made of sugar (portion per person: between 75 g and 100 g)

1 dessert for **tasting purposes** of identical composition, to serve 5 persons

We remind you that the fruits entremets must be frozen.

Ice cream can be prepared ahead of time and brought to the competition ready to use Pre-Mixes or Ready Mixes OR concentrated Fruits or fillings are **NOT ALLOWED**, Frozen Fruit Puree's must be used in the recipes.

Category 2: one artistic creation made of chocolate integrating a block of Valrhona dark chocolate sculpted by the contestants and 6 desserts on a plate including chocolate

A- 6* identical desserts on a plate, including chocolate

Prepare 1 dessert on a plate for presentation purposes, to be included in an artistic creation made of chocolate

Prepare 5 desserts on a plate for tasting purposes for the jury

Everything must be edible.

B- One artistic creation made of chocolate, including sculpting of a block of chocolate

The chocolate showpiece must be presented on a base brought by the participant (maximum height of 20 cm) the height of the creation is limited to 125 cm.

The sculpture must be created using:

- 20% molded chocolate (full-block molding is forbidden, only hollow molding is allowed)
- 20% modèlage.

Only 20 Kg of dark chocolate will be supplied to each team to create their artistic piece. White chocolate and milk chocolate are authorized as a complement to your creation

A block of chocolate supplied by (VALRHONA) to be sculpted

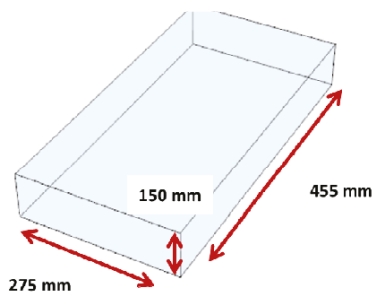
Each participant will receive 2 blocks (1 bloc for training and 1 bloc for the competition)

The dimensions of the chocolate block are as follows: **455 L x 275 l x 150 H en mm** (after removal from the mould)

Weight: The block will weight around 23 kg after the removal from the mold

The block can be used as you wish (horizontal, vertical...)

Reminder: all materials used for this artistic creation must be composed of chocolate.



Important:

- The teams are allowed to bring products already colored, mixed but not finished to be used in the preparation of the artistic creations and desserts. Any finished products will not be accepted.
- Except for the frozen fruit dessert that can be prepared before the contest and finished on site
- The description of the recipe and the detail of each recipe together with its technical implementation must be written in French and in English
- The participant should prepare 5 copies of his recipe and distribute it to the jury before starting the competition.

PRODUCTS**1. Authorized ingredients to be supplied by the candidates:**

- Milk, flour, eggs
- Sugar: sugar syrup, isomalt, icing sugar, crystal sugar, sugar pastilles or ready to heat sugar paste
- Biscuit: meringues, dacquois biscuit, and other biscuits
- Gum paste (pastillage): plain, pre-cut, shaped, non-colored and non-assembled
- Any other specific product, not supplied by the organizers, with no visible commercial brand is allowed

Products to be supplied by the partners of the contest:

The list of partners and contacts details will be included in the technical information file.

EQUIPMENT AND APPLIANCES

During the contest, each kitchen will be fitted with:

- Work table with sink
- Convection oven on stand
- 2 work tables
- 4 burners on stand
- Table top refrigerator
- Chocolate Coating / melting machine
- Marble Top
- Freezers will be available in the back area

- During the contest the teams must use only the major equipment provided by the Organizers.
- Participants should bring their own appliances (**all kind of pastry racks, chocolate pistolet, sugar lamps...**) **in reasonable quantities** to be used for the presentation of the creations and desserts, as well as their own small appliances and utensils. The use of glue guns is forbidden.
- Participants should bring their own plates for presentation
- The Organizers will supply the plates to be used for the tasting.
- Any appliances brought by the candidates may not exceed 2 m in height.
- The appliances must not mask, block or hinder in any way the view from the stands, they will be allowed in the contest kitchens and the backstage area depending on the space available.
- Participants must contact each of the contest partners directly to place their orders for products and ingredients during the preparation/training and competition phases.
- Your orders should be placed for reasonable quantities and within the limits set by the partners.
- **The list of all the partners and associated contact details will be sent at a later date**
- The supervisors will oversee the correct preparation of the artistic creations.
- The artistic pieces will be presented facing the public.

Presentation of the buffet:

- Rectangular presentation tables are provided with tablecloth (*sizes to be confirmed to candidates*)
- No background decoration is allowed
- Fabric, colored materials, bases, color tablecloths must be supplied by the teams
- Use of rotating bases is tolerated. However, the organizer will not be held responsible for any incidents that may occur in relation to the use of such system.
- Candidates using a rotating base should take all necessary measures so as to ensure the safety of the people and material in the surroundings.
- No electrical cables should hang from the table.
- Failure to respect the required dimensions for the creations, as noted by the official supervisors, will entail penalties.
- All elements used must be edible: non-edible materials are forbidden

CLEANLINESS AND HYGIENE

Jury members will be present during the tests in order to report on the candidates' ability to comply with norms in terms of cleanliness and hygiene.

The contest kitchens must be returned in perfectly clean condition at the end of the contest, in the same condition they were in at the beginning of the test.

	Marks out of	Weighting	Total
WORK			
Marks awarded for hygiene, timeliness, organisation, skill	20	3	60
Tasting			
1. Frozen fruit dessert	20	6	120
Marks awarded for taste, cutting and originality, use of referenced products			
2. Dessert on a plate	20	6	120
Marks awarded for taste, originality, presentation, using of hot and cold products			
Cleanliness, technique, assembly, finishing			
Sugar creation	20	3	60
Chocolate creation	20	3	60