

# **Global Chefs Challenge Pastry**

**Date: 29 July to 1 August 2019 (competition date 31 July)**

**Venue: Times Square Arena Pretoria**

**Competition: Global Pastry Chefs Challenge**

The Chef and a commis (who can assist the chef in all preparations) must prepare the following in 6 hours (preparation and service)

The commis/apprentice must have been born after 1995

## **Criteria for Global Chefs Challenge**

The Chef need to prepare and present the following:

1. chocolate centre piece (at least 60 cm) and
2. 6 individual servings of an identical dessert (Fine dining)

Points will be deducted for exceeding the time limit.

Time allowed: 6 hours

Menu and recipes for all preparation must be presented to the organiser before the start of the competition.

### **Techniques required**

- Baking
- Mousse
- Ice- cream making
- Compote

The following ingredients will be supplied by the organiser and must be used in the dishes as specified:

### **Individual Desserts: compulsory ingredients**

Chocolate 75%

Naartjies (citrus reticulata)

Almond flour

Maple syrup

Whole cardamom

## **Pantry Ingredients**

### **Dry ingredients**

Cake Flour, whole wheat flour, self-rising flour, gelatine leaves, agar agar, baking powder, bicarbonate of soda, granulated sugar, caster sugar, icing sugar, brown sugar, instant coffee, almond flour, shaved coconut, cocoa powder, vanilla extract, tonka beans, glucose, maple syrup, honey, lemon juice, tartaric acid, fine salt, Maldon salt, sultanas, jasmine rice, cranberry juice, mango juice, cloudy apple juice, corn flour, pectin powder, hazelnut paste, oil (vegetable), dark chocolate, milk chocolate and white chocolate (couverture), citric acid, rice wine vinegar, cream of tartar, glycerine, rolled oats, molasses, yeast instant, tapioca, lecithin, alginate, calcium Caltrate, popping candy, xanthan gum, maltodextrin, rooibos tea.

### **Spices**

Cinnamon, ground ginger, whole cardamom, ground cloves, star anise, chai seed

### **Dairy Products**

Cream, milk, unsalted butter, Mascarpone, buttermilk, plain double cream yoghurt, Blue cheese, eggs

### **Fruit and Herbs**

An assortment of seasonally available in South Africa will be made available

### **Nuts and seeds**

Pecan nuts, walnuts, hazelnuts, macadamia nuts, sesame seeds, poppy seeds

Note that no seeds, vegetables, fruits or protein will be allowed to be brought in from the continent as they may be confiscated at customs.

## **Judges**

Every country that enters can bring a Worldchefs accredited judge, level A or B to South Africa at their own cost to serve on the jury.

There will be judges dedicated to the kitchen and to tasting.

Official Worldchefs judging criteria will be used.

Please note that you may request to have additional equipment supplied. SA Chefs will inform all teams if the equipment will be available.

## **Equipment**

1. Mixers
2. Sous vide machine
3. Ice- cream machines
4. Blenders
5. Stoves
6. Grills
7. Induction tops
8. Microwave
9. Ovens
10. Deep fryer

### **Full set of smalls and utensils**

Baking Sheet
Baking Trays - small
Chopping Board Set - Red
- Blue
- Green
- Yellow
- White
- Brown
- Stand
Colander S/S
Conical Strainer
Cooling rack
Grater S/S
Grinder Pepper

Grinder Salt
Induction Pots
Induction pans
Mixer and attachments
Ladle of varying size x2
Measuring Cups
Measuring Jug
Measuring Spoon
Mixing Bowls
Pastry Brush
Plastic lifter
Pro blender
Roasting Trays S/S Small
Rolling Pin
Scale with Batteries
Serving Spoons
Slotted Spoons
Spider
Stick/hand Blender
Tin opener
Tongs
Vegetable Peeler
Whisk

Competitors are allowed to bring in additional equipment such as smokers, brulée guns etc that fits into a toolbox. No charcoal or wood fires will be allowed.

Crockery, cutlery and glassware will be supplied by SA Chefs

## **General Competition Information**

Participation in the competition constitutes acceptance of the competition rules and the entrants agree to abide by the rules

All winners and their guests are required to sign a waiver of liability and indemnity determined by the South African Chefs Association and their entire discretion

SA Chefs Reserves the right to use the images taken of the competitors, winners of all categories and staff for publicity purposes in any manner they deem fit, without any further remuneration being made payable to the winners

The judge's decision is final, and no correspondence will be entered into.

The competition organisers will not be held responsible for any delays or complication in prizes awarded

The Dates will be the 16th to 18th July 2019, and whilst you will be funding your own flights to and from South Africa, once in South Africa, transport, accommodation, kitchens with smalls and ingredients will be supplied here.

## **Awards**

The award ceremony will take place at the venue on the final day of the competition at 16:30.

Please direct all questions to:

Elsu Gericke

Head: Professional Body and Skills Development

The South African Chefs Association

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