

PASTRY CHEF GLOBAL CHALLENGES AMERICAS SEMI FINALS



Date: May 25, 2019
Location: Humber College, North Campus, Toronto, Ontario, Canada
Hotel: Crowne Plaza Toronto Airport
Airport: Pearson International YYZ

The teams will consist of yourself and an apprentice who must be born after **January 1, 1995**.

The apprentice will be permitted to assist on the whole menu.

The resulting costs of the competition will be the competitors' responsibilities.

JURY FOR THE COMPETITION:

A team of Worldchefs approved senior judges representing Worldchefs Culinary Committee will evaluate and decide the winner of this prestigious event.

All judges will be responsible for all aspects of the competition including the kitchen, to evaluate cleanliness, sanitation, work habits, professional preparation, timing and proper use of ingredients.

They will remain in the kitchen the entire time of the competition. They will then proceed with the tasting. One proctor judge, will watch over the working methods while the tasting is in progress and report direct to the Jury Chairperson.

CRITERIA:

A) A chocolate centerpiece with a minimum height of 60cm.

B) Six (6) portions of the same identical dessert for up market restaurant

C) A gateau of your choice. It must weigh between 1.2 – 1.4kg. Three portions of the gateau to be presented to the jury on your time slot, the remaining gateau to be on your show table on completion.

Each competitor will be given a maximum of 8 hours to prepare the following. 30 more minutes will be given to set-up the centerpieces and table.

Six sets of menus and recipes [or booklet] must be presented to the organizer at the start of the competition.

TIMING:

Competition Pre-Briefing will take place on the May 24 from 5pm -7pm at Humber College. Competitors may bring food and equipment to the meeting. Station allocation and start times will be drawn at this time. On May 25 the kitchen will open at 6:45am- 7:45am for set up of stations. From 7:45-8:00am Mise en Place will be judged and competitors will leave the kitchen at this time.

The team will need to set up their own presentation table, this can be done on the day before or early in the morning, only the team members can set or touch the table.

PASTRY CHEF GLOBAL CHALLENGES AMERICAS SEMI FINALS



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Competitor #	Start Time	Dessert Finished 5 portions	Gateau Finished 3 portions	Center-piece, 1 dessert and remaining gateau are on display table
#1	8:00	1:00	2:00	4:30
#2	8:05	1:05	2:05	4:35
#3	8:10	1:10	2:10	4:40
#4	8:15	1:15	2:15	4:45
#5	8:20	1:20	2:20	4:50
#6	8:25	1:25	2:25	4:55

REGULATIONS:

The centerpiece must contain at least 60% chocolate.

The chocolate must be presented using at least 3 techniques ie; Marbled, Shaped, Sculptured, Modeled, Piped, etc. it cannot be just one molded piece.

Air brushing and painting are not considered as any of the mandatory techniques, but the skill will be recognized.

The base of the centerpiece must not be taller than 50 cm from the surface of the table.

The actual centerpiece must be a minimum of 60 cm tall.

The base for the centerpiece can only be a maximum of 40 cm x 40 cm, but your centerpiece may exceed beyond the dimensions of the base.

The centerpiece is not to have any un-edible framework apart from the base.

The centerpiece may be placed upon the base but must be free standing without any glue, chocolate, sugar etc...

The centerpiece may be assembled onto the display table in stages within the last hour of the competition.

Molded elements can only represent 25% of the total centerpiece.

The desserts must show different elements of skills involved in the pastry kitchen and suitable for an up-market restaurant.

Five (5) portions of the dessert to be presented at the scheduled time, then the remaining portion will be placed on the same display table as the centerpiece on completion.

The weight of the gâteau will be controlled. It must weigh between 1.2 and 1.4kg.

The base used will be pre-weighted by the jury, and weight will be recorded by and recorded by the jury when you have stepped out of your kitchen.

Snacks and beverages supplied by yourself can be consumed outside your kitchen area during the event

Participants who do not come in proper uniform will not be allowed to compete.

PASTRY CHEF GLOBAL CHALLENGES AMERICAS SEMI FINALS



Explanation of items that can be brought in:

Fruit pulps/fruit purees but not as a finished sauce.

Basic sponge or cake (Slab) but cannot be cut or shaped.

Basic recipes may be pre-weighed off.

Sugar can be cooked and colored but not stretched/pulled.

Chocolate may be brought in melted and tempered.

Colored cocoa butter may be brought in melted.

Pastillage elements are dried, sanded, white, not colored in the mass and not marbled.

Royal icing/ almond paste dough but not rolled.

KITCHEN:

Each competitor will have the following equipment available:

1 six induction burner range, 1 oven

6x6-foot worktable

1 large single well sink

1 cooler and a common freezer

2 S/S GN 1x 1 flat trays

2 S/S GN 1x 1 perforated trays 65cm height

2 S/s GN trays 1 x 1 non-perforated 65cm height

2 Sauté pan 20cm

2 Sauté pan 30cm

2 S/S Sauce pot 2 ltr suitable for induction

2 S/S Sauce pot 4 ltr – suitable for induction

2 Cutting boards

2 S/S bowls 1 ltr

2 S/S bowl 2 ltr

2 S/S bowl 4 ltr

Competitors are allowed to bring additional equipment such as pasta machine, ice cream maker, etc.

Candidates must work within the footprint of the space provided.

PASTRY CHEF GLOBAL CHALLENGES AMERICAS SEMI FINALS



The use of open burners such as charcoal burners, wood fire burners, BBQ's Green Eggs will not be permitted.

Personal equipment such as smokers, brulée guns, vacuum sealers, stick/hand blenders, etc., that would fit into a tool box will be permitted.

Plates are to be supplied by competitor.

All hand tools including spoons, whips, spatulas, knives and plating tools are to be supplied by the competitor.

Kitchen aid Mixers, Ice Cream Machines, Blenders and food Processors are available by request

JUDGING CRITERIA - CENTERPIECE

Presentation – 25 marks

Is the overall appearance pleasing to the eye, a clear concept evident? Has the theme been outline clearly? Is there a good understanding or combination of the mediums? Is this centerpiece original?

Composition – 25 marks

Is the centerpiece keeping with the theme and modern trends? Is there more than one skill demonstrated? Is the centerpiece harmonious? Are the color combinations pleasing to the eyes?

Preparation – 25 marks

Is there a variety in textures, has the correct height been achieved? Has the competitor displayed correct techniques in preparation? Has the allowed amount of preparation pre-competition been exceeded? Has the correct ratio of chocolate been use in the whole centerpiece?

Finish - 25marks

Has the centerpiece been finished correctly without smudges and fingerprints? Would the centerpiece be suitable for a grand buffet?

Total – 100marks

JUDGING CRITERIA FOR 6 IDENTICAL DESSERTS AND GÂTEAUX

Mise en Place – 10 marks

Items clearly marked and the amount of pre-preparation is in line with the rules.

Correct Professional Preparation - 25 marks

Hygiene, work skills and techniques.

Timing - 5 marks

Were the items on the table as per the prescribed timings?

PASTRY CHEF GLOBAL CHALLENGES AMERICAS SEMI FINALS



Presentation / Innovation – 10 marks

Clean and clear lines, no unnecessary garnishes, items in harmony.

Taste - 50 marks

Utilization of the mandatory ingredients. Combinations of textures, flavors, sauces and garnishes.

Total – 100 marks

AWARDS:

6:00pm at Humber College

Questions?

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