

PRALINES

Competition Code:	C4
Competition Name:	PRALINES
Division:	Professional
Type:	Individual
Participants:	One (1) Chef, and Three (3) assistants to aid with set-up only
Description:	To present a variety of eight (8) different types of pralines / chocolates each consisting of six (6) pieces.

Specific Guidelines, pointers for the judging criteria:

1. Competitors will register one (1) hour and thirty (30) minutes before the actual start of the competition and will submit their recipes in six (6) copies at the registration table. Individuals who are late for their registration will be disqualified.
2. Should an individual forget or be short of a recipe copy, 50% will be deducted from mise en place points.
3. Individuals will be given standard COP Title Cards to be placed during the event on top of the display table to identify the name of the entries, as well as standard recipe forms which must be handed in upon registration.
4. Each team shall consist of one(1) Chef, and Three (3) assistants to aid with set-up only.
5. Teams cannot wear any uniform with a logo, any pin or name tag which may identify an establishment, a hotel, or a restaurant
6. Competitors are required to bring their own tools, knives, pots, pans and small electrical or mechanical tools.
7. Plates to be used for presentation must be plain white not exceeding thirty-two (32) cm in diameter.
8. Use of props such as mirrors, boxes, sugar flowers, etc. will be allowed.
9. A total of 48 pieces will be presented on the display, each piece to weigh 10 to 15 grams. A tasting plate must be provided for on the side with the 8 varieties of pralines for tasting by the judges without lacquer spray. The use of lacquer spray will only be allowed for the items on display.
10. Commercial moulds of pralines and showpieces will NOT be allowed.
11. A pre-competition briefing will be conducted by members of the competition and judging committee on the day prior to the actual competition to address and clarify various key points of these regulations and will be allowed to ask questions related to this competition.

Guidelines for Assessment**Presentation and General Impression**

0 – 20 Points

The finished exhibit should provide a good impression based on balanced proportions and aesthetically pleasing principles.

Artistic Impression

0 – 20 Points

Balance, scale, impact, and suitability as an artistic chocolate masterpiece.

0 – 30 Points

Degree of Difficulty

Technique, degree of difficulty and effort executed.

Sensory Evaluation / Creativity

0 – 30 Points

Creative. Appropriate and unique blending of flavors and textures.

TOTAL POSSIBLE POINTS**100 Points**

