

PASTRY SHOWPIECE	
Competition Code:	C6
Competition Name:	PASTRY SHOWPIECE
Division:	Professional
Type:	Individual
Participants:	One (1) Chef, and Three (3) assistants to aid with set-up only
Description:	Acreativeshowpiece that features a specific or a combination of decorative sugar, marzipan, bread,and/or chocolate work following a given theme, crafted into an artistic masterpiece.

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. Teams who are late for their registration will be disqualified.
2. Should a team forget or be short of a recipe copy, 50% will be deducted from mise en place points.
3. Each team 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. Work stations will be set up for the competitors. All teams are required to check all electrical outlets before starting. No complaints will be accepted afterwards other than emergency situations.
7. Competitors must come with their pieces and entries already done and ready for display. ONLY minor finishing's will be allowed to be done on the spot on the day of the competition.
8. Competitors are required to bring their own tools, knives, pots, pans and small electrical or mechanical tools for finishing touches.
9. Competitors will be given 20 minutes for final finishing's on the spot. Participants is to decorate one (1) showpiece following the given theme.
10. Each team will be given an additional ten (10) minutes to clean their respective areas.
11. All materials, ingredients and components should be edible. No Styrofoam or woodbases, or the likes will be allowed. The use of lacquer spray is allowed.
12. The use of commercial moulds, frames and wires are not allowed.
13. The maximum height of the showpiece should not exceed 120 cm.
1. A pre-competition briefing will be conducted by members of the competitions 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

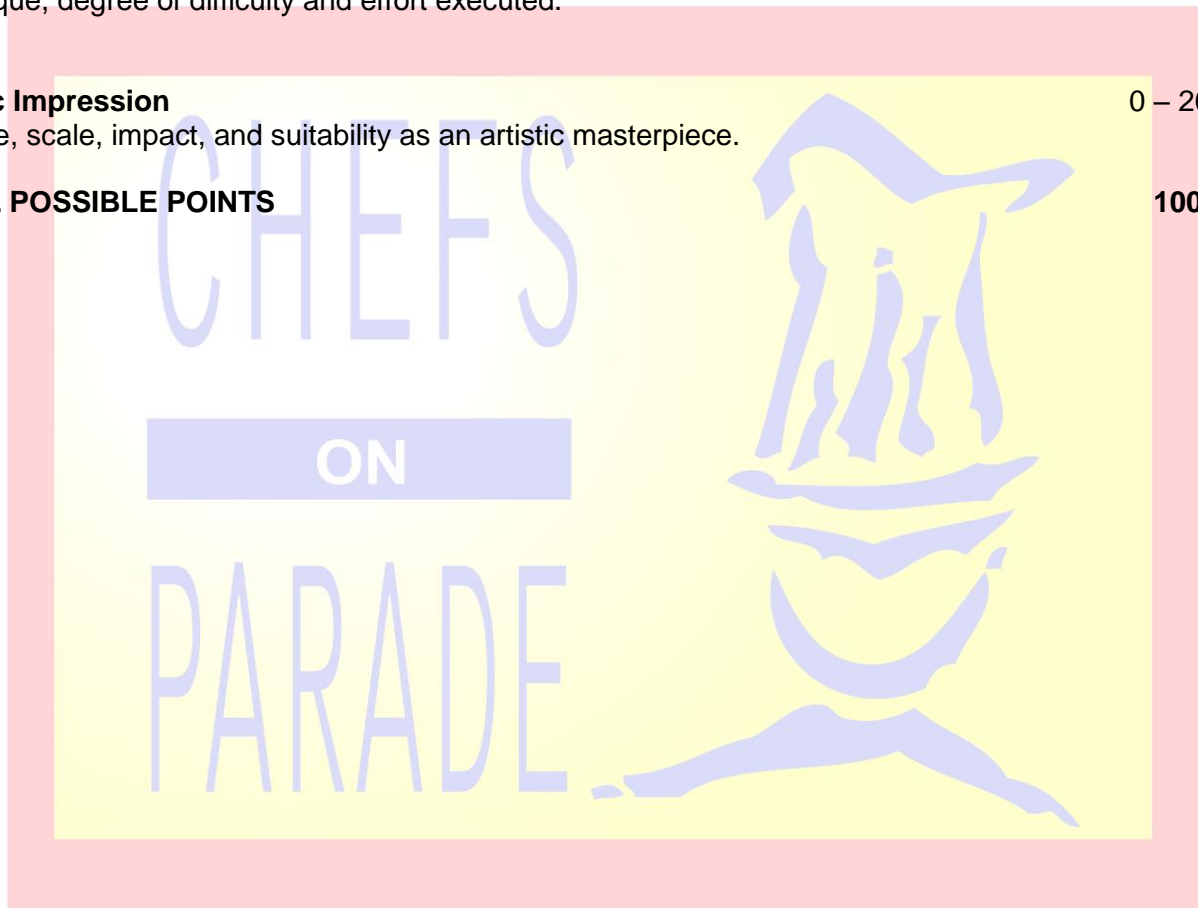
Professional Preparation (based on assembly) 0 – 30 Points
Correct baking and pastry preparation practices and execution principles corresponding to modern techniques.

Presentation and General Impression 0 – 20 Points
The finished exhibit should provide a good impression based on balanced proportions and aesthetically pleasing principles.

Degree of Difficulty 0 – 30 Points
Technique, degree of difficulty and effort executed.

Artistic Impression 0 – 20 Points
Balance, scale, impact, and suitability as an artistic masterpiece.

TOTAL POSSIBLE POINTS 100 Points



ULTIMATE **ASIAN** SHOWDOWN

