

PLATED DESSERTS	
Competition Code:	S6
Competition Name:	PLATED DESSERTS
Division:	Student
Type:	Team
Participants:	Two (2) Students, and Three (3) assistants to aid with set-up only
Description:	A distinct Asian display of three (3) different Asian inspired desserts of two (2) portions each consisting of one (1) hot and two (2) cold desserts. All desserts must contain distinct Asian ingredients.

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 two (2) student Chef's, 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 are to decorate three (3) Asian inspired plated desserts following the given theme.
10. Team is to prepare one (1) hot and two (2) cold dessert of two (2) portions each. One portion (1) will be served to the judges on the presentation table of each station, while the other one (1) will be for display on the display area at the end of the event.
11. Each team will be given an additional ten (10) minutes to clean their respective areas.
12. All materials ingredients and components should be edible including garnishes and carvings.
13. Western techniques and presentation can be applied.
14. 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

Mise en Place		0 – 10 Points
<ul style="list-style-type: none"> • Orderly preparation of materials • Neat working area and style • Observes professional grooming and hygiene • Adherence to work schedule • Punctual completion of work 	2 Points 2 Points 2 Points 2 Points 2 Points	
Production		0 – 20 Points
<ul style="list-style-type: none"> • Practical and no time consuming methods in preparation. Ingredients used are based on the recipe • Flavor and color complies with basic food principles • Creativity level of each type is unique and display new ideas with distinct Asian characteristics • Proportion of ingredients are considered and based on a-la-carte. Portion Weight is within acceptable standards (maximum of 150 grams.)Applies food safety and sanitation principles in production and plating 	5 Points 5 Points 5 Points	
Presentation		0 – 35 Points
<ul style="list-style-type: none"> • Composed of an appetizing, tasteful, Asian dessert • Service Standards – Preparation and elegant presentation; practical serving and convenient to eat • Non-edible base items should be avoided 	15 Points 15 Points 5 Points	
Sensory Evaluation / Creativity		0 – 35 Points
<ul style="list-style-type: none"> • Natural flavor of the dish should be predominant • Taste must be accurate, based on list of ingredients • Display ideas with a modern twist 	10 Points 10 Points 15 Points	
TOTAL POSSIBLE POINTS		100 Points

ULTIMATE ASIAN SHOWDOWN

