



BC Chefs Association Chocolate Competition at
EAT! Vancouver, The Everything Food + Cooking Festival
May 28 - 30, 2010 at New Vancouver Convention Centre

RULES & REGULATIONS

Eat Vancouver and the British Columbia Chefs Association are proud to be the host and sponsor of Vancouver's chocolate competition. The competition is open to all culinary professionals, bakers, pastry chefs and advanced students, studying in related fields.

Written recipes must accompany all entries, as well as written descriptions for judging. By entering this competition you are releasing your recipes and agree that they become the property of the BC Chefs' Association.

Competition Dates:

Chocolate Showpiece Entries – Friday May 28

Both Professional & Student/Novice entries must be set up on Friday, May 28 from 11 am to 1 pm

Bonbon Praline & Plated Chocolate Dessert Entries – Saturday, May 29

Both Professional & Student/Novice entries must be set up on Saturday, May 29, 9 am to 11 am

PROFESSIONAL CATEGORY

Professional entries will compete for first / second / third place prizes in each of three categories. Entries will be judged on technical skills, advanced techniques, creativity and showcasing of the theme

The theme of this year Chocolate Showpiece competition is:

Go Green Globally

Chocolate Showpiece:

- One showpiece made of chocolate / Couverture
- Chocolate showpiece must consist of at least 75% chocolate.
- The use of non-edible materials is not allowed
- The use of food-lacquer is not allowed
- The technique of spraying chocolate is allowed.
- A variety of edible materials for decorative purpose may be used, for example: gum paste, sugar (blown, pulled, and poured) or marzipan. These may use food lacquer.
- Maximum dimensions are 60 cm wide, 60 cm deep and 150 cm high.

Bonbons & Pralines:

- 3 varieties of pralines, with six prepared of each variety. An additional plate containing two of each kind must be presented for tasting and judging, for a total of 24 pieces.
- A small centerpiece must complement the presentation, but the majority of the presentation should be the pralines.
- Maximum dimensions are 40 cm wide, 40 cm deep and 80 cm high.

Plated Desserts:

- Create three different individually plated desserts, each representing distinctive presentations plus one duplicate plate (your choice from the three prepared) on a separate plate for tasting and judging, for a total of four plates.
- Freezer and fridge facilities will be within short distance to accommodate the use of ice creams & sorbets on the one tasting dessert.
- Frozen dessert items on the display plates should be prepared as a dummy.
- All three individually plated desserts should consist of at least 60 % chocolate
- Maximum dimensions are 60 cm wide, 60 cm deep and 80 cm high.
- The use of inedible display materials such as flowers, table cloth, art work etc. is encouraged but can not display any business logos or banners.
- Time table for tasting and judging of dessert will be issued prior to the competition.
- Display tables will remain on view throughout the day.

STUDENT - NOVICE CATEGORY

Student – novice entries will compete for first / second / third place prizes in each of three categories. Students can enter in any category and will be judged more for their artistic versus their technical skills.

The theme of this year's Chocolate Showpiece competition is:

Chocolate Showpiece:

Go Green Globally

- One showpiece made of chocolate / Couverture
- Chocolate showpiece must consist of at least 75% chocolate.
- The use of non-edible materials in not allowed
- The use of food-lacquer in not allowed
- The technique of spraying chocolate is allowed.
- A variety of edible materials for decorative purpose may be used, for example: gum paste, sugar (blown, pulled, and poured) or marzipan. These may use food lacquer.
- Maximum dimensions are 40 cm wide, 40 cm deep and 100 cm high.

Bonbons & Pralines:

- 3 varieties of pralines, with six prepared of each variety. An additional plate containing two of each kind must be presented for tasting and judging, for a total of 24 pieces.
- A small centerpiece must complement the presentation, but the majority of the presentation should be the pralines.
- Maximum dimensions are 40 cm wide, 40 cm deep and 80 cm high.

Plated Desserts:

- Create one individually plated dessert, plus one duplicate plate on a separate plate for tasting and judging, for a total of two plates.
- Freezer and fridge facilities will be within short distance to accommodate the use of ice creams & sorbets on the one tasting dessert.
- Frozen dessert items on the display plates should be prepared as a dummy.
- The plated dessert should consist of at least 60 % chocolate
- The use of inedible display materials such as flowers, table cloth, art work etc. is encouraged but can not display any business logos or banners.
- Time table for tasting and judging of dessert will be issued prior to the competition.
- Display tables will remain on view throughout the day

GENERAL EVALUATION DETAILS

Presentation:

Presentation of finished product should demonstrate an overall balance and be appropriate to the size of the presentation platter chosen.

Technique, artistry, color and design:

Judges will look for technical skills in the methods of presentation chosen and will evaluate the skill level of techniques exhibited. Design and decorations must be in harmony with regard to texture and quantity. Design should be well balanced with color, have visual appeal and demonstrate originality to the chosen or given theme. Special focus will be made to the handling and tempering of chocolate in presentations.

Tasting:

The flavour of the chocolate ingredients must be evident in the final product, as defined by the recipe name. Balance of flavour, unique combinations, mouth feel, and texture will be evaluated.

RULES AND REGULATIONS

1. Judges will be appointed by the Competition Committee. All entries will be judged individually.
2. Judges or any members of their establishment are not permitted to enter the Professional segment of the competition.

It is always heartbreaking for the judges to have to disqualify entries because rules have not been followed correctly. Therefore, contestants are urged to stay within the rules as set out.

1. All entries must be bone fide manufacture of the entrant and are specifically produced for the "2008 BC Chefs Chocolate Competition".
2. Dimensions and quantities will be enforced where stipulated.
3. Any winner may be called upon to authenticate of his or her entry. Failing satisfaction, awards may be cancelled or withheld.
4. Competitors are restricted to one entry per category.
5. Only the official entry number will be placed on or next to the entries. Distinguishing marks such as company name or logo will result in disqualification.
6. **The set-up times for Friday is from 11 am to 1 pm and for Saturday from 9:00 am until 11:00 am.**
7. Judging will commence at 1:30 pm on Friday and 11:30 am on Saturday. Only judges and committee members may be present in the area while judging is taking place. Canvassing of judges or committee members may lead to disqualifications.
8. All entries in each category will be displayed in one location and will remain throughout the day on display.

Scoring

The following guidelines will be followed in arriving at a fair judging:

Professional entries:

Chocolate Showpiece:

Presentation	10 points
Technique – Artistry	10 points
Design & Colour	10 points
Originality	10 points
Theme	5 points

Total Possible 45 points

Bonbon & Pralines and Plated Desserts Category:

Taste	10 points
Technique – Artistry	10 points
Design & Colour	10 points
Originality	10 points
Presentation	5 points

Total Possible 45 points

Student - Novice entries:

Chocolate Showpiece:

Presentation	10 points
Artistry	10 points
Design & Colour	10 points
Originality	10 points
Theme	5 points

Total Possible 45 points

Bonbon & Pralines & Plated Dessert Category:

Taste	10 points
Artistry	10 points
Design & Colour	10 points
Originality	10 points
Presentation	5 points

Total Possible 45 points

Awards Presentation

Medals will be awarded according to the rules in the guidelines. It is important to keep in mind that each entry is judged only on its merit and not compared to another entry.

All participants will receive a "Certificate of Participation" with his or her name entered.

All Medals will be awarded on Saturday, May 29, 2010 in the categories below:

All Professional Entries:

- Plated Desserts Competition
- Bonbon & Praline Competition
- Chocolate Showpiece Competition

All Student Entries:

- Plated Desserts Competition
- Bonbon & Praline Competition
- Chocolate Showpiece Competition