



2010 PASTRY CHEF OF THE YEAR COMPETITION

A competition will take place at St. Clair College on Sunday May 30, 2010, as part of the 47th CCFCC convention to select the CCFCC Pastry Chef of the Year. This competition will once again help us determine if there is sufficient interest and ability to form a Pastry Team for future international competitions representing the CCFCC.

REQUIREMENTS

Each candidate must prepare and present the following items in order to demonstrate his/her ability to cook and to decorate. Each element will be tasted.

- **One (1) hot individual dessert for two (2) persons identically prepared. One (1) portion will be randomly selected by the judges for tasting.**
- **One (1) cold individual dessert for two (2) persons identically prepared. One (1) portion will be randomly selected by the judges for tasting.**
- **8 pieces of 4 different types of petit fours (weight 6 – 14 g each, chocolate, mignardise, etc. Two (2) pieces of each type will be selected for tasting by the judges).**
- **One (1) showpiece of chocolate, sugar, etc. with a height between 40 – 60 cm. All items must be edible.**

GENERAL INFORMATION

- Each candidate must be a Federation member for a minimum of two (2) years
- A maximum of five (5) candidates will be selected to compete
- The competition will be take place in one day and will be eight (8) hours in duration
- All items are to be prepared on site from scratch
- Each candidate is responsible for providing all ingredients (with the exception of basic fresh products – milk, eggs, butter, etc.)
- \$250 will be provided to each candidate to cover their ingredient costs
- Each candidate is responsible for their own transportation and accommodation

- Each candidate is permitted to bring one (1) Assistant, however, the Assistant may only help with **basic** preparations, scaling out ingredients, gathering equipment and may help assemble finished products.
- Each candidate is responsible for providing all their own equipment
- Candidates will be given 30 minutes prior to the competition to set up their work stations and 30 minutes at the end of the competition to clean their work stations – this will be judged
- A dishwasher will be provided but may not be used to assist any candidate

SCORING

- **General** – 10 points for hygiene, cleanliness, timing, organization and skill
- **Showpiece** – 30 points for design, use of techniques and originality
- **Plated Dessert** – 30 points for taste, originality and use of local products
- **Petit Fours** – 30 points for artistic skill, variations, taste and originality.

TOTAL 100 points per Judge (four judges will be present including the head Pastry judge).

APPLICATION INFORMATION

- All applications must be sent to the Competition Chairman on or before Friday April 2, 2010.

Allen R. J. Holtz, CCC
1091 Elizabeth Street
Manotick, ON
K4M 1H3

- Candidates will be selected and confirmed on or before Friday April 16, 2010.



**2010 PASTRY CHEF OF THE YEAR
CHEF PÂTISSIER DE L'ANNÉE 2010**

**Sunday May 30, 2010
Dimanche le 30 mai 2010**

Canadian Culinary Federation - Fédération Culinaire Canadienne

REGISTRATION/INSCRIPTION

NAME/NOM: _____

ADDRESS/ADRESSE:
Street/Rue: _____

City/Ville : _____

Province/Province: _____

Postal Code/Code Postal: _____

PHONE/TÉLÉPHONE: _____

FAX/TÉLÉCOPIEUR: _____

EMAIL/COURRIEL: _____

**WORK PLACE
ENDROIT DE TRAVAIL:** _____

**Please complete and email to Allen R. J. Holtz, CCC -
Allen.Holtz@ocdsb.ca**

**Veillez SVP remplir et courrieller à Allen R. J. Holtz, CCC –
Allen.Holtz@ocdsb.ca**