



OFFICIAL RULES

The competition will take place at the JW Marriott Desert Ridge, Phoenix, AZ over two days and within a 13-hour time period. The competition dates will be broken down as follows:

Day 1 – Monday, July 6th - 2:00pm to 7:00pm
Day 2 – Tuesday, July 7th - 6:00am to 2:00pm.

The theme for the 2009 National Pastry Team Championship is **TIME**

Each team must produce following elements during the competition:

- 1 sugar showpiece
- 1 chocolate showpiece
- 1 sugar/chocolate amenity presentation piece for displaying bonbons on buffet table
- 12 identical plated desserts - (10 for Degustation, 1 for Photo, 1 for display)
- 3 different types of chocolate bonbons (17 of each type - 5 each for degustation, 5 each for backup/display, 3 each for photo, 4 of each for amenity presentation piece)
- 3 identical entremets (1 for degustation, 1 for backup/display/photo, 1 for sugar showpiece)
- 3 identical entremets glace (1 for degustation, 1 for backup/display, 1 for photo)
- 3 different types of petits gateaux (7 of each type – 5 of each type for Degustation, 1 of each type for display, 1 of each type for photo)

Each component will be judged according to the rules listed below.

RULE 1- SUGAR SHOWPIECE

1. The showpiece must be at least 3'6" in height, calculated by the height from the top of the table to the top of the piece. The showpiece base cannot exceed 6" in height. No portion of the showpiece can extend over the 8-foot x 30-inch table.
2. The showpiece must be comprised solely of sugar products. There can be no artificial or inedible structural supports. The use of artificial or inedible structural supports will result in immediate disqualification of the piece. Isomalt will be permitted during the competition.
3. All teams must complete all preparations in the kitchen. No work will be allowed at the display table. Teams may not assemble a showpiece or add structural supports to a showpiece while it is on the display table. If a showpiece breaks en route to the display table or while on the display table, it must be returned to the competition kitchen to be fixed, and then placed back on the display table in order to be judged.
4. No latex or silicon molds will be allowed unless they can be made during the competition and in front of the judges, with the exception of simple geometric

shapes - spheres, cubes, pyramids, cylinders (tubes), and cones - which may be brought. Molds may not be made from a pre-existing piece (e.g.: a statue) unless that pre-existing piece is also made during the competition and in front of the judges.

5. Chablons (not to exceed 1/2" in depth) and templates will be permitted, as well as leaf molds. All chablons and templates must be made of food safe materials. Chablons cannot be stacked to create a multidimensional product. Templates may not be textured in any way and may not exceed 1/4" thickness. Templates must only be used as a guide for cutting. Judges reserve the right to disallow or penalize for any item they feel is designed to circumvent the rules.
6. With the exception of pastillage and pressed sugar, all other showpiece components must be made during the competition and in front of the judges. This includes cooked sugar.
7. Only food- safe, edible colors will be permitted.
8. Each team will be allowed to bring its pastillage pieces (white or colored) cut and cleaned or sanded, but not assembled or airbrushed/painted. If pastillage is colored, then one color may be used and that color must be in the mass. The entire piece must be either one solid color or the one color may be marbled into the mass. The pastillage cannot be patterned, shaded. Assembly and airbrushing/painting must take place in front of the judges
9. Pressed sugar may be brought. The same rules concerning coloring pastillage applies to pressed sugar that is brought.
10. All pastillage and sugar pieces must be adhered to the showpiece using sugar or sugar products only. Glue guns are permitted, if the "glue" is a sugar product - actual glue products are not permitted. Failure to comply with this rule will result in immediate disqualification.
11. Each team will be required to bring its own sugar lamps to the competition.
12. The showpiece must demonstrate proficiency in the following items or techniques listed below. There is no requirement to include all of the items or techniques mentioned. The choice of elements and the degree of difficulty will be factored into the scoring by the judges. The number of different techniques will be factored into the degree of difficulty score.
 - Poured sugar
 - Pulled sugar
 - Ribbons
 - Blown sugar
 - Pastillage
 - Pressed
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NOTE: Visually, the showpiece cannot be composed of more than 25% pastillage and/or pressed sugar elements – meaning visually at least 75% of the showpiece cannot be pastillage or pressed sugar.

13. Each showpiece will be judged on the following criteria:
 - Representation of the theme
 - Originality

- Degree of difficulty (meaning a visually appealing showpiece that lacks technical difficulty may not score as well as one that is more technically difficult and perhaps less visually appealing)
- Execution (how well the showpiece is made)
- Overall appearance (clean, proportion)
- Artistic value
- Compatibility of the exterior appearance of entremet with sugar showpiece
- How the sugar showpiece relates to the chocolate showpiece, and how well it complements the overall theme
- Adherence to the imposed dimensions
- Accuracy of the actual showpiece to the written description

NOTE: The sugar showpiece cannot be incorporated into the chocolate showpiece in any way. It must be a "stand alone" piece. No element of the sugar showpiece may touch or enter into the space of the chocolate showpiece

RULE 2- CHOCOLATE SHOWPIECE

1. The showpiece must be at least 3'6" in height, calculated by the height (from the top of the table) to the top of the piece. The showpiece base cannot exceed 6" in height. No portion of the showpiece can extend over the 8-foot x 30-inch table.
2. The showpiece must be comprised solely of chocolate and cocoa products. There can be no artificial or inedible supports or decoration. The use of artificial or inedible structural supports will result in immediate disqualification of the piece.
3. All teams must complete all preparations in the kitchen. No work will be allowed at the display table. Teams may not assemble a showpiece or add structural supports to a showpiece while it is on the display table. If a showpiece breaks en route to the display table or while on the display table, it must be returned to the competition kitchen to be fixed, and then placed back on the display table in order to be judged.
4. No latex or silicon molds will be allowed unless they can be made during the competition and in front of the judges, with the exception of simple geometric shapes - spheres, cubes, pyramids, cylinders (tubes), and cones - which may be brought. Molds may not be made from a pre-existing piece (e.g. a statue) unless that pre-existing piece is also made during the competition and in front of the judges.
5. Chablons (not to exceed 1/2" in depth) and templates will be permitted, as well as leaf molds. All chablons and templates must be made of food safe materials. Chablons cannot be stacked to create a multidimensional product. Templates may not be textured in any way and may not exceed 1/4" thickness. Templates must only be used as a guide for cutting. Judges reserve the right to disallow or penalize for any item they feel is designed to circumvent the rules
6. All showpiece components must be made during the competition and in front of the judges.
7. Only food-safe, edible colors will be permitted.
8. Cold sprays intended to shorten setting time will be allowed.

9. The use of sugar or sugar products will not be allowed on the chocolate showpiece.
10. Each showpiece will be judged on the following criteria:
 - Representation of the theme
 - Originality
 - Degree of difficulty (meaning a visually appealing showpiece that lacks technical difficulty may not score as well as one that is more technically difficult and perhaps less visually appealing)
 - Execution (how well the showpiece is made)
 - Overall appearance (clean, proportion)
 - Artistic value
 - How the chocolate showpiece relates to the sugar showpiece, and how well it complements the overall theme
 - Adherence to the imposed dimensions
 - Accuracy of the actual showpiece to the written description

NOTE: The chocolate showpiece cannot be incorporated into the sugar showpiece in any way. It must be a "stand alone" piece. No element of the chocolate showpiece may touch or enter into the space of the sugar showpiece

RULE 3 – SUGAR/CHOCOLATE AMENITY PRESENTATION PIECE

1. The sugar/chocolate Amenity Presentation Piece may be any shape or size with the following restrictions:
 - The height of the piece shall not exceed 18 inches (45.75cm), calculated by the height from the top of the table to the top of the piece.
 - The piece should be approximately 50% chocolate and 50% sugar visually
 - No portion of the piece can extend over the 8-foot x 30-inch presentation.
 - The piece must be able to display the requisite number of bonbons
2. The sugar/chocolate amenity presentation piece must be comprised solely of sugar and chocolate. There can be no artificial or inedible structural supports. **The use of artificial or inedible structural supports will result in immediate disqualification of the piece.**
3. Each team will be allowed to bring its pastillage pieces – white only - cut and cleaned or sanded, but not assembled or airbrushed/painted. Assembly and airbrushing/painting must take place in front of the judges
4. Pressed sugar may be brought
5. All teams must complete all preparations in the kitchen. No work will be allowed at the display table. Teams may not assemble the amenity presentation piece or add structural supports to the amenity presentation piece while it is on the display table. If the amenity presentation piece breaks en route to the display table or while on the display table, it must be returned to the competition kitchen to be fixed, and then placed back on the display table in order to be judged.
6. No latex or silicon molds will be allowed unless they can be made during the competition and in front of the judges, with the exception of simple geometric shapes - spheres, cubes, pyramids, cylinders (tubes), and cones - which may be brought. Molds may not be made from a pre-existing piece (e.g.: a statue) unless that pre-existing piece is also made during the competition and in front of the judges.

7. Chablons (not to exceed 1/2" in depth) and templates will be permitted, as well as leaf molds. All chablons and templates must be made of food safe materials. Chablons cannot be stacked to create a multidimensional product. Templates may not be textured in any way and may not exceed 1/4" thickness. Templates must only be used as a guide for cutting. Judges reserve the right to disallow or penalize for any item they feel is designed to circumvent the rules.
8. All components must be made during the competition and in front of the judges. This includes cooked sugar.
9. Only food- safe, edible colors will be permitted.
10. All pieces must be adhered to the showpiece using chocolate, chocolate products, sugar or sugar products only. Glue guns are permitted, if the "glue" is a sugar or chocolate product - actual glue products are not permitted. Failure to comply with this rule will result in immediate disqualification
11. Cold sprays intended to shorten setting time will be allowed.
12. The sugar/chocolate amenity presentation piece will be judged on the following criteria:
 - Adherence to restrictions
 - Representation of the theme
 - Originality
 - Attention to execution (how well the showpiece is made)
 - Degree of difficulty (meaning a visually appealing amenity piece that lacks technical difficulty may not score as well as one that is more technically difficult and perhaps less visually appealing)
 - Overall appearance including Compatibility of the appearance of bonbons with the sugar/chocolate amenity presentation piece and how it relates to the sugar and chocolate showpieces
 - Artistic value

RULE 4- PLATED DESSERT

Each team must prepare 12 identical plated desserts - 10 for degustation; 1 for photo and 1 for backup

1. Degustation of the plated dessert will take place on Day 1, from 5:00pm to 7:00pm, in the order selected at random by the organizing committee. At its specified time, each team must have its desserts ready to be served. There are no restrictions with regard to hot or cold desserts.
2. Each plated dessert shall not exceed 1 portion.
3. Desserts must be presented on white plates. The plates must be a simple geometric shape - there is no restriction on the size of the plate.
4. Teams are required to bring their own plates for the plated desserts However, in the event that the Organizing committee obtains a sponsor for plates, teams will be supplied with plates for the competition. Teams will be provided with sample plates prior to coming to the competition.
5. Each team must bring to the competition, scaled out but not combined, all ingredients for the plated desserts. Each ingredient must be stored in a separate container with a generic label (e.g.: chocolate, not brand x chocolate). For more detailed information on ingredients please see Rule 10 point 21.

6. Each team must execute all technical skills in building and presenting the plated desserts in front of the judges.
7. The components of each plated dessert will be competitor's choice.
8. Each plated dessert will be judged on the following criteria:
 - Adherence to the imposed size restrictions
 - Interior and Exterior appearance of the actual dessert
 - Overall appearance including plate decoration
 - Flavor and textures of the individual components
 - Balance of flavor and textures overall
 - Degree of difficulty
9. Each team must submit 1 hard (typed) copy and 1 electronic copy (by email, disk or CD formatted for pc) recipes and a drawn schematic (diagram) for the plated dessert by Monday, May 25, 2009, to Lisa Baron, Carymax LLC, 45 West 34th Street, Suite 600, New York, NY 10001. Recipes and schematics may be emailed to: lisa@pastrychampionship.com.

The schematic shall show a side view of the plated dessert explaining each of its components.

Recipes must be submitted in the format described in appendix A.

Failure to submit this information by Monday, May 25, 2009 will cause that team to have 5 points for every day the information is late, deducted from their overall score. Team names may be printed only on the outside of computer disk and must not appear on the hard copy or electronic documents. The use of any brand name in any recipe is strictly prohibited.

Recipes and schematics cannot be changed once they have been submitted.

In the event that a recipe or schematic needs to be changed after submission, the change and an explanation must be submitted to the organizing committee for approval by Monday, June 1, 2009.

Failure to adhere to recipe submitted may result in a 20 to 50 point deduction, at the judges' discretion, unless the organizing committee or head judge approves the change before the start of the competition.

RULE 5- CHOCOLATE BONBONS

Each team must prepare three different types of chocolate bonbons based on the following criteria:

- 1 must be hand dipped
- 1 must be a molded ganache
- 1 must be a non chocolate filling

NOTE: White Chocolate is considered chocolate and may not be used for the "non-chocolate filling."

1. The flavor of each of the fillings and the shape of the bonbons will be the competitor's choice.

2. The exterior of all bonbons must be predominantly chocolate. (i.e. visually, the bonbon must be at least 75% covered by chocolate.)
3. Each team must prepare a total of 51 bonbons (17 of each type) as follows:
 - 1 of each type will be placed on each of 5 small display trays (5 of each type for a total of 15 pieces). Each of the 5 degustation judges will receive a tray.
 - 5 of each type of bonbon (for a total of 15 pieces) will be placed on a larger display tray and given to the degustation jury as back up for a second round of tastings if so desired by the jury.
 - 3 of each type of bonbon for photography.
 - 4 of each type of bonbon piece (for a total of 12 pieces) must be presented on the sugar/chocolate amenity piece to be placed on the buffet. (See Rule 3 regarding sugar/chocolate amenity piece). The sugar/chocolate piece will be judged as a separate element by the work and artistic jury.
4. The organizing committee will supply each team with the appropriate size and number of display trays.
5. Each individual bonbon shall weigh no less than 8grams and no more than 12grams.
6. Degustation of the bonbons will take place on Day 2, in the order selected at random by the organizing committee.
7. Each team must bring to the competition, scaled out but not combined, all of its ingredients for its bonbons. Each ingredient must be stored in a separate container with a generic label (i.e. chocolate, not brand x chocolate). For more detailed information on ingredients please see Rule 10 point 21.
8. All chocolate bonbons must be made during the competition and in front of the judges.
9. Each bonbon will be judged on the following criteria:
 - Interior and Exterior appearance
 - Originality of filling
 - Balance of flavor
 - Texture
10. Each team must submit 1 hard (typed) copy and 1 electronic copy (by email, disk or CD formatted for pc) of the recipes and a drawn schematic (diagram) for each of the bonbons by Monday, May 25, 2009, to: Lisa Baron, Carymax LLC, 45 West 34th Street, Suite 600, New York, NY 10001.

Recipes and schematics may be emailed to: lisa@pastrychampionship.com.

The schematic shall show a side view of the bonbons explaining each of its components.

Recipes must be submitted in the format described in appendix A.

Failure to submit this information by Monday, May 25, 2009 will cause that team to have 5 points for every day the information is late, deducted from their overall

score. Team names may be printed only on the outside of computer disk and must not appear on the hard copy or electronic documents. The use of any brand name in any recipe is strictly prohibited.

Recipes and schematics cannot be changed once they have been submitted.

In the event that a recipe or schematic needs to be changed after submission, the change and an explanation must be submitted to the organizing committee for approval by Monday, June 1, 2009.

Failure to adhere to recipe submitted may result in a 20 to 50 point deduction, at the judges' discretion, unless the organizing committee or head judge approves the change before the start of the competition.

RULE 6- ENTREMETS

Each team must prepare 3 identical entremets - 1 to be incorporated into the sugar showpiece, 1 for the degustation, 1 for back up/display/photo.

1. The organizing committee will supply each team with 2 cake stands for displaying their degustation and back-up/display/photo entremets.
2. Each team's identical entremets must contain chocolate, not to exceed 50% of the entremets by appearance when cut.
3. Each entremet must serve 8 portions. The shape of the entremets will be competitor's choice as long as it weighs between 1000 -1200grams. **NOTE:** The entremet will be weighed with the cake circle – please use cardboard cake circles only.
4. All components of the entremets, including baked components, must be prepared, from scratch, in front of the judges.
5. Degustation of the entremet will take place on Day 2, in the order selected at random by the organizing committee.
6. At the specified tasting time, each team must have 2 of its 3 entremets – for degustation and back-up/display/photo - completely finished, up to and including any glazing and/or final decorations, i.e. sugar, chocolate work, etc. The showpiece entremet must be completely finished and/or garnished and placed on the showpiece on the display table by 2:30pm. The showpiece entremet must be identical in every aspect to the degustation and back-up entremets.
7. The degustation entremet will be given to the degustation jury whole (uncut). Each entremet will then be sliced first in half and then into the required number of slices by a person designated by Organizing Committee. Teams may not slice their own entremets before giving it to the degustation jury.
8. Each team must bring to the competition, scaled out but not combined, all ingredients for the entremets. Each ingredient must be stored in a separate container with a generic label (i.e. chocolate, not brand x chocolate). For more detailed information on ingredients please see Rule 10 point 21
9. The entremets will be judged on the following criteria:
 - Adherence to the imposed size restrictions

- Outside appearance and decoration
 - Slicing of the cake and the interior appearance
 - Flavor of the individual components
 - Balance of flavor
 - Texture
10. Each team must submit 1 hard (typed) copy and 1 electronic copy (by email, disk or CD formatted for pc) of the recipes and a drawn schematic (diagram) for the entremet by Monday, May 25, 2009, to: Lisa Baron, Carymax LLC, 45 West 34th Street, Suite 600, New York, NY 10001.

Recipes and schematics may be emailed to: lisa@pastrychampionship.com.

The schematic shall show a side view of the entremet explaining each of its components.

Recipes must be submitted in the format described in appendix A.

Failure to submit this information by Monday, May 25, 2009 will cause that team to have 5 points for every day the information is late, deducted from their overall score. Team names may be printed only on the outside of computer disk and must not appear on the hard copy or electronic documents. The use of any brand name in any recipe is strictly prohibited.

Recipes and schematics cannot be changed once they have been submitted.

In the event that a recipe or schematic needs to be changed after submission, the change and an explanation must be submitted to the organizing committee for approval by Monday, June 1, 2009.

Failure to adhere to recipe submitted may result in a 20 to 50 point deduction, at the judges' discretion, unless the organizing committee or head judge approves the change before the start of the competition.

RULE 7- ENTREMETS GLACE

Each team must prepare 3 identical entremets glaces, 1 for the degustation, 1 for backup/display, and 1 for a photo.

1. The organizing committee will supply each team with cake stands for displaying all three of their frozen entremets.
2. The entremet glaces must include all of the following components:
 - Ice cream
 - Sorbet
 - A non-machine spun frozen component (e.g.: frozen parfait)
 - Cake component (e.g. meringue, biscuit, sponge, etc.)
3. All components of the entremet glace, including baked components, must be prepared, from scratch, in front of the judges.
4. Each entremet glace must serve 8 portions. The shape of the entremet glace will be competitor's choice as long as it fits on the 30cm (12inch) cake stand provided by the organizing committee. There is no weight requirement for the entremet glace.

5. Degustation of the entremet glace will take place on Day 2, in the order selected at random by the organizing committee.
6. At the specified tasting time, each team must have its entremets glaces completely finished, up to and including any glazing and/or final decorations, i.e. sugar, chocolate work, etc. The backup table entremet glace must be identical in every aspect to the tasting entremet glace.
7. The degustation entremet glace will be given to the degustation jury whole (uncut). Each entremet glace will then be sliced first in half and then into the required number of slices by a person designated by Organizing Committee. Teams may not slice their own entremet glace before giving it to the degustation jury.
8. Each team must bring to the competition, scaled out but not combine all of its ingredients for its entremets glace. Each ingredient must be stored in a separate container with a generic label (i.e. chocolate, not brand x chocolate). For more detailed information on ingredients please see Rule number 10 point 21.
9. Each entremet glace will be judged on the following criteria:
 - Adherence to the imposed size restrictions
 - Outside appearance and decoration
 - Slicing of the dessert and interior appearance
 - Flavor of the individual components
 - Balance of flavor overall
 - Texture of the individual components
 - Overall texture as an entremet glace
 - Originality
10. Each team must submit 1 hard (typed) copy and 1 electronic copy (by email, disk or CD formatted for pc) of the recipes and a drawn schematic (diagram) for the entremet by Monday, May 25, 2009, to: Lisa Baron, Carymax LLC, 45 West 34th Street, Suite 600, New York, NY 10001.

Recipes and schematics may be emailed to: lisa@pastrychampionship.com.

The schematic shall show a side view of the entremet explaining each of its components.

Recipes must be submitted in the format described in appendix A.

Failure to submit this information by Monday, May 25, 2009, will cause that team to have 5 points for every day the information is late, deducted from their overall score. Team names may be printed only on the outside of computer disk and must not appear on the hard copy or electronic documents. The use of any brand name in any recipe is strictly prohibited.

Recipes and schematics cannot be changed once they have been submitted.

In the event that a recipe or schematic needs to be changed after submission, the change and an explanation must be submitted to the organizing committee for approval by Monday, June 1, 2009.

Failure to adhere to recipe submitted may result in a 20 to 50 point deduction, at the judges' discretion, unless the organizing committee or head judge approves the change before the start of the competition.

RULE 8 PETITS GATEAUX

Each team must prepare 3 different types of petits gateaux following these guidelines:

One fruit petit gateau

One chocolate petit gateau

One free choice petit gateau

1. Each team must prepare a total of 21 petits gateaux (7 of each type) as follows:
 - 5 of each type of petits gateaux (for a total of 15 pieces) must be prepared for the degustation. 1 of each type (for a total of 3 pieces) will be placed on each of 5 small display trays. Each of the 5 degustation judges will receive a tray (for a total of 5 trays of 3 pieces each = 15 pieces total).
 - 1 of each type of petits gateaux will be placed on a tray and given to the organizing committee for backup.
 - 1 of each type of petits gateaux will be placed on a tray and used for photography/display.

The organizing committee will supply each team with the appropriate size and number of display trays.

2. The shape of the petits gateaux will be competitor's choice.
3. The size of each petits gateaux should be between 80 – 100 grams.
NOTE: The petits gateaux will be weighed with the cake circle – if you are using a cake circle please use cardboard cake circles only.
4. All components of the petits gateaux, including baked components, must be prepared, from scratch, in front of the judges.
5. Degustation of the petits gateaux will take place on Day 2, in the order selected at random by the organizing committee.
6. Each team must bring to the competition, scaled out but not combined, all of its ingredients for its petits gateaux. Each ingredient must be stored in a separate container with a generic label (e.g.: chocolate, not brand x chocolate). For more detailed information on ingredients please see Rule 10 point 21
7. Each petit gateau will be judged on the following criteria:
 - Adherence to the imposed size restrictions
 - Outside appearance and decoration
 - Interior appearance
 - Flavor of the individual components
 - Balance of flavor overall
 - Texture
 - Balance of taste (example: sweet: acidic: bitter: salty)
 - Originality and innovation
 - Each team must submit 1 hard (typed) copy and 1 electronic copy (by email, disk or CD formatted for pc) of the recipes and a drawn schematic (diagram) for the entremet by Monday, May 25, 2009, to: Lisa Baron, Carymax LLC, 45 West 34th Street, Suite 600, New York, NY 10001.

Recipes and schematics may be emailed to: lisa@pastrychampionship.com. The schematic shall show a side view of each petit gâteau explaining each of its components. Each of the petits gateaux presented to the judges at the competition must match the schematics submitted with the recipe.

Recipes must be submitted in the format described in appendix A.

Failure to submit this information by Monday, May 25, 2009, will cause that team to have 5 points for every day the information is late, deducted from their overall score. Team names may be printed only on the outside of computer disk and must not appear on the hard copy or electronic documents. The use of any brand name in any recipe is strictly prohibited.

Recipes and schematics cannot be changed once they have been submitted.

In the event that a recipe or schematic needs to be changed after submission, the change and an explanation must be submitted to the organizing committee for approval by Monday, June 1, 2009.

Failure to adhere to recipe submitted may result in a 20 to 50 point deduction, at the judges' discretion, unless the organizing committee or head judge approves the change before the start of the competition.

RULE 9

In addition to the above-mentioned items, each team will be judged on work habits, organization, and hygiene using the following criteria:

- Time fulfillment
- Organization of the work space
- Organization and proper use of time
- Cleanliness of work space, equipment, work, and self throughout the competition
- Skill in preparing Plated Desserts
- Skill in preparing Chocolate Bonbons
- Skill in preparing Entremet
- Skill in preparing Entremet Glace
- Skill in preparing Petits Gateaux
- Skill in preparing and assembling the Sugar Showpiece
- Skill in preparing and assembling the Chocolate Showpiece
- Skill in preparing and assembling the Sugar/Chocolate Amenity Presentation Piece
- Proper use of ingredients and proportions (no waste)

RULE 10 – GENERAL RULES

1. Participation in this competition will be open to professional pastry chefs who have resided in and worked as a pastry professional in the United States for a period of no less than 2 years prior to the competition date. There is no citizenship requirement or medal requirement.
2. Each team will be comprised of one team captain, and two team members. Captains must submit the names, bios/c.v.'s (approximately 200 words in paragraph form – do not send resumes) and a photograph of each of its team members by email or CD to Carymax, LLC. All communication between the team and the event organizers will be done through the team captain. It is the team captain's responsibility to pass all information on to team members.

3. Should any team member need to resign, it is up to the captain of that team to replace him/her. In the event a team captain needs to resign, the other members will elect one of themselves as captain and then replace the missing team member, subject to approval by the Organizing Committee. In the event two or more team members need to resign, the team is replaced with the alternate team. Each team is permitted alternate team members. However, alternate team members will only be allowed to compete as replacements of an official team member. Replacement of an official team member must take place before Monday, March 30, 2009.
4. The 2009 National Pastry Team Championship will take place at the JW Marriott Desert Ridge in Phoenix, AZ on July 6th and July 7th. All teams must arrive at the host location no later than, Friday, July 3, 2009 and must depart no earlier than Wednesday, July 8, 2009. All travel arrangements will be made through a travel agency selected by the organizing committee. Each team must give the travel agency their travel information by Friday, May 15, 2009. Any individual who has not done so by this date will receive a round-trip ticket from their home city. Any changes to these tickets will be the sole responsibility and cost of the individual.
5. Carymax, LLC will provide each team member with round-trip airfare. Travel arrangements will be at the discretion of Carymax, LLC. Every effort will be taken to ensure that team members are flown using the most direct route possible from their departure city to Phoenix, AZ. Stopovers or special routing will be at the expense of the individual passenger. Carymax will not be responsible for transportation to or from the airport. If a team member chooses to drive, they will be reimbursed for gas and tolls only. That amount will be reimbursed or reimbursement will be for the cost of an airline ticket from their departure city to Phoenix– whichever is less. Reimbursements will not be given without receipts.
6. Carymax LLC will not be responsible for any expenses for any alternate team members.
7. Each team is responsible for all of their own shipping arrangements and expenses. Additionally each team is financially responsible for any cargo it has over and above what is allowed free of charge, by the airlines.
8. Each team is financially responsible for its own expenses (travel, lodging, etc) during its practice sessions.
9. Each team will receive a total of two rooms. Therefore, two of the team members will be expected to share a room. Any special room requests (non-smoking, etc) should be given to the travel agency when requested. If any team member wishes to bring their family, special discounted rates (if available) will be provided but at the expense of the team member.
10. Each team must complete all work in front of spectators and judges. Judging will be based on 3 categories:
 - Artistry and technical merit (approximately 30% of overall score)
 - Work ethic and hygiene (approximately 30% of overall score)
 - Degustation (approximately 40% of overall score)
11. Day 1 - Teams will be given access to their competition kitchen at 9:00am. At this time teams may bring their equipment and ingredients into their kitchen and arrange their mis en place. Chocolate can be placed in the provided warmers to

melt. Teams will be allowed to bring their chocolate melted, but not tempered. No tempering of chocolate is permitted before the start of the competition. Ovens may be turned on to pre-heat, but no baking may be done before the start of the competition. Teams must vacate their kitchens from 1:00pm to 1:55pm for inspection. One member of the team must remain in the kitchen during the inspection to answer questions that may be posed by judges.

12. The first day of competition will begin at 2:00pm and conclude at 7:00pm that evening. The second day of competition will begin at 6:00am and conclude at 2:00pm the same day. Each team will then have until 2:30pm to finish assembling their display table. All work, with the exception of the display table final assembly, must be completed within this 2-day, 13-hour time limit.
13. When the competition begins at 2:00pm, all products (with the exception of chocolate in the warmers) must be cold. At 7:00pm all teams must vacate their kitchens. All equipment (stoves, ovens), with the exception of the chocolate warmers, must be turned off. Teams may remove any unnecessary equipment/materials at the end of Day 1, but will not be permitted to bring in any equipment/materials into their kitchens on Day 2. All kitchens will be inspected before the jury leaves for the evening.
14. Day 2 - Teams will be allowed access to their kitchens at 5:30am. One member of the team may enter the kitchen to turn on their oven to preheat, and then must vacate the kitchen. No new product or equipment may be brought into the kitchens. No chocolate may be tempered and no other equipment (stove/ovens) may be used. The team may enter the kitchen at 5:50AM. When the competition begins at 6:00am, all products must be cold, with the exception of any chocolate in the chocolate warmers. At 1:00PM display tables will be placed in front of each kitchen. Teams may place their completed showpieces on the table from 2:00pm – 2:30pm. Teams will be penalized for finishing after the allotted time.
15. All competitors must wear black pants and appropriate footwear throughout the competition and awards ceremony. Official team jackets, chef hats, and aprons will be supplied by the organizing committee and must be worn throughout the competition and awards ceremony. No insignias, titles, or other forms of identification may be added to the uniform.
16. The organizing committee will not address any questions asked about the rules after Friday, May 29, 2009.
17. All team's finished work will be displayed to the public.
18. All presentation tables will be provided. No additional décor of any kind is permitted. The organizing committee will supply an 8'-foot x 30" table with linen and skirting to be used for presenting each team's chocolate showpiece, sugar showpiece, entremet displayed on the sugar showpiece, sugar/chocolate amenity presentation piece, and bonbons displayed on the sugar/chocolate amenity presentation piece. The bonbons may be placed on the amenity presentation piece after it has been placed on the display table. The entremet may be placed on the sugar showpiece after the showpiece has been placed on the display table. PLEASE NOTE: There will be no entremet glace, plated dessert or petits gateaux on the display table.
19. All work must be done in the assigned kitchen only.

20. All necessary parts to a recipe must be made on site with the exception of pastillage and pressed sugar. No finished product will be permitted. Example: if a recipe requires raspberry jam, the raspberry jam must be made from scratch, in front of the judges.
21. Only base ingredients (flour, butter, eggs, fresh fruit, etc.) and ingredients listed below may be brought into the kitchens. The issue of acceptance may be brought up for future competitions.

The following ingredients, however are exceptions and may be brought.

(Ingredients not listed below, are not permitted to be brought):

- Pastry fondant, gum paste
 - Nut Flours as long as they are comprised solely of nut product with nothing added)
 - All commercial cereals
 - All commercial wafers products (Feuilletine, Royaltine, Phyllo, Feuille de Brique)
 - All commercial chocolate products except for modeling chocolates and coating chocolates (covertures, raw cocoa butters, precolored cocoa butters, cocoa powders are permitted).
 - All commercial fruit purees and IQF fruit; fruit that is peeled and/or segmented/sliced, as long as it is not done in an artistic or decorative way.
 - All commercial nut pastes (as long as it is solely comprised of all nut product with no sugar or other flavorings added)
 - Transfer Sheets
 - Dried fruits and fruit chips i.e. raisins, prunes
 - Candied fruit
 - Fruit juices
 - Extracts and compounds will be permitted, however judges may elect to deduct points for their use.
22. The organizing committee will supply each team with a working kitchen equipped with a refrigerator, freezer, blast freezer, sink, speed rack, three induction stovetops, 12 sheet pans, three stainless steel work tables, two marble tops for stainless tables, convection oven, ice cream machine, three chocolate warming machines, microwave, two stand mixers with all attachments and an extra bowl for each.
 23. Teams must supply their own induction pots, pans, bowls, and hand tools – i.e. sauce pans, stainless steel bowls, ladles, whisks, spatulas, knives, etc. Teams are not permitted to bring equipment that is already supplied by the organizing committee i.e. additional induction stoves, microwave ovens, chocolate warmers.
 24. The organizing committee and the judges reserve the right to inspect each team's tools, ingredients, workspace etc. before the competition begins.
 25. In the event of serious dispute over regulations or a problem not mentioned in the rules, the matter will be addressed by the judges and/or organizing committee and a final decision will be made.
 26. After the work jury has finished their judging and during the final tallying of the scores, each team must remove all product and equipment from their kitchen. Each kitchen must be clean and empty before the commencement of the awards ceremony. After the awards ceremony each team will be permitted to take the

bases for their showpieces. Teams are responsible for their equipment, showpiece bases.

27. If the organizing committee or head judge deems a team's behavior to be unprofessional before the competition through the conclusion of the awards ceremony, it will result in the team's disqualification and forfeiture of all medals and prize money.

RULE 11 - HOW THE JUDGING AND SCORING WILL WORK:

The judicial panel will be made up of 3 separate juries (artistic, degustation, and work habits/hygiene) and 1 additional judge named head of the judicial committee. The degustation jury will be broken up into 2 groups.

Each jury will operate independently of the others. The percentages from each category will be added together by an independent party. The winning team shall be the one with the highest overall score.

In degustation categories where there are 5 judges, the highest and lowest scores will be dropped. The remaining 3 scores will be averaged. In the degustation category where there are 10 judges, the highest two scores and lowest two scores will be dropped and the remaining 6 scores will be averaged.

In the work category where there are 5 judges, the highest and lowest scores will be dropped. The remaining 3 scores will be averaged.

In the artistic category where there are 10 judges, the highest two scores and lowest two scores will be dropped and the remaining 6 scores will be averaged.

RULE 12: AWARDS AND PRIZE MONEY

The prize money will be distributed as follows:

1 st Prize-	\$30,000
2 nd Prize-	\$9,000
3 rd Prize-	\$6,000
4 th Prize-	\$3,000
5 th – 12 th	\$1,500

In the event of a tie, the prize money for each place will be split. (e.g.: in the event of a tie for first place, prize money for first and second place will be divided evenly by the two teams.)

“JUDGES FAVORITE CHOCOLATE SHOWPIECE”. The organizing committee and head judge will determine this non-monetary award.

“JUDGES FAVORITE SUGAR SHOWPIECE”. The organizing committee and head judge will determine this non-monetary award.

“JUDGES FAVORITE DEGUSTATION.” The organizing committee and head judge will determine this non-monetary award.

“JUDGES FAVORITE BUFFET TABLE” The organizing committee and head judge will determine this non-monetary award

“BEST TEAM SPIRIT”. This non-monetary award will be given to the team who demonstrates excellent teamwork, sportsmanship, and camaraderie. The organizing committee and head judge will determine this non-monetary award

The decision of all jury members is final and binding, and cannot be challenged. The Organizing Committee is not involved in the judging and scoring process during the competition. Participation in this competition is deemed acceptance of all the rules set forth above.

All team captains and team members will be required to sign a release form provided by the organizing committee.