



# PARIS GOURMET

Presents the

## 21<sup>st</sup> Annual U.S. Pastry Competition



Naming of

### Pastry Chef of the Year – 2010

at the

### International Restaurant & Foodservice Show of New York

**February 28, 2010**

The 2010 theme is

# THE OLYMPICS - WINTER GAMES



WWW.PARISGOURMET.COM



## 2010 Official Entry Form



U.S. Pastry Competition  
145 Grand Street  
Carlstadt, NJ 07072

### Official Entry Form

Please complete entry form (fill out section) and include recipes, photo of the completed cake (whole & decorated) and cake sliced, brief description of showpiece, updated resume, picture identification (proof of age) and official job title. Send complete entry package to: U.S. Pastry Competition, 145 Grand Street, Carlstadt, NJ 07072. ENTRIES MUST BE POSTMARKED NO LATER THAN DECEMBER 1, 2009.

**ENTRIES MUST BE POSTMARKED NO LATER THAN DECEMBER 1, 2009.**

Name \_\_\_\_\_ Home Phone \_\_\_\_\_

Email \_\_\_\_\_ Home Fax \_\_\_\_\_

Home Address \_\_\_\_\_  
\_\_\_\_\_

Business Name \_\_\_\_\_ Business Phone \_\_\_\_\_

Business Address \_\_\_\_\_

Mentor's Name \_\_\_\_\_ Phone \_\_\_\_\_

Mentor's Address \_\_\_\_\_

Mentor's Email \_\_\_\_\_

## Step 1 – Entrants Qualifications

- 1 - All entrants must be at least 21 years of age. Entrants must have over three years of professional work experience. An UPDATED RESUME is required for qualification. A photocopy of proof of age identification is required. Employees and relatives of employees of Paris Gourmet and other sponsors are ineligible to compete. The past 1<sup>st</sup> Place Winner (Pastry Chef of the Year) is ineligible to compete the following year.
- 2 - Entrants must submit an original recipe of their own creation for:

### RECIPE 1

8" cake, using in the recipe a balance of Cacao Noel Chocolat de Couverture and Ravifruit fruit puree. In addition to a balance of chocolate and fruit puree, the recipe is expected to have a proper balance of flavors using sweet, sour, etc... and proper form including structure, visual appearance and texture/mouth feel.

### RECIPE 2

Chocolate bonbon, using in the recipe Cacao Noel Chocolat de Couverture. The bonbon must be "handcrafted", not molded and cannot exceed 1oz (28.34g) in weight.

- 3 - The recipes MUST BE TYPED and BE COMPLETE. A COMPLETE RECIPE WITH INGREDIENT LIST (precise measurements) AND DETAILED METHOD OF PREPARATION. **CAKE REVISIONS ARE NOT PERMITTED UPON ENTRY ACCEPTANCE.**

- 4 - The recipes will be judged on the following criteria:

- > Creative use (& balance) of Cacao Noel Chocolate Couverture (Cake & Bonbon)
- > Creative use (& balance) of Ravifruit Fruit Puree (Cake)
- > Originality
- > Flavor Balance: sweet, sour, etc...
- > Form: structure, textures
- > Visual appearance of decorated whole cake and cake slice (for cut ability)

- 5 - The complete entry must include: entry form (fill out section), recipes, photo of the completed cake (whole & decorated) and cake sliced, brief description of showpiece, updated resume, identification and official job title. **ENTRIES MUST BE POSTMARKED NO LATER THAN DECEMBER 1, 2009.** Accepted entries, the finalists, will be notified by mail and telephone no later than December 8, 2009.

## Step 2 – Competition

The following information is just a brief overview of exhibiting on competition day. **Extensive rules and procedures will be furnished to finalists upon entry acceptance.**

**Date: Sunday, February 28, 2010**

**Place: International Restaurant & Foodservice Show of New York  
Jacob K. Javits Convention Center, NY, NY**

### Complete Exhibit Composition – CAKE (4) & BONBONS (25)

- One (1) 8" tasting cake, undecorated for jury to eat
- One (1) 8" visual cake, fully decorated for jury observation. This cake is real.
- One (1) 8" FAKE CAKE encompassed in showpiece
- One (1) 8" press cake, fully decorated for press to eat
- Twenty-five (25) Chocolate bonbons for jury tasting

### Exhibit Composition – SHOWPIECE

2010 SHOWPIECE THEME IS *THE OLYMPICS - WINTER GAMES*. The masterpiece must be constructed solely by the finalist. Chocolate (50%) and sugar (50%) are the key dominant ingredients and must equally be balanced. There must also be an equal balance of sugar work (includes: pulled, blown or pastillage techniques) in the full masterpiece composition. The full masterpiece composition must fit a surface no larger than 18" x 24". There is no height requirement. Inedible support is unacceptable. The fake 8" cake and 6 bonbons must be encompassed in the showpiece composition. The showpiece will be judged on the following criteria:

- > Balance of Chocolate & Sugar
- > Visual appeal, artistic presentation
- > Technique
- > Originality, successful theme execution

## Set-up Procedures

Finalists have 3 hours to set-up their exhibit and will be permitted one assistant. The assistant's professional position cannot exceed that of sous chef, assistant pastry chef or commis. Non-trade professionals can assist. Pastry competitors cannot assist.

## Judging Procedures

Societe Culinaire Philanthropique, one of the oldest and most prestigious chef organizations in the world, oversees the judging procedures. A team of prominent pastry chefs, educators, and other esteemed food professionals will judge. Further rules & procedures pertaining to exhibiting competition day will be furnished to finalists upon acceptance.

**ALL COMPETITORS MUST ACCEPT THE DECISION OF THE JUDGING COMMITTEE AS FINAL.**

### Point System = Possible 150 Points

- Cake – 65 points
- Bonbon – 20 points
- Showpiece – 65 points

### Contest Awards

- Pastry Chef of the Year – Gold Medal, Silver Plaque – \$4,000.00
- 2<sup>nd</sup> Place – Silver Medal – \$2,500.00
- 3<sup>rd</sup> Place – Bronze Medal – \$1,000.00
- Honorable Mention – Trophy – \$750.00

Prizes are not transferable. Paris Gourmet and sponsors, reserve the right to use prize winners' names, likeness and recipes in any press release, advertising or promotional materials prepared by or on behalf of Paris Gourmet and sponsors. All photographs associated with this event become property of Paris Gourmet and sponsors. Federal state and local taxes, if applicable are the responsibility of the winners.



[www.parisgourmet.com](http://www.parisgourmet.com)



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## For Further Information, Call:

### Technical Questions

Florian Bellanger, Jury President  
Societe Culinaire Philanthropique  
646-283-3627  
pastry.solutions@gmail.com

### General Questions

Shirley Hall (Marketing & PR)  
PARIS GOURMET  
1.800.PASTRY.1 (ext. 202)  
Shirley@parisgourmet.com

## Mentorship

The event is an advanced-level competition and past results have shown that finalists who were advised by a mentor fared very well in the U.S. Pastry Competition.

A mentor is one that teaches, advises, motivates and encourages a finalist. Mentoring evokes a process of refining and defining strategy and technique. A suitable mentor could be a chef, educator or past competitor. Whether a finalist needs moral or technical support, or possibly both, it has been proven through the history of this event that mentorship works. Most importantly, mentorship is educational and promotes camaraderie within the industry.

Visit [www.parisgourmet.com](http://www.parisgourmet.com) and click on Pastry Competition U.S. and Photo Gallery to see video and pictures from past events!