

2012 Student Chocolate Challenge

Official Competition Rules & Guidelines

1. There is an 8 lb weight restriction. This includes all pieces made as well as the tempered chocolate used to assemble the piece.
2. There is no height requirement.
3. The showpiece must be made solely of chocolate or cocoa butter.
4. Chocolate processed in a robot coupe is allowed.
5. Student made transfer sheets and cocoa butter coloring are also allowed.
6. No commercial molds other than Showpeels and basic shapes such as rounds, squares, etc. may be used.
7. All chocolate work can be brought in already made. Extra points will be allotted for any additional work that is done on premise.
8. No artificial supports are allowed.
9. Students will have 1 hour to temper chocolate and assemble their showpiece in front of the judges.
10. Student's work must be their own.
11. The student's work will be judged on the amount and variety of techniques shown as well as the cleanliness of the showpiece and the work area.
12. A minimum of three different techniques must be shown. Those techniques must be documented and handed in for the judge's review prior to the competition.
13. No spraying of the showpiece can be done at the competition.
14. Students must build their showpiece on a base provided by Pastry Live.
15. If the finished showpiece is of questionable weight, the competitor may be asked to move it to a scale for weighing. This will be considered a test of assembly skills as well.

Students may arrive at the event at 7:30 AM and enter their kitchens on Friday, August 3rd, 2012 at 8:00 AM. Anyone except the competitors will need a ticket to enter.