

2013 National Showpiece Championship

RULES AND GUIDELINES

What the competition is...

This competition is intended to create a more level playing field for chefs. Provisions have been put into place to reduce the financial burden of competing and restrict high dollar investments into specialty tools and equipment. The event is also intended to provide a unique opportunity for pastry chefs to demonstrate their skills and highlight their creativity and innovation. This competition is about new ideas, new techniques and new designs.

What the competition is not...

This competition is not meant to trip you up with endless rules and structure. At this level of competition, we believe an event should not limit your creativity. There are specific rules, but more importantly, we want the spirit of the rules to be followed. Digging into every nook and cranny of the rules will not be worth your time. Remember, this competition is not a casting challenge. Casting in molds and forms is important, but be sure to integrate plenty of hand skills and/or casting manipulations. It will make a difference in your score.

1. Competitors will have 7 hours to complete a sugar or chocolate showpiece.
2. There are no height or width restrictions. BE INNOVATIVE! Build your piece in any direction.
3. Only sponsored products will be allowed into the kitchens. All other products must have the labels fully covered.
4. There is no mold restriction other than molds must be made of food safe material. Competitors may be asked by a judge to prove the food safe origin of a silicone material.
5. Sugar showpieces must include elements of pulled sugar and blown sugar. All sugar for blowing and pulling can be brought in cooked and ready.
6. Only chocolate "ingredients" can be used. For the purpose of this competition, only chocolate liquor, nibs, sugar and cocoa butter will be considered ingredients in chocolate. Milk or white chocolate is allowed. Although milk solids or lecithin are often found in chocolate, they may not be used. Since sugar is an ingredient in chocolate, it may be used, but only if it is mixed into melted chocolate or cocoa butter in an uncooked state.
7. Coating or modeling chocolate may not be used.
8. Pressed sugar or sugar pressed chocolate may be brought in molded and dried, but not colored or airbrushed.
9. Pastillage or chocolate pastillage may be brought to the competition cut and dried, but not colored or airbrushed.

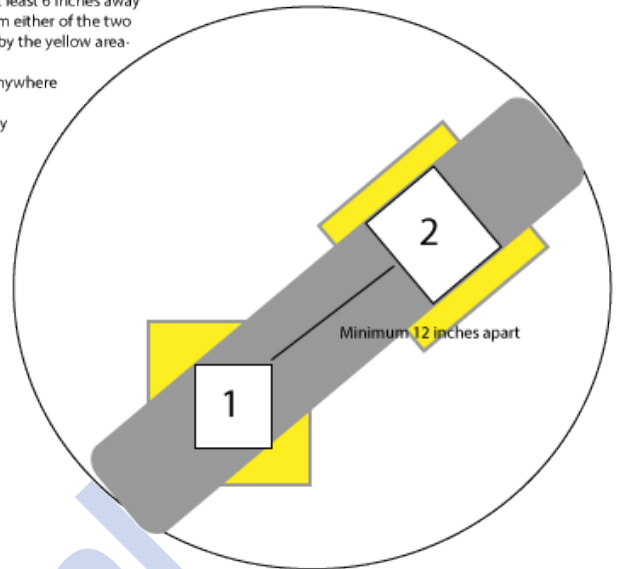
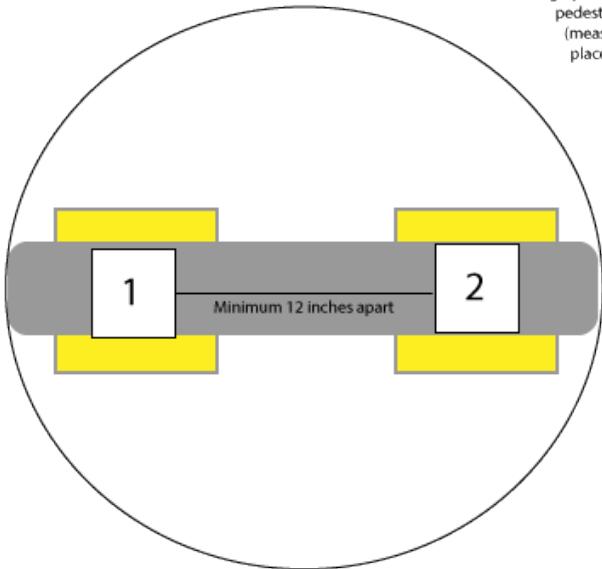
10. No inedible materials or supports may be used on the showpieces. The use of artificial or inedible structural supports will result in immediate disqualification of the piece.
11. The showpiece must be attached to and be fully supported by the 3 individual pedestals. Two pedestals must be at least 12 inches apart from each other measured at the edges closest to each other. No part of the third pedestal can intersect or interfere with the plane created by those 2 pedestals. The third pedestal can be placed anywhere, so long as it is at least 6 inches away from another pedestal measured at the closest point. (See diagram)
12. The pieces on each pedestal must connect, intertwine or pass through another piece of the showpiece. No part of the edible materials may come in contact with the table surface. If any part of the piece touches the table, it will be a deduction in points. The piece can extend below the height of the boxes without touching the table and it will be within the rules.
13. Only food-safe, edible colors will be permitted.
14. All pieces must be adhered to the showpiece using chocolate, chocolate products, sugar or sugar products only.
15. Competitors will receive a list of provided items. In order to keep the playing field even, no out of the ordinary, large or expensive equipment or tools can be brought into the kitchens without the approval of the Competition Committee.
16. No additional speed racks, cabinets or storage units can be brought to the competition.
17. Small storage containers to hold finished pieces will be allowed.
18. All competitors must wear black pants and appropriate footwear (black, non-skid) throughout the competition and awards ceremony. Official team jackets, chef hats, and aprons will be supplied and must be worn throughout the competition and awards ceremony. No insignias, titles, or other forms of identification may be added.
19. Participation in this competition is deemed as acceptance of all the rules set forth above.
20. All team captains and team members will be required to sign a release form provided by the Competition Committee.

The decision of the Judges is final and binding, and cannot be challenged. The Organizing Committee is not involved in the judging and scoring process during the competition.

Pedestal Placement

For proper placement, the third pedestal cannot enter the grey area. This area represents the plane created by the first 2 pedestals. The third pedestal must be at least 6 inches away (measured from the closest point) from either of the two placed pedestals. This is represented by the yellow area.

The third pedestal can go anywhere on the table that is represented by the white section.



***** Please note: these drawings are not to scale it and is up to each team to make sure the placement of their pedestals are correct.

Improper Pedestal Placement

In all the following examples, the 3rd pedestal is either breaking the plane (grey) created by the first 2 or it is not at least 6 inches from pedestal 1 or 2 (yellow)

