



Confrérie de la Chaîne des Rôtisseurs

Pastry Competition Manual

Goals, Organization & Objectives

Requirements for Entry:

- Open to professional pastry chefs
- Competitors do not need to be members of the Chaîne des Rôtisseurs, but may join if they wish.
- There is an entry fee of **\$250** per competitor.
- For a competitor to advance to the national competition, it is recommended that there be a minimum of **two** competitors in the regional competition.

Primary

- To continually raise the standards of culinary excellence and professionalism
- Nurture the creativity of individual pastry chefs
- Provide a showcase for individual skills, techniques and styles

Secondary

- Provide an arena to demonstrate the mutual link between taste and health
- Provide an example and inspiration for all professionals

These goals are accomplished by:

- Maintaining established pastry standards
- Promoting camaraderie and educational opportunities among pastry professionals
- Acting as a staging area for development of pastry concepts
- Fostering the development of cutting-edge presentations and flavor combinations
- Providing rewards of recognition: the National Winner will not only receive a keepsake trophy, but one year's paid membership to the Chaîne des Rôtisseurs

The Pastry category requirements are as follows:

1. 8" Layered Entremet.
*Theme and Flavor Profile of the entremet to be outlined on the menu.
Cake layers may be prebaked, which allows for additional time to focus on creative fillings, textural variance and modern decoration.*
2. Four identical portions of a plated dessert with multiple components.
Focus on modern techniques and varying textures and temperatures.
3. Four individual identical pastries or identical petit gateaux.
Focus on contemporary techniques, vibrant flavors and consistent size and shape.



4. One dozen piped chocolate truffles, finished and decorated.
The couverture used for the filling and/or enrobing must be the responsibility of the competitors unless a sponsorship is secured.

5. One dozen molded and filled chocolate bon bons, competitors' choice of filling but should not be the same as the piped truffles.
The couverture used for the filling and/or enrobing must be the responsibility of the competitors unless a sponsorship is secured..



Competition Timing

Starting times will be drawn prior to the competition.

Allotted Cooking/Service Time—Total time is 4 hours. This time is divided into the following: 3 ½ hours to prepare the requirements of the competition and 30 minutes to present the individual dishes to the judges. During the competition, the pastry chef will have a commis to assist in gathering equipment and ingredients, cleaning the station, and removing dirty dishes.

Clean-Up—To start immediately at the end of your service time.

Setup station - Equipment only	Start Competition	Window Opens	Window Closes	Cleanup Ends
8:00 am	8:30 am	12:00 pm	12:30 pm	
8:15 am	8:45 am	12:15 pm	12:45 pm	
8:30 am	9:00 am	12:30 pm	1:00 pm	
8:45 am	9:15 am	12:45 pm	1:15 pm	

The competitor can bring all ingredients into the competition in scaled, labeled containers. The ingredients may not be mixed.

In addition, the competitor may bring in pre-prepared ganache and ice cream bases. If the competitor does this, the competitor must also prepare during the competition time the same ice cream base or ganache. This requires that the competitor has the time needed to cool and/or infuse ice cream bases and allow ganaches to set up, while at the same time mandating that an identical one is made within the time requirements.

Equipment:

All competitors will be provided with the following equipment:

- Convection Oven
- Stove top or induction
- Freezer
- Refrigeration
- Marble slab
- Access to an ice cream freezer
- Microwave
- Table top mixer



Pastry Competition TASTING JUDGE SCORING FORM			
Competitor Number	Judge's Name and Signature: _____ No Age Limit _____		
Menu	Comments (Please write legibly)		
SCORE			
8 inch cake Taste /15	Cake Presentation /10	Cake Originality and innovation /10	Cake Total Score /35
Plated Dessert Taste /15	Plated Dessert Presentation /10	Plated Dessert Originality and innovation /10	Plated Dessert Total Score /35
Individual Pastry Taste /15	Individual Pastry Presentation /10	Individual Pastry Originality and innovation /10	Individual Pastry Total Score /35
Piped Truffle Taste /10	Piped Truffle Presentation /5	Piped Truffle Originality and innovation /5	Piped Truffle Total Score /20
Bon Bon Taste /10	Bon Bon Presentation /5	Bon Bon Originality and innovation /5	Bon Bon Total Score /20
Total Score:			



Pastry Application

- No age limit for this competition.
- Competitors do not need to be members of the Chaîne des Rôtisseurs, but may join if they wish.
- Complete forms and then send to Regional Conseiller Culinare

Chaîne des Rôtisseurs

285 Madison Avenue, Madison, NJ 07940-1099
Phone: 973-360-9200 - Fax: 973-360-9330

www.chaineus.org Email: chaine@chaineus.org

Date:	
Name:	
Address:	
City:	
State:	
Zip/Postal Code:	

Mobile Phone:	
Work Phone:	
Email:	
Date of Birth:	
Male or Female:	

Education

Type of School	Name of School	Years Completed	Major or Degree
High School:			
College, Business or Trade School:			
Other:			

Employment

Name of Employee:		Job Title:	
Complete Address:			
Phone:		Website:	

Chaîne Member Sponsor Information - All competitors must be sponsored by a Chaîne member

Name:			
Position & Chapter:			
Address:			
Phone:		Email:	



Competitor Release Form

Chaîne des Rôtisseurs

285 Madison Avenue, Madison, NJ 07940-1099

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www.chaineus.org Email: chaine@chaineus.org

Complete forms and then send to the
Regional Conseiller Culinaire

Date:	
Name:	
Address:	
City:	
State:	
Zip/Postal Code:	

- I agree to participate in photography or filming of my person in relation to the Pastry competitions in the United States.
- I acknowledge and agree that my name, photography and filming of my likeness and commentary made by myself may be used in the presentation and advertising of the said material of any purpose and in the medium whether known or hereafter developed for the later use.
- I agree that the United States Chaîne des Rôtisseurs and its officers may assign or license this release to any person or organization at their sole discretion, as they shall see fit without any obligation to notify me.
- Chaîne des Rôtisseurs is not responsible for any incident resulting in personal injury of any kind.

Competitor's Signature:	
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Date:	
Competitor's Signature:	

Witness to Competitor's Signature:	
Address:	