



Confrérie de la Chaîne des Rôtisseurs

Pastry Competition Manual

Requirements for Entry:

- Open to professional pastry chefs
- Competitors must be members of the Confrérie de la Chaîne des Rôtisseurs, Ltd. (“Chaîne des Rôtisseurs”) at the time of submitting entry or submit completed membership application with their completed Pastry Competition Entry form with payment of applicable induction and membership fees.
- There is an entry fee of \$100 per competitor.
- For a competitor to advance to the national competition, there must be a minimum of three competitors in the regional competition. It is possible to conduct a regional competition with only 2 candidates, but in that case, the winner will not be eligible to advance to the national 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 Pastry requirements are as follows:

During the competition, each Pastry Chef competitor shall prepare the following (including the use of products of our **Pastry Competition Sponsor, Felchlin Chocolate**, as referenced below):

1. 8” Layered Entremet.
*Theme and Flavor Profile of the entremet to be outlined on the menu.
Cake layers may be prebaked (and brought to competition venue) or baked on-site, 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** a Felchlin Grand Cru Couverture.*
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** a Felchlin Grand Cru Couverture.*

The choices of couvertures that will be available for each competitor are as follows:

[Felchlin Opus Blanc Selection 35% Grand Cru Lait de Terroir White Couverture Coins \(750007\)](#)

[Felchlin Opus Lait Selection 38% Grand Cru Lait de Terroir Milk Couverture Coins \(750006\)](#)

[Felchlin Maracaibo Clasificado 65% Grand Cru de Terroir Dark Couverture Coins \(750026\)](#)



THE COMPETITION

Competition Timing

The date of each regional competition will be coordinated with pastry chefs competing in the respective competition. Starting times for each competitor will be drawn prior to the competition.

Allotted Cooking/Service Time—The total time available to each competitor is 4 hours. This time is divided into the following: 3 ½ hours to prepare the required items 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	

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

However, 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 cooking surface
- Freezer (may be used by other competitors) OR USE LANGUAGE AVAILABLE TO ALL COMPETITORS
- Refrigeration (may be used by other competitors) OR SUE LANGUAGE AVAILABLE TO ALL COMPETITORS
- 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

- There is no minimum or maximum age limit for this competition.
- Each competitor must be a member of the Chaîne des Rôtisseurs Bailliage des Etats-Unis or submitted an application with membership fees with a completed Application to be eligible.
- Complete forms and then send to Regional Conseiller Culinaire

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

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

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Complete forms and then send to the
Regional Conseiller Culinaire

- I agree to participate in and allow photographing and filming/videoing of me during the Pastry competitions in the United States.
- I acknowledge and agree that my name, photos and filming/videoing of my likeness and commentary by me may be used in the presentation and advertising for any purpose and in the medium whether known or hereafter developed for the later use.
- I agree that the 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.
- The Chaîne des Rôtisseurs is not responsible for any incident resulting in personal injury of any kind.
- I agree to timely sign such additional releases as may be reasonably requested of me by the Chaîne des Rôtisseurs to further evidence those stated above.

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

Witness to Competitor's Signature:	
Address:	