

The 2010 International Confectionary Art Competition

« *The mixed doubles of pastry* »

Organized by the International Association



Confectionary Art Competition



« An exceptional competition bringing together mixed teams from some of the world's greatest professionals in Confectionary Art ».

⇒ Goals of the competition:

- ✓ Encourage working in mixed teams.
- ✓ Give Pastry Chefs, Confectioners, Chocolatiers, Restaurant Pastry Chefs, Ice cream confectioners ... the opportunity to express their creativity at an international level and with broad artistic freedom (*open theme*).
- ✓ Blend flavors and refine taste.
- ✓ Stimulate research and ingenuity toward the goal of marrying Art and Taste.
- ✓ Promote the talents of professional Pastry Chefs, Confectioners, Chocolatiers, Restaurant Pastry Chefs, Ice cream confectioners ...from all over the world.

COMPETITION DESCRIPTION :



Name	The International Confectionary Art Competition
Edition	2nd
Date of finals	6, 7 and 8 March 2010
Place	Parc des Expositions de Paris Nord VILLEPINTE <i>(held during the EUROPAÏN salon)</i>
Organizer	The International Confectionary Art Competition Assoc.
Potential Contestants	Professionals working in the confectionary arts (pastry chefs, chocolatiers, confectioners, restaurant pastry chefs, ice cream confectioners...) 15 teams of 2 contestants <u>Teams must be MIXED (man/woman)</u>
Entry	See rules
Finals	21 hours of practical assignments united around an open theme selected by each team. Creations to make on-site : <ul style="list-style-type: none"> - 1 pastillage support - 1 sugar art creation - 1 chocolate art creation - 3 fresh petits fours (1 tartelette, 1 choux pastry and 1 of your choice) - 1 Pistachio trilogy: (1 entremets + 1 small cake + 1 petit four) - 3 chocolate bonbons (1 fruit ganache + 1 praliné + 1 of your choice) - 1 plated dessert with accompanying glassware (presented on the plate)
Prize	Cash award at the podium + Trophy + Medals.
Contact	International Confectionary Art Competition Asso. ZI des Cettons 78570 CHANTELOUP LES VIGNES – France Tél: + 33 (1) 39 22 22 39 / Fax : +33 (1) 39 70 92 02 www.dgf.fr

COMPETITION RULES:

• **Article 1/** **The International Confectionary Art Competition Association** is organizing the 2nd edition of a mixed-team fine food competition called:

THE INTERNATIONAL CONFECTIONARY ART COMPETITION

« *The mixed doubles of pastry* »

• **Article 2/** ***Composition of the teams:***

Each selected country will have to present a **2-person mixed (man/woman) team**. A substitute 2-person team (1 man + 1 woman) may be accepted but all costs associated with the finals will be at their own expense. If one of the team members is unable to attend the competition, and a substitute guaranteeing the team's mixed status is not available, the country will not be able to participate and the team will be disqualified!

• **Article 3/** ***Contestant team selection:***

A maximum of **15** countries will be selected for participation.

* **IN FRANCE:**

- Contestant selection will be based on presentation of a professional press book from each 2-person team. All applicants for the "**2010 International Confectionary Art Competition**" must send a professional and polished press book with photographs of the contestants' various creations (sugar art creations, Chocolate designs, Entremets, ...etc.) + 1 letter of motivation and the CVs of each team member.

Send this portfolio before **30 June 2009** to:

International Confectionary Art Competition Assoc. /DGF
ZI des Cettons
78570 CHANTELOUP LES VIGNES – France

A jury composed of pastry, confectionary, and chocolate making professionals will evaluate each portfolio in order to select a team to represent FRANCE for the finals.

To extend participation to the greatest number of candidates, team members must hold French citizenship (or from the French-speaking Benelux countries!

The Meilleurs Ouvriers de France and the Champions du Monde are excluded from entering the competition.

The jury reserves the right to interview teams.

All jury decisions are final.

* **ABROAD:**

Selection of international participants will be organized by DGF international distributors, delegates of the International Confectionary Art Competition Association (either by portfolio or by a series of eliminatory test rounds).

The selection of the 14 teams for the finals will be conducted by the International Confectionary Art Competition Association. Team members must hold citizenship of the countries they will be representing (coaches are excluded from this rule).

The Meilleurs Ouvriers de France and any Champion du Monde living abroad are excluded from entering the competition.

Any entry submitted implies complete acceptance, in full and without reserve, of these rules.

• Article 4/ *Dates to remember:*

The International Finals will be held in **2010** during the EUROPAIN salon in PARIS.

From 6 – 8 March 2010
Au Parc des Expositions de Paris Nord VILLEPINTE

• Article 5/ *Working time:*

Competition time is divided up for the practical assignments as follows, this includes the buffet presentation.
A total of **21 hours of work!**

Competition officials will conduct an inspection 1 hour before the contest time begins

1st day, Saturday	06 March 2010	13h00 / 18h00 (5 hours of work)
2 nd day, Sunday	07 March 2010	8h00 / 17h00 (9 hours of work)
3rd day, Monday	08 March 2010	6h30 / 13h30 (7 hours of work)

Jury deliberation and award presentation will take place Monday, 08 March at 17:00

• Article 6/ *The Jury:*

Creations will be subject to examination by 2 juries:

(2 juries per team, a total of 30 juries: 1 work assessment jury and 1 tasting jury.)

Each country participating in the competition must provide 2 juries composed of catering professionals who are citizens of the country they will be representing.

An international jury composed of 30 catering professionals will conduct tastings and a strict evaluation of each team's imagination and expertise.

The jury will not only consider the technical, aesthetic, and gustatory qualities of each creation but also its creativity, originality as well as proper procedure and the organizational methods employed between team members.

All jury decisions are final!

The work assessment jury will conduct an inspection 1 hour before the contest is set to begin (at 12h on Saturday, 06 March), to ensure all rules are being respected.

Competition officials will be present to make sure each competition period moves forward without problems.

Monday afternoon: evaluation and awarding of the prizes by the juries.

Juries will convene in the afternoon the day before the contest (Friday, 05 March 2010) for an organizational meeting

The jury president, **Mr. Pascal NIAU**, will supervise the smooth execution of the evaluation period; he will act as representative for the entire International Confectionary Art Competition Association, he will remain neutral and will not take part in the evaluation process.

The jury president reserves the right to replace any jury member with a substitute if necessary.

Jury members must apply by sending their CV (with a photo) to the International Confectionary Arts Association before **30 September 2009**.

The jury president and members of the International Confectionary Arts Association will select jury members.

• Article 7/ *List of creations to make on-site:*

Open general theme

- 1 sugar art creation
- 1 chocolate art creation
- 1 pastillage support
- 1 plated dessert with accompanying glassware (presented on the plate)- **Tasting**
- 3 fresh petit fours (1 tartelette, 1 choux pastry and 1 of your choice) - **Tasting**
- 1 Pistachio trilogy: (1 entremets + 1 small cake + 1 petit four) - **Tasting**
- 3 chocolate bonbons (1 fruit ganache + 1 praliné + 1 of your choice) - **Tasting**

• Article 8/ *Details of creations to be made during the competition:*

✓ 1 Sugar art creation: (to be made on-site)

- Base height limited to 4 cm maximum
- Free form and unrestricted dimensions (non food items allowed)

The only techniques allowed will be sugar boiling (**must be cooked on-site**), pulverized sugar and crystallized sugar (**pastillage is not allowed in the sugar art creation**); pulverized sugar, crystallized sugar and carbonic sugar can be brought in, all other techniques must be performed and colored on-site, but be aware that the jury will only evaluate work completed during the competition.

The sugar piece will act as a support for the PISTACHIO TRILOGY.

The entire creation must be edible; non-edible armatures may not be used for this creation.

✓ 1 Chocolate Art Creation: (must be made on-site)

- Base must be no higher than 4 cm, free form and unrestricted dimensions. Base may be non-edible.
- All chocolate work techniques are allowed
- No restrictions on the dimensions of the creation (height, length, width...)
- Everything must be made on-site.

The chocolate piece will act as a support for the chocolate bonbons.

The entire creation must be edible; non-edible armatures may not be used for this creation.

✓ 1 Pastillage support: (to be made on-site)

- Base must be no higher than 4 cm, free form and unrestricted dimensions. Base may be non-edible.
- No restrictions on the dimensions of the creation (height, length, width...)
- Pastillage must be brought on-site plain, without decoration. It may be marbled and already colored.
- All elements may be brought but must be attached and mounted on-site (edible attaching only).
- Painting and Airbrushing (if needed) must take place during the assigned time period.

The support will be used as a presentation base for the petits fours

The entire creation must be edible; non-edible armatures may not be used for this creation.

→ IMPORTANT: one of the 3 artistic pieces must be created by the female candidate!

✓ **1 Plated dessert with accompanying glassware (presented on the plate):**

Tasting on 06 March from 15H30 to 18H (every 10 min)

1 type of plated dessert, flavor of your choice, with accompanying glassware presented on the plate (*interior volume of the glassware must not exceed 10cl!*).

No electric ice cream makers allowed in the competition area

18 identical desserts + 18 identical glassware

16 for the tasting, 1 for the photo and 1 for the public display.

Each team must provide its own presentation plates and glassware

The entire creation must be edible, (excluding the glassware), any inedible components will be systematically removed by the working judges.

✓ **Fresh petits fours:** ***Tasting on 07 March from 9h30 to 12h30 (every 12 min)***

3 types of petit fours: 1 tartelette, 1 choux pastry and 1 of your choice

Quantity: **28 petit fours per type**

16 of each for tasting

6 of each for presentation on the pastillage support

3 of each type for photography

And 3 of each type for presentation to the jury and public

Everything must be made on-site, no pre-made items are authorized (no cookies or short crust pastry), only finishing products (icing, glazing, velvet finishing...) may be brought on-site.

The Fresh petits fours will be presented on the pastillage support.

The entire creation must be edible; non-edible armatures may not be used for this creation.

Petits fours for the photo, jury and public presentation will be placed on identical platters provided by the organizing committee.

✓ **1 Pistachio Trilogy: (1 entremets + 1 small cake + 1 petit four)**

Tasting on 07 March from 13H30 to 17H (every 14 min)

- Dominant flavor **PISTACHIO**; Finishing product of your choice.

- **4 identically-decorated entremets** (1 for presentation on the sugar piece, 1 for tasting, 1 for the photo and 1 for the trophy and public display).

- No restrictions on dimensions, total entremets weight must be between **800g and 1kg**.

- **12 identically decorated small cakes** (2 for presentation on the sugar piece, 8 for tasting, 1 for the photo and 1 for the public display).

- No restrictions on dimensions, each small cake must weigh between **80 and 100 g**.

- **21 identically decorated petits fours** (3 for presentation on the sugar piece, 16 for tasting, 1 for the photo and 1 for the public display).

- No restrictions on dimensions, each petit four must weigh **25g maximum**.

For the Trilogy, everything must be made on-site, no pre-made items are authorized, only finishing products (icing, glazing, velvet finishing...) may be brought on-site.

The Trilogies for the photo and presentation to the jury and the public will be presented on identical platters. (Provided by the candidates)

No « inedible » decoration will be allowed on the platters.

If the platters are decorated (not required), all decoration must be edible and created during competition time.

- Pastillage must be brought on-site plain, without decoration. It may be marbled and already colored.

- All elements may be brought but must be attached and mounted on-site (edible attaching only).
- Painting and Airbrushing (if needed) must take place during the assigned time period.

The trilogy for the tasting will be displayed on the 40 x 60 cm platter included in the list of material provided by the organization

The sugar piece will act as a support for the entremets, 2 small cakes and 3 petits fours.

✓ Collection of 3 chocolate bonbons:

Tasting on 08 March from 9H30 to 12h00 (every 10 min)

3 types of bonbons: 1 molded fruit ganache bonbon, 1 fork-dipped praliné, 1 flavor and technique of your choice.

Chocolate coating of your choice.

Amount: **28** chocolate bonbons of each type:

16 of each type for the tasting,

6 of each type for presentation on the chocolate piece

3 of each type for the photos

and 3 of each type for presentation to the jury and public.

Chocolate bonbons will be presented on the chocolate piece.

The entire creation must be edible; non-edible armatures may not be used for this creation.

The chocolate bonbons for the photo and jury and public presentation will be displayed on identical platters provided by the organization.



The 2010 International Confectionary Art Competition

Tasting Schedule

Working time:	Saturday 06 March	From 13h to 18h00
Tasting:	Plated dessert with glassware	15h30 - 18h00
Working time :	Sunday 07 March	From 8h00 to 17h00
Tastings:	Fresh petits fours	09h30 - 12h30
	Pistachio Trilogy (entremets + small cake + petit fours)	13h30 - 17h00
Working time:	Monday 08 March	From 6h30 to 13h30
Tastings:	3 Chocolate bonbons	9h30 - 12h00

• **Article 9/** ***Presentation Portfolio:***

Teams selected for the finals must send their presentation portfolio* before **31 OCTOBER 2009** to:

The International Confectionary Art Competition Assoc /DGF
ZI des Cetton
78570 CHANTELOUP LES VIGNES – France

Or by email: s.leveque@dgf.fr

* ***Presentation portfolio contents:***

- 1 portrait photo of each team member wearing professional attire (jacket devoid of any advertising) / digital photo (300 dpi) allowed if the portfolio is submitted via email, if submitted by regular mail please indicate first and last name on the reverse side of the print photo.
- Short CV for each team member (current position, previous experience, participation in other competitions...)

The competition theme is open, but must be communicated in advance by the selected teams in a design portfolio** before **31 DECEMBER 2009** to:

**The International Confectionary Art Competition Assoc /DGF
ZI des Cetttons
78570 CHANTELOUP LES VIGNES – France**

Or by email: [s.leveque @dgf.fr](mailto:s.leveque@dgf.fr)

** [Contents of the Design Portfolio:](#)

- [Selected theme for the competition](#)

- [Details of proposed recipes for the finals + summary of procedures in French and/or in English.](#)

All preparations must take place on-site, in front of the audience on the day of the competition

Any pre-made creation will not be considered by the jury.

Teams are responsible for the transport of creations, and remain responsible for all work until creations are installed on the buffet presentation tables.

Teams are held responsible for any incident resulting in damage to their work within the competition area.

All work must take place inside the booth.

• [Article 10/](#) ***Working areas:***

Teams will take possession of their working booths on Saturday, 05 March 2010 at 16h00 in alphabetical order by country, which will also determine the tasting order for the jury.

Each team will have an identical working space.

Teams agree to respect all competition rules in full and to take care to maintain a clean and orderly working space.

Participants must return their work space in the state they received it; a detailed inventory of official materials will be conducted by competition officials when the teams receive their booths and again at the end of the competition.

Presentation will take place on a table (2m50 by 80cm) with a « black » colored tablecloth provided by the International Confectionary Art Competition Association.

• [Article 11/](#) ***Available materials:***

Competitors must bring their own small personal materials, only large materials will be provided by the competition organizational committee.

2 mixers

2 air heated dipping machines (12kg)

1 microwave oven

2 trolleys, with 10 aluminum trays, 20 racks, 10 baking trays

2 induction plates

2 pot sets (diam 14/ 16/ 18/20/24 cm)

2 pans (diam 24 cm et 32 cm)

1 sugar heating lamp

2 stainless steel bowl sets (round bottom)

1 dessert table 1,50m x 70 cm

1 hot/cold water bath (1 large sink 50cm x 50cm + rack)

1 convection oven 4 shelves 40cm x 60cm

Stainless steel working surface (5.80m x 80cm)

SHARED MATERIAL FOR 2 BOOTHS

1 freezer with 2 doors 40cm x 60 cm (1 door for each team)

1 rapid chilling appliance (1 door) 40 cm x 60 cm

1 fridge: 2 doors per team (*dimensions 40cm x 60 cm*)

AVAILABLE MATERIAL:

Chocolate Temperers

•Article 12/ *Basic materials:*

Teams must provide a supply-voucher corresponding to the list of products supplied by the organization before **31 DECEMBER 2009**.

Only specific products not included in the product families listed above may be brought by the contestants. In exchange, basic materials will be made available in France 1 week before the beginning of the competition (**beginning 01 March 2010**) for weighing preparation.

These ingredients will be weighed but not mixed, nor assembled.

•Article 13/ Each team must supply a recipe sheet for each gustatory creation (in French and/or in English). These sheets will become the property of the International Confectionary Art Competition Association for various publications.

•Article 14/ All jury decisions are final.

•Article 15/ Any dispute will be judged by the jury president and may result in a team's exclusion.

•Article 16/ In the event of force majeure, the competition may be canceled without warning, nor compensation

•Article 17/ The International Confectionary Art Competition Association declines all responsibility regarding breakage, loss, theft or any accident that may occur during the competition period.

•Article 18/ According to the terms of the competition, contestants must respect competition rules but also the ethics and discipline surrounding this kind of publicly viewed competition. Teams agree to respect the directives of the jury president.

• Article 19/ *Competition evaluation:*

The lowest score and the highest score will not be taken into account for classification.

Juries will not evaluate their own country.

In case of a tie, accumulated tasting scores will count.

ICAC 2010 GENERAL RANKING TABLE								
DATE: 08/03/2010		DEGUSTATION DESSERT- ASSIETTE	DEGUSTATION PETITS FOURS	DEGUSTATION BONBONS CHOCOLAT	DEGUSTATION ENTREMETS	TRAVAIL	PRESENTATION	TOTAL GENERAL
		TASTING PLATE DESSERT	TASTING PETITS FOURS	TASTING CHOCOLATE BONBONS	TASTING ENTREMETS	WORK	PRESENTATION	TOTAL
BOX	COUNTRY CANDIDATE NAME	100	150	170	400	360	420	1600
1								
2								
3								
4								
5								
6								
7								
8								
9								
10								
11								
12								
13								
14								
15								
SIGNATURE JURY PRESIDENT						SIGNATURE BAILIFF		

• Article 20/ *Fee responsibility:*

• For contestants:

All transportation, room and board costs will be taken care of by the International Confectionary Art Competition Association beginning from the moment the contestant arrives in France, for up to 1 week before the competition and for the duration of the competition.

(From **28 February to the morning of 11 March**)

Room rate calculated on single occupancy.

NB: Black trousers are required (no jeans!), working smocks will be provided.

• For the juries:

All transportation, room and board costs will be taken care of by the International Confectionary Art Competition Association beginning from the moment the individual arrives in France on **05 March**.

Room rate calculated on single occupancy.

NB: Black trousers are required (no jeans!), working smocks will be provided.

All transportation, room and board costs for the finals in PARIS will be taken care of by the International Confectionary Art Competition Association (**From the evening of 05 March to the morning of 11 March**).

• **Article 21/** *Preparation and training:*

Training areas will be made available to each team exactly 1 week before the competition begins.

• **Article 22/** *Competition Awards and Prizes:*

Financial award given at the podium:

- 1st place : 8000 euros per team
- 2nd : 4000 euros per team
- 3rd : 3000 euros per team

- + 1 Trophy for the winning team
- + Medals
- + Certificates

DGF and EUROPAIN may grant a « favorites » prize.

A medal will be awarded to each contestant along with a certificate of participation.

• **Article 23/** *Advertising:*

The teams selected to participate in the finals agree to advertise the « **2010 International Confectionary Art Competition** » event on all advertising, clothing, press materials, and at all promotional events for the « **2010 International Confectionary Art Competition** », until the next edition of the competition.

Teams also agree to wear the official Competition jacket for all applicable events.

Contestants will be working before an audience able to evaluate the quality and the difficulty level of the competition as well as each contestant's expertise.

The International Confectionary Art Competition Association reserves the right to use photos, film, recipes or interviews for international promotion of the competition.

All advertising must be approved by the International Confectionary Art Competition Association before it is published.

A graphic standard will be made available for all advertising related to the competition.