Pastry Chef Competition Rules

1. Each Pastry Chef must submit a dessert recipe along with their registration form.
2. All participants MUST provide their own equipment, ingredients and serving dishes for the presentation of their finished dessert.
3. Participants will have three (3) hours to organize their work station, obtain supplies, adapt the time management plan, and prepare the required products according to recipe specifications. All food preparation should be done within the allotted time (i.e. pre-chopped, pre-sliced, knife work, marinating, food prep and any cooking/baking)
4. Pastry chefs must be employed by a member property of the Antigua Barbuda Hotels and Tourism Association.
5. All desserts must be presented and served at the same time. If one whole dessert is produced such as a gateau or pie, serving portions must be cut and plated.
6. All fruits and tubers used in the recipes must be tropical in nature.
7. The use of cell phones during the competition is strictly forbidden.

Uniform and Appearance

Participants must be well groomed and wear appropriate, clean attire meeting the following standards:

1. **Uniforms** - Clean and appropriate uniform including professional chef attire (chef coat/jacket; industry pants or commercial uniform pants; apron; hair covering or chef hat; closed-toe, low heel, kitchen shoes made with non-slip soles and sealed non-melting uppers (canvas shoes are not appropriate).
2. **Jewelry** - No additional jewelry, except for a watch, is allowed.
3. **Personal Hygiene** -Facial hair is permitted if appropriate covering is used. Hair is properly restrained with a hairnet if hair extends past the neckline. Minimal makeup, no cologne or nail polish allowed.

Safety and Sanitation

Participants, and their work areas, are kept sanitary and organized, meeting the following standards:

1. Workstation is kept neat, clean, and organized in a safe and sanitary manner.
2. Hand washing is done frequently.
3. Food contact surfaces are cleaned and sanitized frequently.
4. Proper knife safety is demonstrated, and small equipment is handled properly, according to industry standards.
5. Baked goods internal temperature is taken at center to reach required/desired food temperature.

Product Production

1. Participants will have three (3) hours to prepare food products.
2. Participants should be proficient in the preparation of all required food products.
3. Participants will demonstrate industry standards in the use of equipment, tools, and techniques.
4. Participants will follow directions and recipes to prepare food products that meet industry standards for appearance and taste.

5. Participants will present all items for evaluation at the end of the three (3) hour period. **There will be no extra time allowed to complete preparation. All work must stop at the three (3) time limit.**

Equipment, Tools, and Techniques	Use proper equipment, tools, products, vocabulary, and techniques in the preparation of required items, including the use of scales for measuring ingredients and equal division of dough and batter.
Timeline	Timeline is used and is accurate.
Mise en Place	Work effectively and display organizational skills. Mise en place is well executed.
Product Appearance	Products have appropriate color and doneness, are properly shaped and have visual appeal.
Product Consistency	Size, shape, and/or color of products meet or exceed industry expectations. Correct amount (yield) of items has been produced.
Baking Principles and Techniques	Follow directions of recipes in proper sequence to demonstrate correct baking principles.

First Impression (avoid the following)

- Unattractive props and support materials.
- Soiled or smudged serving ware.
- Unappetizing food presentation.
- Incorrect, misleading or unattractive descriptions.
- Improper use of culinary terms and spelling errors in recipes.
- Failure to comply with category requirements and judging criteria.

Presentation and Service (avoid the following)

- Inconsistent portioning.
- Disproportional garnishing.
- Inedible garnishes.
- Unappealing presentations.
- Disproportional carvings and sculptures.
- Inappropriate serving ware.
- Failure to comply with category requirements.

Points will be deducted for the following infractions:

- Sloppy cutting, cleaning, and slicing.
- Improper cooking or baking.
- Poor workmanship, uneven layering, dry, cloudy, or bubble-filled glazes and protective gels, inconsistent thickness of glazes and protective gels. sloppy or uneven piping and decorating skills.
- Broken or damaged entries (plates, equipment, ingredients)
- Use of artificial/ industrially processed foods.
- Disproportional entry components/failure to provide uniform entry components where required.
- Improper handling, care, storage, and craftsmanship of materials.
- Impractical and-feasible presentations by today's food and labor standards.
- Failure to comply with category requirements.

Points distribution- Tasting	Points
Presentation	**10 points**
Creativity	**10 points**
Caribbean Identify and Ingredients	**15 points**
Taste/Texture/Flavor Balance	**30 points**
Total	**65 points**
Points Distribution- Kitchen Mis en place	
Mis en place – culinary skills	**5 points**
Proper use of ingredients	**5 points**
Organization & Timeliness	**5 points**
Total	**15 points**
Points Distribution – Floor /Cooking Station	
Culinary Skills and Cooking Technique	**10 points**
Organization & Timing	**5 points**
Sanitation & Station Left Clean for Next Person	**5 points**
Total	**20 points**