



## PASTRY COMPETITION Competition details

### Objective

Prepare as team a modern restaurant dessert for five (5) persons, five (5) plate, out of the basket of ingredients.

### The dessert title:

**Gluten free modern style dessert**

The dessert must be composed by:

- sponge cake
- cream or mousse
- sauce
- crunchy element
- decorations elements
- blackcurrants is mandatory ingredients
- (sauces or creams for decoration doesn't count as a cream or mousse)

Basket of ingredients and pastry equipment will be published on the official AEHT website, 2 months prior to the competition. Changes of the ingredients published earlier could be possible due to supplying problems.

### Team & Language

#### Language

It is compulsory that English (oral and written) is the language to be used in all the competition phases, briefings, communication with teammates and judges during the different tasks.

Minimum level of English: A2 (according to EQF)!

#### Teams:

Teams will consist of 2 students from different schools and countries and will be drawn by the jury.

It may happen that there is a team of three students in one of the following cases:

- The final number of candidates is unpaired.
- Disqualification of one of the competitors
- Competitors last minute abandonment



## **Masterclass, briefing and written part of the competition.**

### **Masterclass**

After the Opening Ceremony on the first day, all participants of the Pastry competition will go to a masterclass that will be integrated into the competitions, so **attendance is mandatory** for students. After masterclass students go on briefing.

### **Briefing and written part**

- Competitors briefing & announcement of the teams by the Head Judge and the judges; just only for the competitors.
- Plates will be shown at the briefing.
- After the briefing, each team will have one and a half hour (90 minutes) to write down the description of their recipes. During this time, external contact is prohibited.
- Research is limited to students' own textbooks and personal notes. No books will be supplied.
- As soon as the recipes are completed it must be submitted to the Head Judge with a brief menu, a work plan description, and a **complete ingredients order list**. It will then be signed by both, the competitors, and the Head Judge.
- The submitted recipes are final and may not be modified.
- Once the recipes have been submitted competitors are encouraged to liaise with their tutors.
- Competitors will be allowed to familiarize themselves with the competition area.

## **Day of the competition**

- Total time of the practical part of the competition: 2 hours. Afterwards, each team has 30 minutes to clean the working area and to get short feedback from the jury.
- Competitors must wear their full professional uniform and safety shoes.
- Competitors must bring their professional knives and are allowed to bring their own modelling equipment like spatulas, knives, pincers, cookie cutters, moulds, syphons (the gas will be provided by the organisation) etc.



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- For safety reasons no electric machines or devices are allowed to bring into the competition area.
- All special equipment brought in, from the competitors, need the approval of using, from the jury.
- Teams will be responsible for the quality and wholesomeness of the food they process and for ensuring that the principles of HACCP are respected.
- All elements of the finished dishes must be done during the competition and must be edible.

#### Important notes

- Teams will be assessed according to their written part, professionalism, work skills, work hygiene, teamwork, composition of the dessert, taste, presentation, difficulty of the different preparations, mandatory elements, and quantity of ingredients they use.
- During the composition of the recipes on the day of the briefing, team members check whether correct communication in English within the team is possible. If there is serious doubt, the team should report this to the Head Judge immediately. Complaints about language problems will not be accepted after submission of the recipes.
- The use of cell phones or any other electronic communication device are not allowed during the competition.
- All rules and regulations must be adhered including the General AEHT Competition Rules. The general rules of the AEHT competition can be found at the link:  
[file:///C:/Users/Korisnik/Downloads/AEHT\\_CompRulesMarch2013\\_LR1.pdf](file:///C:/Users/Korisnik/Downloads/AEHT_CompRulesMarch2013_LR1.pdf)
- The Head judge's decision is final.

#### Additional notes – some guidelines at a Pastry competition

- COMPETITION TASK: carefully study the task and the list of all ingredients that can be used; think about the combination of ingredients, which ingredients go well together and complement each other; include only the mandatory elements of the task on the plate. It is important to demonstrate the skills of hand shaping dessert elements, as much as possible



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without moulds.

- **EXCESS OF INGREDIENTS:** write a dessert recipe for the given number of people/plates and make that exact number of servings/portions without much excess.
- **TASTE AND APPEARANCE:**
- Taste is the most important thing about dessert, because of the taste you remember the dessert and want to eat it again and enjoy it again.
- Appearance is the second most important thing about dessert, because we eat with our eyes first and the appearance is what attracts us. Decoration must be related to the dessert on the plate, and it must be edible. The mandatory dessert elements on the plate need to be combined well to form a sensible unit. Choose the right portion size (neither too big nor too small). Artificial colours are not desirable.
- **IN THE END:** make mandatory elements, make a simple, beautiful, and delicious dessert.



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### **Head Judge**

The Head Judge is appointed by the AEHT and responsible for the competition. She is the direct link to the Vice-President of the AEHT responsible for the competitions. To guarantee her autonomy, the Head Judge will not assess the competitions.

### **Coordinator**

The coordinator is appointed by the hosting school and responsible for all the logistics and materials of the competitions. He / She is the direct link to the Head Judge. The coordinator will not assess the competitions.

### **Judges**

The jury is composed of at least 4 members. These judges are colleagues of member schools and all professionals in this area. The hosting school provides one professional from the practical field to be a judge. During the briefing of the judges by the Head judge on the arrival day the team & judges draw will be handled.

### **Organization requirements**


The host school provides:

- Infrastructure & material list necessary for competition.
- Kitchens for practical tasks following the technical outlines.
- All the ingredients for the competition.
- Support staff (students); for 2 stations 1 student (cleaning, helping to find something...)
- Room for presentation of the plates produced by the teams. This display room is open for public. The competition area is **NOT** open for public and only accessible for competitors and judges.



<i>INFRASTRUKTURE &amp; MATERIAL LIST</i>	<i>Quantity</i>	<i>Specifications</i>
<b>GENERAL INSTALLATIONS</b>		
Men's bathroom	1	
Girl's bathroom	1	
Kitchen – pastry / Production Kitchen	3 working places/stations	
<b>CLEANING SUPPLIES</b>		
Cleaning set (Sponge, Dishcloth, Wire sponge)	1/ each station & round	
Paper towels	1/ each station	
Recycling bin	1 / each station	
Hand sanitizer – solvent free	1 / each station	
Dustbin & Lid 70 l	1 / each station	
Kitchen chemicals (for washing and cleaning)	1 / each station	
Towels to clean the working tools	3 / each station	
Wastepaper bin	1 for 3 stations	
Plastic bag fits in Dustbin		
<b>HEALTH &amp; SAFETY</b>		
Fire extinguisher ABC	See the local regulations (1 for the 3 stations)	
First aid kit	1 for the 3 stations	
Fire extinguisher blanket	1 for the 3 stations	
<b>PRACTICAL COMPETITION AREA</b>		
	<b>Per box/station</b>	
Pans and pots (non-stick pans)	2 of each	diameter +-18 cm
Inox / stainless steel round bowl	4	diameter +- 20 cm
Mixing bowls in various sizes	6	diameter +- 20 cm
Cooling racks (same size then the oven)	2	
Silicone baking mats (SILPAT) (same size then the oven)	1	size of the oven tray
Conical strainer	1	
Strainer	1	
Fine-mesh sieves / flour sieves	1	
Rolling pins	1	
Grater/rasp	1	With different sizes
Fine grater	1	Microplane
Skimmer	1	
Plastic piping bags	2 box 35 cm	



Nozzle set for piping bags	1	
Digital Scale	1	
Nonstick baking paper	Same size as the oven plates	
Digital Thermometer	1/Box	
Measure/ Liter	1/Box	
Lemon squeezer	1/Box	
Kitchen Aid Mixer or similar with 1 whisk, 1 spatula	1/Box	
Fine Wire Balloon whisk	2/Box	
Wooden spatula	2/Box	
Silicon spatula	3/Box	
Baking trays (size of the oven)	4/Box	
Inox trays (blast chiller)	2/Box	
Plastic Container (for weighing)	10/Box	
Hot gun with gas (Gas Torch)	1/box	
Oven	1 / Box	
Refrigerators	1 / Box, Station	
Blast chiller	1 for 3 Stations	
Microwave device	1 for 3 Stations	
Gas fires / electrical/induction	1 for station	
Blender/ robot coupe		
Oven gloves	1 pair/ station	
Disposable safety gloves	1 box per station	
Cling Film	1 roll per station	
Aluminum foil	1 roll for 3 stations	
Plate to present the dessert.	5 30 cm diam.	
Hand Blender	1 per station	
Gaz for syphons	1 per team	



<b>INGREDIENTS LIST</b>		
<b>DRY PRODUCTS:</b>	<b>Quantity</b>	
Corn flour		
Corn starch		
Buckwheat flour		
Hemp flour		
Granulated sugar		
Icing sugar		
Brown sugar		
Cacao Powder		
Baking powder		
Salt		
Peeled almonds		
Almond powder		
Almond leaves		
Hazelnuts		
Hazelnuts powder		
Walnuts		
Walnuts ground		
Poppy seed		
Poppy seed ground		
Chocolate white (Belcolade)		
Chocolate milk (Belcolade)		
Chocolate dark (Belcolade)		
Gelatin Gold leaves (200 Bloom)		
Pectin NH (Sosa)		
Honey		
Glucose syrup		
<b>FRUITS:</b>		
Cherries (frozen)		
Raspberries (fresh and frozen)		
Blueberries (fresh and frozen)		
Blackcurrant (frozen)		
Apple		
Lemon		
Orange		
<b>CREAMERY:</b>		
Butter 82%		
Eggs		
Milk 2%		
Cottage Cheese 5%		
Whipping cream 35%		
Yogurt		
Sour cream		





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<b>SPICES:</b>		
Cardamom powder		
Vanilla beans		
Vanilla powder		
Cinnamon		
<b>DIVERS:</b>		
Chocolate colors: white, green, red, yellow		
Different gel colors		
<b>FRUIT PUREE:</b>		
Raspberry		
Blackcurrant		
Blueberries		
<b>HERBS:</b>		
Fresh mint		
Cornflower dry		
Pansy flowers (small flowers) dry and fresh		