



Confrérie de la Chaîne des Rôtisseurs

Pastry Competition Manual

Goals, Organization & Objectives

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 category requirements are as follows:

1. An 8" decorated layered cake, free choice of theme to be outlined on the menu
Baked cake layers can be brought into the competition allowing the competitor to focus on creative fillings and 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, the type that would be offered in an upscale pâtisserie
Focus on flavor, identical execution and contemporary styles.
4. One dozen piped chocolate truffles, finished and decorated
5. One dozen molded and filled chocolate bon bons, competitors' choice of filling but should not be the same as the piped truffles
To demonstrate; tempering skills, the creative use of color and flavor with couverture and fillings.



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 ¼ 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	

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

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 Application

- No age limit for this competition.
- Must be a member of the Chaîne des Rôtisseurs or have submitted application with membership fees 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.cchaîneus.org Email: cchaîne@chaîneus.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
Phone: 973-360-9200 - Fax: 973-360-9330
www.chaineus.org Email: chaine@chaineus.org

Complete forms & then send to
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 offices may assign or license this release to any person or organization at their sole discretion, as they shall see fit with out any obligation to notify me.
- Chaîne des Rôtisseurs is not responsible for any incident resulting in personal injury of any kind.

Competitors Signature:	
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Date:	
Competitors Signature:	

Witness to Competitors Signature:	
Address:	