

## Pastry Requirements

Below are the category requirements for the pastry program. You can use and present as you like; however, the total display is not limited to, but must include, and show, the skill of the pastry chef in one of the following: sugar work, chocolate work and pastillage. You shall have 12 hours to prepare and work on your items and 5 hours the next day to finish and display your items

### **A platter of petit-fours with showpiece**

- Five varieties, six of each for the platter and two of each for tasting, making a total of five varieties times eight servings
- A centerpiece display that matches the presentation of the petit fours
- Petit fours should be displayed on socles or stands that are made by the pastry chef showing his or her skills in the required disciplines
- All components for the petit-fours and showpiece can be done in advance and brought in but must be assembled on-site

### **One decorated cake of choice**

- Cake should have a theme and demonstrate a variety of decorating skills by the pastry chef
- Cake should be between 8 to 10 inches
- Assembly of cake will be in front of judges
- Cake can be of any shape desired by the pastry chef
- The decorating skills must be of a high level of quality and show the piping skills of the chef

### **Individual pastry plates of a modern nature**

- Four portions of identical plated dessert
- Plates will be tasted and every item on the pastry plate needs to be edible
- New use of techniques and flavors is welcomed, as well as classical pastries that have a modern presentation while focusing on classical flavors

### **Freelance finger pastry food**

- Four varieties times five each of finger pastry food that is of a creative nature using vessels and concepts that can be picked up and eaten in one or two bites
- Pastry item can be served on a curved spoon or fork, modern glass or china and silver vessel
- Items should be unique in nature while focusing on big flavors and textures in small bites concept

### **General Guideline**

- Finished pastries to be presented buffet style (6 foot table will be available)
- Petit-fours, cake, plated dessert, and finger pastry food must be assembled on site
- Pastillage may be brought in
- Sponges and cakes can be brought in
- All showpieces to be assembled on site
- Other components for all category requirements may be brought in for final assembly
- All plates, platters and tools must be brought in by candidate