



Young Pastry Chef of the Year 2019 (28 years below)

Young Pastry Chef of the year entries

Competitors are to enter all 4 categories to qualify for the Young Pastry chef of the year. The competition shall take place during La Cuisine Du Sial

1. 3 plates of desserts
2. One plate of desserts – practical - Live
3. Chocolate Praline – Live
4. Cake decoration – practical

The class is open to all pastry chefs under the age of 28 on the date of the competition 9th-11th December 2019. Worldchefs competition and judging rules shall be applied to all classes. Please read the Rules and regulations document for La Cuisine Du Sial 2019 in conjunction with these class briefs.

Part 1. 3 plates of desserts Static

- Prepare 3 different types desserts each for one person
- Displayed cold (suitable for ala carte service)
- One hot dessert presented cold
- One with chocolate main ingredients
- One fruit dessert
- Type written description and recipes are required
- No tasting shall be done and Aspic can be used to enhance the look of the finished product
- Maximum area w90cmxd75cm



Part 02. One type of dessert – practical

- One hour duration
- Suitable for ala carte service
- Prepare 3 plates of an identical dessert which must be the same shape and flavour
- 2 plates for jury taste test & 1 plate for display
- All bases (sponge, shortbread, biscuit, meringue) must be brought cooked by competitor
- All ingredients and decoration must be edible and make on the spot
- Typewritten description and recipes are required
- Competitor must bring their own plates
- Use of Salon kitchen will be given and 2 competitors will work in the same kitchen, oven, fridge and induction and water available

Part 03. Two Chocolate Pralines Practical - one to be made with a mold/one to be crafted by hand

- One hour duration
- One must be fruits base ganache
- One must be your creation
- 6 pralines for jury tasting 2 for display (Total will be 16 pralines)
- Weight should be more than 8 gm less than 14gm with garnish
- Competitor must bring their own plates
- Typewritten description and recipes are required
- Chocolate prepared already tempered can be brought to the competition
- All ingredients and decoration must be edible and make on the spot in line with Worldchefs rules

Note Parts 2 and 3 are done at the same time so a total of 2 hour time is given for both parts



Use of a Salon kitchen will be given and 2 competitors will work in the same kitchen, oven, fridge and induction and water available

Part 04: Cake Decoration

1. Two hours duration.
2. Decorate a pre-baked single cake base of the competitor's choice.
3. The Theme for the cake decoration will be to competitors choice
4. The cake base must be a maximum size of 25cm X 25cm or 25cm Diameter.
5. The cake can be brought already filled without coating – ready to decorate.
6. The cake must be delivered and set up hygienically with cold box or dry ice storage. Not up to hygiene food product will not be judge.
7. All decorating ingredients must be edible and mixed on the spot.
(Chocolate/Sugar/Marzipan/Fondant) minimum height is 30cm, it should be able to enhance and harmonize with the overall presentation
8. No pre-modelled garnish permitted.
9. Chocolate and royal icing can be pre-prepared to the basic level,
10. Competitors must provide all ingredients, cake base, utensils, and small equipment required.
11. A standard buffet table is provided for each competitor to work upon.
12. Water, electricity and refrigeration might not be available.
13. The cake will be tasted and cut by the Judges, as part of the judging criteria
14. Ingredients may be supplied by the sponsor these shall be mandatory to be used, information shall be sent to competitors in advance of the competition