



Founded by Valrhona, Singapore Chefs Association, RaviFruit and in conjunction with FoodHotel Asia, the Asian Pastry Cup is an Asian partnership to the World Pastry Cup held in Lyon, France biennially.

This event aims to:

- Assist in pre-selecting 2 Asian teams/countries to participate in the World Pastry Cup 2007 in Lyon, France
- Elevate the stature and status of the pastry industry around Asia region
- Ignite creativities and interest to this culinary art
- Launch a platform for communications and learning among pastry chefs enthusiasts around the region
- Create opportunities for pastry chefs to surpass oneself in the pastry world

Held in conjunction with the biennial FoodHotel Asia 2006 (FHA) in April, this event was conceptualised with an aim to promote pastry art through a competitive approach. Asian Pastry Cup will appeal to the trade and provide a meeting place to share new ideas in enhancing the fine art of creative pastry.

Asian Pastry Cup Competition Rulebook

Participants will be judged on their professional skills and their ability to provide a practical demonstration of trends and progress in the art of pastry to an audience. Great importance is focused on well-prepared, well-balanced, and well presented diversified dishes.

Participants

Open to all countries within the Asia Pacific Region. In 2006, the list includes:

- Australia
- Hong Kong
- India
- Indonesia
- Macau
- Malaysia
- Singapore
- Thailand

This list may be subject to change for the next edition.

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Team Compositions

Each team must comprise of 1 team leader and 1 assistant.

The team leader must be a national of the participating country (passport or permanent residency as proof); he/she should have a minimum of 7 years of professional experience.

National Selection Judges / Jury

Each participating country is required to appoint a Jury Member. The jury member in each country will be responsible for coordinating the event with the APC Organizing Committee.

Travel Expenses

The organising committee will provide round trip airfare (on economy class) and accommodation for the team and jury member.

Registration Details & Competition Criteria

- a) Participating teams must submit their application to the office of the Singapore Chef Association before **31st January 2006**.
- b) The organising team will convene on 10th February 2006 to select participating teams for the competition. The committee's decision is final. Maximum of 8 countries will be accepted for participation in the 2006's competition.
- c) Each participating team will pay a registration fee of **Singapore Dollars 500.00**. Fees will not be refunded if the competition is cancelled for reasons beyond the organiser's control, or if entries are withdrawn by competitors. This is to cover administration costs. Singapore company cheques / overseas bank drafts should be made payable to the **Singapore Chefs Association**. Overseas company/personal cheques will not be accepted.

Singapore Chefs Association's bank account nos. as follow:

920 345 309 0
UOB BANK (orchard)
230 Orchard Rd #01-230
Faber House Singapore 238854

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- d) **Important:** the winners of the APC will have to register their team with the World Pastry Cup (WPC) organising committee. Upon registration, and according to the rules and regulations of the World Pastry Cup competition, team are required to pay a registration fee of Euro 1,200.
- e) **Important :** should a winning team decide not to register with the WPC (decision to be confirmed in writing) , the next team behind will then be offered to participate.
- f) Official team jackets, chef hats, and aprons will be provided by the APC organising committee and must be worn throughout the competition and award ceremony. All competitors must wear black pants and appropriate footwear throughout the competition and award ceremony. No insignias, titles, or other forms of identification may be added to the uniform. If a team (or a team member), does not comply accordingly, the team will be disqualified.
The usage of the APC logo and event's name will be restricted to the official sponsors exclusively.
- e) **Any theme may be chosen. Suggested examples are hunting, the seasons, etc**

The competitors will have 8 hours to prepare:

1. **ONE chocolate cake** made out of Valrhona Grand Cru chocolate for eight persons for display and a cake of the same composition for eight persons for tasting (portion per person between 75gm to 125gm). The cake is to be displayed on a base 60cm x 40cm inclusive of an artistic supportive sugar showpiece arrangement with 2/3rd cooked sugar (pour, pulled, blown, ribbons, moulds). There is no restriction on height.

AND

2. **ONE plate of desserts** made using Ravifruit products with an artistic display of a chocolate showpiece for a buffet and 6 plated desserts for tasting by the members of the jury.

The competitors will have to provide 8 plated desserts of their own creations. The plated desserts must be representative of the country and should include local ingredients.

If the dessert contains ice cream or sorbet, the competitors are allowed to prepare the mixture one day in advance for professional purpose. However, competitors need to cook the same ice cream or sorbet recipes during the competition hour.

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PASTRY CUP 2006

The chocolate showpiece and plated dessert will be displayed on a base of 60cm x 40cm. There is no restriction to height.

All material used must be edible. Non-edible products are forbidden, except for sticks used as support for sugar leaves and branches.

- g) The organising committee will provide the following basic ingredients:
- A complete range of Valrhona Chocolate Grand Cru (Araguani, Pur Caraibe, Guanaja, Manjari, Jivara milk, Tanariva Milk, Pralinés , Absolu Chocolate Glazing and any Valrhona ingredients.)
 - Natural puree of Ravifruit deep-frozen fruit range:(Apricot, Pineapple, Banana, Blackcurrant, Lemon, Lime, Coconut, Sollies Fig, Strawberry, Mara wild strawberry, wild red fruits, raspberry, guava, red currant, kiwi, litich, Mandarin, chestnut, Mango, Honeydew melon, Cherry plum, Blackberry, Bilberry, Orange, Blood orange, Pabana, Pink Grapefruit, Papaya, Passion fruit, White Peach, Yellow Peach, Vine Peach, Comice Pear, William Pear, green apple, Prune-plum, Basil strawberry, Rosemary apricot, Lavender Vine Peach.)
 IQF-Individually quick frozen fruit range: (Raspberry, Blackcurrant, Strawberry, and morello cherry, Red currant, Blackberry, Plum, Apple, Rhubarb and other Ravi Fruit product).
 - Milk, whipping cream 35% fat, Butter, eggs, icing sugar and granulated sugar.
- h) Competitors may bring in the following basic ingredients allowed by the committee:
- **Sugar:** sugar syrup permitted
 - **Biscuit:** meringue, dacquoise biscuit permitted.
 - **Pastillage or gum paste** decorations can be brought plain, dried, uncoloured and unassembled.
 - Ready to heat sugar pastilles or sheets.
 - Only food-safe, edible colours will be permitted.
 - Any specific product, with no visible commercial marking, is permitted
 - The competitors themselves must supply all ingredients, other than those provided by the organizing committee.
- i) The organising committee will provide the following **equipment for each kitchen:**
- Two working table with one shelf and a piece of granite,
 - Approx. (Length: 200cm, width: 80cm, Height: 85cm), two 13-amp power points (220v)
 - 1 induction stove
 - 1 tray transport cart

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- 1 microwave
- 1 kitchen aid mixer
- 1 sink

Equipment shared for 4 kitchens

- 2 freezers
- 2 chillers to be shared.
- 2 Blast freezer to be shared
- 2 electrical oven
- 1 2.5 litre ice cream freezer

Equipment not provided

- Small kitchen utensil, sugar lamp and chocolate tempering machine.
- Sauce pans -moulds-ladles-dishes-cutlery-scale. etc
- In general, anything not specified as being provided.

j) Presentation of work

- The competition will last 8 hours commencing from 7am. The tasting of desserts will take place at 12 pm and the tasting of the cakes will take place at 1pm. Each competing team will present their dishes one after the other at a five-minute intervals. Buffet setting will take place from 2.30pm to 3pm for all competitors.
- Competitors must report to kitchen manager at least 45 minutes before their scheduled time.
- The ingredients of dishes will be announced to the public.
- The finished work will be presented to the public.
- No background décor is allowed.
- Fabric, base, coloured linings will be provided by the competitors.
- Any work exceeding the maximum specified size will be eliminated. Dimensions will be officially measured by the contest stewards and their conclusions will be final.
- To ensure the smooth running of the competition, **all candidates must send their detailed recipes to the organizing committee by 27 February 2006.**

k) Judging criteria

- A work score, maximum 20 points, coefficient 3, will be awarded for hygiene and cleanness, keeping within the time allowed, organization and dexterity. Every 5 minutes extra time taken will be **penalized by reduction of 20 Points** from the total work score.
- Chocolate cake tasting score, maximum 20 points, coefficient 5, will be awarded for the taste, design, originality and texture.
- Dessert tasting score, maximum 20 points, coefficient 5, will be awarded for the taste, texture, originality, typicality and use of local products from the candidates' countries.

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- Showpiece/presentation appearance score, maximum 20 points, coefficient 3, will be awarded for the artistic quality and rendering of the theme.
- The Contest stewards will control the marks, counting of the votes, as well as the team ranking. In every category, the lowest and the highest marks will be dropped. The remaining scores will be averaged.
- In the event of a tie, the total tasting scores will take precedence.
- The team leader is solely responsible for cleanness of the work areas and equipment provided (oven, ice cream machine and so on). The workstations will be inspected before and after the contest. Any competitor who leaves his/her workstation unclean will be penalized 50 points.
- The organizing committee reserves the right to reproduce and use the entries exhibited.
- In the event of serious dispute over the items of the regulations, or a problem not mentioned in the rules, the matter will be discussed between the jury and the Head judge and a final decision will be made.

l) Prizes, Awards & Certificates

- Valrhona chocolate Trophy
- Ravifruit Trophy
- Special Press Favorite Award (Press will be the judges and determine this non – monetary award)
- Medals and Certificates of Award
- 1st Prize Gold Medal + 1 Trophy
- 2nd Prize: Silver Medal + 1 Trophy
- 3rd Prize: Bronze Medal + 1 Trophy

m) Questions

All questions in regards to the competition should be sent in writing to the organising committee. Likewise all answers will be given back in writing by the organising committee.

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