

# Kuchnia bez granic

4 - 6 marca 2021 r.



XXII MAŁOPOLSKI KONKURS  
SZKÓŁ GASTRONOMICZNYCH

## Annex no 4

### THE RULES AND REGULATIONS OF CONFECTIONER CONTEST

- For the on-line part each participant must send the application form and the documents listed below electronically:
  - tartlet recipe – attachment no 4,
  - mise en place photo,
  - the photo showing the stages of tartlet preparation by the participant (4 pieces maximum – the participant should be visible in each photo),
  - the photo of 6 tartlets on the cake stand,
  - the photo of 1 tartlet in close-up,
  - the photo of the participant with the contest dessert and the tutor.
- For the on-line part you may receive 50 points maximum. The following things will be assessed:
  - the recipe – 20 points,
  - the accuracy of the confectionary techniques used – 20 points,
  - tartlets decoration – 5 points,
  - the participant's professional appearance – 5 points.
- Each participant invited to the finals prepares two tasks for the competition:
  - tartlets made of shortcrust pastry** designed by oneself, minimum 15 pieces,
  - technical task** – muffins decorated with Swedish Cream made from products provided by the organizer (basket of products).
- The tartlets must be compliant with the topic of the competition.
- Time for preparation of the contest task is 180 minutes.
- The basket of products for each participant will contain: 300 g of wheat flour, 100 g of potato flour, 250 g of powdered sugar, 150 g of granulated sugar, 100 g of butter, 250 g of margarine, 200 ml of milk, 3 eggs, 150 g of marmalade, 100 g of dessert chocolate, 20 g of cocoa, 15 g of baking powder, 15 g of baking soda.
- All ingredients and decorative elements of the tartlet must be edible (it is forbidden to use artificial, plastic, or other inedible elements, or ready-made frosting and cream).
- The registered participant must bring a card (format A5) with the name of the tartlets.
- Assessment and score rules (**0-100 points**):
  - technical jury assessment (0 – 35 points)** includes:
    - organization and preparation of the working stand – 0-5 points,
    - hygiene of production – 0-5 points,
    - servicing equipment – 0-5 points,
    - choice of technique and method of work – 0-10 points,
    - managing the products from the basket – 0-5 points,
    - the use of time for work – 0-5 points.

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**b) degustation jury assessment (0 – 65 points):**

- the exposition of the contest task – 0-10 points;
- the esthetic assessment of the tartlets, precision of the decoration, the colours, reference to the topic of the competition – 0-20 points;
- organoleptic assessment of the tartlets – 0-25 points;
- organoleptic assessment of the muffins – 0-10 points;

10. All the products and decorative elements needed for the preparation of the tartlets must be brought by the participants.

11. The participant will portion out the contest things in the following way: two pieces in one portion for the degustation jury, the other pieces in multi-portions (e.g. on the cake stand etc.) on the banquet table.

12. Every participant will be working on the stand supplied with benchtop, gas stove with oven, sink, pastry board, tools (bowls, pots, spoons, sieve etc.). In the room the participants will have 1 shock freezer, 2 fridges with freezers, 1 freezer, 1 sugar heating lamp, 1 steam convection oven, 6 planetary mixers.

13. Every participant must bring the moulds for the tartlets and other equipment necessary for preparing the contest task and the dishes for serving the tartlets and muffins.

Additional information about the confectioner's contest:

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