

**Annex no 4 – CONFECTIONER CONTEST**

1. For the first stage you need to send a registration form, recipe, and one photo of Easter tart (Mazurek).
2. Participant who has qualified for the in-person contest prepares two contest tasks:
* An Easter tart must be relevant to the contest topic
* Time for preparation of the tasks is 180 minutes.
1. All ingredients and decorative elements must be edible (it is forbidden to use artificial, plastic, or other inedible elements, or confectionary semi-finished products).
2. The organizer will provide a visiting card on the banquet table for those tasks that were announced on time.
3. Assessment and score rules (**0 -100 points**):

**a) technical jury assessment (0 - 35 points):**

* organizing the task 0-5 points,
* hygiene of production 0-5 points,
* servicing equipment 0-5 points,
* choice of technique and method of work 0-5 points,
* managing the products 0-5 points,
* recipe and choice of raw materials 0-5 points,
* managing the time for work 0-5 points,

**b) degustation jury assessment (0 - 60 points):**

* exposition of the contest task 0-10 points,
* esthetic assessment of Easter tart, the precision of the decoration, coloring, reference to the contest title 0-15 points,
* organoleptic assessment of Easter tart 0-20 points,
* esthetics of finishing the technical task 0-10 points,
* organoleptic assessment of the technical task 0-10 points.
1. All the products, forms, and other equipment needed for the preparation and serving of Easter tart must be brought by the participants on their own. The organizer provides the products needed to make yeast crescent rolls.
2. The participant will portion and deliver Easter tart in the following way: two pieces in one portion for the degustation jury, and the other pieces in multi-portions (e.g. on the cake stand, etc.) on the banquet table.
3. The tableware for completing the technical task is provided by the organizer.
4. Every participant will be working on the stand supplied with a benchtop, gas stove with oven, sink, pastry board, and tools (bowls, pots, spoons, sieve, etc.). In the room, the participants will have 1 shock freezer, 2 fridges with freezers, 1 freezer, 1 lamp for the caramel, 1 steam convection oven, and 6 planetary mixers.
5. Every participant brings trays and other equipment needed to make Easter tarts and forms for cake exposition.

Additional information about the confectioner’s contest is provided by Dorota Janus - tel. (+48) 500-026-348.