**Annex no 4 – CONFECTIONER CONTEST**

1. For the first stage you need to send a registration form, recipe and one photo of­­ the banquet cake.

The registration form must be sent until 7 February 2025.

1. Participant who has qualified for the contest prepares two contest tasks:

* Banquet confectionary products – 10 pieces
* Technical task – yeast cinnamon rolls – 12 pieces

1. Banquet cakes must be in accord with contest subject and include three obligatory ingredients : pear, lemon and chocolate. Other ingredients can be chosen according to contestants’ recipes.
2. Time for preparation of the task is 180 minutes.
3. All ingredients and decorative elements must be edible (it is forbidden to use artificial, plastic, or other inedible elements, or confectionary semi-finished products).
4. The organizer will provide a visiting card on the banquet table for those tasks that were announced on time.
5. 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,

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

* exposition of the contest task 0-10 points,
* esthetic assessment precision of the decoration, colouring , reference to the contest title 0-15 points,
* organoleptic assessment 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 must be brought by the participants on their own. Products needed to make cinnamon rolls are provided by the organizer.
2. Participants take relevant amount of ingredients by themselves from available products ( wheat flour, eggs, milk, butter, yeasts, crystal sugar, powder sugar, cinnamon, vanilla sugar, salt). Cinnamon rolls should be made of 0,25 kg of flour, amount of the other ingredients should be measured according to participant’s choice.
3. A participant should serve the banquet cake in the following way: one portion for the degustation jury, the other portions in multi-portions (e.g. on the cake stand etc.) on the banquet table.
4. The tableware for completing the technical task is provided by the organizer.
5. 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 lamp for the caramel, 1 steam convection oven, 6 planetary mixers.
6. Every participant brings trays and other equipment needed to make cinnamon rolls and forms for cake exposition.

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