



Annex no 4 –CONFECTIONER CONTEST

1. For the first stage you need to send a recipe and one photo of petits fours.
2. Participant who has qualified for the in-person contest prepares two tasks:
 - **petits fours**(20 pieces, weight - 50-70 g each),
 - **technical task**– biscuit fruitcakewith dried fruit and nuts (the raw materials are provided by the organizer).
3. Time for preparation of the contest task is 180 minutes.
4. All ingredients and decorative elements must be edible (it is forbidden to use artificial, plastic, or other inedible elements, or confectionary semi-finished products).
5. Assessment and score rules (**0-100 points**):
 - a) **technical jury assessment (0- 40 points):**
 - organizing the task 0-5 points,
 - hygiene of production 0-5 points,
 - servicingequipment 0-5points,
 - choice of technique and method of work 0-5 points,
 - managing the products 0-5points,
 - recipe and choice of raw materials 0-5 points,
 - managing the time for work 0-5 points,
 - mass of the biscuit– 0-5 points.
 - b) **degustation jury assessment (0 - 60 points):**
 - exposition of the contest task 0-10 points,
 - esthetic assessment ofpetits fours, precision of the decoration, creativity 0-15 points,
 - organoleptic assessment ofpetits fours 0-15 points,
 - esthetics of finishing the technical task 0-10 points,
 - organoleptic assessment of the technical task 0-10 points.
6. All the products, forms and other equipment needed for the preparation and servingof petits foursmust be brought by the participants on their own.
7. The participant will portion and deliverpetits fours in the following way: two pieces in one portionfor the degustation jury, the other 18 pieces in multi-portions (e.g. on the cake stand etc.) on the banquet table.
8. The tableware for completing the technical task is provided by the organizer.
9. 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.
10. The organizer will provide a visiting card on the banquet table for those tasks that were announced on time.

Additional information about the confectioner's contest Dorota Janus - tel. (+48) 500-026-348.