

Estonian Open for
PASTRY CHEF OF THE YEAR 2017
GUIDELINES



Organised by the Estonian Association of Bakeries

Theme: 'Republic of Estonia 100'

Contestants must prepare two cakes for the competition that must be identical in taste and ingredients:

- a festive cake weighing 3 kg (with decorations); and
- a 1 kg cake with no extra decorations to be assessed by the jury.

All decorations are to be made on site, using the ingredients provided, and they must be edible.

The weight of the cake stand used for displaying the festive cake should be registered with the jury before the competition.

Contestants must use at least three ingredients from among the options available on site as provided by the sponsors. Ingredients must be used according to the product specifications +/- 20%.

Additional conditions regarding theme

- a) A written recipe and laminated technical instructions must be on the preparation table used during the contest.
- b) Contestants present their products on site.
- c) Contestants come prepared with semi-finished products such as cake bases, except for decorations.
- d) Contestants bring their own scales and any necessary utensils with them to the competition site.
- e) Contestants have access to the following shared appliances on site:
refridgerators with a deep freezer (2), a microwave oven (1), a stove (1) and a 5 l mixer (1).
- f) Sponsors have provided the following ingredients (list provided on separate sheet).

Sponsors must provide contestants with free product samples for practice to prepare three cakes for the competition. Further product quantities are subject to a fee.

During the competition, competitors can use all products provided by the sponsors on site free of charge.

Terms and conditions of competition

The Estonian Open for PASTRY CHEF OF THE YEAR 2017 is open to all pastry chefs and other contestants who register by the deadline and for whom a participation fee is paid.

It is not permitted to change or replace contestants during the competition. Otherwise the result will not be taken into account.

Only jury members, contestants and representatives of the media are allowed to be present on the competition site. Contestants compete dressed in their company's working clothes.

Competition duration

The competition lasts for four (4) hours.

Basis of judging

The competition works shall be evaluated by a jury.

Evaluation criteria for jury

Cake

Appearance and content	0-20 points
Taste	0-30 points
Craftsmanship	0-25 points
Working culture	0-10 points
Display	0-5 points
Use of sponsor's ingredients	0-10 points (use of one product of gold sponsor = two points, use of one product of regular sponsor = one point)

Calculation of minus points

Difference in net weight	more than 5%	minus 5 points
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Going over time limit	5 minutes	minus 10 points
	10 minutes	minus 20 points

Contestants who go over the time limit by more than 10 minutes shall not be eligible for evaluation and will be disqualified. The jury retains the right to consider technical circumstances.

Jury members' points will be summed up across all products.

The results for all prepared products will be totalled for the final result.

If the final results of the contest are equal, first place shall be awarded to the contestant who receives the largest number of high scores from the jury. If the highest score is also distributed equally, then first place shall go to the contestant with the best-tasting entry.

Registration for competition

The closing date for registering is October 1st, 2017.

Participation and advertisement fees

Participation fee

till September 15th, 2017: special price 200 €

from September 16th till October 1st, 2017: 250 €

The application for participating in the contest must be submitted by the specified date and corresponding participation fees must be paid to the Estonian Association of Bakeries' bank account no. EE881010302011618001 SEB pank.

Advertisement fee

It is possible to use advertising spaces available in the competition area. Corresponding agreements are to be signed with the Estonian Association of Bakeries.

Competition rounds

The competition includes a preliminary round and a final round.

Preliminary round

The organisation of a preliminary round depends on the number of contestants. The preliminary round will take place on 12 October. The preliminary round will determine the five contestants who make it through to the final round.

Final round

The final round will include eight contestants. The final round will take place at Tallinn Food Fair on 26 October 2017.

Jury

The jury consists of five members who select a chairperson from among themselves. A secretary will take the minutes of the jury.

The jury is international with two judges from outside of Estonia.

No representatives, owners or employees of companies taking part in the competition are permitted to be on the jury.

The secretary of the jury shall send the minutes to all competitors within seven days of the competition.

Awarding prizes

In the preliminary round, all contestants will receive a letter of appreciation and the top five will go on to the final round.

In the final round, the award ceremony will take place after the competition at Tallinn Food Fair.

Awards in final round and PASTRY CHEF OF THE YEAR 2017 title

The Estonian contestant who receives the most points based on the competition guidelines shall be named PASTRY CHEF OF THE YEAR 2017. The contestant who is named PASTRY CHEF OF THE YEAR 2017 shall receive a plaque and a monetary prize from the Estonian Association of Bakeries.

The contestant who comes second shall receive a plaque and a monetary prize from the Estonian Association of Bakeries.

The contestant who comes third shall receive a plaque and a monetary prize from the Estonian Association of Bakeries.

A special prize – the Grand Prix – shall be awarded among all contestants.

Contestants from other countries shall receive a plaque from the Estonian Association of Bakeries.

Other prizes

The contestant who is named PASTRY CHEF OF THE YEAR 2017 and those who receive second and third prize have the right to apply for a (higher level) qualification without an examination.

For more information on the competition, visit the website of the Estonian Association of Bakeries www.leivaliit.ee or write to leivaliit@leivaliit.ee.

The organisation team reserves the right to make decisions throughout the competition period. Concerned parties will be informed thereof.