GLOBAL PASTRY CHEFS CHALLENGE 2020

Dear Competitors,

Congratulations on your selection to enter the final of the Worldchefs Global Pastry Chefs Challenge competition. The 2020 final is in Saint Petersburg on the 29th July 2020.

This year’s world final we will see 10 countries bidding to take home the title of Worldchefs Global Pastry Chef Champion.

The teams will consist of yourself and a commis/trainee chef who must be born after January 1st 1995 (under 25 years of age from the start of the year).

The apprentice/student/commis will be permitted to assist on the whole menu. The resulting costs will be the competitors’ or countries’ responsibilities.

WORLDCHefs IS SUPPORTED BY ...

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GLOBAL PASTRY CHEFS CHALLENGE 2020

JURY FOR THE FINAL
A team of Worldchefs approved senior judges representing Worldchefs Culinary Committee will evaluate and decide the winner of this prestigious event.

All judges will be responsible for all aspects of the competition including the kitchen, to evaluate cleanliness, sanitation, work habits, professional preparation, timing and proper use of ingredients.

They will remain in the kitchen the entire time of the competition. They will then proceed with the tasting. One proctor judge, will watch over the working methods while the tasting is in progress and report direct to the Jury Chairperson.

KITCHEN
The host country will provide a suitable competition area, please review the equipment below.

EQUIPMENT FOR GLOBAL PASTRY CHEF KITCHENS IN SAINT PETERSBURG
The Electrolux Arena will contain 10 individual kitchens for the competitors; these kitchens will be in use every day of the congress. Each kitchen is 4.0 meters X 4.0 meters.

Each individual kitchen will be supplied with these equipments:
1 pc Gastro Fridge undercounter, 2 doors and 3 drawers or 3 doors
1 pc 6 rack Electrolux combi steamer
1 pc 4 HOB Electrolux induction zone
1 pc Electrolux Induction single zone
1 pc Electrolux Salamander
1 pc Insulated food transport cart
2 x 1.2 meter s/steel working bench as a minimum length
Wash basin/sink, all with hot and cold water
Hand wash basin with soap and paper
1 pc Electrolux Bar mix
1 pc Scale (0 gram to 1kg )
1 pc Electrolux Food processor
1 pc Anova Sous Vide (no water bath provided)
1 pc Electrolux Stick/Hand held blender
4 pc Power outlets for own equipment
1 pc Marble slab minimum 80cm x 50cm
1 pc Chocolate tempering equipment – competitors will be allowed to bring their own

Please note – we must support our sponsors and therefore their equipment will not be replaced with your own. These are highlighted in blue.

Shared Kitchens: 2 areas will be made available with 5 Teams sharing 1 area. Total Equipment for both areas:
2 pc Gastro norm Freezer 20 l/l
2 pc Ice cream machine
2 pc Blast/shock freezer
2 pc Vacuum machine
2 pc Bench fryer
2 pc Slicing machine
2 pc Ice machine

Plates – the only plates that are permitted to be used are from Q Industries. Details on the selection can be found here:
https://wacs.egnyte.com/dl/KF29yrZmiu
Small utensils: Competitors are allowed to bring more with them:

1 Fine balloon whisk
1 Wooden spoon 35cm
1 S/S spoon non perforated 30cm
1 S/S spoon perforated 30cm
2 S/S GN 1x 1 perforated trays 6.5cm height
2 S/S GN trays 1 x 1 non-perforated 6.5cm height
2 Sauté pan 20cm
2 S/S Sauce pot 2 ltr suitable for induction
2 S/S Sauce pot 4 ltr – suitable for induction
1 Colander 24cm
1 Chinoise /fine strainer
1 Fine tammy strainer
1 Ladle 33cl
1 Ladle 70cl
1 Ladle 100cl
1 Cutting board – white
1 Cutting board - red
1 Cutting board – blue
1 Measuring jug plastic 1 ltr
2 S/S bowls 1 ltr
2 S/S bowl 2 ltr
2 S/S bowl 4 ltr
2 meter Muslin cloth / cheese cloth

To create a level playing field, no additional equipment will be allowed into the area without prior and written permission from the competition organizer.

Personal equipment that would fit into a tool box will be permitted into the competition.

GLOBAL PASTRY CHEFS CHALLENGE FINAL - THE GRAND FINALE

The organizers assume no liability whatsoever for loss/ damage or any accidents sustained to participants during, or following, the course of the competition. It is recommended that you obtain full medical and travel insurance.

The complete costs for competitors are at the expense of the competing National Association they represent.

Worldchefs will provide 5 nights’ accommodation for the competitor and assistant in a shared room at: Meininger Hotel Saint Petersburg Nikolsky, Sadovaya Ulitsa 62, 190068 St. Petersburg, Russia.

Please note: You may be sharing a room with your assistant or a competitor from another country. If you choose to book your own hotel, this will be at your expense. 2 tickets – one for the chef and one for the assistant to the gala dinner presentation to be held on 1st August 2020. The dress code will be chefs jacket and black pants (no jeans please).

The competitor, at their country’s cost and planning, brings all the ingredients they require and would like to use on the menu. They must, however, use the main sponsored ingredients which are supplied by Worldchefs as stipulated per course. The ingredients brought along must be un- processed and in the original packaging or vacuum packed.

During the Grand Final, chefs must wear the provided chef’s jacket; you will soon receive a request for your size and the correct spelling of your name.

All finalists will receive information updates on all questions asked to ensure all are clear, these will be sent out every 2nd week as an update.

Please Note: If you are not ready on time, you will lose points and will forfeit for the course. You will be able however to serve it last.
MISE EN PLACE KITCHEN

The venue and contact details of the mise en place kitchen will be announced 3 months before the competition.

Theme for the Centrepiece is:

Tchaikovsky Nutcracker; a classical ballet which had its debut in 1892 in St. Petersburg, it is one of the most popular ballet in the world and mostly played around Christmas time. It has countless small stories and colourful characters in its play and therefore endless possibilities to bring it to life in a centrepiece.

GRAND FINAL PROGRAM

The required ingredients will be announced 6 months before the competition.

A) A chocolate centerpiece with a minimum height of 60cm featuring Valrhona Equatoriale Noire 55%.

B) Six (6) portions of the same identical dessert for up market restaurant representing a summer theme dessert featuring the flavor of Valrhona Bahibe 46%, Dilmah tea, 2 Les vergers Boiron products (Bergamot 100% and another product of your choice) and Koppert Cress. Honey, sour cream, berries and cherries are typical ingredients in Russia in the summer and therefore their usage is encouraged.

C) A gateau of your choice featuring Les vergers Boiron Kalamansi 100%. It must weigh between 1.2 – 1.4kg.

2 portions of the gateau to be presented to the jury on your time slot, the remaining gateau to be on your show table on completion.

Each competitor will be given a maximum of 8 hours to prepare the following, 30 more minutes, will be given to set-up the centrepieces and table.

Soft copies of recipes in provided format must be sent to office@worldchefs.org OR linh@worldchefs.org by 1st July 2020. Hard copy must also be available for the juries on the competition day.

SPONSORED OR SUPPLIED ITEMS

Dilmah tea selection

1. Dilmah English Breakfast
2. Dilmah Earl Grey
3. Dilmah Pure Green Tea
4. Dilmah Green Tea with Jasmine Petals
5. Dilmah Pure Peppermint Leaves
6. Dilmah Pure Camomile Flowers

Tasting notes and description of each tea can be found at https://wacs.egnyte.com/dl/LMtTRGBxuy

Valrhona products selection:

Valrhona Equatoriale Noire 55% x 15kg for centerpiece
Valrhona Bahibe 46% x 1kg for dessert

Les vergers Boiron products selection:

1. Les vergers Boiron Mango 100%
2. Les vergers Boiron Strawberry
3. Les vergers Boiron Raspberry
4. Les vergers Boiron Kalamansi 100%
5. Les vergers Boiron Bergamot 100%
6. Les vergers Boiron Fig
7. Les vergers Boiron Sea buckthorn
8. Les vergers Boiron Pineapple

More details can be found at www.my-vb.com
GLOBAL PASTRY CHEFS CHALLENGE 2020

Flora products selection:
Flora Plant non-dairy butter

Koppert Cress selection:
1. Koppert Cress Melissa Cress
2. Koppert Cress Lupine Cress
3. Koppert Cress Adji Cress
4. Koppert Cress Sweet Lov
5. Koppert Cress Specialties: Humus Leaves
6. Koppert Cress Specialties: Sea Fennel
7. Koppert Cress Specialties: Salty finger
8. Koppert Cress Specialties: Sweet Peeper

More details can be found at www.koppertcress.com/en

SCHEDULE
On the competition morning – you will be permitted into the kitchen 1 hour prior to starting time (from 7:30 am).

All competitors will be asked to leave their respective kitchens 10 minutes before the hour is completed and then will be called up according to their kitchen number.

Competitors will be given a 15 minute pre-warning when each of their items are due up.

The participants and their assistants will be given 2 hours the day prior to their competition to set up their kitchen.

The team will need to set up their own presentation table, this can be done on the day before or early in the morning, only the team members can set or touch the table.

One hour after jury has scored the centrepieces the participants may be asked to move their centrepiece to a public area where the displays will remain for the duration of the Congress.

DAY PROGRAM

<table>
<thead>
<tr>
<th>Teams</th>
<th>29th July 2020</th>
<th>Start Time</th>
<th>Dessert</th>
<th>Gâteau</th>
<th>Center-piece,</th>
<th>Finishing &amp; Cleaning down</th>
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Please note: Centrepiece, gateau and 1 portion of dessert (if using ice cream can be static or competition ice cream for display) must be displayed on the table.
REGULATIONS

The centrepiece must contain at least 60% chocolate.

The chocolate must be presented using at least 3 techniques ie; Marbled, Shaped, Sculptured, Modelled, Piped, etc., it cannot be just one moulded piece.

Air brushing and painting are not considered as any of the mandatory techniques but the skill will be recognized.

The base of the centrepiece must not be taller than 50 cm from the surface of the table. The actual centrepiece must be a minimum of 60 cm tall.

The base for the centrepiece can only be a maximum of 40 cm x 40 cm, but your centrepiece may exceed beyond the dimensions of the base.

The centrepiece is not to have any un-edible framework apart from the base.

The centrepiece may be placed upon the base but must be free standing without any glue, chocolate, sugar etc…

The centrepiece may be assembled onto the display table in stages within the last hour of the competition.

Moulded elements can only represent 25% of the total centrepiece.

The desserts must show different elements of skills involved in the pastry kitchen and suitable for an up-market restaurant.

Five (5) portions of the dessert to be presented at the scheduled time, then the remaining portion will be placed on the same display table as the centrepiece on completion.

The weight of the gâteau will be controlled. It must weigh between 1.2 and 1.4kg. The base used will be pre-weighted by the jury, and weight will be recorded by and recorded by the jury when you have stepped out of your kitchen.

Snacks and beverages supplied by yourself can be consumed outside your kitchen area during the event.

The description of the dessert, and centrepiece must be sent to the Worldchefs office 30 days before the competition and it must also be submitted with the standard recipe forms on the competition day (6 sets).

During the Grand Final, the only Chefs Jacket that will be permitted is that of the Sponsors as per the competition. It is the competitor’s responsibility to respond to request for jacket size in a timely manner.

All finalist will receive updates information on all questioned asked.

Participants who do not come in proper uniform will not be allowed to compete.

Explanation of items that can be brought in:

Fruit pulps/fruit purees but not as a finished sauce.

Basic sponge or cake (Slab) but cannot be cut or shaped. Basic recipes may be pre-weighed off.

Sugar can be cooked and coloured but not stretched/pulled. Chocolate may be brought in melted and tempered.

Coloured cocoa butter may be brought in melted.

Pastillage elements are dried, sanded, white, not coloured in the mass and not marbled. Royal icing/almond paste dough but not rolled.
GLOBAL PASTRY CHEFS CHALLENGE 2020

JUDGING CRITERIA - CENTERPIECE

Presentation – 25 marks
- Is the overall appearance pleasing to the eye, a clear concept evident?
- Has the theme been outlined clearly?
- Is there a good understanding or combination of the mediums?
- Is this centrepiece original?

Composition – 25 marks
- Is the centrepiece keeping with the theme and modern trends?
- Is there more than one skill demonstrated?
- Is the centrepiece harmonious?
- Are the colour combinations pleasing to the eyes?

Preparation - 25 marks
- Is there a variety in textures, has the correct height been achieved?
- Has the competitor displayed correct techniques in preparation?
- Has the allowed amount of preparation pre-competition been exceeded?
- Has the correct ratio of chocolate been used in the whole centrepiece?

Finish - 25 marks
- Has the centrepiece been finished correctly without smudges and fingerprints?
- Would the centrepiece be suitable for a grand buffet?

Total – 100 marks

JUDGING CRITERIA FOR 6 IDENTICAL DESSERTS AND GÂTEAUX

Mise en Place – 10 marks
- Items clearly marked and the amount of pre-preparation is in line with the rules.

Correct Professional Preparation - 25 marks
- Hygiene, work skills and techniques.

Timing - 5 marks
- Were the items on the table as per the prescribed timings.

Presentation / Innovation – 10 marks
- Clean and clear lines, no unnecessary garnishes, items in harmony.

Taste - 50 marks
- Utilization of the mandatory ingredients.
- Combinations of textures, flavours, sauces and garnishes.
- Respect of the theme for plated dessert, "summer" in the final. A penalty of up to 10% may be debited if the theme is not respected.

Total – 100 marks
- Plates – the only plates that are permitted to be used are from Q Industries (please refer to attached list for selection).
THE GLOBAL PASTRY CHEF CHALLENGE FINALS AWARDS

The Global Pastry Chef Champion and the first and second runner-up will be announced at the President's Dinner which concludes each Congress.

The second runner-up will receive a Worldchefs Bronze medallion and trophy. The first runner-up will receive a Worldchefs Silver medallion and trophy.

The Grand Winner and Global Chef will receive the Global Pastry Trophy and Gold Medallion. Sponsors and Media awards and respective trophies will be based on availability of sponsorship.