THE GREAT LAKES REGIONAL CHOCOLATE COMPETITION
SPONSORED BY GREAT LAKES GOURMET

Competition Date: Sunday, February 28th, 2016

REGULAR COMPETITION

RULES

The Great Lakes Regional Chocolate Competition will be held on Sunday, February 28th, 2016, at the Kellogg Center on the campus of Michigan State University in the Big Ten Ballroom.

Setup for is between 8:00 a.m. and 10:45 a.m. the day of competition. Check in at competitor registration before entering the Big Ten Ballroom to set up.

The “Masterpiece Competition” will have other specific rules. You must request information packet for that category to view rules.

THE FOLLOWING CATEGORIES OF ENTRY’S WILL FOLLOW THESE RULES:

The categories included here are as follows: 1) Chocolate Cakes & Chocolate Tortes, 2) Other Chocolate Edibles, 3) Chocolate Cheesecakes. (Other Chocolate Edibles category can be anything other than a chocolate cake, torte or cheesecake.) Chocolate must be one of the dominant ingredients used as a flavoring, filling, or covering.

There is a refundable entry fee per entry for this category is $50.00. You will be given your refund after you have set-up your entry(s). If you do not show up and compete, consider your entry fee a donation to the MSU Museum. Table space is expensive.

You will be eligible for Chef’s Coats, so please write in size on the entry form.

Only entrant(s) and one assistant are allowed in free when the Chocolate Party opens at 1:30 p.m.

All entries in all categories will have chocolate as the dominant ingredient, flavor, or medium of display. Each category’s entry may be of any size or shape, appropriately decorated.

The judging criteria and scoring will be as follows for all entries in the regular competition: All judging criteria will score slightly different with more points awarded for emphasis on certain criteria, for a total of 70 points. The judging criteria are: a) Visual Appearance; b) Decoration; c) Overall Presentation; d) Taste, Flavor, Aroma, Texture; e) Plate Presentation; f) Difficulty of Technique, and g) Originality.

This year’s competition theme will be a celebration of the movie “Minions” released July 10, 2015. The current link for the movie is: http://www.imdb.com/title/tt2293640/ Other links may be available.

There will be a separate overall competition “Special Theme Prize” of $500.00 for the entry that best exemplifies the theme. Your entry will be eligible for this prize. This is a subjective decision and will be judged separately.
**EXHIBIT COMPOSITION for Chocolate Cakes & Tortes, Other Chocolate Edibles, or Chocolate Cheesecake categories:**

A) One (1) whole cake or torte, other chocolate edibles, or chocolate cheesecake, of any size or shape. This is your display piece. Do not cut into this cake or torte.

B) Six (6) plate presentations of your piece for judges to taste. Set up as you would serve it. Place the plate presentations next to your entry.

C) You may decorate the rest of your table with the room you have left as you like.

   The above requirements will be placed on your main table as a display.

Paper plates, utensils, and napkins will be provided for judging and general public tasting.

Judges and contestants are encouraged not to engage in direct conversation prior to judging, or during judging. Contestants will have a chance to talk to the judges after all judging is completed. Scoring packets will be made available to all contestants as soon as possible.

Team entries are allowed, but there is one medal and cash prize awarded per place.

**ENTRY INFORMATION**

Entrants must submit a recipe of their creation. A complete entry must include entry application, entry fee, and with the recipe typed or legibly printed. **Emailed would be preferred!** My email address is glg.tom@tds.net. You may fax your entry information to 248-735-1800. **You may mail the entry fee or use a credit card.** Please make out your checks to Great Lakes Gourmet. Mail your entry application, recipe(s) and payment to Great Lakes Gourmet, 24404 Catherine Industrial Drive, Suite 308. 308, Novi, Mi., 48375. You will not be totally entered until we have received your entry application, entry fee and recipe. **Complete entries will be entered into the competition on a first received basis. We will not save spaces for any entrant!**

The final deadline for all entries (which will include the recipe and entry fee) is Monday, February 1st, 2016. I reserve he right to extend the deadline if needed to fill the categories.

**AS AN ADDED BONUS, ALL ACCEPTED COMPLETED ENTRIES RECEIVED BY 5:00 P.M. ON January 22\textsuperscript{nd}, 2016, WILL RECEIVE A BEAUTIFUL CHEF’S COAT FROM Noel Chocolate/PARIS GOURMET.**

You will be notified by telephone, fax, or email to confirm that you are entered.

We are limiting the amount of entries to 3 per category in the Regular Competition. You may only submit 1 entry per category. The sooner you enter and complete all the entry requirements, the better your chances are to have all your entries accepted. We will allow entries on a first received/completed basis.

The use of non-edible ingredients, wires, and materials for support in the cakes, tortes, or decorations are not allowed. Judges may use a needle to pierce the chocolate to verify any use of support materials. The use of non-edible decorations for your table is allowed.
Scoring for prizes is as follows: The highest total points will win the first place, the second highest points will win second place and the third highest points will win third place.

All ties will be broken by highest number of top scores in each category, then the next highest scores, etc., until the tie is broken. If there is still a tie, the Head Judge will break any ties by actually judging each piece again.

**First Place:** Gold Medal plus $200.00  
**Second Place:** Silver Medal plus $100.00  
**Third Place:** Bronze Medal plus $50.00

Prizes are not transferable.

Table Space: You will have no more than 30"L x 18"W for complete presentation (including plate presentations).

You may decorate your table space with any non-edible props, accessories, etc. Contestants are responsible for all props, accessories, cakes, etc., used and presented at the competition and during the extent of the show including set-up and breakdown, and transport into and out of the Kellogg Center. Do not make any type of advertisement a part of your entry or table decoration during judging. You may re-decorate your table before the Chocolate Party opens at 1:30 p.m. to include advertisement items. Do not break down your display until the Chocolate party closes at 3:30 p.m.

There will be no changes in scores even if you find a mistake in your judging packet once scoring has been completed.

At least two microwave ovens will be provided in the competition room during the competition setup for your convenience.

The use of manufactured chocolate cups or decorations will not be allowed.

Judging sheets to be used will be sent as a part of a “Competition Entry File” available by email.

The Big Ten Ballroom will be closed at 11:00 a.m. to everyone except the judges, Chocolate Party staff, and vendor set-up staff. Any competitor still working on their entry after 11:00 a.m. will be given an automatic 5 point deduction by each judge. The floor coordinator will be the official time keeper and will let us know who violated this rule.

The Chocolate Party will open at 1:30 p.m. with the presentation of awards around 3:00 p.m. We will announce the award presentation 15 minutes before the actual presentation.
You will be required as a part of your entry to provide 150 bite size samples similar to the recipe for each of your entries to sample for the general public. It is a good way to greet and talk to the public to promote yourself, your work, and your business or school.

When the Chocolate Party opens at 1:30 p.m., you will allow the public to sample small pieces of your work. This does not apply to display pieces and pieces you don’t want sampled. You will be notified of when to begin the sampling to the general public. You may make petit fours or sheet cakes or any other sampling of your recipe. We will provide plates, utensils, and napkins, but it may be more convenient to have samples in paper cups ready to serve.

You will be disqualified from next year’s competition for not fulfilling this rule.

Any competitor that does not show up for any reason will be disqualified from next year’s competition. Table space is very valuable.

Contact Tom Chaput at (248) 735-1700 or email us as at glg.tom@tds.net for further assistance. You may also fax your entry information to Great Lakes Gourmet at (248) 735-1800, or mail to Great Lakes Gourmet, 24404 Catherine Industrial Drive, Suite 308, Novi, MI 48375. GOOD LUCK!