THE GREAT LAKES REGIONAL
MASTERPIECE CHOCOLATE-PAstry COMPETITION
Sponsored by Great Lakes Gourmet & Cacao Noel™.

COMPETITION DATE: SUNDAY, FEBRUARY 26, 2017

OFFICIAL CONTEST RULES AND INFORMATION

THEME: This year’s competition theme will be a celebration of the animated movie “The Secret Life of Pets” released Summer of 2016. The current link for the movie is: http://www.thesecretlifeofpets.com/ Other links may be available. The video is available.

1) ENTRY INFORMATION

Anyone can enter this category.

a) For a complete entry to be approved, all entrants must submit a sketch(s) of your chocolate display piece, Chocolate Cake/Torte recipe, and Chocolate Petite Fours recipe to be included along with a completed entry application and the “Table Deposit Fee”. (See Part c for more information.) If your sketch is not computer generated, please scan your sketch into a computer to email to us. This is the preferred entry filing method if possible! You may mail “Table Deposit Fee” or use a credit card. Our email address is glg.info@tds.net. You will not be totally entered until we have received your entry sketch(s), recipes, entry application, and “Table Entry Fee”. Complete entries will be entered into the competition on a first received basis. We will not save spaces!

b) The “Table Deposit Fee” per entry is $50.00. Your “Table Deposit Fee” will be refunded to you at the competition upon completion of your display set-up. If you are a “no-show” or do not set up any additional entries you have committed to for any reason, consider your “Table Deposit Fee” per entry a donation to the MSU Museum. Payment must be received before any products for entry will be released (see below). Please make your checks out to Great Lakes Gourmet. Mail your payment to Great Lakes Gourmet, 24404 Catherine Industrial Drive, Suite 308, Novi, Mi., 48375. You may also pay by credit card.

c) Each entry sketches & recipes must be on an 8-1/2” x 11” sheet of paper if mailed, or if computer generated. The following information in the upper left-hand corner of each page:

   a) Entrant’s name
   b) Entry(s) Title and page number(s).
   c) Address, telephone, fax number or e-mail address.

d) ENTRIES MUST BE RECEIVED NO LATER THAN 5:00 P.M. on Wednesday, February 1st, 2017. They must include any entry fees applicable. Entries that are illegible, torn, mutilated, or have postage due will not be accepted. AS AN ADDED BONUS, ALL ACCEPTED COMPLETED ENTRIES RECEIVED BY 5:00 P.M. on February 1st, 2017, WILL RECEIVE A BEAUTIFUL CHEF’S COAT FROM Noel Chocolate/PARIS GOURMET. (Chef’s Coats usually run about 1 size too small.) Chef’s Coats may not be available after that date. (Note: Sizing for Chef’s coats is available by
e-mail or fax if it is not a part of the information packet.) **We reserve the right to accept entries after February 1, 2017 if space is available.**

2) Only registered entrant(s) and one assistant will be allowed in free when the Chocolate Party opens at 1:30 p.m. Any others will have to buy a ticket to get in.

3) All entrants **must** use an original recipe of your own creation using: 1) Noel™ Couverture or Coating as an ingredient in your Chocolate Cake/Torte, Petit Fours and Display Piece.

4) **Note:** For the competition, **Petit Fours will be defined** as a one or two bite size dessert piece with chocolate as an ingredient, or coated with chocolate, appropriately decorated.

5) This category will be limited to a total of 12 entries. The first 12 complete entries received will be accepted unless the Culinary School Competition is rolled into this competition.

Additionally, if we have accepted Entries in the Student Masterpiece Competition and are not able to have the competition for any reason, we will increase the amount of Entries in this category accordingly to allow them to compete if they so desire.

6) The “MASTERPIECE” will be judged on the following criteria:
   a) Overall Visual Appearance/Artistic Presentation of entire “Masterpiece” Display. (Main table.)
   b) Overall Visual Appearance/Artistic Presentation of Chocolate Display Piece.
   c) Difficulty of Technical Skills-Chocolate Display Piece.
   d) Visual Appearance of Chocolate Cake/Torte.
   e) Difficulty of Technical Skills- Chocolate Cake/Torte.
   f) Visual Appearance of Chocolate Petit Fours.
   g) Balance of Taste, Flavor, Aroma and Texture of Chocolate Petit Fours.
   h) Visual appearance of Chocolate Cake/Torte *Plated* Presentation.
   i) Balance of Taste, Flavor, Aroma and Texture of *Plated* Dessert.

7) 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.**

8) The Masterpiece will be comprised of a Chocolate Display Piece, Whole Chocolate Cake/Torte, Chocolate Cake/Torte Plate Presentation, and Chocolate Petit Fours.

9) **PRESENTATION SPECIFICATIONS:**
   a) The full masterpiece composition must fit a surface no larger than 24 x 60 inches. There is no height requirement except for the Chocolate Display Piece. The use of glass enclosures is not acceptable until after the judging period has been completed.
   b) All Masterpiece presentations in the competition will be showcased until 3:30 p.m. After judging has been completed and the show has begun, you may give out the rest of your samples to the general public.
c) THE COMPOSITION OF THE MASTERPIECES FOR COMPETITION SET-UP MUST BE AS FOLLOWS:

1) One (1) whole Chocolate Cake/Torte decorated for display (uncut). Chocolate Cake/Torte is required to use Cocoa Noel™ Chocolate in the recipe. All pieces for judging must be exactly the same.
   a) A plated presentation of 1 (one) piece will be displayed on your main table as would be presented for serving. This is for display only. This may be a smaller individual replica of the cake if so desired.
   b) 4 (four) plated pieces will be displayed on the side table used for judge’s tasting only. This may be a smaller individual replica of the torte if so desired.

2) 16 (sixteen) pieces of chocolate Petit Fours will be needed for judging. Chocolate Bonbons are required to use Cocoa Noel™ Chocolate in the recipe. All pieces for judging must be exactly the same.
   a) A presentation of 8 (eight) pieces will be displayed on your main table. These are for display only. Platters, pedestals, or any other way of presentation is acceptable.
   b) 8 (eight) pieces will be displayed on the side table used for judge’s tasting only. Platters, pedestals, or any other way of presentation is acceptable.

3) One Chocolate Display Piece. The Chocolate Display Piece will be presented on the main display table using any props or pedestals to display it. You are required to use Cocoa Noel™ Chocolate in the Display Piece.
   a) The chocolate display piece must not be more than 48 inches in height from the table or the top of a pedestal of any kind, no more than 22 inches in width and depth.
   b) The chocolate display piece itself must be approximately at minimum, 90% comprised solely of chocolate and cocoa products. Chocolate tallow and chocolate fondant is allowed only for decorative purposes. Edible varnishes are allowed.
   c) Edible decorations attached to the chocolate display piece are encouraged. Only edible colors will be permitted.
   d) There can be no artificial or inedible supports inside the display piece or inedible decoration. Failure to comply with this rule will result in disqualification.

The rules may make this sound much more complicated than this really is. When you look at your main display table you will see a display comprised of the following:

1) One (1) Chocolate Display Piece.
2) One (1) Whole Chocolate Cake/Torte.
3) One (1) Chocolate Cake/Torte plate presentation.
4) One (1) Petit Four presentation with eight (8) Petit Fours. 

On a separate table:

1) Four (4) Plated Chocolate Cake/Torte presentations for judges tasting
    Eight (8) Petit Fours presented for judges tasting.

THE ABOVE IS ONE ENTIRE MASTERPIECE PRESENTATION!
That’s it! Sounds easy, doesn’t it? Now visualize your display, make your sketch(s), test your recipes, plan your pieces to maximize your scoring points, and get your entry in!

PARIS GOURMET™ (through Great Lakes Gourmet) will be supplying 2 -11 lb. boxes of Cocoa Noel™ Chocolate at no charge, per entry. Choose from Couverture Chocolate: 31% White; 35% Milk; 55% S-Swt; 64% B-Swt; 72% B-Swt; 99% Liqueur; dark or white coating chocolate, mix or match. All are in 11# boxes. Any additional Cocoa Noel™ Chocolate may be purchased at “Special” competition pricing plus shipping.

Once we have received your complete entry and payment, we will contact you to send your Cocoa Noel™ Chocolate.

CONTEST AWARDS:

Point Scoring for Prizes is as follows: **Entry Total Points** (which is the total points of all scoring sheets per Entry from all judges) will give each entry an **Overall Score**. **Best Overall Scores** for Prizes: First Prize, $2,500.00, Gold Medal, Pastry Chef of the Year Trophy Second Prize, $1,500.00, and Silver Medal Third Prize, $750.00, and Bronze Medal

Plus your entry will be eligible for “Special Theme Prize” of $500.00 for the entry that best exemplifies the theme. **This is a subjective decision and will be judged separately.**

ADDITIONAL RULES

1) Prizes are not transferable. MSU Museum and all contributing sponsors reserve the right to use the prize winner’s names, likeness and recipes in any press releases, advertising or promotional material prepared by or on behalf of the sponsors. Recipes and all photographs associated with this event become the property of the MSU Museum and Chocolate Competition sponsors. All federal, state, and local taxes, if applicable, are the responsibility of the winners.

2) You may decorate your table with any non-edible props, accessories, etc. This may include trays, pedestals, presentation platters, base mirrors, cake stands, cake tiers, linens, etc. Contestants are responsible for all props, accessories, etc., used and presented at the competition and during the extent of the show. Your main display table will be provided with a white tablecloth and white outside skirting. The tasting table will be provided with a white tablecloth. No advertising allowed during judging.

3) Judging of this category will be by professional chef judges. All competitors must accept the judging of the Judging Committee as final.

4) You may request a copy of the judging sheets to be used prior to the event and will be sent as a part of a “Competition Entry File” available by email.
5) 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.

6) Scoring packets will be made available to all contestants as soon as possible.

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

8) Team entries are allowed, no more than 3 per team, but there is only one trophy, medal, or prize awarded per place.

9) We reserve the right to limit the amount of recipes or contestants entered in the Masterpiece Competition to no more than 12 entries (unless we have to roll the Culinary School competitors into this category). The sooner you enter and complete the entry requirements, the better your chances are to have all your entries accepted. We will review and accept entries on a first received/completed basis.

10) There will be no use of wires in any decorations.

11) Set-up for entries is between 8:00 a.m. and 10:45 a.m., February 26th, 2017. It would be wise to make sure your entry is not so complicated that it cannot be set up in this time zone. Check-in first before setting up.

12) At least two microwave ovens will be provided in the competition room during the competition setup for your convenience. You may bring your own equipment with you, but please make sure you have 50 ft. long extension cords for electrical equipment to reach power outlets. This must be torn down before judging begins.

13) The Ballroom will be closed at 11:00 a.m. to everyone except 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.

14) The Chocolate Party will open at 1:30 p.m. with the presentation of the awards around 3:00 p.m. We will announce the awards presentation 15 minutes before actual presentation.

15) When judging is complete and the Chocolate party opens, you will allow the public to sample small pieces of your work. Please bring a utensil, if needed, to cut the samples. Each Masterpiece entry will be required to have 150 bite size pieces similar in recipe as any one of the pieces of your entry for sampling to the general public. You can make extra bonbons, sheet cakes, or any other sampling of your recipe. Plates are provided, but it may be more convenient to have the samples in paper cups ready to serve. This does not apply to display pieces and pieces you don’t want sampled. We will provide plates, forks and napkins. THIS IS A REQUIREMENT!
   You will be disqualified from next year’s competition for not fulfilling this rule.

16) You may make available brochures, handouts, business cards, etc., if you so desire to advertise your business or place of work after the judging is completed.
17) The use of manufactured chocolate cups or decorations will not be allowed.

18) The highest number of top scores will break all ties 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.

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

20) If the rules do not specifically disallow something, then it is allowable.

Contact Tom Chaput by phone at (248)735-1700, or fax (248) 735-1800, or e-mail glg.info@tds.net for further assistance.

GOOD LUCK!