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

CULINARY SCHOOL COMPETITION

COMPETITION DATE: SUNDAY, FEBRUARY 24, 2013

OFFICIAL CONTEST RULES AND INFORMATION

1) ENTRY INFORMATION

a) You must be enrolled in a culinary school to enter this category. Teams of up to 3 students per entry are allowed.

b) If we have a commitment of a minimum of 3 or more Culinary Schools with a minimum of 6 teams overall by January 26th, 2013, I will commit to adding this “Culinary School Competition” category to the competition as a separate category in the “Masterpiece” section. I reserve the right to cancel this competition if the amount of Culinary School teams falls below 6 at any time and place the rest of the entries with the professionals if they would still like to compete.

c) For a complete entry to be approved, each entrant or team must submit a sketch(s) of your chocolate display piece, chocolate torte recipe, and Chocolate Petit Four 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.tom@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!

d) 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.

e) 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(s), Culinary School
   b) Entry(s) Title and page number(s).
   c) Address, telephone, fax number or e-mail address.

f) ENTRIES MUST BE RECEIVED NO LATER THAN 5:00 P.M. ON JANUARY 26th; 2013. 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 January 26th, 2013, will receive a beautiful chef’s coat from Paris Gourmet.
g) (Note: Sizing for Chef’s coats is available by e-mail or fax.) We reserve the right to accept entries after January 26th, 2013, but we will automatically deduct 5 points from each entries total score, and you will not be able to get a Chef’s Coat.

2) Only registered entrant(s) and three assistants 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 main dessert and Petit Fours.

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.

4) This category will be limited to a total of 12 entries. The first 12 complete entries received will be accepted unless we have to roll the Culinary School Competition into the professional competition.

5) 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 Torte.
   e) Balance of Taste, Flavor, Aroma and Texture of Chocolate Torte.
   f) Visual Appearance of Chocolate Petit Fours.
   g) Balance of Taste, Flavor, Aroma and Texture of Chocolate Petit Fours.

6) This year’s competition theme will be “Adventures in Time in 3D”. Go to http://museum.msu.edu/?q=node/665 to get an understanding of what the theme is about. In addition, I have also attached a document that talks about the theme too. There will be a “Special Theme Prize” for the entry that best exemplifies the theme, chosen by the MSU Museum Staff from all the competitors.

7) The Masterpiece will be comprised of a Chocolate Display Piece, Chocolate Torte, and Chocolate Petit Fours.

8) PRESENTATION SPECIFICATIONS:
   a) The full masterpiece composition must fit a surface no larger than 24 x 60 inches. There is no height requirement. 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 at a pre-determined time designated by the Chocolate Party Committee.

   c) THE COMPOSITION OF THE MASTERPIECES FOR COMPETITION SET-UP MUST BE AS FOLLOWS:
1) One (1) whole Chocolate Torte decorated for display. This must be a real torte. Chocolate 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 torte if so desired.
   b) 4 (four) plated pieces will be displayed on the side table used for judge 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 Petit Fours 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.
   b) 8 (eight) pieces will be displayed on the side table used for judge 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.
   a) The chocolate display piece must not be more than 48 inches in height, 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 Torte.
   3) One (1) Chocolate Torte plate presentation.
   4) One (1) Petit Four presentation with eight (8) Petite-A-Fours.

On a separate table:
   1) Four (4) Plated Torte presentations for judges tasting
      Eight (8) Petite Fours presented for judges tasting.

THE ABOVE IS ONE ENTIRE MASTERPIECE PRESENTATION!

That’s it! Sounds easy, doesn’t it? Now check out the theme, pick your pieces, make your sketch(s), plan your piece 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; 58% 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) divided by the number of judges will give each entry an **Overall Score.**

**Overall Score** for Prizes:
- First Prize, $500.00, Gold Medal, Culinary School of the Year Trophy
- Second Prize, $250.00, and Silver Medal
- Third Prize, $250.00, and Bronze Medal

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.

5) Judges and contestants are 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.

6) There will be no changes in scores even if you find a mistake in your judging packet once scoring has been completed. **Scoring is under the direction of a person from The State of Michigan Auditing Division.**

7) Team entries are allowed, medals will be awarded for each entrant, but there is only one trophy awarded per place.

8) We reserve the right to limit the amount of recipes or contestants entered in the Culinary Student Masterpiece Competition to no more than 12 entries (unless we have to roll this category into the professional 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.

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

10) Set-up for entries is between 8:00 a.m. and 10:45 a.m., February 25, 2007. 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.
11) At least two microwave ovens will be provided in the competition room during the competition setup for your convenience.

12) 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 let us know who violated this rule. The clock on the south wall in the main ballroom will be the official clock.

13) The Chocolate Party will open at 1:30 p.m. with the presentation of the awards shortly thereafter. We will announce the awards presentation 15 minutes before actual presentation.

14) Shortly after the awards presentation 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 100 bite size pieces similar in recipe as any one of the pieces of your entry for sampling to the general public. You can make petit fours, 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. You will be notified when to begin the sampling to the general public. 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.

15) You may make available brochures, handouts, business cards, etc., if you so desire to advertise your business, place of work, or culinary school after the judging is completed.

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

17) 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.

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

19) 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.tom@tds.net for further assistance.

GOOD LUCK!