

**RULES AND REGULATIONS FOR**  
**“CACAO BARRY CHOCOLATE ENTREMETS” COMPETITION**

**COMPETITION REQUIREMENTS**

1. Each contestant is to create one (1) Chocolate Entremet; and a total of 15 contestants will be shortlisted through submission of recipes in English, and a short description of the theme. This is to allow contestants to insert any relevant information about their creation. The description will be limited to **100** words.
2. Each contestant will make one (1) chocolate entremet, following the theme. The entremets should consist of at least two (2) different textural elements and have an explicit chocolate taste. The use of a Cacao Barry Chocolate (dark or milk) is compulsory in this competition. It is mandatory to include at least one (1) of the service product below in the entremets:
  - Pure Hazelnut Paste 100%
  - Praline Almond Paste 50%
  - Praline Hazelnut 25% & Almond Paste 25%
  - Praline Hazelnut 32.5% & Almond Paste 32.5% - Heritage
  - Praline Hazelnut Paste 50% - Favorites Onctueux
  - Fine Crumbled Biscuit (Paillete Feuilletine)
  - Caramel Filling Cara Crakine
3. Contestants are free to choose the shape and size of their entremets but adhere to the weight between 1000gm – 1300gm.
4. Decoration of cake must be edible (for example, chocolate display, sugar display, and etc) to enhance the presentation.
5. Each element of the entremets must be done during the competition.
6. Basic pastry ingredients will be provided upon request. However, special or uncommon ingredients shall not be provided but may be allowed. Please check with Organising Committee for the ingredient list.
7. Table presentation is permitted. Food cost for each entremets will have to be calculated and kept at \$25 per cake. Recipes must also show and calculate costing.
8. Contestants must be present to explain to the jury of their creation. Each candidate will be allocated 2 minutes to introduce his/her concept to the jury members.
9. Each contestant will present the entremet to the jury on a serving plate provided by the Organising Committee.
10. Judging Criteria:

The jury will evaluate the entremets on the following criteria:

  - Interpretation of the theme (recipe, short write-up & food cost) – 10%
  - Creativity (technique & originality) – 20%
  - Overall taste & texture (chocolate taste) – 50%
  - Visual aspect (presentation) – 10%
  - Process (Hygiene & Cleanliness) – 10%
11. Submission of recipes, costing and a short write-up (Why, should your cake be selected – with no more than 100 words) by **16<sup>th</sup> September 2016, Friday 12pm sharp** to Organizing Committee at email: [zavier@shatec.sg](mailto:zavier@shatec.sg) & [pratheap@shatec.sg](mailto:pratheap@shatec.sg)

