

SAVOUR PATISSIER *of the* YEAR

RULES & REGULATIONS

Savour Patisserie of the Year is a patisserie competition that will attract the world's best patisserie professionals. The competition is open to participants worldwide.

Savour Patisserie of the Year is only open to qualified professionals. If you are a qualified pastry chef and you have brilliant ideas, concepts and designs, Savour Patisserie of the Year is your time to shine. This is a unique opportunity for your skills and talents to become internationally recognised.

HOW TO ENTER

1. Download the entry form from the Savour Patisserie of the Year website www.savourpatisserieoftheyear.com
2. Fill in the entry form and send to info@savourpatisserieoftheyear.com
3. We will notify you of the outcome of your submission within six (6) weeks

IF SUCCESSFUL

1. You need to sign up and pay the competition entry fee on the Savour School website <http://www.savourschool.com.au/classes/competitions/savour-patisserie-of-the-year/classes-detail.aspx>
! You need to sign up and pay within seven (7) days of receiving your confirmation email to finalise your entry in the competition. *Failure to do so will result in cancellation of your entry.*
2. You are required to send us all recipes by May 10th, 2018
3. Attend the Foodservice Australia event in Sydney from 27th - 29th May 2018 during your allotted time slots.
4. Bring six (6) printed recipes for each of your products for the judges

ELIGIBILITY

To enter the Savour Patisserie of the Year 2018 competition you must:

- a) be working as a professional chef anywhere in the world;
- b) be able to compete at the Foodservice Australia event in Melbourne from 27th - 29th May 2018
- c) agree to the rules of the competition and these terms and conditions

Employees of the Promoter, the Promoter's agencies and their immediate families are ineligible to enter.

ENTRIES OPEN

Entries for Savour Patisserie of the Year are for all four categories – Desserts, Entremets, Tarts and Eclairs.

Initial entries must be downloaded and submitted via the entry form from the Savour Patisserie of the Year website.

RECIPES

We require you to email a copy of all the recipes you are creating for the competition in a Word document to info@savourpatisserieoftheyear.com by the 10th May 2018.

You are required to print six (6) copies of recipes for each of your entries at Savour Patisserie of the Year to bring to the competition that which will be given to the judges.

Savour Patisserie of the Year has the right to re-print your recipes acknowledging you as the author. We will be creating an e-book with all the recipes from the competition recognising you as the author for your recipes.

PROFILE

We ask each competitor to supply us with a photo of yourself in your chef's uniform of just your head and shoulders. This may be used on the website. You are also welcome to send us links to your social media pages, to be included in your profile on our website.

THE EVENT

DATES

The competition will be held at the Foodservice Australia Show, Sydney from 27th - 29th May 2018, which is open to the industry upon pre-registration.

If you are accepted as a competitor, we will contact you closer to the event regarding access to the venue.

COST

The cost to enter Savour Patisserie of the Year (all four categories) will be \$160.

CATEGORIES

There are four categories that competitors can enter:

- Desserts
- Tarts
- Entremets
- Éclairs

PLEASE NOTE: We will be supplying plates for the competition. A few months prior to the competition, we will send you pictures of the plates and the dimensions you will be required to use. You cannot bring your own plates.

Desserts

We would like you to create a beautiful plated dessert with your choice of flavours and textures.

All components are to be made off site in your own kitchen and can have finishing touches added to them in the competition area. We need a total of 16 plated desserts; each plate will be presented to the four judges and one plate for photography.

PLEASE NOTE: If you choose to create an ice cream for your dessert **on site** you will receive an extra ten (10) minutes in addition to the standard thirty (30) minutes preparation time. This would be a total of forty (40) minutes preparation time.

Summary:

16 x Plated Desserts

Tarts

Create an innovative tart with the shape, size, flavour and filling of your choice. This must contain baked pastry of your choice in any shape or form.

All tarts are made off site in your own kitchen and can have finishing touches added to them in the competition area. You are required to produce one large tart that can be cut into 10 portions and eight individual tarts of the same recipe and design. Five (5) individual tarts are to be placed on plates to be presented to the judges. Three individual tarts and the one large tart will be for photography.

Summary:

8 x Individual Tarts

1 x Large Tart

Entremet

The term entremet refers to a mousse-based cake, comprised of numerous layers, textures and fillings. You are free to design your own concept, shape and flavour but you will be required to include a Callebaut branded product in your creation. You cannot use any chocolate or variant product by a competitor brand. We are wanting an inspiring and original entremet.

All entremets are made off site in your own kitchen and can have finishing touches added to them in the competition area. You will need to produce two identical entremets. One to be cut in half by the competitor and then one half cut into six (6) equal portions. These six (6) portions will be placed on individual plates and presented to the judges. The half entremets and whole entremets need to be presented on plates for photography.

Summary:

2 x Entremets

Éclairs

Present a spectacular éclair that is a maximum of 120mm in length. We are wanting a modern interpretation of an éclair with a multitude of textures and flavours of your choice. You must use a Ravifruit branded product in your creation.

All éclairs are made off site in your own kitchen and can have finishing touches added to them in the competition area. You will need to create 16 identical éclairs. Six (6) to be placed on individual plates to present to the judges and 10 placed on a plate for photography.

Summary:

16 x Eclairs

PRIZES

Competitors must enter all four categories.

The judges will select a winner in each category. The competitor with the highest combined score will win the title and prize of Savour Pâtissier of the Year.

First prize for Savour Pâtissier of the Year is \$15,000AUD cash and over \$20,000AUD in prizes. The winner of each individual category will be awarded the prize and title for that category.

Attendance will be required at the ceremony on the final day or alternatively, competitors can have someone attend on their behalf. Cash prizes will be paid by the organiser into your bank account within 28 days of the competition ending.

AT THE EVENT

PREPARING YOUR PRODUCTS

Competitors will bring their products in pre-made and apply the finishing touches and garnishes in the competition arena. Once you enter you will receive an allocated time slot for each of your entries which will give you thirty (30) minutes to place finishing touches and prepare your product prior to presenting it to the judges.

From there our competitors will present each judge with their creation and the judges will taste and judge each product.

CHEF OUTFIT

Competitors must wear a sponsors apron supplied by Savour Patissier of the Year while preparing and presenting. **You must also wear the official Savour Patissier of the Year chef jacket which will be supplied to you.** If accepted into the competition, we'll be contacting you regarding size.

PLEASE NOTE: Savour Patissier of the Year reserves the right to alter this arrangement based on contractual sponsorship agreements. You will notified if any changes will occur.

COMPETITION PROGRAM

Sunday 27th May

10.00am – 3.00pm Tarts

3pm – 4:30pm Desserts

Monday 28th May

10.00am – 3.00pm Éclairs

3pm – 4:30pm Desserts

Monday evening Cocktail Function

5:00pm – 6:30pm For competitors*, judges and sponsors

** Competitor attendance optional*

Tuesday 29th May

8:30am – 2:00pm Entremets

2:00pm – 3:00pm Desserts

4:30pm – 5:00pm Announcement of the winner and photos

Once you have been accepted and paid your entry fee you will receive further correspondence regarding venue entry and time slot.

GENERAL

- I. Our panel of judges will include some of the most internationally renowned pastry chefs in the world. The judge's decision is final and no further correspondence will be entered into.
- II. By participating in Savour Patisserie of the Year you are agreeing to us taking photographs and video footage of you and your products that we will utilise for future promotions and publications and share with sponsors without further communication from you the participant.
- III. The number of competitors per category is thirty. Any entries submitted after the competition has reached their capacity will be denied entry.
- IV. There is no refund for cancelled entries, no exceptions. Savour Patisserie of the Year has the right to refund money on entries that don't meet the criteria for entry.
- V. All nominations and supporting materials become the property of the Promoter and will not be returned. All details will be held in accordance with the Savour Chocolate & Patisserie School Privacy Policy.
- VI. By entering the competition, each competitor agrees that all intellectual property rights in any recipe created by the competitors will vest in the Promoter from the date of its creation. The Promoter may use the recipe for its own commercial purposes and the competitor agrees not to object to any such use on the basis of any moral right.
- VII. By nominating to enter the competition, entrants acknowledge that if they are selected as a competitor or the competition winner they may be asked to participate in publicity and promotion of the Savour Patisserie of the Year event. The Promoter may request their support in the form of comments for press releases, photographs, video, media interviews, radio and television appearances.
- VIII. Entrants warrant that any recipes created during the competition are their original work.
- IX. Entrants will be notified after submission of your details form if you have been selected to compete in the competition. This process will take up to six weeks. The names and photos of the chosen entrants will also appear on the Savour Patisserie of the Year website.
- X. Unruly behaviour or failure to follow directions of the Promoter during the course of the live competition may lead to disqualification from the competition, at the Promoter's absolute discretion.
- XI. The Promoter reserves the right to refuse to allow a competitor to take part in any or all aspects of the competition, if the Promoter determines, in its absolute discretion, that an entrant is not in the mental or physical condition necessary to be able to safely participate.
- XII. Competitors are responsible for their own costs to attend the event.

- XIII. The Competitor shall not hold the Promoter liable for any loss or damage whatsoever which is suffered (including but not limited to indirect or consequential loss) or for personal injury suffered or sustained during the course of participating in the competition, except for any liability which cannot be excluded by law.
- XIV. The Promoter is Savour Chocolate & Patisserie School, 22 Wilson Avenue, Brunswick, 3056. Telephone 03 9380 9777. ABN 90385681918
- XV. Savour Chocolate & Patisserie School reserves the right to make changes to the terms and conditions. In doing so, these changes will be communicated to the competitors.