

PASTRY EVENT



Guidelines & Rules

30 November- 01 December 2019,
Indian School of Hospitality, Gurugram



41st International Trade Show
of Artisan Gelato, Pastry, Bakery
and the Coffee World



SELECTION CHARACTERISTICS & GUIDELINES-RULES

Pastry Queen India is now lauded as a major platform for talented Indian Women's Pastry Chef Professionals. An opportunity to share experience and a platform for growth for female chefs who work with elegance & style to demonstrate to the world the professionalism in the International pastry making sector.

Judged by influential Pastry Connoisseurs, the highly accredited competition will serve as the competition to Pre-select One Team(Contestant & her Mentor)

It will be a 2 days competition which will take place on 30 November-01 December 2019, at Indian School of Hospitality, Gurugram. The primary selection is open for Indian citizen, above age 20 years, professional female pastry chefs currently actively working in an organisation of repute.

REGISTRATION FOR THE 2019 COMPETITION EDITION SHALL BE OPEN UNTIL 30 OCT 2019. REGISTRATION FEE IS RS 35400/- (30,000+18% GST) PAYABLE TO

BANK DETAILS:

- 1) Beneficiary Name : M/s Hammer Publishers (P) Ltd
- 2) Credit A/c No : 90061010003329
- 3) Centre (Location) : New Delhi
- 4) Bank Name : Syndicate Bank
- 5) Branch Address : Rajendra Place, East Patel Nagar New Delhi-110008
- 6) Phone No. : 011-25717522
- 7) A/c Type : Current A/c
- 8) RTGS / IFSC Code : SYNB0009006
- 9) MICR Code : 110025014

The competition application form shall have to be sent in advance by email and then sent via courier not later than **30 October 2019** to the Competition secretariat at Hammer Publishers Pvt. Ltd. 206, Samrat Bhawan,Ranjit Nagar Commercial Complex, New Delhi – 110008 Tel: +91-11- 45084903, 45093486

Email: sanjayhammer@gmail.com

Once the registration is Closed, the organiser shall publish the list of teams admitted in the competition on the website www.pastryqueenindia.com

Competition is a 2 days event - **30 Nov-1 Dec 2019**

Time is **8 am - 5 pm**

Preparation day is 29 November 2019.

Competition Judging schedule for all Teams will be provided on the same day with timings of Presentation.

The candidate briefing is at 2:00pm on **29 Nov 2019** at Indian School of Hospitality, Gurugram.

Do bring all the stuffs on 29 November 2019 only.

After briefing, participating chefs will have 3- 6 pm to set up their stations. Weigh their Ingredients, organize their small equipments.

Only One participant is allowed to set up their station between 3pm – 6pm.

Each Participant can get 1 assistant chef of their own. Assistant job remains only helping on 29 November to set the stations and help the chefs in some basic washing while the competition is on. The teams shall be

at the full disposal of the organisation during the entire stay in Gurugaon for Interviews & all the other schedules engagements like photography etc.

Indian School of Hospitality, Gurugram can provide Assistant if needed by Participating Chefs.

Kindly let us know by **30 Oct 2019** along with your application form & Registration fee.

COMPETITION THEME-

"The Genius of Leonardo da Vinci"

The theme must be illustrated by combining sugar & pastillage harmoniously in the required creation.

CATEGORIES OF THE MENU

- Sugar Display (Including Pastillage) - 1 no. (Min Height 140 cm)
- Chocolate Cake - 2 no. Identical Cakes - 1 for Judging, 1 for tasting (1000 - 1200 Gms)
- Dessert Based on Tart (Single portion Identical Pcs.) - 6 no. (1 for Buffet , 3 for Jury, 1 for Jury Committee, 1 for Picture)(70 - 100 gms)
- Mini Pastry Finger Ring - 10 no. – Identical Pcs. (1 for Buffet, 3 for Jury, 1 for jury Committee, 1 for Picture, 4 for Media Jury) (15-20 gms)
- Dessert in Glass - 6 no. -Identical Pcs.(1 for Buffet , 3 for Jury, 1 for Jury Committee, 1 for Picture)(100-150 grms)

JUDGING

Each competitor is required to have completed dessert at the proper temperature & have them positioned flush with the front edge of the table top of the Station.

Dessert in a Glass – the glass shall be pre-weighed by the competition Jury Committee or their delegate. Who shall define the tare, to be subtracted during the weigh-in operation before the tasting.

Dessert Based on Tart on a plate : the plate shall be pre-weighed by the competition Jury Committee or their delegate. Who shall define the tare, to be subtracted during the weigh-in operation before the tasting.

Same weigh rule goes with Mini pastry figure ring & cake.

Chocolate Cake : All the cake baking bases shall have to be prepared live during the competition before the Judges. Upon the expiry of the time set for tasting, each competitor must have completed 2 Cakes including all the decoration and must have places the cake on the table where the competition official shall make the presentation to the jury. The slicing of the cake shall be managed by the Jury committee or their representatives. The plates for tasting shall be provided by the Indian School of Hospitality on the competition day during judging.

SUGAR DISPLAY:

All the sugar showpieces must be already cast before to the competition, with already made flowers or leaves andwith the already blown motifs.

However, the sugar showpiece must necessarily be assembled live before the audience during the Sunday

competition.

The showpiece must be a minimum of 120 cms and a maximum of 140 cms in height, calculated from the upper part of the supporting base to the upper part of the workpiece.

The size of the suitable food quality support base can be chosen freely provided that is proportionate to the entire presentation table. It can be made out of a non-edible material, such as Plexiglas, glass, wood, etc. (to be chosen and brought along by competitors).

The showpiece must be composed exclusively of pulled, cast, blown and pressed caramel or isomalt sugar and pastillage.

The already modeled pastillage must not be already drawn or airbrushed; these operations must be made the same day of the competition live before the jury.

No silicone or special glue guns are allowed to stick the pastillage, but only sugar or frosting can be used. This also applies to drawn or blown sugar.

Already cooked and coloured sugar or isomalt, cast into discs or plates to be baked again, can be used. Non-edible structural supports are not allowed.

The use of non-edible structural supports entails the immediate disqualification of the workpiece. Food quality colours are allowed according to law.

Each pastry chef shall have to complete the assembly of the sculpture in her own Station.

Decorative finishes cannot be completed on the during Buffet presentation table.

The showpieces are due to be displayed on the second day of competition. Each competitor must have completed all the showpieces and have ceased working before 05:00 pm.

Day 1 (30 November 2019)

- - Dessert in Glass (3:00 pm)
- - Dessert Based on Tart (4:00 pm)

Day 2 (01 December 2019)

- - Chocolate Cake (3:00 pm)
- - Mini Pastry Finger ring (4:00 pm)

Buffet Display (5:00 pm), it should have

- - 1 Cake
- - 1 Sugar Sculpture (to be Judged)
- - 1 Dessert in Glass
- - 1 Mini Pastry Finger Ring
- - 1 Dessert Based on Tart

UNIFORM

The Organizer will provide every Female Chef with 2 official jackets for each competitor (1 to use during the competition and 1 for the prize giving) & and 1 apron.

All competitors must wear the complete regulation clothing complete with official Jacket of the competition, Apron, black trousers and black shoes.

It is prohibited to use clothing and different logos that do not conform to the above indications.

In addition, during the competition, it is prohibited to expose other logos and advertising material on all clothing; all facilities or raw materials must be placed in containers obscuring promotional labels other than those of the official competition.

The penalty will be the exclusion of the Team, by the Jury.

MENU

Kindly look at the categories above and provide us the menu and complete Ingredient list accordingly. No last minute request will be entertained

PROFILE , RECIPE , PICTURE AND INGREDIENT LIST

Chefs should be providing a complete set of their resume, Picture in chefs jackets , some pictures of their work, Last date for submission is **30 Oct 2019**.

INGREDIENTS

Organisers will provide the basic Ingredients like Butter, Milk, Whipping Cream, flour, Castor Sugar, eggs, icing sugar, Chocolate (dark, milk & white).

All sponsored Ingredients are must to be used in case you are using the products/ingredients. We will notify you about **sponsored details in due course**.

Isomalt has to be brought in by contestants. Any special ingredients required by the participating chefs have to be organized by the Chefs themselves. Plates, Platter and bases/ stand for the food or displays have to be organized by the participating chefs. They should have all the things required by them on 29 November 2019, during setting up of stations.

Any specific product is authorized without a visible commercial brand, prior to the authorization by the organizing committee. Teams shall be given the names and email contacts of local suppliers that can provide the raw materials (if required), but it shall then be up to each team to order and pre-pay the goods by making arrangements with the suppliers.

In NO circumstances during the Competition any add-on Ingredients or tableware or service ware will be allowed to pass on to the Contestants. If there is a situation, Jury Committee will decide & and take a final Decision.

EQUIPMENT

Participating chefs should bring their own equipments. Basic equipments like Work tables, Stations, Tabletop Planetary mixer with 1 bowl, Trolley, Trays, whisk, ladle, spoons are provided for all to use.

Ovens, Blast Freezer, Ice cream maker, refrigerators, Washing sinks will be provided on sharing basis.

Contestants shall be responsible for bringing & and taking care of all own appliances (Scales, spray guns, nozzles, Heating lamps, Fans, Induction etc.) and small tools (knives, scrappers, pots – even those for induction hobs, hand paper, gloves etc.)

Most Important requirement - Please do not participate if you don't know this technique

Participating chef should have a good exposure in sugar art . which means -

- Boiling of sugar
- Casting
- Pull sugar
- Blown sugar
- Ribbons
- Figurines
- Flowers
- Pastillage

COMPETITION TIME

Competition will start on 30 November 2019 at sharp 8 am.

Candidate could be present in Indian School of Hospitality, Gurugram by 7.30 am or before. We will have a photo session before the competition starts. So be in your provided uniform Jackets.

Competitions on 01 December 2019 will start at 8 am and finish at 5 pm sharp.

**Judging time ** will be between sharp 5 pm - 6 pm.
Decision by Jury panel will be the final decision.**

DEADLINES DATES :

Registration form	: 30 Oct 2019
Registration Fee Payment	: 30 Oct 2019
Deadline for the Submission of Recipes	: 30 Oct 2019
Hotel Check in for Teams	: 29 Nov 2019
Hotel Check Out for Teams	: 02 Dec 2019
Briefing+ Entry to Station@APA	: 29 Nov 2019
First Day of Competition	: 30 Nov 2019
Second Day of Competition	: 01 Dec 2019

LOGISTICS

Participating Chefs would be coming on their own expense with their equipment & additional Ingredients/ stuff. The organizers shall not be held responsible for delays & shall not be involved in any way in shipments, either to or from the competition.

ACCOMMODATION

Each Participant will get 1 double occupancy room for 3 nights booked and offered by organisers 29 Nov-01 Dec 2019 (all nights included).

LIABILITY

All liability as regards any accidents occurring to the competitors, third parties or visitors and deriving from the improper, wrong, negligent or careless use of the utensils, structures, furnishings and machinery (both those provided by the Organizers and those brought by the competitors) shall be assumed only by the competitors themselves. The competitors shall also be liable for any damage caused by the incorrect use of the raw materials provided by the Organizers or brought directly by the competitors and/or for failure to abide by the rules of hygiene. In this respect, by signing these regulations, the competitors declare releasing Indian

School of Hospitality, Gurugram & Hammer Publishers Pvt. Ltd, New Delhi from all liability.

All the recipes, photographs, Videos and films are the property of the organizers; the latter shall be entitled to use all such material in the way they think fit.

SCORES AND PENALTIES

The Major score are split as follows:

- Artistic expression and technical skill.
- Professional ethics and hygiene.
- Taste.

Any penalties incurred, as clearly advised in these regulations, will be deducted. The scores awarded by the judges are FINAL and, as such, must be respected and accepted. All the Individual Categories have separate Marking & percentage.

10% PENALTIES WILL BE DEDUCTED FOR THE FOLLOWING:

- failure to comply with any part of the regulations or decisions by JURY;
- delay in presenting any of the desserts for tasting;
- failure to keep the Station clean and in line with Hygienically standards during and after the competition;
- any failures during the initial inspection;
- failure to stick to the theme.

The scores awarded by the Jury will be FINAL & and must be respected & accepted.

Scoring format will be showed to contestants on 29 November 2019 during briefing.

RESULT - will be declared on the evening of 01st December 2019 (Venue will be Intimated shortly), 7:00 pm onwards. All competitors will have to be in Chef Jacket provided for the ceremony & will receive a certificate of participation & Appreciation.

1ST PRIZE - Title of The PASTRY QUEEN INDIA & a place at the Ladies World Pastry Championships to be held during the 42nd edition of Sigep 2021 to represent INDIA (Air Ticket & Accommodation covered)

Organized by

**Hammer Publishers Pvt. Ltd. in association with
Indian School of Hospitality, Gurugram**

Rules can be changes or modified and organizers reserves this right.

Sanjay Anand +91 9811136837

email: sanjayhammer@gmail.com

Rajat Taneja +91 9810315463

email: rajathammer@gmail.com