



6th UK Pastry Open – 3rd candidate selection process

GENERAL INFORMATION

VENUE: The Tastelab at Classic Fine Foods, Park Royal, 18-20 Brunel Rd, London W3 7XS

DATE: April 30, 2024 (Tue)

TIME: 9am – 2pm (5 hours)

CONTACTS

For all your questions about:

- Rules and regulations: president@ukclubcoupedumonde.co.uk
- General information and application : contact@ukclubcoupedumonde.co.uk
- Press and sponsorship: Anne-Sophie MILLON: as.labruyere@goustation.com / Mob : 0779 4969 363 and Laurian VEAUDOUR laurian.veaudour@stmichel.fr

APPLICATION

To enter the selection process of the 3rd candidate for the next UK team Pastry World cup 2025, please send your CV, a visual portfolio of your chosen skills for the displays and a motivation letter giving reasons why you wish to be considered for selection to contact@ukclubcoupedumonde.co.uk before **March 31, 2024**.

Once all applications have been considered, the list of successful candidates selected by the UK Pastry Club will be released on April 2, 2024.

Please be aware when entering that candidates must be working in the UK and have a minimum 5 years' experience. All candidates must be therefore ready if selected to be part of the next official Pastry Team which will represent the UK at the next World Cup on January 24th and 25th, 2025.

Therefore, all candidates who enter the UK Pastry Open must be ready to commit fully, with the support of their employers, with this eventuality in mind.

UK PASTRY OPEN RULES

There is no appointed theme in this selection. Candidate can choose their own theme and to prepare and present, within 5 hours:

2 chocolate entremets (1 to be integrated if you made chocolate show piece) **and**
6 plated desserts (1 to be integrated in if you made sugar show piece).

One of the presented entremets will be divided to 8 portions for tasting. Each portion should be weight 75g to 100g max including decorations.

PLUS either:

One artistic creation made of sugar

Presented on a base brought by the candidate - maximum height of 20 cm. The maximum height for the creation is 125 cm. The creation will be made using sugar only. It must include at least 50% pulled sugar and blown sugar. The remainder of the work will be free composition. However, hollow moulding remains mandatory. All pastillage, cut-out and pre-shaped.

You are allowed to bring single and non-assembled pre-coloured, moulded, pulled or blow sugar components: assembling them needs to be done live. There is no limitation to the number, size, and measurements of these components.

OR

One artistic creation made of chocolate

Presented on a base brought by the candidate - maximum height of 20 cm. The maximum height for the creation is 125 cm. The creation will be made using exclusively of chocolate only.

You are allowed to bring single and non-assembled pre-coloured, moulded, and sculpted chocolate components: assembling them needs to be done live. There is no limitation to the number, size, and measurements of these components.

It must be composed of: - Moulded chocolate. - Chocolate in all its forms (modelled, cut out, shaped)

Authorized to bring with you on the day:

- All elements for your desserts and entremets.
- For sugar showpiece: all sugar and isomalt, syrup, precooked, coloured, pastilles or similar. Single and non-assembled pre-coloured, moulded, pulled or blow sugar components.
- For chocolate showpiece: Each chocolate candidate will be providing 10kg tempered dark chocolate from tempering machine. On top of this, they could bring melted chocolate needed. Single and non-assembled pre-coloured, moulded, and sculpted chocolate components
- All the specialised equipment that you require (moulds, guns compressors etc.)

JUDGING CRITERIAS

The list of jury members will be released at later stage.

Please note that all ingredients used for and during the competition must be edible:

For the displays:

Artistic value with techniques used, innovation and genuine approach, neatness of work, harmony, and aesthetic.
Working within the rules

For tastings:

Working within the rules.
Taste, texture, originality, overall presentation, sliced for entremets and working within the rules.

For all the work in general:

Health and safety during work and hygiene practices, organization, comradeship, and professional behavior during and after competition, dexterity at work and respect of timings.

LOGISTIC AND SPECIFICATIONS

Candidates can deliver equipment and ingredients for their preparation on April 29, 2024.

The competition will start on April 30, 2024 at 9am and will finish at 2pm.

At the end of the competition, the candidate's kitchen as well as all the equipment and appliances must be left in the same state as on arrival.

Candidates can have a nominated assistant to help them with set up and clear up before and after the competition.

RESULTS

The candidate who received the highest combined scores from display, tastings and kitchen work will be selected as the 3rd member of the official UK team for the Pastry World Cup 2025.

GENERAL CONDITIONS

- The Organising Committee may change or adapt the rules and modify or cancel the competition at any time as necessary and undertakes to notify all registered contestants of such changes immediately.
- Printing, spelling or any other errors cannot be used against the Organising Committees.
- By participating in the UK Pastry Open, each contestant automatically gives the Organising Committee the right to publish his or her name, place of work and picture as well as to identify him or her as a contestant in the competition.
- All recipes and photographic material related to the competition may be used for editorial publications by the press and the Organising Committee. The Organising Committee will do their best to ensure that – in the event of any publication – the name of the author of the recipe will be mentioned in the relevant article or picture.
- By participating in the UK Pastry Open the contestant confirms his or her complete acceptance of the current competition rules.

Organised by



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