

2012 National Showpiece Championship

Official Competition Rules & Guidelines

1. Competitors will have eight hours to complete a sugar or chocolate showpiece; two hours on day one and six hours on day two.
2. There are no height or width restrictions. BE INNOVATIVE! Build your piece in any direction.
3. There is no given theme, but you will be asked to provide an explanation of your design to be sent in by July 14th.
4. Competitors will have 2 hours for prep on day one. During this time, competitors can organize their kitchens and do any work they see fit.
5. Silicone noodles are allowed, but no more than 20 feet in total length. No one piece can be longer than 5 feet long.
6. Only sponsored products will be allowed into the kitchens. All other products must have the labels fully covered.
7. Vinyl or vinyl sheets must be supplied by the competitors.
8. No varnishes or shellac may be used.
9. Because of our unique kitchen set up, competitors must make sure that any spraying of chocolate or colors is contained. Spraying that threatens other team's workspace will result in a point deduction. Disregard for this rule may result in disqualification after a judge's warning.
10. Sugar showpieces must include elements of pulled sugar and blown sugar. All sugar for blowing and pulling can be brought in cooked and ready.
11. Only chocolate "ingredients" can be used. For the purpose of this competition, only chocolate liquor, nibs, sugar and cocoa butter will be considered ingredients in chocolate. Milk or white chocolate is allowed. Although milk solids or lecithin are often found in chocolate, they may not be used. Since sugar is an ingredient in chocolate, it may be used, but only if it is mixed into melted chocolate or cocoa butter in an uncooked state.
12. Coating or modeling chocolate may not be used.
13. Pressed sugar may be brought in molded and dried, but not colored or airbrushed.
14. Pastillage may be brought to the competition cut and dried, but not colored or airbrushed.
15. No inedible materials or supports may be used on the showpieces. The use of artificial or inedible structural supports will result in immediate disqualification of the piece.
16. The showpiece must be attached to and be fully supported by the 3 individual pedestals. Two pedestals must be at least 16" apart (measured from outer pedestal wall). The third pedestal can be placed anywhere on the construction table, closer or further apart.

17. The showpiece must be built on the 3 pedestals. The pieces on each pedestal must connect, intertwine or pass through another piece of the showpiece.
18. Non-commercial transfer sheets made by the competitor are allowed. Competitors may be asked to show proof the transfer sheets were made by the team.
19. Only food-safe, edible colors will be permitted.
20. Cold sprays intended to shorten setting time will be allowed.
21. All pieces must be adhered to the showpiece using chocolate, chocolate products, sugar or sugar products only. Glue guns are permitted if the "glue" is a sugar or chocolate product - actual glue products are not permitted. Failure to comply with this rule will result in immediate disqualification.
22. Competitors will receive a list of provided items. In order to keep the playing field even, no out of the ordinary, large or expensive equipment or tools can be brought in without the approval of the competition committee.
23. No additional speed racks, cabinets or storage units can be brought to the competition. (Remember, one of the goals of this competition is to limit the amount of equipment competitors need to ship to the competition.)
24. Small storage containers that fit onto a sheet pan to hold finished pieces will be allowed.
25. Teams must complete their showpieces in the allotted time. An additional 15 minutes may be used, but there will be a determined point deduction.
26. All competitors must wear black pants and appropriate footwear throughout the competition and awards ceremony. Official team jackets, chef hats, and aprons will be supplied and must be worn throughout the competition and awards ceremony. No insignias, titles, or other forms of identification may be added.
27. The decision of the Judges is final and binding, and cannot be challenged. The Organizing Committee is not involved in the judging and scoring process during the competition.
28. Participation in this competition is deemed as acceptance of all the rules set forth above.
29. All team captains and team members will be required to sign a release form provided by the competition committee.

Molding and casting guidelines on next page...

Molding/Casting Guidelines:

1. You can use silicone molds or other types of molds, custom or commercial.
2. You can make your own molds.
3. You can hire someone to make your molds.
4. You can use sponsor provided silicone, or other.
5. There is no mold use restriction other than molds must be made of food safe material.
6. With that said, if you bring in a lot of molds and simply cast pieces without creativity or showing your natural skills, you will get no love from the judges. Understand the premise of the competition is to celebrate new design ideas and new innovative techniques while maintaining a mastery of your chef skills. Be organized, work clean and innovate, don't just duplicate.
7. If you choose to use commercial molds, we recommend you introduce some sort of manipulation to the mold/food casting. Use inlays in the mold, bend it, shape it, cut it.. whatever... but be wildly creative.
8. A 'straight' casting from a mold that does not show creative thought or manipulation is not going to wow the judges.
9. If you make castings from molds, make them as perfect as you can. Show the judges that casting is a skill.
10. Do everything you can to show the judges something new, not something copied from another competition. If you do copy another person's idea, you better improve upon it.