

# 2014 National Showpiece Championship

## RULES AND GUIDELINES

1. Competitors will have 7 hours to complete a sugar or chocolate showpiece.
2. There are no height or width restrictions. BE INNOVATIVE! Build your piece in any direction.
3. Only sponsored products will be allowed into the kitchens. All other products must have the labels fully covered.
4. There is no mold use restriction other than molds must be made of food safe material. Competitors may be asked by a judge to prove the food safe origin of a silicone material.
5. Sugar showpieces must include elements of pulled sugar and blown sugar. All sugar for blowing and pulling can be brought in cooked and ready.
6. Only chocolate "ingredients" can be used for the chocolate showpiece. 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.
7. Coating or modeling chocolate may not be used.
8. Pressed sugar or sugar pressed chocolate may be brought in molded and dried, but not colored or airbrushed.
9. Pastillage or chocolate pastillage may be brought to the competition cut and dried, but not colored or airbrushed.
10. 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.
11. The showpiece must be attached to and be fully supported by the 3 individual bases. Two bases must be at least 12 inches apart from each other measured at the edges closest to each other. No part of the third base can intersect or interfere with the plane created by those 2 bases. The third base can be placed anywhere, so long as it is at least 6 inches away from another base measured at the closest point. (See diagram)
12. The pieces on each base must connect, intertwine or pass through another piece of the showpiece. No part of the edible materials may come in contact with the table surface. If any part of the piece touches the table, it will be a deduction in points.
13. Only food-safe, edible colors will be permitted.
14. All pieces must be adhered to the showpiece using chocolate, chocolate products, sugar or sugar products only.

15. 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 into the kitchens without the approval of the Competition Committee.
16. No additional speed racks, cabinets or lg. storage units can be brought to the competition.
17. Small storage containers to hold finished pieces will be allowed.
18. All competitors must wear black pants and appropriate footwear (black, nonskid) 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.
19. Participation in this competition is deemed as acceptance of all the rules set forth above.
20. All team captains and team members will be required to sign a release form provided by the Competition Committee.

**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.**

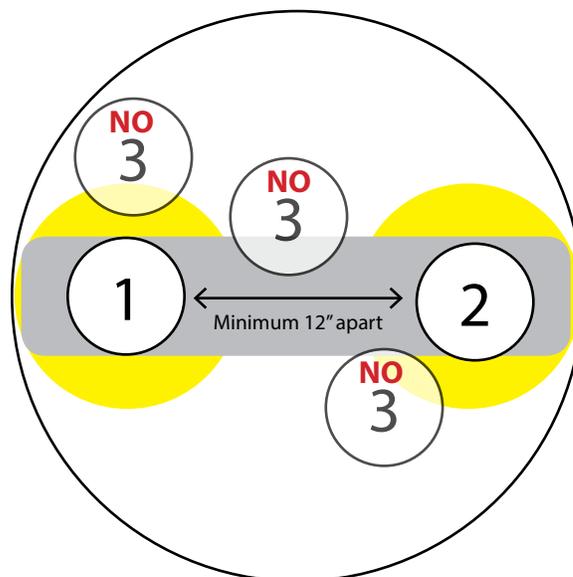
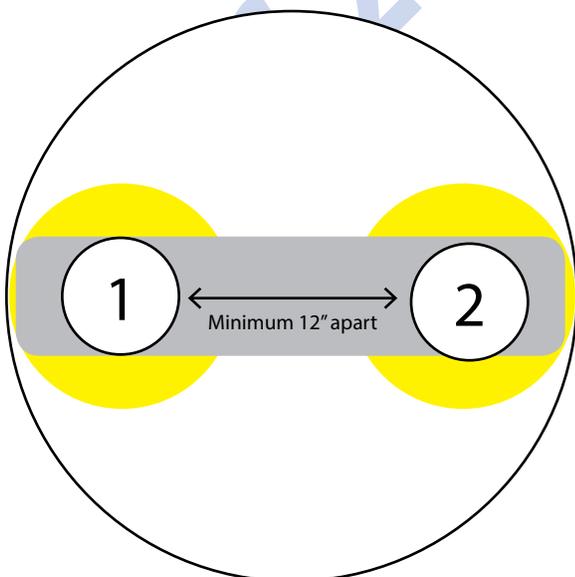
## Pedestal Placement

## Improper Pedestal Placement

For proper placement, the third pedestal cannot enter the grey area, this area represents the plane created by the first 2 pedestals. The third pedestal must be at least 6 inches away from either of the 2 placed pedestals. This is represented by the yellow area.

The third pedestal can go anywhere on the table represented by the white area.

below are some examples of improperly placed third pedestals

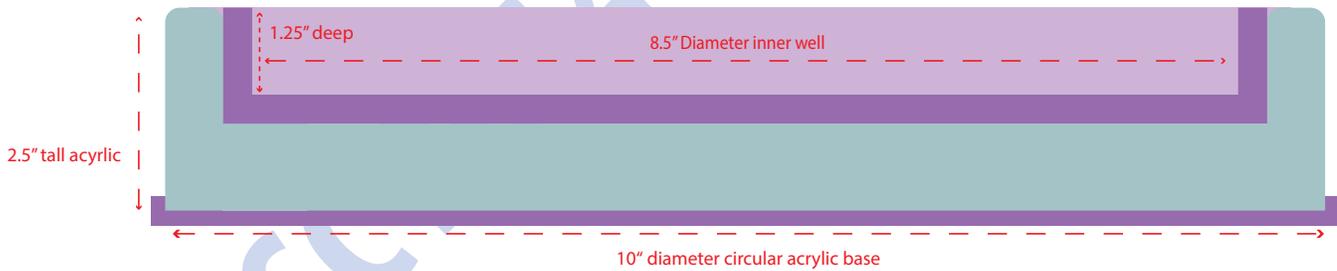


**Please note: these drawings are not to scale and it is up to each team to ensure the correct placement of their bases.**

# Acrylic base with Silicone liner



Cross-section of base



You will receive 3 identical bases

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