

# STUDENT *chocolate challenge*



## 2014 Student Chocolate Challenge RULES AND GUIDELINES

1. The showpiece must be at least 18 inches tall and no more than 48 inches tall measured from the base. The showpiece may not be more than 36 inches wide at any point.
2. Students must provide a base to put their completed showpiece on. That base must be no larger than 20 inches across at any point.
3. The showpiece must be made solely of chocolate or cocoa butter.
4. Chocolate processed in a robot coupe is allowed.
5. Modeling chocolate or coating chocolate is not allowed.
6. Student made transfer sheets and cocoa butter coloring are also allowed.
7. No commercial molds other than Showpeels and leaves and basic shapes, such as rounds, squares, etc., may be used.
8. All chocolate work must be brought in already made and completely assembled.
9. No artificial supports are allowed.
10. Student's work must be their own.
11. No spraying of chocolate or cocoa butter of any kind can be done at the competition.
12. An assistant helping to carry chocolate and equipment is allowed to enter during the set-up time.
13. Anyone exhibiting poor sportsmanship will be disqualified and asked to leave.
14. The showpieces must remain at Pastry Live until the end