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Contact:

Paul Bodrogi CEPC

Pastry Live Event Producer

Email: chef@pastrylive.com

Phone: (678) 881-9490

www.pastrylive.com

Pastry Live 2013 – Student Chocolate Challenge Winners Announced

Atlanta, GA – August 31, 2013 On the morning of Sunday, August 25th, eight baking and pastry students from schools across the country competed for the chance to win prizes and recognition for their respective schools. Pastry Live is proud to announce that Brooke Hoekstra of Joliet Junior College is the first place winner of the 2013 Student Chocolate Challenge. Showpieces were critiqued based on overall artistic appeal and creativity, as well as on the level and amount of technique shown.

While each competitor exhibited considerable creativity and talent, it was Brooke Hoekstra’s showpiece which was awarded the grand prize. Her showpiece displayed a high-degree of skill and difficulty, while demonstrating clean work in its overall construction. Her piece gained high marks for its pleasing artistic aesthetic, depicting an abstract winged figure as the focal point, as well as for the originality of its design.

Second place went to Paige Fuhrman of York Technical Institute, for her elegant under the sea themed creation. Her piece, featuring delicate chocolate coral and sea creatures, received praise among the judges for its visual appeal as well as for the variety of techniques utilized. Joseph Slone of Savannah Technical College was awarded third place for his showpiece which showcased a precariously balanced chocolate weathervane at the pinnacle of the piece.

Also showing exceptional commitment and professionalism through their showpieces were competitors Melissa F. Bullins, Paulette Caguioa, Rachel Geist, Cassidy McCaleb and Luis Rojas. Each represented their respective schools well and should be exceedingly proud of their accomplishments. Pastry Live wishes to congratulate each of the winners as well as thank all of the competitors for their determination, hard work and dedication.

In the Student Chocolate Challenge, this year’s entrants were asked to bring in and present pre-assembled chocolate showpieces. Showpieces were critiqued based on the overall artistic appeal and creativity of the finished work, as well as the amount of technique and skill displayed. The Student Chocolate Challenge offers students the opportunity to experience the world of competitions, while allowing schools to come together in a friendly, competitive environment.

For more details about Pastry Live and the Student Chocolate Challenge competition, please contact Event Producer Paul Bodrogi at chef@pastrylive.com or (678) 881-9490. Further information is also available on our website at [www.pastrylive.com](http://www.pastrylive.com).

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