



2014 Signature Plated Dessert Competition

1. Competitors will need to produce 6 plates of one dessert for the judges.
2. A minimum of four components must be produced for each plated dessert.
3. Each chef must bring in their own ingredients. No ingredients will be provided at the competition site or by the competition organizers. Dry ingredients can be combined ahead of time.
4. All ingredients can be scaled out and brought in ready to use. They must be labeled and stored in clear, easily visible containers. Backups of measured ingredients can also be brought in.
5. Plated desserts must include a churned product, i.e. sorbet or ice cream. The bases for these products can be brought in to the competition ready to be churned, but they must be churned on site.
6. Unbaked tart dough can be brought in pre-made.
7. Only one of any type of cake or meringue may be brought in fully baked. For example if your dessert uses a layer of chocolate cake and a layer of almond sponge. Only one of those may be brought in.
8. Flavor infused items can be done ahead of time and brought into the competition.
9. Plates for the desserts must be brought in by each individual competitor.
10. There are no restrictions on the amount of items plated or portion sizes, but remember to use your best judgment. Portion size scoring will be up to the discretion of each individual judge, so balance should be considered.

11. Competitors will have 1 hour and 45 minutes to complete their desserts and have them plated for the judges. There is no additional plating time.
12. Competitors will have 15 minutes to fully clean and clear out of their kitchens.
13. A list of materials (refrigeration, freezers, kitchen aids, etc.) will be provided for competitors.
14. No large pieces of equipment will be allowed in the competition area.
15. Competitors may not bring in additional equipment that is already being provided for them (extra mixers, additional induction burners, etc...).
16. Smallwares and tools must be brought in by the competitors. It is recommended that if you need to use a whisk 3 times you bring 3 whisks as sinks are not readily available.
17. Any chocolate tempering must be done on site.
18. A student assistant will be provided for competitors. Competitors are free to utilize the assistant as they see fit.
19. Please ensure that all proper sanitation rules and guidelines are followed throughout the competition and that the items brought in are transported in a temperature safe way.
20. Please remember to present a great tasting dessert. The flavor profile will make up the largest percentage of your score.