

V14 Bakery (Cake)



1. Final Task Assignment

The task consists in creating an artistic piece out of chocolate and sugar based on the theme of “Spring”. It shall be made up of chocolate and sugar, and cannot be higher than 1.50 meters.

Contestants will be given a polystyrene pedestal with dimensions of 30cm x 30cm which they will have to decorate.

Contestants must include mandatory elements to their creation: 1 pulled sugar ribbon and 2 chocolate flowers, as well as sugar and chocolate leaves. They will also include **a blown sugar bird and a pulled sugar flower.**

Using contents from a basket which are described below, contestants will have to prepare 20 molded chocolate candies, 10 of which shall be included in their creation. The remaining 10 will be handed out to the jury for evaluation.

Contestants will have at their disposal 2 kg of dark chocolate 70% cocoa, 1 kg of white chocolate and 4 kg of ISOMALT sugar. Contestants can bring a set of chocolate and sugar colorings (the use of glitter is forbidden)

2. Allocated time: 5h00

5 hours of competition.

3. Requirements

- Contestants are not allowed to bring their recipe books.
- Contestants may only bring the products, tools and equipment described in chart n°6 in the pre-task assignment. However, they are not allowed to bring any other product.

- The jury will perform an inspection before the competition and any non-compliant element will be removed.
- Contestants are responsible for weighing and measuring out their ingredients.
- Any contestant caught cheating, talking to someone from the public or using a communication device will suffer a penalty of 5 points for the first transgression. A second transgression will lead to an exclusion from the contest.
- Contestants must respect the rules of safety and hygiene.

4. Procedure

- **Day -1 (March 24th):** On the day before the competition, contestants will be welcomed by the members of the jury. A briefing about the organization of the competition and the safety rules will be arranged. Due to the large number of registered contestants, the competition will be organized in two groups. Each group will go on a mandatory organized trip while the other is competing.

Caution: any contestants from group n°2 caught observing contestants from group n°1 as they compete will suffer a minimum penalty of 5 points out of 100.

- **Day 1 (March 25th):** Group n°1 will have 5 hours to complete the task. Group n°2 will go on an organized trip.

- **Day 2 (March 26th):** Group n°2 will have 5 hours to complete the task. Group n°1 will go on an organized trip.

Abilympics France has drawn lots in order to determine the composition of the two groups.

GROUP 1 : 8 contestants	GROUP 2 : 8 contestants
France, 2 contestants	Canada, 2 contestants
Nepal, 2 contestants	Macau, 1 contestant
Hong Kong, 2 contestants	Malaysia, 1 contestant
Korea, 1 contestant	Philippines, 1 contestant
China, 1 contestant	Taiwan, 1 contestant
	Slovakia, 1 contestant
	Mongolia, 1 contestant

5. Surprise basket for molded chocolate candies.

The dark chocolate from this basket comes as an addition to the chocolate that was originally planned, for a total of 2.2 kg of dark chocolate 70% cocoa. Any preparation made before the competition will result in the disqualification of the contestant. No product from the main basket destined to the artistic piece can be used for making the chocolate candies. Contestants are authorized to glaze the chocolate for both the artistic piece and the molded candies at the same time.

PRODUCTS	UNIT	QUANTITY PER CONTESTANT
Liquid cream 30% fat content	Liter	0.300
Lemon juice ("Pulco")	Liter	0.100
Fresh basil	Bundle	$\frac{1}{4}$
Couverture milk chocolate disks	Kg	0.200
Couverture dark chocolate 70% cocoa disks	Kg	0.200
Butter	Kg	0.050
Invert sugar	Kg	0.030
Frozen pulp of passion fruit	Kg	0.200
Bourbon vanilla pod	Unit	1
Tonka beans	Unit	4
Pistachio paste	Kg	0.030
Fleur de sel	Kg	0.005
Orange	Unit	1
Superfine sugar	Kg	0.200
Lemon	Unit	1

N°	6. Evaluation criteria	Scoring scale
01	Cleanliness, hygiene and organization of the work station	5
02	Optimization of raw materials, waste management	5
03	Completion of the blown sugar bird	2
04	Quality and sharpness of detail of the blown sugar bird	6
05	Completion of the pulled sugar flower	3
06	Quality and sharpness of detail of the pulled sugar flower	6
07	Completion of the pulled sugar ribbon	2
08	Quality and sharpness of detail of the pulled sugar ribbon	6
09	Completion of the two chocolate flowers	2
10	Quality and sharpness of detail of the two chocolate flowers	6
11	Completion of the sugar and chocolate leaves	2
12	Quality and sharpness of detail of the two chocolate and sugar leaves	3
13	Respect of the set theme : “Spring”	5
14	Completion of a minimum of 20 molded chocolate candies	3
15	Texture and flavor of the chocolate candies	8
16	Cleanliness of the assembling and gluing of the various elements	8
17	Harmonious form and balance of the piece	10
18	General aspect of the piece, watched from all angles	10
19	Originality creativity	8
TOTAL		100



Abi wishes you a good competition!