



31th AEHT ANNUAL CONFERENCE & COMPETITIONS
12th – 17th November 2018
Leeuwarden, The Netherlands



PASTRY COMPETITION

Competition details

Objective

Prepare as a team a modern restaurant dessert for four (4) persons, four (4) plates, out of the basket of ingredients.

The dessert title:

Create a modern style dessert around the apple by using, at least, one of the products from the mystery basket

The dessert must be composed by:

- 2 different creams and/or mousses
- 2 different preparations with apples (baked, dried, sautéed, purée....)
- 1 biscuit (sponge cake)
- 1 crispy element
- sauces or creams for decoration doesn't count as a cream or mousse

- ✚ Basket of ingredients and kitchen equipment will be published on the official AEHT website, two months prior to the competition. Changes of the ingredients published earlier could be possible due to supplying problems;

Team & Language

Language

It is compulsory that English (oral and written) is the language to be used in all the competition phases: briefings, work plan (written), communication with teammate and judges during the different tasks. Minimum level of English is A2 (according to EQF).

Teams:

Teams will consist of two students from different schools and countries and will be drawn by the jury.

It may happen that there is a team of three students in one of the following cases:

- The final number of candidates is unpaired;
- Disqualification of one of the competitors;
- Competitors last minute abandonment.



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Briefing and written part of the competition

- Competitors briefing & announcement of the teams by the Head Judge;
- Ingredients of the mystery basket will be announced at the competitors briefing
- After the briefing, each team will have one and a half hour (90 minutes) to write down the description of their recipes. During this time external contact is prohibited;
- Research is limited to students' own textbooks and personal notes. No books will be supplied;
- As soon as the recipes are completed it must be submitted to the Head Judge with a brief menu, a work plan description and a complete ingredients order list. It will then be signed by both the competitors and the Head Judge;
- The submitted recipes are final and may not be modified;
- Once the recipes have been submitted competitors are encouraged to liaise with their tutors;
- Competitors will be allowed to familiarize themselves with the competition area.

Day of the competition

- Total time of the practical part of the competition: 2 hours. Afterwards, each team has 30 minutes to clean the working area and to get a short feedback from the jury;
- Competitors must wear their full professional uniform and safety shoes;
- Competitors must bring their professional knives and are allowed to bring their own modelling equipment like spatulas, knives, pincers, modelling baguettes, cookie cutters, moulds, silicon moulds etc.;
- For safety reasons no electric machines or devices are allowed to bring into the competition area
- All special equipment brought in, from the competitors, need the approval of using, from the jury
- Teams will be responsible for the quality and wholesomeness of the food they process and for ensuring that the principles of HACCP are respected;
- All elements of the finished dishes must be done during the competition and must be edible.



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Important notes

- Teams will be assessed according to their work hygiene, kitchen preparation and work skills, presentation, taste, interpersonal skills, teamwork, difficulty of the different preparations and quantity of ingredients they use;
- During the composition of the recipes on the day of the briefing, team members check whether correct communication in English within the team is possible. If there is serious doubt, the team should report this to the Head Judge immediately. Complaints about language problems will not be accepted after submission of the recipes;
- No ice cream machine will be available for the contest
- The use of cell phones or any other electronic communication device is not allowed during the competition;
- All rules and regulations must be adhered including the General AEHT Competition Rules;
- The (Head) judge's decision is final.