



28<sup>th</sup> AEHT ANNUAL CONFERENCE & COMPETITIONS  
5<sup>th</sup> – 10<sup>th</sup> October 2015  
Cervia, Italy



## PASTRY COMPETITION

### Competition details

#### Objective

Prepare as a team a restaurant dessert for four persons out of a Mystery Basket of ingredients. This dessert has to be composed of three items: ice cream, a crunchy element of pastry and a sauce.

#### 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.

#### Day of the briefing

- Competitors briefing & announcement of the teams by the Head Judge;
- 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;
- After the briefing, each team will have one hour 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 and work plan description. It will then be signed by both the competitors and the Head Judge;
- The submitted recipes are final and may not be modified;



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- 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 needs to clean the working area;
- 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, etc.;
- 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 by hand during the competition and must be edible.

### Important notes

- Teams will be assessed according to their work hygiene, kitchen preparation / presentation, taste, interpersonal skills and teamwork;
- 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;
- The use of cell phones or any other electronic 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.