**CATEGORY DISPLAY (D) - COLD STATIC CLASSES**

**Display pieces can be entered on either Wednesday or Thursday and must be in place by 9.00am and removed that same day. They must not be removed until after 4.00pm when judging has been completed.**

**CLASS REF D1: BAKERY SKILLS**

Display 2 loaves 800g each and 12 assorted shaped and flavoured rolls.

**CLASS REF D2: DECORATED FRUIT TART** - **Tasted - Sponsored by Chefs Mate**

Display 1 x 8 portion fruit tart filled with suitable pastry cream and decorated with a selection of fresh fruit and glazed with appropriate glazing agent. One portion **MUST** be plated for restaurant service & for tasting

**CLASS REF D3: MOULDED CHOCOLATES**– **Tasted**

Display a selection of 6 varieties (4 pieces of each) of chocolates. Provide a flavour description for each.

**CLASS REF D4: COLD CHOCOLATE DESSERTS Tasted** - 2 portions of an individual chocolate dessert to be produced and be suitable for restaurant lunch service

**CLASS REF D5: TERRINE OR PATÉ** - Display a whole pâté or terrine (meat, fish or game) with a slice cut and displayed plated for restaurant service

**CLASS REF D6: FRUIT & VEGETABLE CARVING** - Display a fruit or vegetable carving of your choice

**CLASS REF D7: MEAT/POULTRY/FISH/SHELLFISH / VEGETARIAN MAIN COURSE** - **LUNCH SERVICE**

Display 2 individual, identical plates suitable for restaurant lunch service of a main course of your choice. Items should be glazed to enhance presentation.

**CLASS REF D8: SUSHI**

Display 12 pieces of sushi of your choice 3 varieties 4 pieces of each.