**CATEGORY LIVE COLD (LC)**

Wednesday Live Hot Theatre

**CLASS REF LC1: PATISSERIE SKILLS**

Within 20 minutes present 2 identical plated desserts - all components should be taken to the competition already made - the focus of this competition is the presentation and design of the dish. Competitors **MUST** provide a written menu style description of their plated dessert for the judges.



**CLASS REF LC2: VEGETABLE CUTS sponsored by Chefs Mate**

Within 15 minutes produce 50g each of Brunoise-Julienne-Paysanne and chop one onion half into fine dice and the other half sliced.

**CLASS REF LC3: COLD CHICKEN PREPARATION**

Within 20 minutes cut a 1.5 kilo chicken for sauté (Reference: Practical Cookery).

**CLASS REF LC4: GATEAU CHALLENGE**

Within 20 minutes decorate a Mocha gateau in your own style. Cake base, flavoured buttercream and garnishes should be taken to the competition already made and the gateau assembled and finished on stage.

**CLASS REF LC5: CUPCAKE DECORATION**

Within 20 minutes decorate 6 cupcakes, 3 varieties 2 pieces of each with an animal theme.

**CLASS REF LC6: FISH FILLETING**

Within 20 minutes cut a flat fish (plaice / sole – competitors choice whichever available and at its best) and display 1 x fillet 1x délice, 1 x paupiette and goujons.

**CLASS REF LC7: BAKERY SKILLS**

Within 20 minutes shape 8 x 40g rolls (4 varieties, 2 of each) and 1 x 400g loaf ready for baking. (Basic dough will be provided).

**CLASS REF LC8: SANDWICH CHALLENGE**

Within 15 minutes prepare a sandwich suitable to be served at brunch for a customer with special dietary requirements - competitors can use any choice of breads and fillings / toppings but **MUST** provide a written menu description and details of how their sandwich meets the requirements of the customer.

**CLASS REF LC9: SUSHI**

Within 20 minutes produce and present 3 kinds of sushi of your choice 4 pieces of each 12 pieces in total. Competitors can use any ingredients they choose but **MUST** provide a written menu description for the judges.

**PLEASE NOTE; CLASS TIMES MAY BE SUBJECT TO CHANGE**

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| Wednesday / Thursday Live Cold Theatre Timetable  |
| Time | Class Ref | Competition duration | Description |
| 8.00 | LC1 | 20 mins | Patisserie skills |
| 9.00 | LC2 | 15 mins | Vegetable cuts  |
| 10.00 | LC3 | 20 mins | Cold chicken preparation |
| 11.30 | LC4 | 20 mins | Gateau challenge |
| 12.00 | LC5 | 20 mins | Cupcake decoration  |
| 12.30 | LC6 | 20 mins | Fish filleting |
| 14.00 | LC7 | 20 mins | Bakery skills |
| 15.00 | LC8 | 15 mins | Sandwich challenge |
| 15.30 | LC9 | 20 mins | Sushi |
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