



AWARD FOR PASTRY
EXCELLENCE

Celebrating the Work of Murray Chapman

INTRODUCTION

At the Association of Pastry Chefs, we are honoured to continue this precious competition for young pastry chefs, in honour of the late Murray Chapman.

Murray was a selfless educator making a genuine impact on countless individuals. His passion and commitment to the industry were exceptional, and the profession is fortunate to have had someone like him inspiring the next generation of chefs.

We invite young chefs aged 23 and under (on the 4th November 2026) to register for this highly regarded competition which celebrates the intricate art of pastry. Whether you are a pastry chef, student, or simply someone with a deep love for the craft, this is your opportunity to tell your story through flavour, texture, vision and skill.

With plated desserts, traditional and modern afternoon tea masterpieces, and delectable moulded filled chocolates to produce, the competition gives valuable opportunity for competitors to showcase their talents.

We are privileged to be able to host the live final at the spacious and well-equipped Leicester College pastry kitchens and restaurant.

With the support of our exceptional Business Partners — Callebaut, Ponthier, Allan Reeder, Home Chocolate Factory, Sosa and NOWAH — we have access to a wealth of expertise, outstanding products, and fantastic prizes for the event.

PRIZES AND CONTRIBUTIONS INCLUDE AS FOLLOWS:

Sponsored by Callebaut - Callebaut is a renowned Belgian manufacturer of premium couverture chocolate founded in 1911 by Octaaf Callebaut in Wieze, Belgium. They are contributing luxury bumper hampers of Callebaut for the top three places and related goodies for all, plus delicious Callebaut chocolate delivered to you for use in advance of, and on the day of, the final!

Sponsored by Home Chocolate Factory - a premier UK-based supplier of premium tools, equipment, and ingredients for professional pastry chefs, chocolatiers, and serious amateurs. They are generously providing a gift of the chocolate mould all 8 finalists will be using for the competition and an HCF voucher for the winner!

Sponsored by NOWAH - specialists in supplying leading establishments with robust, precise, and premium catering equipment. The lucky winner will enjoy the privilege of attending two intensive, inspiring, and enlightening days of elite culinary tuition led by a master of the pastry industry. During this exclusive experience, they will develop a wide range of skills and gain extensive professional knowledge (could be UK or Europe and would take place in 2027 – date to be confirmed).

Sponsored by Allan Reeder - a prominent, family-owned wholesale dairy and food distributor based in London, serving the hospitality and food service industry. Established in 1971, the company supplies a wide variety of essential goods to top-tier restaurants, hotels, bakeries, and cafes. All the finalists' dairy products and eggs featured in your recipes will be kindly provided by Allan Reeder Ltd. These will be delivered to finalists (UK Mainland only) in advance of the competition for development and practice, plus extra if required on the finals day.

Be creative. Be personal. Be proud of your craft.



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Sponsored by Ponthier - Since it was founded in Corrèze, France, Maison Ponthier has cultivated the authentic taste of perfectly selected fruit. The company's history has been built step by step, through encounters, know-how and commitment, from local roots to product innovation and a constant quest for quality. They are kindly supplying fruit purees you require for your finalist dishes – these will be provided on finals day only, plus a prize to the winner of a range of Ponthier fruit products. All finalists will receive Ponthier merchandise items.

Sosa Business Partner - A leading Spanish manufacturer and distributor of premium culinary and pastry ingredients, providing over 3,000 products to professional chefs and bakers in more than 80 countries. Thanks for your continual support throughout the year and the Texture Wheels for Gastronomy for our finalists!

Organised and supported by the APC - We are honoured to uphold Murray's vision and are pleased to support the competition through the provision of trophies, funding for aprons, and the coordination of the extensive administrative and organisational requirements of the event.

Sponsored by Leicester College - A premier culinary training hub in the East Midlands, known for its hands-on vocational courses. It features fully equipped professional kitchens and the award-winning Taste Restaurant, providing students with immersive, real-world experience in both culinary arts and front-of-house service. We are so lucky and privileged to be able to hold the competition final at the amazing Leicester College, thanks to all who made it possible!

Supported by The Craft Guild of Chefs – The UK's leading professional association for chefs. Established in 1885, it boasts over 1,200 members across all sectors of hospitality, from trainees to top Michelin-starred management. The guild focuses on education, culinary excellence, and career advancement. Huge thanks to Craft Guild for the mutual sponsors, business partners and continual support.

And very importantly **The Chapman Family** - Huge appreciation goes to all of the family for involving us in sharing Murray's legacy. Thanks for your support, communications and dedication in bringing this together.

Key dates (see full information sheet for more detail):

- Registration and paper entries are to be received before the deadline of 22nd September 2026
- The 8 successful finalists will be announced around the 29th of September 2026
- The live final will take place on the 4th of November 2026 at Leicester College, Freeman's Park Campus, Aylestone Road, Leicester, LE2 7LW

There is no fee to enter this competition

We look forward to hearing of your creations!

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