



AWARD FOR PASTRY
EXCELLENCE

Celebrating the Work of Murray Chapman

SPECIFICATIONS

The tasks for the final on 4th November 2026

Timings

Day before for far travellers - drop off and store food/equip at the college between 14.00 to 16.00 on the 3rd of November

Arrival on the 4th November between 08.30 and 09.30

Briefing 09.45

Competition start 10.00

Afternoon tea items to be served between 12.00 and 13.00

Competition finish 14.00

Judging and deliberation 14.00 to 14.45

Presentations 15.00

Finish up around 16.00

Competitors will have 4 hours to produce the following:

- Four (4) individual identical restaurant style **plated desserts** you described to us in the initial paper entry (minor modifications and refinements are permitted since initial paper entry)
- For afternoon tea – six (6) identical **choux tea pastries**, six (6) individual **fruit-based tarts**, six (6) **sweet plain or fruit scones** (with jam) and six (6) **savoury scones**, and one (1) classic whole **Battenburg cake** to serve six (6) portions.
- Sixteen (16) identical **moulded filled chocolates** (12 for presentation, 4 for tasting)

Extra information for **plated dessert**

- Must incorporate at least one Ponthier fruit puree and at least one Allan Reeder dairy product
- To be suitable for fine dining as part of a 5 or 7 course tasting menu (ie, smaller/delicate size)
- It is to be creative, current and seasonal
- Provide recipe and picture or drawing of finished dessert
- Allergen information must be provided

Extra information for **afternoon tea pastries**

- Choux pastries - pay attention to piping and cooking with appropriate filling and garnish of your choice
- Individual fruit tarts – to have filling and garnish of competitors choice, taking in to consideration glazing and finishes as appropriate
- Battenburg Cake – to be of 2 sponge colours. Sponges may be made in advance of final, but uncut/untrimmed. Colours and flavours are of competitor's choice (fitting with the other components of the afternoon tea). Surrounding marzipan is to be crimped to denote the 6 portions.
- Scones – approx 5cm in size before being baked. **Seasonal jam to be made and brought with competitor to complement the sweet scone.** To be served warm. Clotted cream and any other other dairy required will be supplied by Allan Reeder.
- Approximate guide weight for the choux/tart pastries: 40-60gm

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



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- Please consider all the tea pastries together; to insure they complement each other
- Allergen information must be provided.
- Your afternoon tea items will be served to guests at the college, this includes sponsors, staff, students and specially invited visitors. The college can supply trays to lay out your afternoon tea items in rows for judging, and also is supplying the afternoon tea stands, with accompanying plates, for when we serve the guests your afternoon tea delights (we will take care of this part).
- The afternoon tea items must be served between hour 2 and hour 3 of the competition, so the guests can start to enjoy your work.

Extra Information for the moulded chocolates

- Mould provided by Home Chocolate Factory (Implast brand), must be used and brought to the finals day – see entry form for information
- Take into consideration flavour balance and seasonality, texture and a pleasing mouthfeel
- At least one (two maximum) chocolate(s) from the range provided by Callebaut must be used for the filled chocolates
Callebaut Velvet - white chocolate - silky creamy white chocolate
Callebaut Gold - notes of toffee, butter, and cream with a dash of salt.
Callebaut Ecuador - 39% Velvety Caramel hazelnut and cocoa notes
Callebaut Philippines - dark chocolate 68% bitter sweet with rich dried fruity and rummy fig notes
Callebaut Extra Brute Cocoa Powder
- Chocolate for casting (and any decoration for any of the elements) is to be tempered by hand – eg can be seeding or tabling (not machine) on the finals day
- Cocoa butter colours may be used if desired
- Delicate extra chocolate garnishes can be added to them if desired
- **Bring with you a decorative display to showcase your chocolate creations** (doesn't need to be made of edible material, although must be food safe where chocolates are touching it) which represents, in some way, the flavours within your chocolates
- Allergen information must be provided

Allocation of Marks

Throughout all finals elements, the marking criteria are:

- Flavour and textural balance 25%
- Presentation and precision 25%
- Skills and craftsmanship 20%
- Adherence to specifications and use of sponsor products 10%
- Innovation/creativity 10%
- Hygiene/wastage/timekeeping 10%

Overall allowable mise en place

- basic sponge (not cut or trimmed)
- raw unbaked pastry
- meringues
- boiled sugar/isomalt
- pre-coloured cocoa butters
- all weighing out of ingredients
- peeled but not cut whole fruits/vegetables

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Available Large Equipment at Leicester College

- fridges
- freezers
- blast chiller/freezer
- ovens – deck ovens (please let us know in advance if you need these put on in time to warm up) and Turbofan ovens (no steam)
- proving oven

NOTE: If you require an ice cream machine, please bring your own one.

If you'd like to use basic college equipment, eg bowls, spatulas, pans, chopping boards, serving plates etc, please mention on the entry form and we can organise a sign-in, sign-out agreement.

Enjoy the experience!



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