



AWARD FOR PASTRY
EXCELLENCE

Celebrating the Work of Murray Chapman

STAGES

Stage 1 - Paper Entry to be submitted by 22nd September 2026:

We're looking for more than just a dessert — we want to see your vision.
Share your plated **dessert concept and recipe**, including:

- Your idea brought to life through sketches/drawings or photographs (avoid straight AI representations plucked from the internet, we want to see **your** creativity)
- The inspiration behind your creation — what story does it tell about you?
- The flavours, textures, and techniques that define your dish.
- How will the Ponthier purée(s) and Allan Reeder dairy product(s)/eggs be incorporated in to your dish (and Callebaut chocolate if using for plated dessert)
- Main title of the plated dessert and recipes for all of its components
- **On the entry form, you will require to tell us which sponsor ingredients will be used in the other potential finals dishes, so please have a good idea of what you plan to do for all the finals elements and let us know what you may need in case you are selected, so the sponsors can be informed in advance. Once finalists are announced, we will double check on your requirements.**

Your Story:

We want to know you! (in max 500 words). This is your moment to share your journey, your passion, and where you dream of going next:

- What inspired you to become a chef?
- Why pastry?
- What are your goals and ambitions for the future?

Allocation of marks for initial paper entry:

- Potential of flavour and textural balance 25%
- Presentation of paper entry (including adherence to specifications and use of sponsor products) 25%
- Concept and creativity 20%
- Your story – journey, passion, ambitions 15%
- Skills and craftsmanship we'd potentially see at the final 15%

Think about balance, creativity, and technical excellence.
This is your chance to turn imagination into something truly memorable.

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



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Stage 2 – If you are selected as a finalist to compete on the 4th of November

We will be in touch around the 29th of September to invite you to come to Leicester College on the 4th of November for the final.

On the 4th of November please have with you:

- All your ingredients including any which have been provided by sponsors (unless more has been organised for on the finals day) and allowable mise en place
- All of the utensils you require (although there will be some basics available at the college if you become stuck or want to have set aside in advance). You will have received a **chocolate mould from sponsor Home Chocolate Factory, remember to bring it with you.**
- Full recipe pack of all your creations for the competition – plated dessert, afternoon tea items and moulded chocolates
- Allergens information for all elements, in separate sections, ie for plated dessert, afternoon tea and chocolates
- State the (allowable) pre-prepared mise en place you will be bringing with you (see more on the specifications page)
- Serving plates for the 4 plated desserts (let us know if you'd require plates from the college)
- The college has trays/platters to line up your afternoon tea items on for judging if required, but feel free to bring your own. The college supplies the stands and plates we will use to present the afternoon tea items to guests.
- Bring your presentation display for your chocolates which should represent the flavours in your creations (see info on specification sheets).

Uniform for the Final

We kindly ask all participants to compete in clean, smart, and well-maintained uniforms. Maintaining a sharp appearance not only elevates the overall standard and professionalism of the event but also aligns with the high food safety and hygiene standards we all value in the kitchen.

We provide you with an apron which has been especially embroidered with sponsor logos for the final, for wearing over your own chef's jacket. Head covering must be worn.



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