

MANGO PINEAPPLE CULINARY COMPETITION 2012

PASTRY CHEFS COMPETITION

Sunday 17th June, 2012

Sponsored by the Antigua & Barbuda Ministries of Agriculture and Tourism

CALL FOR ENTRIES

This is an invitation to professional Pastry Chefs to enter The Mango Pineapple Culinary Competition 2012.

This is the 7th year of this competition for professional chefs, yet the second year for professional pastry chefs, featuring superb varietal mangoes from Christian Valley Agricultural Station and Antigua Black Pineapples from Cades Bay Agricultural Station.

Awards will be offered to:

- Pastry Chef Supreme (Winner)
- 2nd and 3rd Place
- The McComas Award- Most Innovative Pastry Chef

Chefs will create 4 portions of a dessert of choice: Portions must significantly feature fresh mango and fresh pineapple.

IMPORTANT: A **Health and Hygiene** short course from ‘Chefs Helping Chefs’ will be administered electronically by Chef Jeffery “Jeff” Rotz. This course must be completed before taking part in the competition. Further correspondence on the details of the course will be forwarded at a later date.

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Pastry Chefs Competition Rules

1. Each contestant must be employed as a **professional pastry chef** with hotel or restaurant experience in Antigua or Barbuda.
2. Each pastry chef will enter **4 portions of a desert** of their choice.
3. Dishes will be prepared and presented within **1 hour and 30 minutes**. One point will be deducted for each minute taken over the time limit, up to a maximum of 5 minutes. Chefs who finish more than 5 minutes late will be disqualified.
4. **Sample photo, recipe and method must be submitted as part of the application.**
5. Each recipe must significantly feature fresh mangoes and/ or pineapples which will be supplied free of charge from Christian Valley Agricultural Station. You are encouraged to use the fresh fruits in more than one way in the recipe.
 - ✓ Please state the exact number of mangoes and pineapples needed to complete all recipes.
 - ✓ The available mangoes at this time:
 - ❖ Julie
 - ❖ Edward
 - ❖ Kidney
 - ❖ Pinero/ Belly-full
 - ❖ Hayden
 - ❖ Bombay
 - ❖ Lady Francis
6. **All** ingredients other than mangoes and pineapples will be supplied by contestants.
7. **All** tools, ice chests or coolers, utensils, small appliances, and plates for presentation of entries will be supplied by contestants. Please note that refrigeration on site is limited.
8. Paco Jets may not be used in this competition.

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9. Mangoes and pineapples provided for your use should be used in a responsible manner. **Points will be deducted for unreasonable wastage of fruit.**

10. *The use of cell phones during the competition is expressly forbidden.*

M.P.C.C.C. 2012

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Register Your Entry

Fill out the attached Mango Pineapple Culinary Competition registration form and email it to

mangopineapplemenu@gmail.com

DEADLINE FOR REGISTRATION: **Monday 21st May 2012.**

Submit Recipes in Advance

Submit your recipes and an electronic picture of the dessert to be prepared by **Monday 28th May 2012** to

mangopineapplemenu@gmail.com . See competition rules for recipe submission information.

Date and Start Time

Mango Pineapple Culinary Competition 2012 will take place on

- Sunday 17th June, 2012
- Start time is 8.30 am
- Late arrivals will not be granted extra time in the kitchen.

Venue for the Competition

Mango Pineapple Culinary Competition 2012 will be held at Antigua & Barbuda Hospitality Training Institute

(ABHTI), Dutchman's Bay,

Coolidge, Antigua.

Submit your Recipes in advance with accompanying pictures of each dish.

Submission date: Monday 28th May, 2012

Each Recipe Submission must include:

- Name of Contestant
- Professional standing as a pastry chef

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- The hotel, restaurant or entity you represent, or the last one where you held the position of chef.
- **AN ENTRANCE FEE OF EC75.00 PER ENTRANT IS MANDATORY.**

Recipe Information must include:

- Category of entry – Dessert.
- The name of the dessert.
- An electronic photo of the dessert to be prepared
- Ingredients and quantities in the order they will be used.
- Method of preparation.
- Total number of mangoes required, and whether green or full but firm.
- Total number of pineapples required.

Points will be deducted for the following infractions /Professional Techniques and Skills (avoid the following)

- Incorrect or sloppy cutting, cleaning and slicing.
- Improper cooking or baking.
- Poor workmanship.
- Uneven layering.
- Broken or damaged entries.
- Use of artificial or industrially processed foods.
- Dry, cloudy or bubble-filled glazes or gels.

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- Inconsistent thickness of glazes and protective gels.
- Disproportional or repetitious entry components.
- Failure to provide uniform entry components where required.
- Improper handling, care, storage and craftsmanship of materials.
- Sloppy or uneven piping and decorating skills.
- Impractical and non-feasible presentations by today's food and labour standards.
- Poor hygienic practice.
- Failure to comply with category requirements.

First Impression (avoid the following)

- Unattractive props and support materials.
- Soiled or smudged serving ware.
- Unappetizing food presentation.
- Incorrect, misleading or unattractive descriptions.
- Improper use of culinary terms and spelling errors in recipes.
- Failure to comply with category requirements and judging criteria.

Presentation and Service (avoid the following)

- Inconsistent portioning.
- Disproportional garnishing.
- Inedible garnishes.
- Direct plagiarism from culinary publications.

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- Unappealing presentations.
- Disproportional carvings and sculptures.
- Inappropriate serving ware.
- Failure to comply with category requirements.

Recipe Format for use by Judges:

- Recipes should be typed in **an easy-to-read 12 point font**, using black ink only.
- Ingredients should be listed in the order they will be used.
- Recipes should be written using correct culinary terminology, should be clear and precise, and should be no more than 2 pages long.

Substitution of Important Ingredients:

- During the competition you are expected to follow exactly the recipes you submitted in advance. However, if an important ingredient cannot be found and you are forced to substitute another ingredient, **PLEASE ADVISE THE ORGANIZERS 24 HOURS BEFORE THE COMPETITION**, so that the substitution can be noted on your recipe for the judges to see. Substitutions not advised in advance will cost you points.

Judging Criteria:

- Judges of Mango Pineapple Culinary Competition 2012 are professional chefs with years of experience. All entries will be judged on presentation, flavour, texture, technical skills, creativity and hygiene. Exceptional techniques and skills will earn points. Judges decisions are final.

Right to use submitted Recipes:

- All submitted recipes will be kept secret until Mango Pineapple Culinary Competition 2012 is over. All recipes remain the intellectual property of the contestants; however, the organizers reserve the right to use each recipe for promotional purposes. Media for such purposes may include, but are not limited to, television, radio, newspapers, magazines, the Internet, and a proposed Mango Pineapple Culinary Competition cookbook to be published in 2012.

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Contact Persons for Mango Pineapple Culinary Competition 2012:

- For information on food preparation facilities and available kitchen equipment, contact Roxanne Warner-Payne telephone: 784 8118 Email: roxannewp@hotmail.com
- For additional information on registration and submission of recipes and payments, contact Tameka Wharton. Telephone: 562 7600 or 4647602. Email: mangopineapplemenu@gmail.com

Registration Deadline

Registration forms must be submitted by **Monday, May 21, 2012**.

SUBMIT

Please save the completed form and email it to mangopineapplemenu@gmail.com OR deliver a printed copy of the completed registration form to “Mango Pineapple Culinary Competition 2012, Care of Chefs World, Gambles Terrace, and Friars Hill Road”.

Attention Hotel Management

Please forward this Mango Pineapple Culinary Competition 2012 Call for Entries/Chefs Registration Form to your Executive Chef.

Contact

Tameka Wharton - Tel: 562-7600/ 4647602 Email: mangopineapplemenu@gmail.com

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Pastry Chefs Registration Form (ONLY PAGE NEEDED FOR SUBMISSION)

Contestant's Name: _____

Bar, Hotel, Resort, or entity you are employed by: _____

Name of direct Supervisor: _____

Telephone number where you can be reached: _____

Email address for sending further information: _____

Dishes entered (Please select) Dessert ___Hot ___ Cold

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Attention Hotel Management

Please forward this Mango Pineapple Culinary Competition 2012 Call for Entries and Registration Form to your Chef Supervisor.

Contact

Tameka Wharton - Tel: 562-7600 or 4647602

Cecelia Thwaites- Tel: 462-0194

Email: mangopineapplemenu@gmail.com