



MANGO PINEAPPLE CULINARY COMPETITION 2015

The Pastry Chefs Competition

Sunday 12th July, 2015

Initiative of the Antigua & Barbuda Ministries of Agriculture and Tourism

CALL FOR ENTRIES

An invitation to professional Pastry chefs to enter

The Mango Pineapple Culinary

Competition 2015

This is the 8th year of this competition for professional chefs featuring super varietal mangoes from Christian Valley Agricultural Station and Antigua Black Pineapples from Cades Bay Agricultural Station.

Compete for the prestigious **Madeleine Mc Comas Award** for Best Pastry Chef, and the special **Most Innovative Chef Award from students of ABHTI**. Awards are also offered for 2nd and 3rd place.

Chefs will create two portions of one dessert.

The top 6 scoring chefs will proceed to stage two where they will prepare **2 main portions** from a mystery basket. Dishes must feature fresh mango and or fresh pineapple.

MANGO PINEAPPLE CULINARY COMPETITION 2015

Chefs Competition Rules

1. The competition will be held on July 12th 2015.
2. Each contestant **must** be employed as a professional chef with hotel or restaurant experience in Antigua or Barbuda.
3. Each chef will produce **2 portions of a dessert.**
4. **The time allotted for preparation and presentation is 90 minutes.**
5. No Advance preparation will be allowed. Plain sliced bread may be used as an ingredient. Fruits may be peeled in advance but not cut or diced. Chutneys, jams and relishes must be prepared during the competition.
6. Each recipe must feature fresh mangoes and / or pineapple which will be supplied free of charge from Christian Valley Agricultural Station and Cades Bay Agricultural Station. You are encouraged to use the fruits in more than one way in your recipe.
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
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9. Paco Jets may not be used in this competition.
10. Mangoes and pineapples provided for your use should be used in a responsible manner. Points will be deducted for unreasonable wastage of fruits.
11. **The use of cell phones during the competition is expressly forbidden.**

Each Recipe Submission must include:

- **Name of Contestant**
- **Professional standing as a chef**
- **The hotel, restaurant or entity you represent, or the last one where you held the position of chef.**
- **AN ENTRANCE FEE OF EC\$125PER ENTRANT IS MANDATORY**

Recipe Information must include:

- The name of the dessert.
- An electronic photo of the dish 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, and whether green or full but firm.

Points will be deducted for the following infractions:

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

Recipe Format for use by Judges:

- Recipe submission will be used to select the competitors.
- 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 2015 are professional chefs with years of experience. All entries will be judged on presentation, flavor, 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 2015 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 Culinary Competition cookbook.

Contact Persons for MANGO PINEAPPLE CULINARY COMPETITION 2015:

- For information on food preparation facilities and available kitchen equipment, Joycelyn C Lindsay: 725-8959. Email: jlindsay64@hotmail.com

To Register Your Entry in Mango Pineapple Culinary Competition 2015, fill out the attached Mango Pineapple Culinary Competition registration form and submit it to Chefs World, Gambles Terrace or mangopineappleculinary@gmail.com

DEADLINE FOR REGISTRATION EXTENDED TO: Monday 15th June 2015

Submit Recipes in Advance:

Submit your recipes by Monday 22nd June 2015. See competition rules for recipes submission information.

Date and Start Time:

Mango Pineapple Culinary Competition 2015 will take place on Sunday 12th July, 2015.

Start time 8.30 am. Late arrivals will not be granted extra time in the kitchen.

Venue for the Competition:

The Mango Pineapple Culinary Competition 2015 will be held at the Antigua and Barbuda Hospitality Training Institute (ABHTI), Dutchman's Bay, Coolidge, Antigua.

For more information contact:

Caudley George/ Joycely C.Lindsay Telephone: 725 3254.

Email: mangopineappleculinary@gmail.com

MANGO PINEAPPLE PASTRY CULINARY COMPETITION 2015

Sunday 12th July, 2015

Sponsored by the Antigua & Barbuda Ministries of Agriculture and Tourism

Chefs Registration Form

Contestant's Name.....

Professional Standing (Chef, sous chef, chef de partie, etc.....

Hotel or Restaurant employed by.....

Name of direct Supervisor.....

Telephone number where you can be reached.....

Email address for sending further information.....

Registration Deadline EXTENDED:

Registration forms must be submitted by **Monday 15th June, 2015**. Fill in this form, save and email to mangopineappleculinary@gmail.com OR deliver a printed copy of the completed registration form to "MANGO PINEAPPLE CULINARY COMPETITION 2015, Care of Chefs World, Gambles Terrace, and Friars Hill Road".

Attention Hotel Management: Forward this Mango Pineapple Culinary Competition 2015 Call for Entries/Chefs Registration Form to your Executive Chef.

Contact: Caudley George/ Joycelyn C. Lindsay – Tel: 725 3254/725 8959 or Email: mangopineappleculinary@gmail.com