

RULES & REGULATIONS



CALIFORNIA RAISIN CULINARY CONTEST 2009





CALIFORNIA RAISIN CULINARY CONTEST 2009

RULES AND REGULATIONS

1. **All registration forms and recipes must be type-written and accompanied by a bio and a headshot of each chef. All entries must also be accompanied by digital photographs of the entry. Submission deadline is 4.00 p.m. 25th May, 2009.** Registration forms may be sent by email (preferred), fax or mail. **The organizers are not responsible for non receipt of registration forms.**
2. There are three categories of participation:
 - a. Bread – for professionals
 - b. Plated Dessert – for professionals
 - c. Plated Dessert – for students
3. For categories 2 (a) and (b), the contest is only open to pastry chefs/bakers currently employed in a related industry i.e. hotels, restaurants and bakeries.

The contest for 2 (c) is open to students currently enrolled in a culinary/baking institution in Singapore.
4. Preliminary selection of recipes will be conducted by a panel of judges and selected finalists will be informed by 27th May, 2009.

All selected finalists will participate in an actual bake-off/cook-off on **Saturday, June 6th 2009** at **ITE College West (Clementi Campus)**.
5. **The first prize winners of categories 2 (a) and 2 (b) will be awarded a study tour to California, USA. This tour will take winners from Japan, Korea, Taiwan and Singapore to the Culinary Institute of America, Napa Valley as well as a visit with the California Raisin industry. This tour includes a return economy air ticket on a US carrier and hotel accommodation during the duration of the tour. The study tour is scheduled for August 2009 and is subject to change.**

Quotes from past winners – “the study tour was an extremely beneficial trip for us; it allowed us to meet our counterparts in other countries and learn from each other. Visiting CIA was a highlight too!”

Second prize winners of categories 2 (a) and 2 (b) will receive S\$300.00 and the third prize winners will receive S\$200.00.

The first prize winner in the Student Category will receive a cash prize of S\$500; second prize winner will receive S\$250 and the third prize winner will receive S\$150.00.

6. **Winner/s in the professional categories will be responsible for applying for his/her own US visa. In the event that a US visa is denied, the next highest ranking contestant will be offered the opportunity. No monetary compensation will be made to the winner/s if he/she is denied a visa to enter the USA or is unable to join the tour.**
7. The decision of the judges is final and no correspondence will be entertained.

By entering this contest, participants agree to be bound by contest rules and grant permission (unless otherwise stated in writing prior to judging) for the Raisin Administrative Committee to use their name and likeness and recipe without further compensation. Recipes and recipe names may be modified by the Raisin Administrative Committee for publicity usage.

VENUE HOST:

ITE COLLEGE WEST (Clementi Campus)

BAKING CATEGORY

1. The participating chef will prepare **4 servings of Yeast Bread** and **4 servings of Quick Rise Bread** with 1 loaf of each for display.
2. Each chef will have 4 hours to create all baked goods using California Raisin products i.e California natural raisins, California golden raisins or California raisin paste.
 - a. Original recipes (with digital photograph of the entry) must be submitted by 4.00 p.m. by **25th May, 2009** to:

Raisin Administrative Committee

The Culinary Contest

48 Toh Guan Road East

#02-129

Singapore 608586

Email: caraisins@lieumktg.com.sg

Fax: 6278 4372

- b. All bread must consist of at least **30% California raisins** to flour weight.
 - c. Baked items must be practical and ingredients must be readily available to the general public and should reflect the on-trend eating habits of the public.
3. Entries will be judged by a panel of judges. The teams will be judged as follows:
 - a. 25 points possible for Creative use of California Raisins
 - b. 30 points possible for Presentation
 - c. 30 points possible for Overall Taste and Flavour
 - d. 15 points possible for Practical and Up to date serving.

Decision of the judges is FINAL.

4. Except for California Raisins that will be provided, participants must provide for all other ingredients needed. No products created in advance may be brought to the competition.
5. All set-up and mise-en place will be done within the 4-hour time limit.
6. Each chef will use his/her assigned workstation.

PLATED DESSERT CATEGORY

1. The participating chef will prepare 5 pieces of identical Plated Dessert. Contestants can bring their own presentation plates.
2. Each chef will have 75 minutes to create a plated dessert using California Raisin products i.e. California natural raisins, California golden raisins or California raisin paste.
- a. An original recipe (with digital photograph of the entry) must be submitted by 4.00 p.m. **25th May, 2009** to:

***Raisin Administrative Committee
The Culinary Competition
48 Toh Guan Road East
#02-129
Singapore 608586
Email: caraisins@lieumktg.com.sg
Fax: 65 6278 4372***

- b. The plated dessert must consist of at least **15% California raisins** in the following forms - natural raisins, golden raisins or raisin paste
- c. The plated dessert must be practical and ingredients must be readily available to the general public.
3. Entries will be judged by a panel of judges. The teams will be judged as follows:
 - a. 25 points possible for Creative use of California Raisins
 - b. 30 points possible for Presentation
 - c. 30 points possible for Overall Taste and Flavour
 - d. 15 points possible for Practical and Up to date serving

Decision of the judges is FINAL.

4. Except for California Raisins that will be provided, participants must provide for all other ingredients needed. No products created in advance may be brought to the competition.
5. Participant will have 30 minutes before their designated start time to set up station.
6. Each chef will use his/her assigned workstation.

STUDENTS' CATEGORY

1. The participating student will prepare 5 pieces of identical Plated Dessert. Contestants can bring their own presentation plates.
2. Each chef will have 75 minutes to create a plated dessert using California Raisin products i.e. California natural raisins, California golden raisins or California raisin paste.
 - a. An original recipe (with digital photograph of the entry) must be submitted by 4.00 p.m. **25th May, 2009** to:

Raisin Administrative Committee
The Culinary Competition
48 Toh Guan Road East
#02-129
Singapore 608586
Email: caraisins@lieumktg.com.sg
Fax: 65 6278 4372
 - b. The plated dessert must consist of at least **15% California raisins** in the following forms - natural raisins, golden raisins or raisin paste
 - c. The plated dessert must be practical and ingredients must be readily available to the general public.
3. Entries will be judged by a panel of judges. The teams will be judged as follows:
 - a. 25 points possible for Creative use of California Raisins
 - b. 30 points possible for Presentation
 - c. 30 points possible for Overall Taste and Flavour
 - d. 15 points possible for Practical and Up to date serving

Decision of the judges is FINAL.
4. Except for California Raisins that will be provided, participants must provide for all other ingredients needed. No products created in advance may be brought to the competition.
5. Participant will have 30 minutes before their designated start time to set up station.
6. Each participant will use his/her assigned workstation

RECIPE WORKSHEET

RECIPE NAME:.....

CATEGORY: Baking () Plated Dessert () Student ()

Ingredients	Measure	Weight

Procedure:

**California Raisin Contest
Registration Form**

<p style="text-align: center;">Entry Information</p> <p>Category (Please check the appropriate box)</p> <table style="width: 100%; border-collapse: collapse;"><tr><td style="width: 50px; border: 1px solid black; text-align: center;"><input type="checkbox"/></td><td>Bread</td></tr><tr><td style="border: 1px solid black; text-align: center;"><input type="checkbox"/></td><td>Plated Dessert</td></tr><tr><td style="border: 1px solid black; text-align: center;"><input type="checkbox"/></td><td>Student</td></tr></table> <p>Name of Recipe: _____ _____ _____</p>	<input type="checkbox"/>	Bread	<input type="checkbox"/>	Plated Dessert	<input type="checkbox"/>	Student	
<input type="checkbox"/>	Bread						
<input type="checkbox"/>	Plated Dessert						
<input type="checkbox"/>	Student						
<p style="text-align: center;">Participant Information</p> <p>Name of Participant: _____</p>	Applicant's Signature						
<p>Age: _____ Address: _____ _____</p> <p>Contact Numbers: Telephone: _____ Mobile: _____ Email: _____</p>							
<p style="text-align: center;">Employer's/School's Information</p> <p>Name of Company/School: _____ Name of Contact Person: _____ Position in the Company/School: _____ Contact Numbers: Telephone: _____ Mobile: _____ Email: _____</p> <p>We confirm that the above is an employee/student of the company/school and agree to him/her taking part in the competition as a representative of the company/school.</p>							
Signature of Authorized Personnel _____	Please stamp company seal here.						
Name of Authorized Personnel							