

Rules applicable to cheese carvings

- a. Such centerpiece must be made of cheese only
- b. The choice of cheeses, their color harmony including the rind and the core are important as well as the ability to demonstrate all of it
- c. The use of any color, natural or artificial is forbidden
- d. Various natural cheese are the only material that may be used to add color to a carving
- e. Sculpture must display high level of skills:
- f. Cleanliness of the incision
- g. Depth of the section,
- h. Precision of the details
- i. High relief (i.e. when carving separate forms – human, animal, vegetal, the relief should be high, so the figurine is well defined and the form underlined
- j. The sculpture must be free or unpleasant odors (fat must not be rancid)
- k. Carvings may be washed with food grade mold inhibitors
- l. Carvings may be sprayed or lightly brushed with paraffin to delay drying
- m. The sculptor can utilize tooth picks to reinforce the structure of some elements
- n. Such structure must be absolutely invisible to avoid a penalty (10% of the total points earned by the display)
- o. Other structural material such as metal, styrofoam, or plastic support are not allowed
- p. Glue made of gelatin may be used to stick pieces together
- q. Non edible glues are forbidden
- r. Seams located to fit the design, should fit tightly and smoothly, without gaps or excessive fillers
- s. Seams must be clean and free of drips
- t. The sculpture must have a clean and finished appearance
- u. The sculpture must show the proper and skillful use of various tools
- v. The sculpture must display a variety of features, textures, or effects
- w. Molds are not authorized
- x. The base must complement the sculpture displayed
- y. The use of decorative elements such as stones, artificial flowers, ribbons, beads and similar is prohibited

Bread and dough displays

- a. Displays should demonstrate multiple decoration methods: scoring, flouring, stenciling stamping, decorative plaques,
 - a. Multiple toppings should be used: seeds, grains, nuts, herbs
 - b. Multiple glazing formulas should be used: Lye, protein, sugar, gum, starch...
- b. Bread display should demonstrate at least three types of doughs
- c. Minimum of three recipes and three types of grains should be exposed
- d. At least 50% of the piece should be made using leavened dough (fermented bread dough)
- e. The use of dead dough is limited to 25% of the display
- f. The use of molds is limited to less than 25% of the entire display

- g. Elements of the display should show the bread making abilities of the participant (not just decorative hard, dense, not palatable elements)
- h. Display should be composed of multiple forms, shapes, and textures
- i. The display should contain three dimensional elements
- j. Only pure natural colors are allowed: beet color, chlorophyll, annatto, turmeric, saffron, and color extracted from seeds, fenugreek, ground poppy seeds, squid ink, caramel, and molasses
- k. Display must be presented on a base no more than 1m long x 1 m wide x 1 m tall
- l. Braiding and/or lattice work should be even consistent
- m. Glazing must be controlled, not dripping, shiny, contrasting, icing
- n. Cut pieces must have precise, smooth edges
- o. Display must be clean and free of finger marks, crumbs, dust, drips of binding material
- p. All natural shades of cream, beige, brown, chocolate, caramel and black, are allowed
- q. These colors may be achieved through various fermentation and baking methods
- r. Only use of edible props is allowed: grains, flours, sheath, seeds, nuts
- s. Duplicated pieces must be identical
- t. Anatomical elements must be proportional and realistic
- u. Yeast raised doughs must be well proofed
- v. Scoring must be clean and appropriate for the various doughs
- w. All elements must be perfectly baked
- x. Printing, piping, stenciling, painting, must be precise and clean
- y. Elements of the display must be assembled with minimum binder (icing, caramel or isomalt gum) – non edible glue is strictly forbidden
- z. Supports must be discreet, blendet or invisible
- aa. No item should be used to hold the product in place. Similarly, no decorative features other than edible items are authorized for the final presentation (ribbons, labels, coatings, visual enhancement items, etc.)
- bb. Items exhibited must appear fresh
- cc. Breads should not be dry, cracket, or dull
- dd. Displays must be visible on at least three sides and have a clean and neat fourth side
- ee. Displays must be elegant, artfully displayed and appetizing
- ff. Themes, shapes, methods, formulas, tools used, should be innovative, creative

Rules applicable to tallow, butter, centerpieces

- a. Such centerpieces must be made of butter, tallow, margarine, lard or shortening and nothing else
- b. The sculpture must be free of unpleasant odors (fat is not rancid)
- c. The sculpture can utilize solid and discreet structural skills
- d. Metal, wood, styrofoam, or plastic supports are allowed
- e. Such structure must absolutely invisible to avoid penalty (10% of the points earned by the display)
- f. Seams must be clean and free of drips

- g. Forms which are meant to be straight must be displayed straight
- h. Forms which are meant to be curved must be displayed curved and free of kinks
- i. The base must complement the sculpture displayed
- j. The sculpture must create a maximum of detail
- k. The sculpture must have a clean and finished appearance
- l. The carving must be free of dents, dust or foreign specks, cracks, finger marks, etc.
- m. The sculpture must show the proper and skillful use of various tools
- n. The sculpture must display a variety of features, textures, or effects
- o. Molds are not authorized
- p. Seams located to fit the design, should fit tightly and smoothly, without gaps or excessive fillers
- q. Top quality seams must be invisible and must not detract from the appearance of the design

Cast or poured sugar

- a. Poured sugar display must stand firm (no collapsing) and edges must rounded and smooth
- b. Poured sugar must be free of bubbles
- c. Poured sugar should be delicate and not massive
- d. Straight edges must be straight and bent pieces must be smooth and free of cracks and kinks. Standing pieces must be erected properly and must not be sagging or bending
- e. Sugar may be poured on textured surface
- f. Molded pieces cannot represent more than 25% of the display
- g. Extra consideration will be given to elements which are three dimensional (bent or formed after pouring)

Pulled sugar

- a. Must be thin, shiny, free of unwanted grains
- b. Lines in ribbons must be even and thin
- c. Elements must be fragile and delicate
- d. Shapes must be crisp and not collapsed

Marzipan

- a. Marzipan is authorized as decorative elements of the sugar and chocolate centerpieces but must not represent more than 25% of the centerpieces
- b. Molds are not authorized
- c. Marzipan must be smooth and free of cracks
- e. Chocolate and royal icing can be used to decorate the marzipan pieces
- f. Marzipan pieces may be sprayed with cocoa butter to retain freshness
- g. Marzipan may not be shellacked with not edible lacker

Pastillage

- a. Must be smooth, sanded and free of cracks
- b. Pastillage may be textured
- c. Pastillage can be colored in the mass and painted on the surface
- d. In architectural constructions angels must be precise
- e. Flat pieces must be perfectly flat and not bowed
- f. Pieces should be as thin as possible
- g. Pastillage may be glued with cooked sugar, royal icing or melted pastillage
- h. Non edible glue is not allowed

Chocolat

- a. The showpiece must be comprised solely of chocolate and cocoa products, including plain or colored cocoa butter and cocoa nibs
- b. More than three techniques must be used in the preparation of this centerpiece i.e.: shiny flat, dull, sprayed, bloomed, carved, piped, ribbon, shaved, foamed or aerated
- c. The use of sugar or sugar products is not allowed on the chocolate showpiece i.e.: poured sugar, rock sugar, etc.
- d. The use of artificial or inedible structural supports is not authorized
- e. The use of molds is limited to no more than 25% of the entire display
- f. Chocolate pastillage is not allowed
- g. Modelling chocolate is authorized
- h. Non-commercial transfer sheets are allowed
- i. Element made of bloomed chocolate (over-heated) may only be used if intentionally bloomed and incorporated in the design
- j. Sprayed or transfer chocolate must not peel off
- k. Robot coupe chocolate must be smooth and not cracked
- l. Modeling chocolate may be smooth, polished and shiny
- m. Casted and accent pieces must be free of bubbles, waves, cracks and seams
- n. Knife cuts and ruffles should be long and even
- o. Spraying should be clean and not excessive with no visible overspray drips
- p. Chocolate piece must not be shellacked
- q. Chocolate, airbrushing, and/or silk screening must not chip or peel

Rules applicable to all pastry and bread centerpieces

This includes but is not limited to: chocolate, sugar work, (pastillage, pulled sugar, blown sugar, pressed sugar, poured or cast sugar, crystallized, blown sugar, foamed, aerated, nougatine, marzipan) and bread and dough work

- a. Only natural materials are allowed in the preparation of a showpiece
- b. Non edible gluing materials are not allowed. All material must be edible
- c. Only edible gum based food varnish or shellac is allowed
- d. The use of gold or silver leaves should be discreet
- e. The use of glitter and/or metallic dust should be limited and discreet

- f. Non-food materials are not allowed except for:
- g. Wire for the handle of a basket made from pulled or the stems of gum paste or pastillage flowers and leaves
- h. As structures for large gum paste, marzipan or pastillage displays
- i. Such structure must be absolutely invisible to avoid a penalty (10% of the total points earned by the display)
- j. It is not permitted to present a display of cut styrofoam (polystyrene), wood, metal or other structural material sprayed with chocolate. Such display will automatically be disqualified.
- k. Seams must be clean and free of drips
- l. Forms which are meant to be straight must be displayed straight
- m. Forms which are meant to be curved must be displayed curved and free of kinks
- n. Coloring must be clean, free of smudges or bleeding or dripping
- o. The use of molds is limited to less than 25% of the centerpiece
- p. Marzipan is authorized as decorative element of the sugar and chocolate centerpieces but must not represent more than 25% of the centerpiece
- q. Displays must be clean and free of any finger marks
- r. Sugar centerpieces may be displayed in sealed airtight transparent display cases