



Competition held in association with the Craft Guild of Chefs



FINISHING TOUCHES

PROMOTING CULINARY TALENT

2017



5th - 6th July 2017,
Hilton
Birmingham
Metropole



2016 Best in Show Winner
Decorated Novelty Cake
Rhianon Brett, Torfaen Catering

Finishing Touches is a culinary salon organised by LACA in association with the Craft Guild of Chefs. Now in its 10th year the competition is aimed at all levels of staff employed in any aspect of education catering capable of producing excellent craft pieces. It provides entrants with the opportunity to show off their skills which would not normally be seen during their everyday profession

The Finishing Touches Display Salon will take place during the LACA Main Event on Wednesday 5th and Thursday 6th July at the Hilton Birmingham Metropole.

Display Static Classes:

- ★ **Apple Pie/Tart**
- ★ **Biscuits**
- ★ **Cake Suitable for Special Diet**
- ★ **Cupcakes**
- ★ **Decorated Celebration Cake**
- ★ **Decorated Novelty Cake**
- ★ **Filled and/or Covered Sponge, Gateau or Cake**
- ★ **Floral Sugarcraft Display Piece**
- ★ **Petit Fours**
- ★ **Tray Bake**

New for 2017

- ★ **Chocolate Truffles**
- ★ **Individual Fruit Tarts**

Please read through the criteria for each class carefully as there have been some changes made in some categories.

The criteria for each category has been set by the Craft Guild of Chefs and are explained in detail over the next few pages. Senior members of the Craft Guild of Chefs will judge the entries and certificates of entry will be awarded to all entrants. Gold, Silver and Bronze certificates will be awarded to those who achieve the highest standards and a Best in Class will be picked in each category as well as a Best in Show from all categories.

At the back of this booklet we have given you some helpful information, which you should consider when preparing your display entries.

We look forward to receiving your entries and to seeing your work on display in July.

As I always say, Finishing Touches is very close to my heart, having headed up the judging panel now for eight years. I believe the quality that is produced by LACA Members and associated schools to be outstanding and am proud, as is the Craft Guild of Chefs, to be part of this great event.

I am always trying to keep a fresh approach to the competition and to this end I have added a couple of new classes to this year's programme. A little birdie told me you guys made excellent tarts so included is a fresh fruit tart category as well as a new chocolate based selection of truffles.

Please read the criteria carefully for each class as well as I have made a few amendments, hopefully giving you

Dear LACA colleagues

Finishing Touches is firmly established as the key opportunity for LACA members to show their culinary talents and for these skills to be judged by the Craft Guild of Chefs against national standards.

LACA is rightly proud of the high quality of entries over the last nine years of the competition and in seeing the progressive rise in numbers of entrants to over 200 in recent years across the range of categories.

Once again all Finishing Touches entries can be displayed in one room at the hotel so delegates and visitors will be able to view the spectacular talent of school caterers during the Main Event in July.

Two new classes have been introduced for this year with the twelve classes covering a range of different skill sets from cake baking and decorating, floral sugarcraft and cakes for special diets. There really is something for everyone to try their hand at, a great way to showcase the talent across our profession.

Finishing Touches has been the springboard for school caterers to enter other salon culinaires including at Hotelympia 2016, where entrants gained bronze, silver and gold medals for their entries.

We are hopeful of seeing an increase in the number of entries again this year, particularly as the profile around school catering has never been higher – and what better way is there to display the talents within our industry?

Good luck and I look forward to seeing your entries on display in July

Sally Shadrack
LACA National Chair

clearer guidance on what is and is not permitted. Leslie Herbert, lead judge in the Sugar Craft arena at many events like this and established author, is back judging Finishing Touches for a second year and I have asked her to host a question and answer session with myself on the Wednesday afternoon, to give you all a chance to get some cracking tips on what works and what doesn't.

And again, not one to be beaten, I will be encouraging all of you enter Hotelympia 2018 to show the rest of the industry what talent lies within education catering.

Good luck to everyone and enjoy your cooking!!!!

Steve Munkley, Craft Guild of Chefs

Entry Criteria

Apple Pie/Tart

To produce a modern interpretation of an apple pie/tart, for a minimum of 8 portions. It can be single portion tart or 8 portion cake. Fresh apples must be used; pastry to be of competitor's choice. A suitable sauce or garnish may be served separately if desired. Title and description of dish to be provided. This class will be tasted.

Biscuits

Six pieces each of four different varieties of biscuits served on a single platter no larger than 40cm x 40cm. The judges will be looking for a variety of textures, shapes and flavours. All six pieces of biscuit made in that variety are to be uniform in size and shape. The biscuits will be tasted.

NEW FOR 2017

Chocolate Truffles

Four varieties of chocolate truffle with four pieces of each are required for presentation on a suitable platter (16 pieces in total). The marking criteria will take into consideration the use of chocolate mediums, types of filling, textures, uniformity of each piece and final presentation.

Cake suitable for special diet

Competitors are required to prepare an 8-10 portion whole cake, suitable to be served to children who have either gluten or dairy intolerance or both. A recipe card is required to be presented next to the cake listing all the ingredients used. This class will be tasted.

Cupcakes

To present a selection of 4 varieties, 2 of each variety of cupcakes (8 in total) to the competitor's choice. Guidelines: Perfectly executed cupcakes that are pleasing in appearance, texture and taste. Not to include fresh cream. Title and description of dish to be provided. This class will be tasted.

REVISED FOR 2017

Decorated Celebration Cake

A celebration cake can be any shape with a maximum display area of 40cm x 40cm. Coated with rolled fondant, sugar paste, or royal icing. Dummy bases may be used. Decoration of competitor's choice, but no non edible material may penetrate the coating of the cake. Wired flowers may be placed on the cake, but the stems must not be inserted into the coating. Cakes must be presented on suitable boards.



Entry Criteria

REVISED FOR 2017

Decorated Novelty Cake

A novelty cake, any shape coated with any decorative medium, having a maximum display area 45cm x 45cm. The cake will be cut and tasted. Marking criteria will take into account serving and eating quality of the cake, creativity, visual impact and skills used. No artificial decoration (that is wires, cocktail sticks, posy picks, lolly sticks etc) may penetrate the coating, but may be used in the piece.



Filled and/or Covered Sponge, Gateau or Cake

To present a sponge or cake of competitors choice no larger than 30cm. Filled and/or covered with butter cream or chocolate. Seasonal fruits to be used, either in the filling or as decoration. A cake/sponge suitable for afternoon snack. Title and description of dish to be provided.

Please note: not to include fresh cream.



REVISED FOR 2017

Floral Sugarcraft Display Piece

A sugar floral arrangement is required, either plant or bouquet with a maximum display area 30cm x 30cm. The marking criteria will include construction of the flowers, creativity in presentation, wiring/taping skills, as well as the visual impact of the exhibit. Artificial decoration including wires, ribbon and containers or display material may be used.



NEW FOR 2017

Individual Fruit Tarts

Three varieties of tart, two pieces of each (six individual pieces in total) are required for presentation. The marking criteria will take in to consideration the use of seasonal fruits, any reduction of sugar introduced in the finished tart and a variety of base and filling mediums used. This will be a tasted class and a detailed menu and recipe description to be displayed with the pieces for judges to review.



Petit Fours

Six pieces each of six different varieties of petit four with an additional piece of each separate on a plate for tasting. The 36 pieces are to be presented on a platter no larger than 40cm x 40cm.

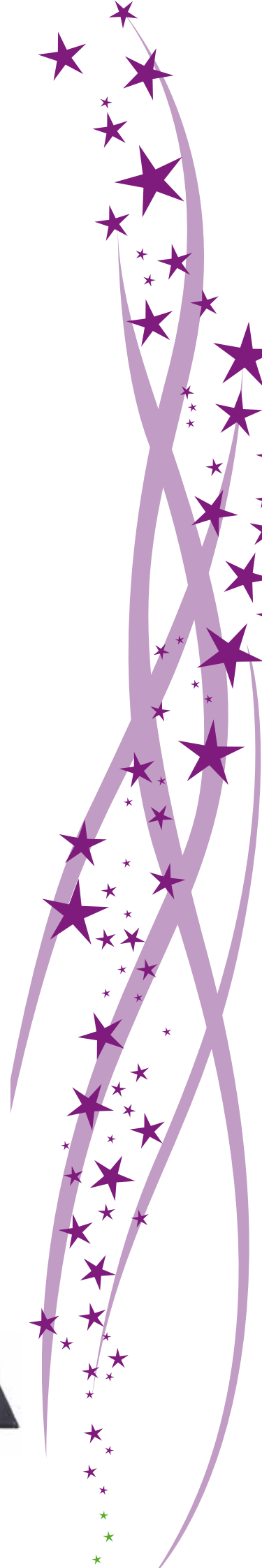
The judges will be looking for good use of ingredients, variety of flavours, textures and shapes. Each piece of petit four should be a single small mouthful size.



Tray Bake

Suitable for morning or afternoon snack, lunch or dessert, tray bakes can be eye-catching, creative and innovative.

Whether it's a rocky road or brownie, a bakewell slice or a unique flapjack or energy bar. A total of 8 portions are to be produced, with 2 portions cut and presented separately for service. The title and brief description of dish to be provided. This class will be tasted.



Rules and Guidelines

1. Entry forms must be sent to:
Finishing Touches Office, Progressive House,
2 Maidstone Road, Sidcup, Kent, DA14 5HZ
or emailed to: laca@dewberryredpoint.co.uk
by Friday 26th May 2017 whereby a candidate
number will be allocated.
2. Finishing Touches is an extremely popular feature of
the LACA Main Event and space for entries is limited.
Unfortunately each year a number of participants
register for the competition and fail to display on
the day. This year, cancellations can be made until
5pm on Friday 30th June. After this date, organisers
will presume that the entry will be submitted and,
should a participant not present an entry on the day,
a charge of £10 will be invoiced to the manager's
address after the competition.

Organisers will monitor entries as they are received
and once a class is full, will advise the entrant of
this and suggest a possible switch to an alternative
class or to go onto a waiting list should there be a
cancellation in their preferred class, which may not
be confirmed until the deadline for cancellations,
Friday 30th June.
3. On arrival please report to the Finishing Touches
registration desk where you will be directed to your
display table. The registration desk will be open from
8am on Wednesday 5th and Thursday 6th July.
4. Entry to the salon for celebration and novelty cakes,
cakes for a special diet, cupcake entries, floral
sugarcraft display piece and individual fruit tarts will
be between 8am and 10am on Wednesday 5th July.
5. Entry to the salon for all other categories will be
between 8am and 10am on Thursday 6th July and
the area must be clear of all entrants by 10am.
6. There will be an area allocated for finishing dishes
in an adjacent room but this will not have any
equipment or cooking facilities.
7. Each candidate will have a maximum area for
presentation of 60cm x 60cm. Additional cloths and
boxes for presentation may be used but only within
the allocated space, any impediment of this will
render points being deducted.
8. Judging of Wednesday's classes will take place from
10am on Wednesday 5th July. Entries received after
10am will still be displayed and judged. We have
adjusted the timings on Wednesday to allow for
display viewing to begin at 11.30am.
9. Judging of all other static exhibits will take place from
10am on Thursday 6th July by senior members of the
Craft Guild of Chefs.
10. All results will be displayed by the exhibits as soon as
the judging is complete.
11. Awards will be given when the following standards
are achieved:
 - ★ Gold Award 90% or more
 - ★ Silver Award 75% or more
 - ★ Bronze Award 65% or more
 - ★ Certificate of Merit 55% or more
 - ★ A best in class award will be allocated
 - ★ A best in show award will be allocated if, in the eyes
of the judges one piece exceeds all others
12. **Best in Class Award:**
The Best in Class for each day will be judged and
awarded on the relevant display day for that class.
Entries received late will be judged and awarded but
won't be eligible to be considered for the Best in Class
in that category. Therefore we advise that Wednesday
entries are displayed on the day of entry.

13. Wednesday's Best in Class certificates and
awards will be announced at 4pm. Thursday's Best
in Class certificates and awards will be announced
at 3.30pm.

All Best in Class winners who are present on Thursday
afternoon will then be escorted into the Conference
room where the Best in Show will be announced at 4pm.

14. NEW INSTRUCTION FOR 2016:

Wednesday's entries can be removed from 4pm that
afternoon, after the presentation of the Best in Class
certificates and no earlier. Any entries not collected
will be moved to display tables so they are available
to view from 10am on Thursday when Finishing
Touches reopens.

Thursday's entries can be removed from 3.30pm that
afternoon, again after the Best in Class presentations,
and no earlier.

All entries should be removed no later than 4.30pm
on Thursday 6th July; any items left in the room after
this time will be removed by the organisers and may
be disposed of. Removal of the show pieces and all
other items brought for finishing are the responsibility
of the entrant.

15. Judges will be available for feed back after judging
in the salon area.

Important Information

- 1 Read and re-read the schedule and rules as there
have been changes this year.
- 2 If tasted, remember to serve fresh.
- 3 Think about textures and colours.
- 4 Balance of ingredients on the platter.
- 5 Clean the dish thoroughly before serving.
- 6 Keep all the pieces even in size. Remember to make
petit fours just one small single mouthful size.
- 7 Make sure you have tasted your dishes during your
practice sessions.
- 8 Ensure the dish is practical for production in a real
working environment.
- 9 Ensure the dish is practical for service to the
customer and can be eaten with ease.
- 10 Draw up a checklist of equipment and ingredients
and use as a guide.
- 11 Allow plenty of time for travel, allowing for delays,
parking, access and unloading.
- 12 Always ask judges for feedback, no matter what
the result.
- 13 Remember judges are asked for their opinion on the
basis of their experience. You may not always agree
and it is only their opinion but if collectively they
agree you may have to accept to differ.
Learn at every opportunity from the feedback.
- 14 Make sure you make use of the finishing area at the
venue to present dishes at their best and looking
really fresh.

Good luck!

Entry Form Finishing Touches 2017

Manager's Details

Name

Position in Company

Company / Organisation

Membership Number

Address

Postcode

Manager telephone number

Manager email address

Contestant's Details

First Name

Surname

Job Title

Place of work

Workplace Address

Employing Organisation

Contestant telephone number

Contestant email address (This is required so we are able to send pictures after the competition)

Who is main contact for correspondence: Contestant Manager (Please tick appropriate box)

The Contestant named above will enter the following category/categories (Please tick)

- ★ **Apple Pie/Tart**
- ★ **Biscuits**
- ★ **Cakes Suitable for a Special Diet**
- ★ **Chocolate Truffles**
- ★ **Cupcakes**
- ★ **Decorated Celebration Cake**
- ★ **Decorated Novelty Cake**
- ★ **Filled and/or Covered Sponge, Gateau or Cake**
- ★ **Floral Sugarcraft Display Piece**
- ★ **Individual Fruit Tarts**
- ★ **Petit Fours**
- ★ **Tray Bake**

Timetable of entries:

The following classes will be displayed on 5th July:

Decorated Celebration Cake
Decorated Novelty Cake
Cake for special diet
Cupcakes
Floral sugarcraft display piece
Individual Fruit Tarts

The following classes will be displayed on 6th July:

Apple Pie/Tart
Biscuits
Chocolate Truffles
Filled and/or covered sponge, gateau or cake
Petits fours
Traybake

Closing date for entries Friday 26th May 2017

Photocopies of this form are acceptable. Please send completed form to:
Finishing Touches, LACA Conference Administration Office, Progressive House,
2 Maidstone Road, Sidcup, Kent, DA14 5HZ
Or scan this form and email to laca@dewberryredpoint.co.uk
Or enter online: www.laca.co.uk

Confirmation of entry and candidate numbers will be sent by email no later than Monday 12th June.
If you haven't received confirmation by this date, please call the Finishing Touches office on
0845 108 5504 to verify your entry has been received.

