

Chocolate Rush Chocolate Festival Australian Chocolate Championships



Dear Competitor

The **Chocolate Rush Chocolate Festival** will take place on the weekend of the Saturday 8th and Sunday 9th August 2009. The city of Melbourne will be inundated by **chocolate** lovers from all over the state as they converge on the Melbourne Showgrounds to learn more about their favourite pastime.

Chocolate Rush is aimed to educate, indulge and challenge your palate! Everything you have always wanted to know about **chocolate** combining the respect for tradition, fantasy and attention to quality. It's about the cocoa bean and how it is produced, how it is seen, the sound as it snaps, the aroma, the texture and most importantly the taste!

The Festival has partnered again with Savour **Chocolate** & Patisserie School and Callebaut to bring you an Industry competition that recognizes the skills, knowledge and effort you bring to the work place. This year we have continued two successful categories as part of the Australian **Chocolate** Championships. A **chocolate** sculpture competition during the weekend of the festival. There will also be the return of the "People's Choice Award" where the festival audience get to vote for their favourite **chocolates**. This is a wonderful opportunity for you to showcase your talents and be recognized at a national level.

Details for the competition:

You will find an entry form in the following documentation. Please complete and return with entry fee by June 30 2009 to **Chocolate Rush** – Australian **Chocolate** Championships, 13 Nicolle Lane, Redesdale, Victoria 3444.

There is an entry fee of \$20 per category and \$50 for the **chocolate** sculpture category. Entrants can enter one or all of the categories the choice is yours. Fee is payable with submission of entry form. Please see attached.

The overall champion will receive the title of Australian **Chocolate** Champion winning the competition, a trophy will be received, a class with Savour **Chocolate** & Patisserie School and a certificate to recognize the achievement. Each category has a trophy, certificate and prize.

Chocolate Rush
8 & 9 August 2009
10 am – 5 pm
Melbourne Showgrounds, Epsom Road, Ascot Vale 3032
www.chocolaterush.com.au





Categories for the competition:

- **Assorted box of 16 moulded chocolates**

All **chocolates** must be produced in a mould the decoration, flavour and filling is the competitors' choice. Each **chocolate** must weigh between 10g and 14g. These **chocolates** must be packaged in a box of your choice. Please include a list indicating the flavour of each **chocolate**. Edible metallic's will be accepted however NO un-edible materials maybe used in the production of your **chocolates**. You will not be judged on the packaging or descriptions. Please have no company logo on the packaging of your **chocolates**.

- **Assorted box of 16 enrobed/hand dipped chocolates**

All **chocolates** must be enrobed or hand dipped the decoration, flavour and filling is the competitors' choice. Each **chocolate** must weigh between 10g and 14g. These **chocolates** must be packaged in a box of your choice. Please include a list indicating the flavour of each **chocolate**. Edible metallic's will be accepted however NO un-edible materials maybe used in the production of your **chocolates**. You will not be judged on the packaging or descriptions. Please have no company logo on the packaging of your chocolates.

- **Assorted box of 16 chocolates competitors choice**

This category is an open section. Each **chocolate** must weigh between 10g and 14g. These **chocolates** must be packaged in a box of your choice. Please include a list indicating the flavour of each **chocolate**. Edible metallic's will be accepted however NO un-edible materials maybe used in the production of your **chocolates**. You will not be judged on the packaging or descriptions. Please have no company logo on the packaging of your **chocolates**.

- **Box of 12 identical commercial chocolates (must consider shelf life and time of production)**

In this category you can select the design, shape and flavour of your **chocolate**, all **chocolates** must be identical. Each **chocolate** must weigh between 10g and 14g. These **chocolates** must be packaged in a box of your choice. Please include a list indicating the flavour of your **chocolates** and a recipe indicating approximate shelf life. Edible metallic's will be accepted however NO un-edible materials maybe used in the production of your **chocolates**. You will not be judged on the packaging or descriptions. Please have no company logo on the packaging of your **chocolates**.

- **Identical box of 12 innovative chocolates (shelf life and time not a consideration)**

In this category you can select the design, shape and flavour of your **chocolate**, all **chocolates** must be identical. Each **chocolate** must weigh between 10g and 14g. These **chocolates** must be packaged in a box of your choice. Please include a list indicating the flavour of your **chocolates** and a recipe. Edible metallic's will be accepted however NO un-edible materials maybe used in the production of your **chocolates**. You will not be judged on the packaging or descriptions. Please have no company logo on the packaging of your **chocolates**.

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• **Chocolate Sculpture Criteria**

Be inspired and create a quirky, outrageous and over the top **chocolate** sculpture with a "hippie 70's" theme. The whole sculpture must be edible apart from the base. It must be 100% **chocolate** with no inedible supports or other ingredients used. It can not be more than 50cm wide, minimum of 50cm high, there are no maximum height restrictions. Sculptures can be finished at **Chocolate Rush** with your own materials. You will receive delivery instructions and final details upon receipt of your entry. The first prize is - the title of Australian **Chocolate** Sculpture champion and a trip to Belgium to train at Callebaut college.

• **People's Choice Award**

All entrants will have some of the **chocolates** displayed in a gallery style area. Each box will be numbered, the public will be able to browse through the gallery and cast their vote by selecting the number that represents their favourite **chocolates**. The votes will be countered by the official and an overall winner will receive a trophy for this section.

Criteria for the competition:

Entries for the individual **chocolates** must be presented for judging no later than Wednesday 29th of July 2009 delivered to **Chocolate Rush** Australian **Chocolate** Championships, Savour **Chocolate** & Patisserie School 22 Wilson Avenue, Brunswick by close of business. All entries will be judged and displayed at **Chocolate Rush**. You must provide 3 sets of each category you enter (2 for judging and 1 for the **chocolate** gallery for the People's Choice awards) If you are entering the **Chocolate** Sculpture category you can bring that directly to the festival to complete if necessary and for final judging. These pieces will need to be on site by 9.00am at the latest, prior to the festival opening its doors. The piece must be completed by 10.00am. The judges' decision is final and no correspondence will be entered into.

Judging and prizes for the competition:

Each category will be judged by a panel of experts.

Each category winner will receive:

1 trophy

1 **chocolate** mould each and a Savour spatula and apron from Savour **Chocolate** and Patisserie School.

Chocolate Sculpture winner will receive a trip to Belgium to train at Callebaut college.

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CALLEBAUT

The logo for Savour features a stylized yellow and blue swirl above the word "Savour" in a blue, sans-serif font. Below "Savour" is the text "CHOCOLATE & PATISSERIE SCHOOL" in a smaller, blue, sans-serif font, underlined.
Savour
CHOCOLATE & PATISSERIE SCHOOL

The overall winner will receive the title of Australian **Chocolate** Champion

A trophy

A \$400 voucher and \$400 of **chocolate** and **chocolate** related equipment from Savour **Chocolate** and Patisserie School.



Thank you for your interest and we look forward to seeing you at the Festival.

Kind regards

A handwritten signature in black ink, appearing to read 'S-G', with a horizontal line extending to the right.

Simone Gordon
Festival Director
Chocolate Rush Chocolate Festival

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ENTRY FORM CHOCOLATE RUSH AUSTRALIAN CHOCOLATE CHAMPIONSHIPS

NAME: _____

OCCUPATION: _____

PLACE OF EMPLOYMENT: _____

ADDRESS: _____

POSTCODE: _____ CONTACT NUMBER: _____

MOBILE: _____ EMAIL: _____

CATEGORY YOU ARE ENTERING:

- Assorted box of 16 moulded chocolates
- Assorted box of 16 enrobed/hand dipped chocolates
- Assorted box of 16 chocolates competitors choice
- Box of 12 identical commercial chocolates (must consider shelf life and time of production)
- Assorted box of 12 innovative chocolates (shelf life and time not a consideration)
- Chocolate Sculpture

PAYMENT: please tick

CHEQUE MONEY ORDER CREDIT CARD

Card Number: ____ / ____ / ____ / ____ Exp ____ / ____ CVV (last 3 digits back of card) ____

Please return completed entry form and payment to:

Chocolate Rush – Australian Chocolate Championships
13 Nicolle Lane
Redesdale
Victoria 3444

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