



**LACA**  
Local Authority Caterers Association  
School Food - One Voice, One Vision

A static display in association with the Craft Guild of Chefs

# Finishing Touches 2010

promoting culinary talent

7th & 8th July  
Hilton Birmingham Metropole



Finishing Touches is a static culinary display salon organised by LACA in association with the Craft Guild of Chefs. Now in its fourth year the competition is aimed at all levels of staff employed in any aspect of local authority 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 conference on Wednesday 7<sup>th</sup> and Thursday 8<sup>th</sup> July at the Hilton Birmingham Metropole.

Two new categories have been introduced for the 2010 competition - Bread Rolls and Floral Sugar Work - giving eight classes in total for this year.

Decorated Celebration Cake

Decorated Novelty Cake

Bread Rolls (NEW for 2010)

Sandwiches & Wraps

Cold Canapes

Petit Fours

Biscuits

Floral Sugarcraft Display Piece (NEW for 2010)

The criteria for each category has been set by the Craft Guild of Chefs and is 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. Certificates of Gold, Silver and Bronze 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 eight categories.

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

***We look forward to receiving your entries.***

We are now in year four of the Finishing Touches competition and are delighted that we had in excess of 100 entries in 2009 and are expecting more this year....

The classes have been very popular with those that have entered the competition - they have done so using imagination and flair, really showcasing the skills our industry has to offer.

The standard throughout the previous competitions has been outstanding and we are looking forward to 2010 and this year's exhibition of your skills.

By increasing the number of classes we are extending the opportunity for you to show your skills and hope that you will enjoy participating in this truly exciting and popular competition

***Beverley Baker, National Chair, LACA***



The Craft Guild of Chefs is really pleased to be developing this competition with LACA. The organisation has some really talented chefs and this gives them an opportunity to shine in their own environment. It will also hopefully give them the confidence to compete against other chefs across other sectors of the industry in the future.

The standard of exhibit at Finishing Touches 2009 exceeded that of 2008, with an amazing amount of effort put into every category. The variety of biscuits that were displayed was amazing and the cake decorating was as good as any international competition. We were so pleased to be able to award so many medals to such deserved competitors and look forward to awarding even more in 2010 with the new categories.



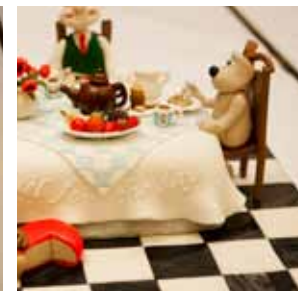
From what we have seen this year and speaking to the chefs next year is going to even tougher to mark.

***Steve Munkley Craft Guild of Chefs***

## Entry criteria



**DECORATED CELEBRATION CAKE**



**DECORATED NOVELTY CAKE**



**NEW FOR 2010**

**BREAD ROLLS**

A celebration cake can be any shape but with a maximum area of 38cm x 38cm, coated with either sugar paste, rolled fondant or Royal Icing. Dummy bases may be used but all decorative pieces must be edible. Limited use of wires in flowers and central decorative pieces may be used, however no major construction will be permitted. Candidates can make bouquets but not arches out of wire.

Can be any shape but with a maximum size of 45cm x 45cm. The whole cake must be edible and will be cut and tasted

Four types of bread roll, 4 pieces of each suitable for sandwich fillings displayed in an area no larger than 45cm x 45cm. The judges will be looking for a variety of dough's, textures, flavours and shapes. Ease of filling the roll and preparation in a busy school restaurant will be taken in to consideration. The rolls will be presented between 3pm and 5.30pm on Wednesday 7<sup>th</sup> July giving the competitor the opportunity to make them fresh that day as one of each variety will be tasted.

*Entries for the Decorated Cake classes and bread rolls class will be presented on the afternoon of Wednesday 7<sup>th</sup> July*

## Entry criteria



### SANDWICHES/WRAPPS FOR SERVICE IN SECONDARY SCHOOLS

Two types of sandwich or wrap, with different fillings, two portions of each. Please note the use of high cost ingredients not usually found in secondary schools will be penalised.

Judges will be looking for the creative use of ingredients, freshness and presentation of the sandwich or wrap (not the packaging). Consideration will also be given to it being a viable product to sell in the environment it is made for.

The judges will taste one of each sandwich or wrap. So that sandwiches and wraps can be served at their freshest, an area at the competition venue will be set aside for the finishing of the dishes. There will not be any cooking facilities and all equipment needed to finish your dish needs to be brought with you.



### COLD CANAPÉS

Four pieces each of six different varieties of cold canapé served on one platter, with one additional piece of each separate on a plate for tasting purposes.

Each piece should be no larger than a diameter of approx 4cm or something that can be eaten in one mouthful. No additional cutlery should be required for consumption except what it is delivered on. A modern method of delivery may be used i.e. Chinese spoons, shot glasses etc.

A balance of meat, fish and vegetarian toppings will be looked for, with a variety of different bases to compliment the toppings.



### PETITS 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.

## Entry criteria



### 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.



### FLORAL SUGAR CRAFT DISPLAY PIECE

A wired sugar floral display, which can be either a wedding bouquet, or table center piece. Only artificial stamens and ribbons may be used, all wires must be covered. The piece is to be displayed on or in a suitable container, vase or board no larger than 30cm square with an appropriate height.

NEW FOR  
2010

## RULES AND GUIDELINES

- 1 Entry forms must be sent to:  
Finishing Touches LACA Conference Office, Progressive House, 2 Maidstone Road, Sidcup,  
Kent DA14 5HZ  
or emailed to: laca@dewberryredpoint.co.uk  
by Friday 28th May 2010 where by a candidate number will be allocated
- 2 On arrival please report to the registration desk in the main hotel foyer where you will be directed to your display table. The registration desk will be open from 2pm on Wednesday and from 8am on Thursday.
- 3 Entry to the salon for Celebration and Novelty Cakes will be from 2pm to 5.30pm on Wednesday 7<sup>th</sup> July. Entry to the Bread Rolls class will be from 3pm to 5.30pm on Wednesday 7<sup>th</sup> July.
- 4 Entry to the salon for all other categories will be from 8am and 10am on Thursday 8<sup>th</sup> July and the area cleared of all entrants by 10am.
- 5 There will be an area allocated for finishing dishes in an adjacent room but this will not have any equipment or cooking facilities.
- 6 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 are deducted.
- 7 Judging of cakes and bread rolls will take place after 5.30pm on Wednesday 7<sup>th</sup> July. Please note: all entries must remain on display during Thursday 8<sup>th</sup> July
- 8 Judging of all other exhibits will take place between 10.30am and 12 mid-day on Thursday 8<sup>th</sup> July by senior members of the Craft Guild of Chefs.
- 9 All results will be displayed by the exhibits as soon as the judging is complete.
- 10 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 a piece exceeds all others**
- 11 Certificates and awards will be handed out at 4pm on Thursday 8<sup>th</sup> July.
- 12 Removal of the show pieces and all other items brought for finishing are the responsibility of the entrant and should be removed between 4pm and 5.30pm on Thursday 8<sup>th</sup> July.
- 13 Judges will be available for feed back after judging in the salon area.

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## Entry Form

First name:	Surname:
Job title:	
Organisation:	
Address:	
	Postcode:
Tel:	Mobile:
Email:	
Contestant details:	
Name of contestant:	
Name of school:	
Contestant tel:	
Contestant email:	

I would like to enter the following category:			
<input type="checkbox"/>	Decorated celebration cake	<input type="checkbox"/>	Petits Fours
<input type="checkbox"/>	Decorated novelty cake	<input type="checkbox"/>	Sandwiches/Wraps
<input type="checkbox"/>	Cold canapés	<input type="checkbox"/>	Bread Rolls
<input type="checkbox"/>	Biscuits	<input type="checkbox"/>	Floral sugarcraft display piece

### **Closing date for entries: Friday 28<sup>th</sup> May 2010**

*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 fax back to: **0845 108 5505**