



Competition held in association with the Craft Guild of Chefs



**FINISHING
TOUCHES**
PROMOTING
CULINARY TALENT
2016



6th - 7th July,
Hilton
Birmingham
Metropole

2015 Best in Show Winner:
Floral Sugarcraft Disply Piece,
Anne Forshaw, HCL Ltd

Finishing Touches is a culinary salon organised by LACA in association with the Craft Guild of Chefs. Now in its ninth 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 Main Event on Wednesday 6th and Thursday 7th July at the Hilton Birmingham Metropole.

Display Static Classes:

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

Full details on the entry criteria for all classes are in the enclosed entry form.

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. 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 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.

Finishing Touches is very close to my heart having headed up the judging panel now for seven 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.

The programme has been kept the same this year with Cup Cakes running over 2 days as it is such a popular competition and there will be a best in class awarded on each day.

Last year I tried to encourage some of the competitors to move up to be judged on a higher stage at Hotelympia.

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 eight 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 will be displayed in one room at the hotel – the Terrace Suite – a one stop shop for delegates and visitors to view the spectacular talent of school caterers during the Main Event in July.

The ten classes cover a range of different skill sets from cake baking and decorating, floral sugarcraft and cakes for special diets so there's 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 this year's Hotelympia, 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 openly display the talents within our industry?

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

Peter McGrath, LACA National Chair

I admit this may have been a big ask but those that did exhibit, achieved medals for all their pieces. Not one to be beaten, this year I have asked Leslie Herbert, lead judge in the Sugar Craft arena to join the judging team for Finishing Touches. With Leslie's wealth of talent and experience I hope she will be able to encourage you to enter next year's Hospitality Show in Birmingham. I am not one to be beaten so let's show the rest of the industry what talent you have in LACA.

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

Steve Munkley
Craft Guild of Chefs

Entry Criteria - Display Static Classes

Apple Tart/Pie

To produce a modern interpretation of an Apple Tart/ Pie, 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.

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.

Cup Cakes

To present a selection of 4 varieties, 2 of each variety of cup cakes (8 in total) to the competitor's choice. Guidelines: Perfectly executed cup cakes 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.

As this class is oversubscribed each year, the judges have put a limit on entries. 20 entries will be displayed on each day with a Best in Class awarded for each day's entries. Please indicate on the entry form if you'd like to enter this class on Wednesday or Thursday.

Decorated Celebration Cake

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 decorated 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.



Entry Criteria - Display Static Classes

Decorated Novelty Cake

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.

All decoration must be on the cake or attached to the main body of the cake. Individual small pieces of cake presented on a board will not be deemed a cake suitable for this category. All decorations must be edible and the cake will be cut in to.

Filled and/or Covered Sponge, Gâteau 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.

Floral Sugarcraft Display Piece

A wired sugar floral display, which can be either a wedding bouquet, or table centre 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.

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 27th May 2016 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 1st July. 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 1st July.
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 10am on Wednesday 6th and from 8am on Thursday 7th July.
4. Entry to the salon for Celebration and Novelty cakes, cakes for a special diet, 20 Cupcake entries, and Floral sugarcraft display piece will be between 10am and 12pm on Wednesday 6th July.
5. Entry to the salon for all other categories will be between 8am and 10am on Thursday 7th 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 after 12pm on Wednesday 6th July.
9. Judging of all other static exhibits will take place between 10am and 12 mid-day on Thursday 7th 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 awards will be announced in the Terrace Suite at 4.30pm. Thursday's Best in Class certificates and awards will be announced in the Terrace Suite at 2.30pm.

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:

Entries should be removed at the end of each competition day. If that's not possible, an area will be set aside to move Wednesday's entries to so they can be viewed during Thursday. It would be appreciated if the Wednesday Best in Class entries could be left in place so that Thursday's competitors and visitors can view them during the open times of the competition. Removal of the show pieces and all other items brought for finishing are the responsibility of the entrant. All entries should be removed no later than 4.30pm on Thursday 7th July; any items left in the room after this time will be removed by the organisers and may be disposed of.

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 2016

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**
- ★ **Cup Cakes - entry Wednesday**
- ★ **Cup Cakes - entry Thursday**
- ★ **Decorated Celebration Cake**
- ★ **Decorated Novelty Cake**
- ★ **Filled and/or Covered Sponge, Gateau or Cake**
- ★ **Floral Sugarcraft Display Piece**
- ★ **Petit Fours**
- ★ **Tray Bake**

Timetable of entries:

The following classes will be displayed on 6th July:

Decorated Celebration Cake
Decorated Novelty Cake
Cake for special diet
20 entries for Cupcakes
Floral sugarcraft display piece

The following classes will be displayed on 7th July:

Apple Pie/Tart
Biscuits
20 entries for Cupcakes
Filled and/or covered sponge, gateau or cake
Petits fours
Traybake

Closing date for entries Friday 27th May 2016

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 Or email: laca@dewberryredpoint.co.uk
Or online: www.laca.co.uk

Confirmation of entry and candidate numbers will be sent by email no later than Monday 6th 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.

