



Competition held in association  
with the Craft Guild of Chefs



# FINISHING TOUCHES

PROMOTING  
CULINARY TALENT



06 Jul 2022 - 07 Jul 2022  
Hilton Birmingham  
Metropole

**2021 Best in Show winner**  
Lynda Walker  
Taylor Shaw





Finishing Touches is a culinary salon organised by LACA in association with the Craft Guild of Chefs. Now in its 14th 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 6th and Thursday 7th July at the Hilton Birmingham Metropole.

#### Display Static Classes:

- ★ 50% Fruit Dessert
- ★ **NEW FOR 2022** Afternoon Tea
- ★ Biscuits
- ★ Cake Suitable for Special Diet
- ★ Cheesecake
- ★ **NEW FOR 2022** Choux Pastry
- ★ Cupcakes
- ★ Decorated Celebration Cake
- ★ Decorated Novelty Cake
- ★ Filled and/or Covered Sponge, Gateau or Cake
- ★ Floral Sugarcraft Display Piece
- ★ Individual Fruit Tarts
- ★ Sculpted or Carved Cake
- ★ Sweet Macaroons
- ★ **NEW FOR 2022** Themed Presentation Display
- ★ Tray Bake
- ★ **NEW FOR 2022** Vegetarian Quiche

The criteria has been set by the Craft Guild of Chefs and are explained over the next few pages. 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.

We look forward to receiving your entries by Friday 27th May and to seeing your work on display in July.

As we come out of the last few challenging years I am really looking forward to a bumper group of entries for Finishing Touches 2022.

Last year I took the opportunity to speak to the competitors and asked them what they would like to see included and this has evolved into four new classes. It came across that competitors would like some team events, so we have developed two for this year:

- Service of an Afternoon Tea with sandwiches, scones and cakes with the Hilton's exec chef allowing the use of his ovens to cook the scones on the morning of the event.
- Themed Presentation Display for the team to show the sort of themed lunches as would be set up in the school dining room to both educate and encourage students to try different foods.

Please read the criteria carefully for each class. I have made a few amendments which will hopefully give you clearer guidance on what is and is not permitted. Can I just reiterate that however fantastic the dish you present, if it doesn't meet the criteria I am sorry to say it won't be marked. Please feel free to contact the organisers with any questions and I'll be happy to respond. Remember if in doubt, ask.

Leslie and her judges in the Sugar Craft arena and will be hosting a Q&A session on the Wednesday afternoon- an event not to be missed if you'd like some guidance on improving your skills.

Let's make 2022 an outstanding year and show the industry the wonderful talent in school food.

Good luck and enjoy your cooking!!!!

Steve Munkley GCFA CG

Vice President Craft Guild of Chefs



Dear LACA colleagues

Finishing Touches is firmly established as the key opportunity for school caterers to show their culinary talents and for their skills to be judged by the Craft Guild of Chefs against national standards. We are pleased to welcome back McDougalls as sponsor for this year's competition.

LACA is rightly proud of the high quality of entries in the competition and in seeing the progressive rise in entries to over 200 in recent years across the range of categories, showing the passion in our industry for craft skills among our staff.

All Finishing Touches entries will 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.

There are four new classes being introduced for this year – afternoon tea, themed display, sweet or savoury choux buns and vegetarian quiche - giving entrants the opportunity to showcase 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 highlight the talent across our profession.

The Best in Show winner, chosen from all Best in Class entries, will be invited to join the judging panel for next year's Finishing Touches competition as part of their prize. We hope to see the number of entries up to the usual levels again this year, showcasing the profile of school catering which has never been higher and a great way to display the talents within our industry. There will also be a programme of free-to-attend workshops aimed at kitchen-based staff as part of the LACA Main Event – full details can be found on the website [www.lacamaevent.co.uk](http://www.lacamaevent.co.uk)

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

Jacquie Blake  
LACA National Chair

We are extremely excited and proud to sponsor the LACA Finishing Touches culinary competition, which has such a credible reputation within the industry. It is a great opportunity for school chefs to showcase their passion, drive and phenomenal pastry skills first hand. Now in its 14th year, we are looking forward to seeing the outstanding entries across all categories which are open to all levels of staff employed across the education channel.

Our McDougalls Flour, Flour Based Mixes and NEW Reduced Fat Cocoa Powder offer an easy-to-use base for a range of sweet and savoury recipes from cakes and cupcakes to cheesecake and tarts – perfect for the categories open for entry for this year's showcase.

We are looking forward to being part of the judging panel and seeing the culinary talent that the education sector has on offer, best of luck to all entrants!

Sarah Robb

Premier Foods



# Entry Criteria

## 50% Fruit Dessert

This class will be looking for four plated portions of a creative dessert that would be served to students; it must consist of a minimum of 50% fruit in its content. The fruit used can be fresh, dried, frozen or canned. The remaining ingredients are the choice of the competitor, but must not contain any nuts or pastry. This class will be tasted and the use of fresh fruits not in season in July will be discouraged.

## Afternoon Tea

Entries are requested for a traditional or modern afternoon tea for 2 persons, consisting of a sandwich, pastry and scone element to the dish, no beverage is required and if presented will NOT be marked. Presentation and service equipment can be the competitor's choice but must be within a display area of 50cm by 50cm. There will be the opportunity to cook pre mixed and cut scones in a combination oven at the venue on the day of the competition if required. All elements of the dish will be tasted and this is a 2 person team event. A menu card will be required detailing the components of the afternoon tea with allergens specified.

## 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.

## Cheesecake

The judges will be looking for an 8-12 portion cheesecake, which will be served as a whole cake; it can be of any shape and decorated appropriately. The cheesecake may consist of a baked or set mixture with any flavour or filling of the competitor's choice, but no nuts are to be used, however coconut will be permitted. A precise recipe, description and list of allergens for the cheesecake will need to be displayed next to the exhibit. This dish will be tasted.

## Choux Pastry

Entries are required for six individual portions of a sweet or savoury choux pastry based piece, suitable for a morning or afternoon snack or dessert. Any shape maybe displayed, consideration should be taken into the pastry being baked correctly, fillings to be tasty and presentation to be eye-catching. The title and brief description of dish to be provided. This class will be tasted and a recipe card and allergen sheet required.

## 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, and practical to eat. Not to include fresh cream. Title and description of dish to be provided. This class will be tasted.

## 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.

**Please note:** the display day for this class is Wednesday, entries will be judged on Thursday. See point 9 in the rules and guidelines.



# Entry Criteria

## 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.



## 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.

**Please note:** the display day for this class is Wednesday, entries will be judged on Thursday. See point 9 in the rules and guidelines.



## 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 into consideration the use of seasonal fruits, any reduction of sugar 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.



## Sculpted or Carved Cake

A cake assembled, cut or carved into a novelty shaped celebration cake. This can be coated and decorated using any edible medium. No dummy cakes or visible artificial non-edible decoration allowed. The cake may be cut to ensure the construction is edible. Internal supports or dowsing armature are permitted but must not be visible before the cake is cut. Maximum display area 50cm x 50cm.

Useful information: the cake may be baked in any shaped tin but must be assembled/cut/carved to form another shape. Avoid using crispy cake or large quantities of sugar paste to build up the shape. The cake will be cut but not tasted, marks will be deducted for excessive coating or if the cake is not suitable for serving. Avoid over decoration of the board - work on decorating the cake, visual impact and creativity.



## Sweet Macaroons

Four pieces each of four different types of sweet macaroon are required using different colours and flavours of fillings. The judges will be looking at the workmanship of the pieces checking for identical shape and size, the taste of the fillings and crunch factor. This class will be tasted and a description of the pieces required.



## Themed Presentation Display

Entries are required for a display depicting the way your school is celebrating the Queens 70th Jubilee. Only one food item of your choice is required on the display and that will NOT be tasted. The remaining elements of the display are just to be educational or decorative, with a menu card detailing the offerings for the event. You will have a table space allocated of 75x75cm to display your entry; you can go as high as you wish as long as it is self-supporting. This is a team competition and may have up to 4 people contributing.

## Tray Bake

Suitable for 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. The bake needs to be represent 8 portions and can be either presented cut in to 8 portions or left whole with 2 portions cut for tasting. The title and brief description of dish to be provided. This class will be tasted.



## Vegetarian Quiche

Entries are required for a 18-20cm (7-8inch) vegetarian quiche. The judges will be looking for an evenly lined and baked flan base with a well-cooked filling. The filling can include dairy products including cheese, a recipe card will be required with allergens listed. This class will be cut but NOT tasted





## Rules and Guidelines

1. Entries can be made online at [www.laca.co.uk](http://www.laca.co.uk) and must be received no later than Friday 27th May 2022. Alternatively email a copy of the form to [laca@dewberryredpoint.co.uk](mailto:laca@dewberryredpoint.co.uk) or post to LACA Finishing Touches, Riverbridge House, Dartford, Kent DA2 6SL

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 2022. 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.

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 6th and Thursday 7th July 2022.
4. Entry to the salon for celebration and novelty cakes, cheesecakes, sculpted or carved cake, sweet macaroons, cakes for a special diet, cupcake entries, floral sugarcraft display piece and individual fruit tarts will be between 8am and 10am on Wednesday 6th July 2022.
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. With the exception of the Themed Presentation Display, 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. With the exception of the Decorated Celebration Cake and Floral Sugarcraft Display Piece entries – judging of Wednesday's classes will take place from 10am on Wednesday 6th July. Entries received after 10am will still be displayed and judged.
9. Decorated Celebration Cake and Floral Sugarcraft Display Piece entries should be brought and displayed on Wednesday 6th July but won't be judged until Thursday 7th. This will allow for these popular entries to be on display for the maximum amount of time. If competitors are only attending on Wednesday, arrangements should be made with managers or colleagues to collect the entry on Thursday.
10. Judging of all other static exhibits will take place from 10am on Thursday 7th July.
11. All results will be displayed by the exhibits as soon as the judging is complete.
12. 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

13. 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.
14. The Best in Show entry will be announced on Thursday 7th July at 3pm. All Best in Class competitors are required to attend or send a representative in their place for the Best in Show announcement.

15. With the exception of the Decorated Celebration Cake and Floral Sugarcraft Display Piece entries, Wednesday's entries can be removed from 4pm and no earlier. Any entries not collected will be moved to display tables so they are available to view on Thursday when Finishing Touches reopens. Thursday's entries can be removed from 3pm that afternoon and no earlier.  
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. Removal of the show pieces and all other items brought for finishing are the responsibility of the entrant.

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

## Important Information

- 1 Read and re-read the rules as there have been changes this year.
- 2 Ensure your entry meets the criteria of the class - it will not be judged if it deviates from the entry criteria and can't be moved to another class.
- 3 If tasted, remember to serve fresh.
- 4 Think about textures and colours.
- 5 Balance of ingredients on the platter.
- 6 Clean the dish thoroughly before serving.
- 7 Use of nuts (with the exception of coconut) or alcohol is not permitted
- 8 Keep all the pieces even in size.
- 9 Make sure you have tasted your dishes during your practice sessions.
- 10 Ensure the dish is practical for production in a real working environment.
- 11 Ensure the dish is practical for service to the customer and can be eaten with ease.
- 12 Draw up a checklist of equipment and ingredients and use as a guide.
- 13 Allow plenty of time for travel, allowing for delays, parking, access and unloading.
- 14 Always ask judges for feedback, no matter what the result.
- 15 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.
- 16 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 2022

## 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)

- ★ ☐ 50% Fruit Dessert
- ★ ☐ Afternoon Tea
- ★ ☐ Biscuits
- ★ ☐ Cakes Suitable for a Special Diet
- ★ ☐ Cheesecake
- ★ ☐ Choux Pastry
- ★ ☐ Cupcakes
- ★ ☐ Decorated Celebration Cake
- ★ ☐ Decorated Novelty Cake
- ★ ☐ Filled and/or Covered Sponge, Gateau or Cake
- ★ ☐ Floral Sugarcraft Display Piece
- ★ ☐ Individual Fruit Tarts
- ★ ☐ Sculpted or Carved Cake
- ★ ☐ Sweet Macaroons
- ★ ☐ Themed Presentation Display
- ★ ☐ Tray Bake
- ★ ☐ Vegetarian Quiche

**Closing date for entries Friday 27th May 2022**

**Enter online: [www.laca.co.uk](http://www.laca.co.uk)**

Photocopies of this form are acceptable. Please send completed form to:

LACA Finishing Touches, Riverbridge House, Crossways Business Park, Dartford, Kent DA2 6SL

Or scan this form and email to [laca@dewberryredpoint.co.uk](mailto:laca@dewberryredpoint.co.uk)

Confirmation of entry and candidate numbers will be sent by email w/c 6th June 2022.

If you haven't received confirmation by Friday 10th June, please call the Finishing Touches office on 0845 108 5504 to verify your entry has been received.

### Timetable of entries:

**The following classes will be displayed on Wednesday 6th July:**

Cheesecake  
Choux Pastry  
Decorated Celebration Cake (judged Thursday)  
Decorated Novelty Cake  
Cake for special diet  
Cupcakes  
Floral sugarcraft display piece (judged Thursday)  
Individual Fruit Tarts  
Sculpted or carved Cake  
Sweet Macaroons

**The following classes will be displayed on Thursday 7th July:**

50% Fruit Dessert  
Afternoon Tea  
Biscuits  
Filled and/or covered sponge, gateau or cake  
Themed Presentation Display  
Traybake  
Vegetarian Quiche