



ENTRY FORM

Deadline for entry: March 12, 5:00pm

22rd Annual Dessert Competition 2010

Held in conjunction with the Vancouver Playhouse International Wine Festival

Tel: 604 926.9071

Fax: 604 926.1255

Email: quady@planitbc.com

This entry form also available online at www.planitbc.com. All fields are required to be completed.

Establishment/School: _____

Address: _____ City: _____ Postal Code: _____

Manager/Wine Buyer: _____ Initial: _____ **OK if approved.**

Contact Telephone No: _____ Email: _____

Chef: _____ Initial: _____ **OK if approved.**

Contact Telephone No: _____ Email: _____

Competitor's Surname: (please print clearly) _____ First Name: _____

Home Address: _____

Postal Code: _____

Telephone: (work) _____ Telephone: (home) _____ Cel: (required) _____

Email: _____

The competition will be held **Saturday and Sunday, March 27 & 28, 2010** at **Major the Gourmet's** catering kitchen **Suite 102 - 8828 Heather Street Vancouver, BC V6P 3S8 T. 604.322.9211** (between 8:30AM and 5PM). Competitors will be contacted with assigned presentation times and setup details.

*Desserts will be judged on: Taste, wine pairing with Elysium, technique, presentation, and practicality by a respected panel of pastry chefs, executive chefs, sommeliers and food and wine media.
Culinary School entries: One entry allowed per school.
It is recommended that a taste off determine the school's entry.*

Winners will be celebrated on **Friday, April 23, 2010** at the **Celebrating Excellence Luncheon, Parkview Terrace, Vancouver Convention and Exhibition Centre** where the winners will receive recognition. Gold, Silver and Bronze winners are required to attend this luncheon to showcase their desserts and establishments at the Quady Winery display table. No desserts will be served to guests at the luncheon - presentation plates only, please. **It is requested that finalists' establishments, where appropriate (i.e. not schools, but all others), feature their winning desserts paired with Quady Elysium for a month to be arranged with your Authentic Wine & Spirits Merchants representative.**

Competitors will be competing for the **Grand Prize of a trip for two to California** as well as Silver and Bronze Prizes and Certificates of Merit for the top 10 competitors. First place is awarded to one person, not a team.

Deadline for entry: Friday, March 12, 2010 at 5PM

**Completed forms should be sent to:
Wendy Taylor, Competition Coordinator Contact information at the top of this entry form.**



22nd Annual Quady Dessert Competition Schedule and Competition Details

Time/Dates: Deadline for entry: Friday, March 12, 2010 at 5:00PM

Saturday, March 27 & 28 – 30 competitors, 8 member judges' panel - pastry chefs/chefs sommelier/media

Access anytime after 9:00am Saturday/Sunday;

Presentation: Saturday 12 noon – 4:00pm

Sunday 11:30am – 3:30pm - announcements of finalists after the competition results are tabulated

Location/Address:

Major the Gourmet - entrance on the south side of the building

102 – 8828 Heather Street, Vancouver

South of SW Marine Drive east of the Oak St. Bridge, on left side of Heather Street, just past Canadian Tire which is on the right.

Competitors:

- One 375ml Elysium will be delivered for use in recipe development & practice work when entry form is received completed. Any more product needed is the responsibility of the competitor.
- Prepare 10 desserts for service on plates of their choosing to the panel of seated judges
- No logos on plates, chef jackets, hats for competitors or helpers as the competition is judged blind
- May bring someone to assist, but assistants **may not** be an executive chef/sous chef or instructor
- Culinary schools: One entry per school. A taste-off may be held in order to determine the school's entry.
- First place prize is awarded to one person, not a team.

The kitchen is a fully equipped catering kitchen with fridges, freezers, stoves, microwaves which are at the competitors' disposal.

Scoring will be based on the following:

Taste – 30 points

Wine pairing with **Quady Elysium** (a Californian black muscat dessert wine) – 30 points

Presentation – 15 points

Technique – 15 points

Kitchen work/timing – 10 points

Feedback Session – Sunday, March 28th at the completion of the competition after results have been tabulated.

Top 10 finalists and Top 3 will be announced at that time. Judges will be available for discussion and comments on the desserts. Meet the judges, meet the competitors and see the field of desserts in the competition.

Final placement of the Top 3 winners will be announced at the Awards Lunch: *Celebrating Excellence*, Friday April 23rd - VCC East, Parkview Terrace, set-up by 11:00am. Top 3 winners will be required to attend that luncheon.

Other staff tickets: \$69. through the Playhouse ticket office.

Competition contact:

Wendy Taylor, Competition Coordinator

T. 604 926.9071

E. planitbc@telus.net

C. 604 764.9071