

Rules for 2009 Pastry Chicago Amateur Decorated and Baked Cheesecake Competition, May 4, 2009

At Eli's Cheesecake 6701 W. Forest Preserve Dr., Chicago, IL 60634

Applications must be received by Lindsay Koriath by the end of the day on April 30, 2009.

Only the first 30 entries will be accepted for the competition. Applications can be submitted to:

Pastry Chicago ó Amateur Decorated and Baked Cheesecake Competition

c/o Lindsay Koriath, The French Pastry School

226 W. Jackson Blvd., Ste. 106

Chicago, IL 60606

312.726.2446 fax

info@pastrychicago.org

- Must present one 9öround decorated cheesecake for presentation and one 9ö round sliced cheesecake for tasting. (you must provide 10 - 6ö plastic plates for your cake for tasting)
- Cheesecake recipes must be submitted with the cakes
- Cheesecakes are baked and served cold. No baking is done on premises
- All contestants must use but are not limited to the following ingredients: Nielsen Massey Vanilla products (i.e. sugar, bean, paste, extract) and a fruit of your choosing
- Each entry must be solely the work of the entrant
- All cheesecakes and decorations must be edible.
- Pastry Chicago, the ACF and Eli's Cheesecake are not responsible for any items left behind at the end of this event
- The judging will begin at 6 pm until completed
- Demonstrations will take place from 6:30 pm to 7:30 pm
- Winners will be announced by 7:30 pm

Prizes will be rewarded as follows:

Every Participant will receive a Free French Pastry Experience and Certificate of Participation

Third Prize ó To be announced

Second Prize ó To be announced

First Prize ó To be announced

Judging Criteria:

10% Cake Decoration and appearance - Presentation of the entire cake

30% Texture - Compatibility of crust to cake

60% Flavor ó Balance of flavors incorporation the fruit for flavor and not just appearance