

2012 Southwest Chocolate and Coffee Fest Chocolate Baking Competitions

This baking competition is sponsored by Edible Santa Fe and presented by the Southwest Chocolate and Coffee Fest.

Prizes to be awarded for “BEST CHOCOLATE DESSERT”

Home Bakers – Saturday, March 24, 2012 Amateurs Only

Open only amateur cooks and bakers, and those do not currently work in any food related business. In this spirit we ask anyone who works in the food industry, in any capacity, or operates a catering business or a Bed and Breakfast, to adhere to the spirit of this competition, and enter the Professional baker competition instead.

Professional Bakers – Sunday, March 25, 2012

Open to any professional baker who is currently or formally employed in the food industry, in any capacity, including, but not limited to, restaurant kitchen work, operating a catering business, a Bed & Breakfast, mobile food truck or related food and beverage business.

- There will be two baking competitions; **professional bakers** and **home bakers**.
- They will occur on different days, though the format will be the same.
- Each division is open to 25 competitors only.
- All bakers are required to deliver their entries to the Convention Center between 9:30am and 10am on the day of competition.
- Refrigeration and freezers will be available for all entries. Each baker will be afforded one cookie sheet size space (11x16) in either refrigerator or freezer.
- All items must be delivered fully baked and completed at your home or business, but final presentation touches, not requiring a kitchen, can be done on site prior to the presentations.
- We will provide space for final presentation touches.
- For cakes, pies etc, you will be instructed to cut/portion your entry at the competition after the judges have seen your dish in its entirety.
- 15 small portions are required for each entry. Please prepare an item that can be portioned into at least 15 small servings.
- You are responsible for providing cutting/slicing/serve-ware for the item.
- We will provide plates and flatware for serving the judges.
- There will be 5 preliminary rounds throughout the day with 5 bakers presenting their entries to the judges. Schedule tbd.
- Bakers will be informed of their scheduled preliminary round by March 20, 2012
- Each round will be open for public viewing and videotaped.

- NOTE: To ensure blind judging of entries, judges will taste and rate the entries in private, and prior to public presentations.
- All entries will judged in the following categories:
 - Taste
 - Appearance/Presentation
 - Creativity
 - Use of local ingredients
- In each round, following the private tasting, the contestants will present their entries to a team of judges, explaining their dessert, ingredients and process.
- The judges will again taste each entry, discuss the entry with the presenting baker, and then announce a winner from among the five entries. (Think “Chopped” on The Food Network.)
- After 5 rounds, a championship round will be held featuring the winners of the 5 preliminary rounds.
- After the 5 finalists present their entrees to the judges, top three winners will be announced.
- Prizes to be announced, and will include coverage in Edible Santa Fe.
- Note: Public sampling is not allowed as per the Health Department. Please do not provide samples to the public without a permit to do so.
- Taxes on cash prizes are the responsibility of the winner.
- Edible Communities and the Southwest Chocolate and Coffee Fest are provided with full publication rights of any and all recipes submitted. They retain the right to publish and advertise the recipes and captured media from the competitions, including photographs and video, without compensation.
- **All contestants are required to register and submit a recipe by March 14, 2012.**
- **All contestants must bring with them a signed copy of the release agreement.**

A note on “local”: We want you to deeply embrace the concept of “local.” The basic requirement of this competition is to use at least one locally grown or produced food. Local ingredients will be defined as those grown or produced in New Mexico.

If these products also use locally sourced food items, even better! Items you have grown or raised yourself are as local as you can get. In tallying bonus points these factors may come into play. Again, local food items will be defined as those grown/produced in New Mexico and additional points may come from purchasing these items at locally owned, independent businesses.