

**BRACEGIRDLE'S HOUSE OF FINE CHOCOLATE**  
**EMERGING CHOCOLATIERS' COMPETITION**



## Exhibitor Information

### Contact Details

Bracegirdle's House of Fine Chocolate

Address: 289 Cross Road, Clarence Gardens, SA 5039

Contact Person: Sue Bracegirdle

Phone number: 08 8294 8482

Email address: [info@bracegirdles.com.au](mailto:info@bracegirdles.com.au)

### Key Dates

Entries open: Monday 4 March 2019

Entries close: Friday 29 March 2019. **No late entries will be accepted.**

Entry forms: can be downloaded from [www.bracegirdles.com.au](http://www.bracegirdles.com.au) or picked up from any of the five Bracegirdle's stores located at Blackwood, Clarence Gardens, Glenelg, Marion or McLaren Vale

Entry fee: \$20 per entry

Payment of fees: fees to be paid at Bracegirdles, 289 Cross Road, Clarence Gardens, SA 5039; display box will be collected at the same time

Delivery of Exhibits: Saturday 13 April 2019

Judging: Monday 15 April 2019. **No late exhibits will be judged.**

Display of Exhibits: Bracegirdle's Pavilion, Nutella Palooza, Morphettville Racecourse, Saturday 20 April 2019

### Classes

Secondary Students- you will have to provide a copy of your student card

TAFE Students – you will have to provide a copy of your student card

Non-commercial chocolate makers (you must not currently sell your products in any commercial outlets)

### Acknowledgement of entries

Confirmation of exhibits will be via an email address supplied by the exhibitor. It is the responsibility of the exhibitor to check that all information on the confirmation of exhibit is correct.

### Delivery of Exhibits

Exhibits are to be delivered on Saturday 13 April 2019 between the hours of 10am and 2pm

Exhibits are to be delivered to:

Bracegirdle's House of Fine Chocolate  
289 Cross Road  
Clarence Gardens, SA 5039

Bracegirdle's is not responsible for any theft, loss, delay and/or damage incurred during the delivery of exhibits.

### Notification of results:

Exhibitors will be notified via email on Wednesday 17 April 2019

### Prizes

Secondary Students	1 <sup>st</sup>	Trophy, 5kg chocolate block and Callebaut mixing bowl
	2 <sup>nd</sup>	2.5kg bag of Callebaut chocolate and Callebaut mixing bowl
	3 <sup>rd</sup>	1kg bag of Callebaut chocolate and Callebaut apron
TAFE Students	1 <sup>st</sup>	Trophy, \$500 voucher towards a course at Savour Chocolate School in Melbourne; 5kg Callebaut chocolate block and Callebaut mixing bowl
	2 <sup>nd</sup>	2.5kg bag of Callebaut chocolate and Callebaut mixing bowl
	3 <sup>rd</sup>	1kg bag of Callebaut chocolate and Callebaut apron
Non-commercial chocolate makers	1 <sup>st</sup>	Trophy, half-day technical workshop with Bracegirdle's chocolatiers; 5kg chocolate block and Callebaut mixing bowl
	2 <sup>nd</sup>	2.5kg bag of Callebaut chocolate and Callebaut mixing bowl
	3 <sup>rd</sup>	1kg bag of Callebaut chocolate and Callebaut apron
All entrants will receive a 1kg bag of Callebaut chocolate when they deliver their entries on 13 April		

### Entry Requirements

A minimum quantity of six (6) chocolates is to be supplied for each exhibit.

Entries must be accompanied by a description of the distinguishing flavours and a full list of ingredients.

Exhibits must be delivered in the packaging supplied by Bracegirdles to the exhibitor in the Exhibitor Pack.

Exhibitors may only enter once into each category of the competition. Entries are capped at 20 entries per class. Entries will be accepted on a first come first served basis.

Exhibits become the property of Bracegirdle's.

Exhibits must comply with the relevant food safety standards.

By entering this competition, exhibitors give permission to have their names, photographs of themselves and photographs of their exhibits used by Bracegirdle's for promotional purposes.

By entering this competition, exhibitors agree that this is their own work that they have produced unaided and that they have entered into the appropriate category .

### Categories

Moulded Shell – individual chocolate

Dipped or Enrobed – individual chocolate

### Judging Criteria

<b>Criteria</b>	<b>Points Looked For</b>	<b>Judges' Notes</b>	<b>Points</b>
<b>Chocolate</b>	Quality of chocolate		/10
	Tempering (shine/satin sheen; no blooming or streaks)		/10
	Technique (even coating; appropriate thickness; free from blemishes)		/10
	Free from cracks & filling seepage		/10
<b>Total</b>			<b>/40</b>
<b>Filling</b>	Freshness & quality of ingredients		/10
	Balance of flavour & texture		/10
	Pleasant mouthfeel & texture		/10
	Evenly cut or filled		/10
<b>Total</b>			<b>/40</b>
<b>Presentation/Innovation</b>	Clean presentation (precision with decoration; no cracks or marks)		/10
	Complexity of flavour/texture		/5
	Complexity of appearance/finishing		/5
<b>Total</b>			<b>/20</b>
<b>Total Score</b>			<b>/100</b>

### Display of Exhibits

Exhibits will be displayed in the Bracegirdle's Pavilion at Nutella Palooza at Morphettville Racecourse on Saturday 20 April 2019.

### Refunds

Refunds of entry fees are at the discretion of Bracegirdle's.

### Protests, Disqualifications and Withdrawals

The judges' decision is final and no discourse will be entered into.

Bracegirdle's reserve the right to, without giving reason or prior warning:

- disqualify an exhibitor that is deemed to have not adhered to the information contained herein, and
- rule that an entry or exhibitor may not compete or be ineligible to compete, and
- remove any exhibit or have it removed.

Withdrawals must be made in writing to [info@bracegirdles.com.au](mailto:info@bracegirdles.com.au).

### Power to Cancel or Alter

Bracegirdle's reserves the right to alter the terms of the competition including cancellation in the event that insufficient entries are received. If the competition is cancelled, entry fees will be refunded.