

2017 Sweet Rivalry – Official Entry Form

Event Date/Time

October 2, 2017

6:00 PM VIP Plated Dessert Competition

7:00 PM Main Dessert Competition

7:30 PM Dessert Cocktail Competition

Event Location

Hilton Anchorage, 500 W. 3rd Avenue, Anchorage, Alaska

Major Event Sponsors

Hilton Anchorage and Wells Fargo



The Arc of Anchorage invites you and your culinary and/or confectionery team to compete in a new dessert challenge that will test skills and mastery of sweet creations by local chefs. The competition event will provide chefs with an opportunity to showcase their creativity and abilities based on skill-level and scope in two distinct competitions: a VIP plated dessert competition (entries by invitation only) and an open, general edible centerpiece competition. The competition will feature prepared bite-sized samples at competitor booths as well as a live competition between booths for an edible centerpiece. A panel of judges will judge both plated desserts and the bite-sized samples in addition to a people's choice award by ticketed guests. Edible centerpieces will go up for live auction and a prize will go to the team whose piece acquires the highest bid.

Additionally, a dessert cocktail competition will take place, with judges and an auction determining best tasting and best in show cocktails. The overall event raises awareness and financial support for The Arc of Anchorage, a local non-profit serving Alaskans who experience intellectual and developmental disabilities. This form is the official entry and participant agreement form. Rules will be sent to those that enter and are also available online: www.SweetRivalry.com.

Official Entry Deadline: September 1, 2017

Please email your completed form to csanderson@thearcofananchorage.org or mail to:

Clara Sanderson

The Arc of Anchorage

2211 Arca Drive, Anchorage, AK 99508

Should you have any questions, please call or email Clara Sanderson at 777-0103 or csanderson@thearcofananchorage.org.

.....
Date _____

Competition Team Captain

First Name: _____ Last Name: _____

Business Name: _____

Owner/Head Chef Name (leave blank if same as competition team captain)

First Name: _____ Last Name: _____

Team Member Names (if applicable; VIP teams and Bartending teams are allowed just one assistant):

First Name: _____ Last Name: _____

First Name: _____ Last Name: _____

First Name: _____ Last Name: _____

FORM CONTINUED ON BACK

Email Address: _____

Phone 1: _____ Phone 2: _____

Mailing Address: _____ Physical Address (if different than mailing): _____

Categories (Check all that your team may enter).

Main Dessert Competition with bite sized samples for Ticketed Guests and created of one edible centerpiece.

Please select projected entry type(s):

Cakes

Pies/Trifle

Cookies/Brownies/Cupcakes

Handcrafted Chocolates/Candies

Healthy Desserts

Other: _____

Plated Dessert Competition with bite sized samples for Ticketed Guests *BY INVITATION ONLY*

Please provide brief description of dessert: _____

Dessert Cocktail *BARTENDERS ONLY* *Please provide brief description of cocktail:*

Anything else you would like us to know? _____

Team Lead Signature: _____

Note that this is a signature verifying your entry to participate in the event competition, representing yourself or your business organization. We ask that your commitment and entry to the event be submitted by September 1, 2017 to ensure your team is prepared and our event staff can accommodate special requests.

We look forward to this seriously-fun competition where we celebrate all things dessert.

Thank you for supporting The Arc of Anchorage. Cheers!

2017 Sweet Rivalry – Official Competition Rules (All Competitions)

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The Arc of Anchorage invites you and your culinary and/or confectionery team to compete in a new dessert challenge that will test skills and mastery of sweet creations by local chefs. The competition event will provide chefs with an opportunity to showcase their creativity and abilities based on skill-level and scope in two distinct competitions: a VIP plated dessert competition (entries by invitation only) and an open, general edible centerpiece competition with dessert samples for guests. The main competition will feature prepared bite-sized samples at competitor booths as well as a live competition between booths for the edible centerpiece. A panel of judges will judge both plated desserts and the bite-sized samples in addition to a people's choice award by ticketed guests. Edible centerpieces will go up for live auction and a prize will go to the team whose piece acquires the highest bid.

Additionally, a dessert cocktail competition will take place, with judges determining best tasting crafted cocktails and a live auction to determine best-in-show cocktails. Bartending teams from Alaska's beverage establishments will have the opportunity to showcase their style, creativity and ingenuity. The overall event raises awareness and financial support for The Arc of Anchorage, a local non-profit serving Alaskans who experience intellectual and developmental disabilities.

This packet contains detailed instructions and rules for each competition of the 2017 Sweet Rivalry event. Rules and additional event information are also available online: www.SweetRivalry.com.

Official Entry Deadline: September 1, 2017

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2017 Sweet Rivalry Competition Guidelines

ENTRIES

1. All applicants entering the competition must be currently employed or a student of a food or beverage establishment, culinary business, or culinary institute in good standing with the State of Alaska and/or the Municipality of Anchorage, with licensing, food safety and food handling certificates current. Teams are encouraged to have a lead professional chef/pastry chef as their team captain.
2. Official entry forms are required for every team: VIP plated competition, main dessert competition and the dessert cocktail competition during the event. Team members must be confirmed by the entry deadline of September 1, 2017. The Arc of Anchorage reserves the right to accept or deny entries to the contest; the VIP plated dessert portion of the event is by invitation only. Main dessert competition is open to all culinary and confectionery professionals or students; the dessert cocktail competition is open to bartending teams with current certifications (see page 6 for details).
3. Entries must be accompanied by the recipe with a brief description of the dessert, including allergy notifications, if applicable. With chef permission, winning desserts may be published with a team photo and recipes on the event website. Recipes must be submitted by teams no later than one week prior to the competition (September 25, 2017).
4. There is no fee to enter any of the competitions, however, note that teams with an entry will be responsible for bringing their own supplies, ingredients and equipment to the contest site at the Hilton Anchorage.

EVENT DAY

1. Event location is the Hilton Hotel, located in downtown Anchorage at 500 W. 3rd Avenue. Teams will be provided a station with tables and linens. *Additional tables and special requests must be submitted to: marketing@thearcofanorage.org.*
2. Teams must have an official sign at the preparation booth (displayed in an 8.5x11 acrylic sign holder, one per team provided by the event committee) to identify each dessert entry. Dessert entry signs must include the following:
 - a. Establishment Name (if applicable);
 - b. Head Pastry Chef/Chef name and team Members (if applicable);
 - c. Dessert Category;
 - d. Dessert Name(s) with description (max 25 words); and
 - e. Allergy notification (please list if your dessert contains nuts, berries, gluten, etc.) if applicable.
3. All team members competing must wear long pants and kitchen-appropriate footwear. Branded top/shirt/hats (i.e., establishment name/logo) representing the team, chef or establishment is highly encouraged. Please keep apparel professional.
4. All competitors will be required to attend a briefing at 5:00 pm in the main ballroom. Order of Presentation times for the VIP plated dessert competition will be drawn at this briefing.
5. Logistics and instructions on set-up for teams will be made available by September 25; questions or concerns regarding set-up of team stations for the competition can be sent to marketing@thearcofanorage.org.
6. Teams wishing to provide a silent or live auction item on behalf of their establishment can do so; deadline for auction items is September 27. Donations of an in-kind item, a gift certificate or private dining experience, are a charitable and tax-deductible gift to The Arc of Anchorage. Contact the event team at 777-0103 or marketing@thearcofanorage.org.

JUDGES

A judges panel for the event will be comprised of five individuals selected by the event organizers. Judges may include members of the community and the food, beverage, and hospitality industry, sponsors, elected officials, local and national celebrities, etc. Judges will be announced by September 25.

Selection of winners by judges for the **VIP PLATED DESSERT COMPETITION** will be based on the following criteria:

- a. Overall Taste and Quality, flavor profile and textures (40%)
- b. Presentation and Execution (20%)
- c. Creativity (20%)
- d. Technical skill and degree of difficulty (20%)

Selection of winners by judges for the **MAIN DESSERT COMPETITION** will be based on the following criteria:

- a. Overall Taste and Quality, including flavor profile and textures (50%)
- b. Presentation and Execution (20%)
- c. Creativity (20%)
- d. Degree of Difficulty (10%)

The People's Choice award will be decided by event audience, a popular vote will determine the winning dessert/team.

Selection of winners by judges for the **DESSERT COCKTAIL COMPETITION** will be based on the following criteria:

- a. Overall Taste and Quality, including flavor profile and textures (50%)
- b. Presentation and Execution (30%)
- c. Creativity (20%)

The People's Choice award will be decided at auction, the cocktail with the highest bid will determine the winning team.

AWARDS

VIP PLATED DESSERT COMPETITION

First Place: \$400 cash prize, kitchenware merchandise, award plaque/trophy; two VIP tickets to Sweet Rivalry in 2018

Second Place: \$250 cash prize, award plaque/trophy

Third Place: \$100 cash prize, award plaque/trophy

MAIN DESSERT COMPETITION

First Place: \$400 cash prize, kitchenware merchandise, award plaque/trophy, and slot in the 2018 plated dessert competition (top tier); and two VIP tickets to Sweet Rivalry in 2018

Second Place: \$250 cash prize; award plaque/trophy

People's Choice: \$100 cash prize; award plaque/trophy

DESSERT COCKTAIL COMPETITION

First Place: \$250 cash prize, award plaque/trophy | Highest Bid: Two VIP tickets to Sweet Rivalry in 2018

PLATED DESSERT COMPETITION – DETAILED INSTRUCTIONS AND RULES

TEAMS

Teams for the plated dessert competition are by invitation only and consist of two people: one pastry/executive/head chef and one assistant. If your establishment would like to have its own server for dessert samples, please let us know, otherwise the event coordinators will assign your team a volunteer to help serve samples only.

INGREDIENTS, EQUIPMENT AND RAW MATERIALS

1. **A mystery ingredient will be provided on event day.** All other ingredients will not be provided; ingredients are the responsibility of the competitors. Ingredients can be scaled out and brought ready to use; dry ingredients can be combined ahead of time. Churned ingredients (sorbets, ice creams) can be brought ready to be churned on-site.

2. Equipment such as blenders, toaster ovens, convection stoves, food processors and kitchen tools such as whisks, bowls, knives, spatulas, towels, piping bags and tips, will not be supplied -- each team is responsible for bringing the necessary equipment to produce their dessert entry.

3. Display trays, marketing materials, silverware and plates for the judges etc. are also the responsibility of each team.

4. Tables, chairs and linens can be provided by the event logistics team, be sure to note your specific needs on your entry form to ensure reservation of these items. See rule #6 under “Dessert Entry” for further instructions.

COMPETITION SITE

1. The Arc of Anchorage, the Hilton Anchorage, and event sponsors are not liable for any loss, theft, or damage of or to the equipment, tools or products supplied or created by a team, either before, during or after the competition. Teams are responsible for transport, assembly, storage, and use of their own equipment, and tools.

2. Each team will have a designated team station consisting of two tables. Special requests and additional table requests from event logistics must be submitted to: marketing@thearcofanchorage.org.

3. Refrigeration will be available on-site, however limited. Requests: marketing@thearcofanchorage.org or 777.0103.

4. Clean-up of team stations are required by competitors. All equipment, tools, ingredients, etc. must be removed from the event space following the competition.

DESSERT ENTRY

1. All entries must be prepared on-site, with the exception of ONE pre-made component of a baked item that requires an oven (baked items can be brought for further preparation on-site). For baked items, only ONE cake or meringue may be brought in fully baked. Baked items brought to the competition cannot have glazes, sugars, etc. toppings. All dicing, slicing, decorating, sauces, glazes, etc. and any ingredients that are cooked/heated, must be prepared on-site. There is no oven on-site. *Note: Butane burners and induction heat sources are acceptable, however at this time no open flames for flambé desserts are permitted.*

2. Bite-sized samples of the dessert entry for event participants must be made prior to the event and available for serving at the beginning of the competition. Pre-made samples must be baked/cooked/prepared in a professional kitchen. Exact number of samples will be announced by September 25, 2017; estimate of 150 samples based on 2016 numbers. Samples must be accompanied by a printed dessert card with allergen information, if applicable (see format in rule #7).

3. A minimum of four components must be produced for each plated dessert entry to include **a mystery ingredient to be provided on-site, revealed at the pre-event briefing**. Each team will receive the same portion size of the ingredient.

4. There is no portion specification for the plated desserts for the judges panel; discretion of portion is up to each team.

5. Plated desserts must be prepared and completed within 60 minutes of contest start time.

6. Judges will require five individual finished plates and samples made available for judging. Teams must provide their own plates and silverware for the five judges, one plate and set of silverware per judge. Plates can be of any shape or dimension, but must not be of the disposable/paper/plastic variety.

7. Each judge plate must be accompanied by a printed dessert card that includes the following information:

- a. Establishment Name (if applicable);
- b. Head Pastry Chef/Chef Name and Assistant Name; and
- c. Dessert Name with a maximum of a 25-word description.

8. Each head Chef/Pastry Chef will provide a short presentation (under two minutes) to judges, describing technique, composition, flavors, and any other information pertinent to their entry helpful to the judges panel. Team presentations will be at 5-minute intervals; individual teams will start their 60-minute clocks at the beginning of the contest to meet the judges and to start their clocks at intervals. This ensures time for the judges to hear presentations and taste each dessert.

MAIN DESSERT COMPETITION – DETAILED INSTRUCTIONS AND RULES

Dessert entries in the main dessert competition are pre-made bite-sized sample portions. In addition to samples, teams must complete and display one edible centerpiece. The edible centerpiece with the highest bid at auction wins!

TEAMS

Teams for the main dessert competition consists of one team captain (suggest a pastry chef/executive chef/head chef) and up to three additional team members. Teams can request a volunteer to help prep/serve dessert samples if needed, or teams can provide their own team member to assist with this task. Reminder: all team members competing must wear long pants and kitchen-appropriate footwear. Branded top/shirt/hats (i.e., establishment name/logo) representing the team, chef or establishment is highly encouraged. Please keep apparel professional.

EDIBLE CENTERPIECES

1. Centerpieces will incorporate the following theme: "Adventure is only a bite away." Travel, European desserts, world destinations, etc. should be your inspiration, keeping in mind The Arc is celebrating 60 years (diamond anniversary).
2. Components for centerpieces can be pre-made off-site prior to the competition however, the centerpiece itself must be assembled on-site. Pre-made samples must be baked/cooked/prepared in a professional kitchen.
3. Centerpieces must be completed for display at each team's station within 60 minutes of the competition start time. A 5-minute warning will be given to teams at the 55-minute mark. A buzzer will prompt teams to display their centerpieces at their station. At 65 minutes, any competitor with an un-finished display will be disqualified.
4. Centerpiece shall not exceed the following dimensions:
 - a. 12 inches wide, 12 inches in depth and 26 inches in height
5. Centerpieces will be auctioned to the highest bidder at the event. A small prize will be given to the team whose centerpiece receives the highest bid.
6. Centerpieces will not be judged for taste, quality, etc. Only dessert entries will be sampled by judges to select the main dessert competition winners.

DESSERT ENTRIES

1. Entries for the main dessert competition is by official entry form; submissions are due no later than September 1, 2017. Space at the event is limited so entries will be accepted on a first-come, first-served basis. Final acceptance into the competition will be confirmed with the listed team captain (typically the head chef/pastry chef) by a member of The Arc's competition event committee on September 4.
2. Dessert entry samples must be available at the beginning of the competition for self-service by event participants. Continued assembly, decoration, etc. can be done within 60 minutes of contest start time. Pre-made samples must be baked/cooked/prepared in a professional kitchen. Exact number of samples will be announced by September 30.
3. Desserts must be bite-sized and available to be self-served by event participants. If needed, dessert samples can be accompanied by a disposable fork/spoon.
4. A dessert sample entry card supplied by the event logistics committee should be displayed at the competitor station that includes:
 - a. Establishment Name (if applicable);
 - b. Name(s) of Head Pastry Chef/Chef and Team Members;
 - d. Dessert Name with a maximum of a 25-word description; and
 - e. Allergy Warning(s) if applicable.

5. Dessert samples for participants to vote on their favorite dessert must be provided by the team; the bite-sized samples must be presented at the beginning of the competition for distribution during the competition. Judges will stop by each competitor station to receive their sample for the judges tasting.

6. For the People's Choice award, each participant will receive three voting "chips." Each team will have one container to collect votes. Each chip is worth one vote; the team with the highest number of collected chips within a specific time-frame (containers will be closed 30 minutes prior to the award ceremony to allow time for vote calculations) will be declared the winner for the People's Choice Award.

INGREDIENTS, EQUIPMENT AND RAW MATERIALS

1. Ingredients will not be provided; ingredients are the responsibility of the competitors. All ingredients can be scaled out and brought ready to use; dry ingredients can be combined ahead of time. Churned ingredients (from-scratch sorbets, ice creams) for dessert samples can be brought ready to be churned; but they must be churned on-site.

2. Equipment such as blenders, toaster ovens, convection stoves, food processors and kitchen tools such as whisks, bowls, knives, spatulas, towels, piping bags and tips, will not be supplied -- each team is responsible for bringing the necessary equipment to produce their dessert entry.

3. Display trays, etc. are the responsibility of each team. Marketing materials, signage, etc. are encouraged at your station.

4. Tables, chairs and linens can be provided by the event logistics team, be sure to note your specific needs on your entry form to ensure reservation of these items. Submit special requests to: marketing@thearcofanchorage.org.

COMPETITION SITE

1. The competition will be held in the ballroom of the Hilton Anchorage.

2. Each team will have a designated team station: one table for dessert samples and centerpiece display and one prep table. Space permitting, one additional table can be requested from event logistics: marketing@thearcofanchorage.org. No more than three (3) tables will be allowed per team station.

3. The Arc of Anchorage, the Hilton Anchorage, and event sponsors are not liable for any loss, theft, or damage of or to the equipment, tools or products supplied or created by a team, either before, during or after the competition. Teams are responsible for transport, assembly, storage, and use of their own equipment and tools.

4. Refrigeration will be available on-site, but limited, please plan accordingly. Speed racks are encouraged.

5. Clean-up of team stations are required by competitors. All equipment, tools, ingredients, etc. must be removed from the event space following the competition.

Selection of winners by judges for the MAIN DESSERT COMPETITION will be based on the following criteria:

- a. Overall Taste and Quality, including flavor profile and textures (50%)
- b. Presentation and Execution (20%)
- c. Creativity (20%)
- d. Degree of Difficulty (10%)

The People's Choice award will be decided by event audience, a popular vote will determine the winning dessert/team.

MAIN DESSERT COMPETITION

First Place: \$400 cash prize, kitchenware merchandise, award plaque/trophy, and slot in the 2018 plated dessert competition (top tier); and two VIP tickets to Sweet Rivalry in 2018

Second Place: \$250 cash prize; award plaque/trophy

People's Choice: \$100 cash prize; award plaque/trophy

DESSERT COCKTAIL COMPETITION – DETAILED INSTRUCTIONS AND RULES

Sweet Rivalry's dessert cocktail competition event features teams of local bartenders whipping up delicious drinks; the highest bid on a drink at auction wins! A cash prize will be given for the best dessert cocktail based on judges' vote.

TEAMS

Teams for the dessert cocktail competition will consist of one team captain and one assistant, if needed. Bartenders and assistants must be 21+ and current in alcohol serving certification (TIPS, TAP® or TAMS). Teams may represent a bar, restaurant, catering service or other similar establishment that is licensed and in good standing with the State of Alaska and the Municipality of Anchorage. ***Teams must bring their certifications on site to compete.***

COCKTAIL ENTRIES

1. Each dessert cocktail entry will provide 6 (six) full-sized portions, 5 of which are for judges and 1 for the highest bidder.
2. Up to two dessert cocktail entries are allowed per team, however, both entries have to be completed within the contest time allotted: 20 minutes. Each team has 20 minutes to craft the perfect cocktail with 6 portions ready to be served at the 20-minute mark. A buzzer at 15 minutes will give a 5-minute warning. A final buzzer will sound at the 20-minute mark and crafting of drinks will immediately stop.
3. Entry forms for teams must be submitted by September 1, 2017 to secure the team's placement in the competition. Each team member must also provide a copy of their alcohol serving certification(s).
4. Teams must creatively name their cocktail entry, and marketing of their respective establishment in the name is encouraged. No foul language is permitted in the name, however. Cocktail entries must be accompanied by a recipe card for each portion served; recipes must be submitted to the event committee no later than September 25, 2017: marketing@thearcofanchorage.org. Recipes may be shared via social media post-event. Recipe cards must include:
 - a. Establishment Name (if applicable);
 - b. Bartender Name and Assistant Name;
 - c. Dessert Cocktail Name with a maximum of a 25-word description; and
 - d. Allergy Warning(s) if applicable.

INGREDIENTS, EQUIPMENT AND RAW MATERIALS

1. Each portion must be served in individual glasses provided by the bartending team. No disposable cups are permitted.
2. Ingredients may NOT be pre-mixed. All cocktails are to be crafted on-site in front of a live audience. All ingredients and equipment must be provided by each team. ***Dessert cocktails entries must contain a minimum of three components: two parts (one being a sweet liquor) and a minimum of one garnish.***

COMPETITION SITE

1. The dessert cocktail competition will be held in the ballroom of the Hilton Anchorage. Each team will have a designated team station with two tables draped with linens. Space permitting, one additional table can be requested from event logistics: marketing@thearcofanchorage.org. No more than three (3) tables will be allowed per team station. Teams may bring marketing materials, such as signage, menus, displays, business cards, etc. and display them at their station. Additional information: www.SweetRivalry.com
2. The Arc of Anchorage, the Hilton Anchorage, and event sponsors are not liable for any loss, theft, or damage of or to the equipment, tools or products supplied or created by a team, either before, during or after the competition. Teams are responsible for transport, assembly, storage, and use of their own equipment and tools.
3. Refrigeration will be available on-site, but limited, please plan accordingly. Ice will be available by request.

4. Clean-up of team stations are required of every competitor following the competition in the event space.

Selection of winners by judges for the DESSERT COCKTAIL COMPETITION will be based on the following criteria:

- a. Overall Taste and Quality, including flavor profile and textures (50%)
- b. Presentation and Execution (30%)
- c. Creativity (20%)

The People's Choice award will be decided at auction, the cocktail with the highest bid will determine the winning team.

DESSERT COCKTAIL COMPETITION PRIZES

First Place: \$250 cash prize, award plaque/trophy | People's Choice (Highest Bid): Two VIP tickets to Sweet Rivalry in 2018