



**39<sup>th</sup> AEHT ANNUAL CONFERENCE & COMPETITIONS**  
**2<sup>nd</sup> – 7<sup>th</sup> November 2026.**  
**Ferrara, Italy**



## **PASTRY COMPETITION**

### **Competition details**

#### **Objective**

Prepare as team a modern restaurant dessert for five (5) persons, five (5) plate, out of the basket of ingredients.

#### **The dessert title:**

**Create a modern style dessert around panna cotta**

The dessert must be composed of:

- creative panna cotta (molded, not in a glass)
- sponge cake
- jelly
- crunchy element
- sauce or curd
- chocolate decoration

Basket of ingredients and pastry equipment will be published on the official AEHT website, 2 months prior to the competition. Changes of the ingredients published earlier could be possible due to supplying problems.

#### **Team & Language**

##### **Language**

It is compulsory that English (oral and written) is the language to be used in all the competition phases, briefings, communication with teammates and judges during the different tasks.  
Minimum level of English: A2 (according to EQF)!

##### **Teams:**

Teams will consist of 2 students from different schools and countries and will be drawn by the jury.

It may happen that there is a team of three students in one of the following cases:

- The final number of candidates is unpaired.
- Disqualification of one of the competitors
- Competitors last minute abandonment



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### Masterclass, briefing and written part of the competition.

#### Masterclass

After the Opening Ceremony on the first day, all participants of the Pastry competition will go to a masterclass that will be integrated into the competitions, so **attendance is mandatory** for students, and mentors can also attend if they wish. After masterclass student go on briefing.

#### Briefing and written part

- Competitors briefing & announcement of the teams by the Head Judge and the judges; just only for the competitors.
- Plates for desserts will be shown at the briefing.
- After the briefing, each team will have one and a half hour (90 minutes) to write down the description of their recipes. During this time, external contact is prohibited.
- Research is limited to students' own textbooks and personal notes. Students at the briefing must have their recipes and dessert sketches from their preparations for the competition.
- No books will be supplied.
- As soon as the recipes are completed it must be submitted to the Head Judge with a brief menu, a work plan description, and a **complete ingredients order list**. It will then be signed by both, the competitors, and the Head Judge.
- The submitted recipes are final and may not be modified.
- Once the recipes have been submitted competitors are encouraged to liaise with their mentors.
- Competitors will be allowed to familiarize themselves with the competition area.

### Day of the competition

- Total time of the practical part of the competition: 2 hours. Afterwards, each team has 30 minutes to clean the working area and to get short feedback from the jury.



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- Competitors must wear their full professional uniform (neat and long-sleeved blouses) and safety shoes.
- Competitors can bring their professional knives and are allowed to bring their own modelling equipment like spatulas, knives, pincers, cookie cutters, moulds, syphons (the gas will be provided by the organisation) etc.
- For safety reasons no electric machines or devices are allowed to bring into the competition area.
- All special equipment brought in from the competitors need the approval of using from the jury.
- Teams will be responsible for the quality and wholesomeness of the food they process and for ensuring that the principles of HACCP are respected.
- All elements of the finished dishes must be done during the competition and must be edible.

#### Important notes

- Teams will be assessed according to their: written part, professionalism, work skills, work hygiene, teamwork, composition of the dessert, taste, presentation, difficulty of the different preparations, mandatory elements, and quantity of ingredients they use.
- During the composition of the recipes on the day of the briefing, team members check whether correct **communication in English** within the team is possible. If there is serious doubt, the team should report this to the Head Judge immediately. Complaints about language problems will not be accepted after submission of the recipes.
- Students should bring recipes, sketches and pictures of how they prepared for the competition to the briefing.
- The use of cell phones or any other electronic communication devices are not allowed during the competition.
- All rules and regulations must be adhered including the General AEHT Competition Rules. The general rules of the AEHT competition can be found at the <https://aeht.eu/annual-conference/>



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- The Head judge's decision is final.

**Additional notes – some guidelines at a Pastry competition**

- **COMPETITION TASK:** carefully study the task and the list of all ingredients that can be used; think about the combination of ingredients, which ingredients go well together and complement each other; include only the mandatory elements of the task on the plate.
- **EXCESS OF INGREDIENTS:** write a dessert recipe for the given number of people/plates and make that exact number of servings/portions without much excess.
- **TASTE AND APPEARANCE:**
- Taste is the most important thing about dessert; because of the taste you remember the dessert and want to eat it again and enjoy it again.
- Appearance is the second most important thing about dessert, because we eat with our eyes first and the appearance is what attracts us. Decoration should be related to the dessert on the plate, and it must be edible. The mandatory dessert elements on the plate need to be combined well to form a sensible unit. Choose the right portion size (neither too big nor too small). Artificial colours are not desirable.
- **IN THE END:** make mandatory elements, make a simple, nice and tasty dessert.



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**Assessment elements in the Pastry competition**

<b>Written part</b>
Clear description of the dessert
Amount of ingredients in the recipe
<b>Professionalism</b>
Appearance, presentable uniform
Responsiveness, attitude
Personal equipment, tools
Preparation for work (mise en place)
Practical usage of tools - safety work
Respect time
<b>Work hygiene - application of HACCP</b>
Personal hygiene
Workplace hygiene
<b>Interpersonal skills - teamwork</b>
Communication between participants
Equal distribution of tasks
Motivation of the team
<b>Work skills</b>
Preparation of panna cotta
Preparation of sponge cake
Preparation of jelly
Preparation of crunchy element
Preparation of sauce or curd
Preparation of chocolate decoration
Use of ingredients - wastage/surplus
Dessert shaping skills
<b>Composition of the dessert</b>
Respect for the objective
Right portion size (120g-150g)
The appearance of the dessert (tidiness)



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Harmonious appearance on the plate
Creativity and innovation/ Modern style
<b>Taste</b>
Flavor
Balance of flavours
Texture (all components)
Temperature (frozen, hot, to cold)



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### Information, Equipment, Ingredients list

<b>Head Judge AEHT</b>	<b>Ružica Šošić</b>	<a href="mailto:ruzsosic@gmail.com">ruzsosic@gmail.com</a> <a href="mailto:ruzica.sosic@skole.hr">ruzica.sosic@skole.hr</a>
<b>Coordinator Ferrara</b>	<b>Irene Sisti</b>	<a href="mailto:irene.sisti@vergani.istruzioneer.it">irene.sisti@vergani.istruzioneer.it</a>

#### **Head Judge**

The Head Judge is appointed by the AEHT and responsible for the competition. She is the direct link to the Vice-President of the AEHT responsible for the competitions. To guarantee her autonomy, the Head Judge will not assess the competitions.

#### **Coordinator**

The coordinator is appointed by the host school and responsible for all the logistics and materials of the competitions. He / She is the direct link to the Head Judge. The coordinator will not assess the competitions.

#### **Judges**

The jury is composed of at least 4 members. These judges are colleagues of member schools and all professionals in this area. The hosting school provides one professional from the practical field to be a judge. During the briefing of the judges by the Head judge on the arrival day the team & judges draw will be handled.

#### **Organization requirements**

The host school provides:

- Infrastructure & material list necessary for competition.
- Kitchens for practical tasks following the technical outlines.
- All the ingredients for the competition.
- Support staff (students); for 2 stations 1 student (cleaning, helping to find something...)
- Room for presentation of the plates produced by the teams. This display room is open to the public. The competition area is **NOT** open to the public and only accessible for competitors and judges.



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<i>INFRASTRUKTURE &amp; MATERIAL LIST</i>	<i>Quantity</i>	<i>Specifications</i>
<b>GENERAL INSTALLATIONS</b>		
Men's bathroom	1	
Girl's bathroom	1	
Kitchen – pastry / Production Kitchen	4 working places/stations	
<b>CLEANING SUPPLIES</b>		
Cleaning set (Sponge, Dishcloth, Wire sponge)	1/ each station & round	
Paper towels	1/ each station	
Recycling bin	1 / each station	
Hand sanitizer – solvent free	1 / each station	
Dustbin & Lid 70 l	1 / each station	
Kitchen chemicals (for washing and cleaning)	1 / each station	
Towels to clean the working tools	3 / each station	
Wastepaper bin	1 for 3 stations	
Plastic bag fits in Dustbin		
<b>HEALTH &amp; SAFETY</b>		
Fire extinguisher ABC	See the local regulations (1 for the 3 stations)	
First aid kit	1 for the 3 stations	
Fire extinguisher blanket	1 for the 3 stations	
<b>PRACTICAL COMPETITION AREA</b>		
	<b>Per box/station</b>	
Pans and pots (non-stick pans)	2 of each	diameter +-18 cm
Inox / stainless steel round bowl	4	diameter +- 20 cm
Mixing bowls in various sizes	6	diameter +- 20 cm
Cooling racks (same size than the oven)	2	
Silicone baking mats (SILPAT) (same size than the oven)	1	size of the oven tray
Conical strainer	1	
Strainer	1	
Fine-mesh sieves / flour sieves	1	
Rolling pins	1	
Grater/rasp	1	With different sizes
Fine grater	1	Microplane
Skimmer	1	
Plastic piping bags	2 box 35 cm	
Nozzle set for piping bags	1	



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Digital Scale	2	
Nonstick baking paper	Same size as the oven plates	
Digital Thermometer	1/Box	
Measure/ Liter	1/Box	
Lemon squeezer	1/Box	
Kitchen Aid Mixer or similar with 1 whisk, 1 spatula	1/Box	
Fine Wire Balloon whisk	2/Box	
Wooden spatula	2/Box	
Silicon spatula	3/Box	
Baking trays (size of the oven)	4/Box	
Inox trays (blast chiller)	5/Box	
Plastic Container (for weighing)	10/Box	
Hot gun with gas (Gas Torch)	1/box	
Oven	2 for 4 stations	
Refrigerators	2 for 4 stations	
Blast chiller	1 per station (under the table) and 1 big for 4 stations	
Microwave device	2 for 4 stations	
Gas fires / electrical/induction	1 for station	
Blender/ robot coupe	2 for 4 stations	
Oven gloves	1 pair/ station	
Disposable safety gloves	1 box per station	
Cling Film	1 roll per station	
Aluminum foil	1 roll for 3 stations	
Plate to present the dessert	5 plates Ø 31 cm	
Hand Blender	1 per station	
Hand mixer	1 per station	
Gaz for syphons	1 per team	



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<b>INGREDIENTS LIST</b>		
<b>DRY PRODUCTS:</b>	<b>Quantity</b>	
Flour plain (wheat)		
Starch flour		
Granulated sugar		
Icing sugar		
Brown sugar		
Cacao Powder		
Baking powder		
Salt		
Almonds (whole)		
Almond powder		
Almond leaves		
Hazelnuts (whole)		
Hazelnuts powder		
Coconut shredded		
Toasted pistachio		
Pistachio paste		
Vegetable oil		
Olive oil		
Balsamic vinegar		
Chocolate white		
Chocolate milk 35%		
Chocolate dark 55%		
Instant coffee		
Green tea		
Macha powder		
Gelatin Gold leaves (200 Bloom)		
Powdered gelatin		
Agar-agar		
Pectin NH		
Honey		
Glucose syrup		
Isomalt		
<b>FRUITS:</b>		
Lemon fresh		
Orange fresh		
Lime fresh		
Mango fresh		
Strawberry fresh		
Raspberries fresh and frozen		



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<b>CREAMERY:</b>		
Butter 82% fat		
Eggs (only whole fresh eggs)		
Milk 3%		
Whipping cream 35%, 40%		
Yogurt Greek		
Sour cream 24%		
Mascarpone cheese		
Coconut milk (canned)		
<b>SPICES:</b>		
Cardamom powder		
Clove powder		
Vanilla beans		
Vanilla powder		
Ginger (fresh, powder)		
Cinnamon (powder, sticks)		
<b>ALCOHOL:</b>		
Limoncello liqueur		
Prosecco		
<b>FRUIT PUREE:</b>		
Raspberry		
Strawberry		
Mango		
Passionfruit		
<b>HERBS:</b>		
Fresh mint		
Lemon balm		
Basil		
Pansy flowers (small flowers) dry and fresh		