



LE CORDON BLEU PATISSERIE COMPETITION

Dear Patisserie Enthusiasts,

Discover your passion in Culinary and put your skills to the test by entering patisserie competition, organized by Le Cordon Bleu and Sun Education Group.

The winner of the competition will receive:

1st prize: group trophy and cash Rp 5.000.000,00.

2nd prize: group trophy and cash Rp 3.000.000,00.-

3rd prize: group trophy and cash Rp 2.000.000,00.-

GENERAL RULES and REGULATION:

1. The competition is open to Indonesian citizens and anyone holding a KITAS between the age of 17 – 25 years old, who have not had any working experience in commercial kitchen before
2. There are no limitations to cooking method, you can be as creative as you want
3. To create one recipe (Patisserie) using minimum 2 of the following ingredients: berries, cream, egg white, chocolate, peanut, caramel
4. To enter the competition, please fill out below forms, send a photo of the dish and pay a non-refundable application fee of Rp. 150.000,00 (please provide copy of the proof of transfer).

The application fee can be transferred to: SUN PROMOTION PT. Bank BCA Kedoya Branch, Account No: 3722225225.

The application **must be received by 30 April 2014** and **please send the application to:**

SUN Education Group

Gedung Graha Kencana, Level 9 Unit A

Jln. Raya Perjuangan No.88, Kebon Jeruk

Jakarta Barat 11530

5. The budget for ingredients must not exceed Rp. 300,000.00
6. The organizers are not responsible for receipt of incomplete entries.



7. The judges will select the semi-finalists based on the applications received. The semi-finalists will be notified by phone and the list will be published in www.suneducationgroup.com by 5 May 2014.
8. The semi-finalists have to come to Jakarta on 10 May 2014 to present their dish (based on the recipe created) to the judges. The semi-finalists will be requested to come to a SUN office to present their dish. All cooking have to be done from home and on 10th May, semi finalists will only be provided with a small table to prepare for plating. Please bring your own plate, chopping board and knife if needed. Rules and regulations for Semi Final round will be provided in the website on 5 May 2013.
9. The judges will then select 5 groups as finalists to compete in the Grand Final round in Menara Top Food -Alam Sutera on 18 May 2014. The finalists will be contacted by phone and the list will be published in www.suneducationgroup.com by 12 May 2014. Rules and regulations for the Grand Final will be provided in the website on 12 May 2014.
10. The panel of judges for the competition are associated with Le Cordon Bleu and are well established respected professionals in the culinary world.
 - Grand Finals: Chef Fabrice Daniel (Executive Master Chef Le Cordon Bleu Dusit-Thailand) and Chef Rinrin Marinka (MasterChef Indonesia judge and alumnus of Le Cordon Bleu)
 - Semi Finals: Mr. Bondan Pambudi (Head of International Relation STP Trisakti) and Chef Steven Khoe (Tres Bien) both alumni of Le Cordon Bleu
11. The Judging Criteria
 - Grand Finals: Mise en Place and hygiene, presentation, taste, techniques, composition and harmony of ingredients
 - Semi Finals: Mise en Place, presentation, taste, originality and creativity.
12. The judge's decision is final.
13. The organizers had the right to change the panel of judges without notice.
14. The Grand Final will be conducted at Alam Sutera in Jakarta. All Semi-Finalists and Grand Finalists must attend the judging sessions during these 2 rounds of competition. All costs associated to the attendance of both the Semi Finals and Grand Finals are solely borne by the contestants themselves.
15. The organizers have the right to change or terminate the competition.
16. Entrants to the competition are required to abide by the competition rules.



17. The organizers are not liable for any loss or damage, whether direct, indirect, consequential or otherwise arising from any cause whatsoever, which may be suffered by the contestants.

No	Document Checklist	Tick
1	Application Form (Signed by all members & parents with Materai)	
2	Copy KTP of all team members	
3	Copy of Proof of Payment by Bank Transfer	
4	Copy of Recipe	
5	Copy of Cost Calculation	
6	Photos of the Dish (CD or USB - format JPEG or Printed Photos)	



Le Cordon Bleu “The Art of Patisserie” Application Form

Please attached identity card (KTP) for each team member

TEAM NAME

: _____

Team Captain

1 Name : _____
Date of birth : _____
Latest education background : _____
School of origin : _____
Home Phone : _____
Mobile Phone : _____
Email : _____
Address : _____

Team Member

2 Name : _____
Date of birth : _____
Latest education background : _____
School of origin : _____
Home Phone : _____
Mobile Phone : _____
Email : _____
Address : _____

3 Name : _____
Date of birth : _____
Latest education background : _____
School of origin : _____
Home Phone : _____
Mobile Phone : _____
Email : _____
Address : _____



All team members have read and understood the general rules and regulations and agreed to follow them.

Signatures of team member:

1 Team Leader

*Please attached
Materai Rp. 6000*

Name & Date

Parents Name &Date

2 Team Member

Name & Date

Parents Name &Date

3 Team Member

Name & Date

Parents Name &Date

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ACADEMIE D'ART CULINAIRE DE PARIS • 1895



RECIPE

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COST CALCULATION