

## Pastry Chef MCA Information and Entry



Coup de feu – John Dewe-Matthews 1986

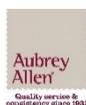
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## MASTER OF CULINARY ARTS

The award of Master of Culinary Arts (MCA) is conferred on those who have displayed mastery of the complex and specialised knowledge and skills in culinary arts which are required to be a first-class chef, pastry chef, or for restaurant management and service. The holder of the MCA is able to prove advanced technical skill and professional ability; accept accountability for their decision-making; contribute to supervision and management; demonstrate comprehensive knowledge of the principles of sustainability and the viability of our food sources throughout the scope of the food chain; demonstrate leadership and support the development of others; and act in the best interests of the culinary arts profession.

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### **For Pastry Chef MCA, this document details:**

- the entry criteria, rules, and regulations
- the tasks required to be completed as part of the entry process
- information on the judging
- an outline of the format of the award
- advice on how to enter.

The link to the entry form is given at the end of the document.

**CLOSING DATE FOR ENTRIES: 31<sup>st</sup> March 2022**

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## ENTRY CRITERIA, RULES AND REGULATIONS

To enter the Master of Culinary Arts (MCA) candidates must be currently employed full-time within the United Kingdom as a chef, pastry chef or in restaurant service and management. Applicants must also have:

- At least 10 years full-time experience in their specific trade (not necessarily consecutively).
- A range of industrial experience at various levels within their specific trade, including at least three years at a senior level.
- A broad knowledge of traditional and modern gastronomy.
- The ability to demonstrate a range of their specific trade skills at an advanced level.
- Undertaken a range of activities as part of their own continuing professional development.
- Contributed to the training and development of others.
- A working knowledge of written and spoken English.

### **Rules**

- All entries should be typed and submitted via typeform.
- All entries become the property of the Royal Academy of Culinary Arts.
- The candidate must meet all competition, travel and accommodation expenses.
- In all matters the judges' decision is final and no further correspondence will be entered into.
- Regulations specific to the requirements of the various stages of the assessment will be provided in writing to candidates.

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ENTRY TASK A – to be completed by all applicants:

**Answer the following questions:**

1. Describe, in not more than 200 words, the THREE most significant achievements of your career to date.
2. Describe, in not more than 100 words, TWO examples of how you have ensured that your knowledge and skills have remained relevant and up to date.
3. Describe, in not more than 100 words, TWO examples of how you have contributed to the training and development of others.

ENTRY TASK B – to be completed by pastry chef applicants:

- i. Discuss, in not more than 400 words, the impact that the growing demands relating to allergies, intolerances and other dietary considerations, have on your work practices and menu planning.
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## FORMAT OF MASTER OF CULINARY ARTS

### ENTRY JUDGING

- Candidates qualifying for the Semi-Final will be notified by email during the first two weeks of April.

### BRIEFING SEMINAR

- Successful entrants will be invited to attend a briefing seminar which will provide candidates with further details of the knowledge and skill requirements of the MCA as well as information about the judging process. It will also provide an informal opportunity for candidates to meet each other and members of the judging panel, to ask any questions and to discuss mentoring opportunities.

### SEMI-FINAL: 22<sup>nd</sup> June - University College Birmingham

#### DURATION: 8 Hours

#### 1. Plated desserts - 30 Marks Total

In honour of our late colleague Michel Roux, and his love of raspberries.  
Present Four identical plated desserts themed around raspberries.

To consist of;

- (a) Hot raspberry soufflé accompanied with
- (b) A cold raspberry element.
- (c) A frozen raspberry element.

All to be served with appropriate garnish and sauces/coulis.

#### 2. Baba au Rhum – 15 Marks Total

Make and present 8 individual classic, cork shaped, Baba au Rhum and serve them plated as a fine dining dessert with an appropriate flavour Crème Diplomat.

#### 3. Chocolate Bars – 15 Marks Total

Using a minimum of two different fillings of different flavour(s) and texture(s) make and present 10 cut, and hand-dipped, bars of 10-12 cm in length. The chocolate coating is to be compatible with the centre.

#### **4. Three tier Fruit Macaron Cake – 30 Marks Total**

Make a three-tier fruit macaron cake (filled macaron). The base cake is to be no more than 22cm diameter. It can consist of large discs, small macarons, or a combination of both.

The colour(s), choice of flavour(s) and texture(s) to be candidate's choice.

Present on the cake a Plaque of sufficient size, inscribed "Happy Anniversary", and one or more suitable Flowers.

The choice of medium for the plaque and flower is at the candidate's discretion, as is the style of presentation of the cake.

(The judges' expectations of the cake, plaque and flowers will be discussed at the candidates briefing in March 2022).

#### **5. Work process – 10 Marks Total**

Health, safety, organisation, sustainability

- **Candidates will be informed of results, via e-mail, within 14 days of competing.**

**FINAL: Monday 12<sup>th</sup> & Tuesday 13<sup>th</sup> SEPTEMBER 2022,**

#### **DURATION: 11 HOURS**

- Candidates will have access to the venue for setting up purposes on the day before the final.
- In addition, 2 hours preparation and cooking will take place on the day before the final
- The remaining 9 hours will take place on the day of the final.

#### **1. Centrepiece – Theme: 'Alice in Wonderland' – 20 Marks Total**

- Make at your place of work, and present on the day, a showpiece measuring within a space of 24 x 24 inches x 30 inches height (60cm x 60cm x 80cm). It may be made from cooked sugar or isomalt, chocolate, pastillage, marzipan, nougatine or a combination of up to three of these mediums.
- A maximum of 50% of the showpiece may be made using moulds, including casting. The judges will be looking for hand skills. A minimum of three of these elements should be used to create the stand(s) in Task 6.
- The centrepiece should be made/completed for display **BEFORE** the test and must be brought to the final for marking purposes (special attention should be given to the construction and packing for transportation to the test venue).

**The following should be completed during the final:**

#### **2. Gateaux de Voyage 15 Marks Total**

Make and present 2 x 10 portion Gateaux de Voyage. The main flavours are to be: Natural fruit; whole or puree, and nuts and, or nut-based paste are to be used.

One Gateau de Voyage to be presented on the stand.

The puff pastry for tasks 3 and 4 is to be brought in premade, but **the final turn is to be given on Day 1** of the Final.

### **3. Savoury Vegetable St Honore – 15 Marks Total**

Make and present 2 x 22cm Vegetable St Honore gateaux.

It must bear relation to the classic St Honore and contain quenelle shaped filling and puff paste base. Consideration should be given to seasonal vegetables, lightness and seasoning.

Vegetable puree(s) may be brought in ready prepared. However, the judges will also expect to see the cooking, and use of, fresh vegetables.

One Vegetable St Honore to be presented on the stand.

### **4. Strawberry Vol au Vent - 10 Marks Total**

Using your brought in puff paste produce eight Vol au Vent, 8cm diameter and 4-5cm high.

Fill and garnish to produce strawberry vol au vent.

Four Strawberry Vol au Vent are to be presented on the stand.

### **5. Othello – 15 Marks Total**

Make and present;

10 x 5cm diameter Chocolate Othello

10 x 5cm diameter Coffee Othello (Iago)

The bases of Biscuit a la Cuillere are to be filled with appropriately flavoured Crème Patissiere, dipped in boiling apricot jam and glazed with chocolate or coffee fondant, and then over piped in a spiral. Serve five of each flavour on the stand.

### **6. Edible stand(s) – 15 Marks Total**

Based on a part, or parts, of your Showpiece, create an

Edible Stand on which to present the stated items in 2,3,4 and 5 above.

The Stand, or group of stands, must follow the theme of Alice in Wonderland and show continuity with your brought-in showpiece.

It must be remembered that the rules of task 1, 'The Showpiece', also apply to task 6 'The Edible Stand'. Visual evidence of substantial handwork must be seen to replicate elements of the showpiece.

Pastillage for the stand may be brought in dried, in one colour, unassembled. Any painting/other colouring must be done during the allotted time.

Sugar for the stand may be brought in cooked and coloured but not poured, pulled or shaped.

Chocolate moulds for the stand may be brought in sprayed, i.e. first coat of colour, but not coated in any other way.

### **7. Work Process: - 10 Marks Total**

Health, safety, organisation, and sustainability.

#### **PRESENTATION:**

**The display for the edible stand(s) may be tiered or stepped and covered with a suitable cloth.**

Appropriate decoration may be used but no balloons or lighting.

#### **PLEASE NOTE:**

- Candidates are required to provide all ingredients, serving and presentation dishes for all tasks at both the Semi-Final and the Final.

- Candidates should note that any attempt to bring pre-prepared ingredients or decorations, other than those stated above, into the centre will render them liable for immediate disqualification.
- The semi-final and final will take place in fully equipped catering kitchens, however, candidates should bring their own knives, tools generally found in a Pastry Chef's toolbox and any specialist equipment they might require.
- Marks will be deducted for wastage and minimal use of plastic and recycling/reuse of plastics.
- Candidates will also be marked on hygiene and safety.
- A list of relative allergens should be provided.
- The 2 invigilators in the kitchen will have the power (upon consultation with the Chairman of the Judges) to recommend the disqualification of any candidate who breaks the rules.
- Failure to present all items on time will lead to penalisation. Each item will be presented without personal identification and may be presented at any time during the examination.
- All travel and accommodation expenses must be met by the candidate.
- In all matters the judges' decision is final and no further correspondence will be entered into.

### **GALA PRESENTATION DINNER: FRIDAY 28<sup>TH</sup> OCTOBER 2022, CLARIDGE'S**

- The names of those who achieve the MCA will be announced at a Gala Presentation Dinner to be held at Claridge's, London on Friday 28<sup>th</sup> October 2022.

### JUDGING

- The MCA will be judged by a panel of members of the Royal Academy of Culinary Arts including holders of the MCA.
- Two invigilators will be present in the kitchen for the duration of the examination and will have the power to recommend the disqualification of any candidate who breaks the rules and regulations, upon consultation with the Chairman of the Judges.
- A minimum of five UK judges will assess the dishes prepared during the examination. Judging is anonymous therefore dishes should be presented without personal identification.
- The decision of both judges and invigilators is final, not subject to appeal and no further correspondence will be entered into.

<b>Chairman of the MCA:</b>	<b>David Pitchford</b> , Proprietor, Read's Restaurant
<b>Chairman MCA Pastry Chefs:</b>	<b>Michael Nadell</b>
<b>Committee:</b>	<b>Benoit Blin MCA</b> , Head Pastry Chef, Belmond Le Manoir aux Quat'Saisons <b>William Curley MCA</b> , Pâtissier-Chocolatier, William Curley <b>Denis Dramé MCA</b> , Executive Chef, The Taste Lab, Classic Fine Foods <b>Yolande Stanley MCA</b> , Consultant Pastry Chef Lecturer, The Pastry Training Company

### CONTACT US

Any questions or enquiries about the Master of Culinary Arts should be directed to  
**Daniel Moriss-Jeffery**: E-mail: [daniel@royalacademyofculinaryarts.org.uk](mailto:daniel@royalacademyofculinaryarts.org.uk) - Tel: 07916 919181  
 Royal Academy of Culinary Arts, 76 Vincent Square, London SW1P 2PD  
[www.royalacademyofculinaryarts.org.uk](http://www.royalacademyofculinaryarts.org.uk)

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## YOUR FULL ENTRY WILL CONSIST OF:

- Completed online application form
- Curriculum Vitae
- A head shot photo of yourself
- Answers to Part A questions
- Your recipe for Part B

## Before you start the application process you will need to have:

- your up-to-date Curriculum Vitae in PDF so you can upload it into the space provided
- a headshot photo of yourself ready to upload into the space provided.
- your answers to the questions of Part A, typed up so you can paste the text of your answers into the spaces provided
- your Part B recipe so you can upload it into the space provided

## CONTACT US

Any questions or enquiries about the Master of Culinary Arts should be directed to:

**Daniel Moriss-Jeffery:**

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## MCA 2022 – PASTRY CHEFS – ENTRY FORM

### [TO ENTER](#)

The MCA Pastry Chef category please click the link below to open TypeForm on your web browser and follow the instructions.

### [ENTER HERE](#)

**Or visit**

[www.royalacademyofculinaryarts.org.uk](http://www.royalacademyofculinaryarts.org.uk)

**CLOSING DATE FOR ENTRIES: Thursday 31<sup>st</sup> March 2022**