



CHOCOLATE FESTIVAL

Planned Parenthood®
Association of Utah

DESSERT MAKER FAQ

We're so grateful to our dessert makers – we depend on you and your extraordinary talents and baked goods to make this event happen, so thank you, thank you, thank you! We hope you can find your answers below, but please don't hesitate to reach out to us at chocolatefestival@gmail.com if you need further information.

Where can I find information about the Chocolate Festival?

Our website, <https://www.thechocolatefest.com/>, has the most up-to-date information on entry, schedule, and photos of past entries for inspiration.

I decided I'm going to bake for the Chocolate Festival. Now what?

Yay! Please fill out the Dessert Registration Form on our website as soon as possible so we know to expect you. It will greatly reduce our logistical burden and drop-off time if you pre-register. We will also accept walk-in entries on the day of the event.

Is anything off limits?

We encourage fun, creative entries and titles and do not censor entries. The event is all-ages but sex-positive and sometimes critically pointed on current affairs. You can include nuts and alcohol, but we ask that you identify those ingredients on your registration form or at drop-off so we can alert samplers. We also mark vegan desserts for the public. We do not allow desserts containing raw eggs or any items requiring refrigeration.

What happens if I can't provide the dessert I pre-registered?

Things happen! Emergencies occur, ovens break (that really happened last year), cakes get dropped, ingredients get left out, artists get inspiration at the last minute. We've made it so the pre-registration can be edited up to the time you drop off your dessert to account for last minute changes. If there are extenuating circumstances that you'd like to talk to us about, send an email to chocolatefestival@gmail.com and we will contact you.

How should I prepare my dessert and samples for delivery?

Your showpiece dessert will be auctioned off to the highest bidder in silent or live auction, along with the plate/container it is displayed with. Sometimes the presentation is part of the appeal (pretty plate, nice basket, etc.) so feel free to make it fancy or creative, but know that you will not be getting it back.

Samples should be individually cut into bite-size pieces to enable serving. They often arrive in large plastic containers or foil lined boxes. The dessert and corresponding sample containers will be labeled with stickers to aid the serving staff, but if you put your name on the containers you are welcome to collect them back at the end of the night when emptied. We will repurpose any abandoned containers and dispose of any disposable containers.

How many samples should I make?

Samples are what we offer to the public in exchange for their donation for admission to the event. Each tasting ticket entitles the bearer to 10 samples. When you consider our event routinely draws 500+ attendees, you can imagine that is a lot of samples! 100 bite-size samples is a good starting place and remember that the more samples you bring, the more people will have the opportunity to taste your dessert and consider you for the 'People's Choice' award. There is no need to make special sample-sized desserts, however. We routinely see quartered cookies and sheet-pan replicas of tiered cakes.

Why and how are desserts judged?

Judging is fun, competitive part of our event and comes with a small prize, but our community and our cause are why we do this. We welcome ALL levels of expertise and frequently have 'surprised' winners. Judges are solicited from the community and selected based on experience, expertise or connections to the cause. Experienced docents guide judges through tastings and a provided rubric in each Open category prior to the start of the event. Winners head to the live auction. The public is invited to vote for their favorite dessert during the event for 'People's Choice' and that item goes to live auction as well!

In the past I entered the 'Professional' category – is that still available?

We've replaced the 'Professional' category with the new 'Premier Showcase.' The Premier Showcase combines local businesses and renowned bakers with specially selected community resources in a purposeful and public way without juried judging and with their own, separate 'People's Choice' award. Space for Premier Showcase entries is very limited and we cannot always accommodate all those interested so, if you aren't selected to participate, please consider entering your dessert in one of our 'Open Contest' categories. We'd LOVE to have your talent at our tasting tables.

I want to bake for the Chocolate Festival but I can't afford the ingredients to make all the samples. What can I do?

We are beta testing a limited scholarship opportunity, generously funded by some of our longtime supporters. If you would like to apply for up to \$50 to put towards ingredients for a dessert that you couldn't otherwise provide, please email chocolatefestival@gmail.com to see if we still have funds available.

As a dessert maker, do I need to purchase a ticket to the event?

Your brilliant baking will entitle you to one free tasting ticket. Any additional guests will be required to purchase their own tickets. We also often have a little swag (buttons, stickers) to offer you at drop-off. If you would like to purchase thank-you gift level tickets with our donation incentives, we appreciate it, and you can do that on our website ahead of the event. You should receive a PROMO code for your discounted ticket in your registration confirmation email.