

Cake Designers World Championship FIPGC

Official Rules

Host Fiera Milano 23/24 October 2021



*Federazione Internazionale
Pasticceria
Gelateria Cioccolateria*

www.cakedesignersworldchampionship.com -Federazione Internazionale Pasticceria Gelateria Cioccolateria-
www.federazionepasticceri.it www.internationalfederationpastry.com

Via Torviscosa, 53 Udine 33100 P.iva e C.F. 02724640301 info@internationalfederationpastry.com

To Whom it Applies

Participation in the FIPGC Cake Designers World Championship organized by the International Federation of Pastry Ice Cream Chocolate is open to all countries of the world.

The theme of the FIPGC 2021 World Championship for all teams will be **"The music of your nation"** (referred to the home country)

The Championship runs every two years, in 2021 it will take place at **Host Fiera Milano in Rho.**

Registration for the FIPGC Cake Designers World Championship

- To access the competition, the Teams must send the application form (annex to the official rules) send by registered mail with a reply notification receipt to the following address: International Federation of Pastry Ice Cream Chocolate Via Torviscosa, 53 - 33100 Udine (UD), or send it to the following email address: info@internationalfederationpastry.com not later than October 15th 2020.
- Each team must complete the application form, accepting the terms and conditions of the official rules, then complete it by paying the sum of € 300,00 per team by bank transfer to:

Federazione Internazionale Pasticceria Gelateria Cioccolateria

- Via Torviscosa, 53 – Udine – 33100 (UD) by and no later than 15 October 2020. Reason for transfer: Name of country (example: Italy) Registration for World Pastry Championship
- BANKING COORDINATES: BANCA DI CIVIDALE FILIALE UDINE 3 - VIA MARSALA ➤
- FIPGC- ASSOCIATION WITHOUT PURPOSE OF PROFIT Via Torviscosa, 53 - Udine - 33100 (UD) ITALY
- BANCA DI CIVIDALE UDINE BRANCH 3 - VIA MARSALA
- IBAN: IT15X0548412302CC0440421284
- Swift: CIVI IT 2C
- The teams who want to apply must do so via e-mail to the international organizing committee at this address: info@internationalfederationpastry.com **indicating the candidate country and the names** of the participants. The organizing committee will send a notification to the candidate team to confirm the nomination.

Info & Contacts for international registration

- Website: www.campionatomondialecakedesigner.it - www.internationalfederationpastry.com
- www.cakedesignersworldchampionship.com
- Mail: info@cakedesignersworldchampionship.com
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The Team and Coach

- Each team will be composed of nr. 2 **Competitors** who will have professional skills and have to be able to carry out the competition program in teamwork

Commissioners of competition

- The commissioners will have the task of supporting the President of the Jury and the Judges in the performing of their duties.

The Supervisor

- The supervisor will have the task of supporting the President of the Jury in the application of the official rules in case of disputes and to make the final tally of the competition.

The Workstation Assistants

- The workstation assistants will be at disposal of the teams for the delivery of the equipment and material supplied during the competition.
- They will also check that all the in and out forms from the workstation will be correctly filled.
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The Jury

- The Jury of the World Championship will be composed of 5 international judges and the President of the Jury, all having proven experience in Cake Design and in international competitions.
- The President of the Jury and the judges will evaluate individually each team without measuring with each other, if necessary they can refer to the President of the Jury.
- The President of the Jury could ask support to the Supervisor for the aspects and details of the official rules, to certify the choice of the measures and decisions to be taken on the evaluations and penalties for anything not mentioned in the FIPGC Official Rules.
- The competitors could, just in case of real necessity, communicate with the President of the Jury through the Commissioners of the competition but could never communicate with the judges.
- All participants must comply to the official rules. All correspondence must go through the Managers of the organization, the competitors are not allowed to contact the Judges or the President of the Jury.
- For unsuitable behaviors regarding the rules and the competition, the Judges and the President of the Jury may apply penalties or even the exclusion of the team. Competitors will not have any help from outside, penalty the exclusion or penalization from the competition.
- In the event of doubt or disagreement regarding any aspect of the judging function, these must be promptly communicated to the President of Jury on the same day writing, by means of a special letter, to be delivered in a sealed envelope. Envelopes will be delivered to the competitors with cards prepared for this purpose. These must be handled to the President of Jury before the end of the competition. The President of Jury is required to answer immediately.
- Once the competition is over, no disputes will be accepted.
- The Judges's judgment is unquestionable.

Clothing

- The Organization will provide each team nr. 2 official jackets for each competitor (nr. 1 to use during the competition and nr. 1 for the award ceremony) nr. 1 apron for each competitor.
- All competitors must wear the official clothing consisting in the competition's official jacket, black trousers, and black shoes.
- **It is absolutely forbidden** to use clothing that does not comply with the indications above or to affix other logos to the clothing.
- Furthermore, throughout the competition, it is absolutely forbidden to display logos or other advertising material on the equipment or raw materials, the same must necessarily have all promotional labels obscured, except those of the official sponsors of the competition.

Recipe book and Theme of the Competition

- The theme of the FIPGC Cake Design Championship for the 2021 edition will be "Music of your Nation" (referring to the home country)
- Each team will have to present nr. 8 presentation brochures complete with recipe book and procedure, short biography of the team members, explanation of the topic represented, photos of the competitors. Each team will make the exhibition brochure to their own liking (it must be written in English and in the mother tongue of the participating team).
- All the requested materials will have to be delivered in paper and in digital form (preferably in pdf format on a CD or a USB pendrive) to the President of the Jury at the beginning of the competition; in case of non-delivery or partial delivery, a penalty will be applied on the final score obtained by the competing Team up to a 6% of the general amount of points for each category.
- Recipe book, photos, biographies and presentation brochures of the participating teams, will be owned by the Organization, with freedom of publish in each advertising channel at its disposal.

Presentation of the Teams and Assignment of the Workstation.

- The International Organizing Committee will present in Fiera Host Milano on 22 October 2021 at 2:00 pm, all the participating teams, thereafter will take place:
 - **Drawing of the workstation;**
 - **Drawing of the competition day.**
- The first teams competing on 23 October 2021, will take their position in the workstation assigned to organize the space, from 3:30 pm to 4:30 pm on 22 October 2021 (immediately after the presentation of the teams and the drawing).
- Teams competing on 24 October 2021 will take their positions in the workstation area from 3:30 pm to 4:30 pm on 23 October 2021.

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- Directions to reach the Championships Pavilion will be communicated in due time by email. The participants must inform by email the type of vehicle and the plate number used in order to receive the pass that will give access to the fair (only for loading/unloading equipment). For any other means not directly connected to the team (friends, fans, relatives, etc.) the parking must be purchased directly on the website www.host.fieramilano.it
- On 22 October 2021 the teams will arrive on the competition area, only after the draw, the teams who will compete will be able to place their materials inside the workstation area. Once the competition is over, they will collect all their materials so that they can leave the workstation completely free for the next team competing.
- As far as concerned for food products brought from abroad by the teams, these will be checked by a FIPGC manager, who will ensure the expiry date, the origin and the use of products not allowed in the host country of the event, as it is necessary the traceability of all the finished products introduced into the workstations.
- Each team must present the following program in 8,00 hours: Work start at 7:00 am. Work end at 3:00 pm.
- At 3:00 pm all the Teams must present on the exhibition table all the artistic pieces and their deserts on for the final evaluation of the table.

The program for the 2021 edition will include of the following categories:

Public Exhibition cake

- (maximum size allowed of the tray base 80 cm, dimensions that must not exceed even in the overlying part, free shape and height)

Tasting cake

- Nr. 3 cakes of 15 cm in diameter with the same shape and taste.
- (n.2 cakes for the jury to be tasted, n.1 cake to be incorporated into the live decorated display cake), in case of non-compliance, a penalty of -10% of the overall score will be applied.
- All the bases (waffles, sponge cake, shortbreads, biscuits, meringues, crunchy etc.) must be brought ready by the competing team; alternatively, the teams can prepare any bases from 3:30pm to 4:30pm the day before the competition when they are assigned the workstation areas.

Live Decorated exhibition cake

- The cake will be assembled entirely on site reproducing the techniques used on the Public Exhibition cake (in a smaller version) with an edible cake inside (maximum size allowed of the tray base 30 cm) free height.

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"Public exhibition" cake

- The Team will have to make nr. 1 multi level cake with polystyrene supports covered in sugar paste, plastic chocolate, almond paste, marzipan etc. (maximum allowed size of the tray base 80 cm, dimensions that must not exceed even in the overlying part, free shape and height). In case of non-compliance, a penalty of -10% of the overall score will be applied.
- The cake can be brought already finished and complete with all the decorations. However, the team may decide to finish assembling the cake directly on site.
- The cake must be an unpublished work and made exclusively by the team members.
- At the request of the President of the Jury and the judges, the competitors must give practical evidence on the details and on the different techniques used.
- The base or tray of the public display cake must be brought by the competitor.
- The only inedible part allowed for the public display cake and for the live decorated display cake will be the polystyrene dummies. Supporting materials commonly used in cake design (threads, stencils, wooden skewers, edible pearls and glitter, edible sprays and dyes) will be allowed, but the rules and hygiene rules must be strictly respected (for example no wires inserted directly into the cake are allowed). There are no restrictions on the use of edible gold and silver leaves used on the competition piece, as long as they bear the manufacturer's label in which the edibility is declared. Artificial decorations are not allowed, no live creatures (mammals/fish/insects) are allowed to be used scenographically.

Cake for Taste test:

- The team must present n. 3 cakes maximum diameter cm. 15, equal in shape and taste. Nr. 2 will be used for the tasting test of the jury, the third must be incorporated into the cake decorated live. The cakes must be coated with the same material as the exhibition cake.
- All the bases (sponge cake, shortbread, biscuit, meringue, crunchy etc.) must be brought ready from the competing team; alternatively, the teams that will take possession of the workstation the day before the competition, may prepare their bases from 3:30pm to 4:30pm.
- Equipment such as sugar lamps, and small personal equipment such as knives, spatulas, etc. must be brought by the competing team.
- The dishes for the cake to be presented to the Jury "visually" before the tasting and the dishes to be presented to the international jury for the tasting, will be provided by the organization, if the team deems it appropriate, they can bring their own dish for presentation and for the tasting test of the jury.
- Competitors must prepare all internal fillings on site live (such as cream, fresh cream, butter cream, etc.).
- The basic ingredients and equipment for the tasting cakes will be provided by the organization and a complete list of raw materials and equipment will be sent by email in due time, together with the list of equipment present in the common area of the competition.
- As far as concerned for food products brought from abroad by the teams, these will be checked by a FIPGC manager, who will ensure the expiry date, the origin and the use of products not allowed in the host country of the event, as it is necessary the traceability of all the finished products introduced into the workstations.
- The tasting test of the cake for the jury is scheduled at 10:30am. Competitors will receive detailed information on site.

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“Live decorated exhibition” cake

- Competitors must prepare nr. 1 multi level cake (maximum base tray size 30 cm height and shape free) and faithfully reproduce live all the techniques used on the cake from "Public Exhibition". The decorations that need a long drying (e.g. tableting, gum pastes, ice, etc.) can be brought already done, it is understood that they must also be made on site as a test of ability.
- The polystyrene parts can be brought already coated. The rules regarding edible materials and supports are the same as for the public exhibition cake.
- One of the three tasting cakes will be incorporated into the cake decorated live.
- The base and/or tray for the cake "live decorated", must be brought by the competing team.
- At 3:00 pm the "Live decorated Exhibition Cake" cake must be presented on the display table, next to the "Public exhibition" cake.
- In case the competitors decide to use caramel or isomalt sugar, they can be brought already cooked and colored. Processing (poured, molded, blown and pulled sugar) must be carried out on site.
- A maximum delay of 15 minutes is allowed, every 5 minutes of delay, from the established time, a penalty of -5% of the overall score will be applied (from 1 to 5 minutes -5%, from 6 to 10 minutes -10%, from 11 to 15 minutes -15%). Over 15 minutes delay all the works will be evaluated in state they are

Evaluation criteria

- The Judges will evaluate the designs and works taking into consideration the following parameters:
 - Artistic impression of the cake for the "public exhibition" and the cake from the "live decorated exhibition": 50% and includes adherence to the theme, difficulty of execution, techniques used, innovation. Overall impression, proportions, colors, balance, coverage, quality of finishes and additional pieces, (for example, flowers, modeling, ice, painting) and the execution of high difficulty techniques.
 - Tasting: 30% and includes combination of tastes, different structures of the dessert, difficulty of execution, innovation.
 - General impression: 20% and includes cleaning at work, order in the box, organization of the work, brochure, recipe book and final presentation table.
 - Competitors will have 8 hours to finish the work. Every 10 minutes of delay, from the established time, a penalty of -5% of the overall score will be applied.
- 07:00 am Start of the competition
- 10:30 am Tasting test of the cake by the Jury
- 3:00 pm table display and end of the competition

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- All teams from 3:00pm to 3:30pm will be required to clean and free the workstation area from their equipment and small parts. Then they will have to sign the team's exit sheet after checking all the equipment together with the workstation assistants.
- Throughout the competition phase, the judges together with the President of the Jury will check the regular running of the competition and inspect the workstation area at the beginning and at the end of the competition, checking all the equipment, general cleaning of the boxes, work surface, floor, refrigerators, waste bin organic and plastic waste. All the materials to clean the boxes will be brought by the participating teams.

The winners will be announced from 17:00 on 24 October 2021

Awards

1st Team classified

- FIPGC Cake Designer World Cup (1 per team)
- Gold Medal for Cake Design World Champions (1 per competitor)
- Diploma of Honor
- € 2,500.00

2nd Team classified

- Silver medal (1 per competitor)
- Diploma of Honor
- € 1,500.00

3rd Team classified

- Bronze medal (1 per competitor)
- Diploma of Honor
- € 1,000.00

The above prizes are intended gross of the withholding taxes in force at the time the premium is paid.

Special Awards

- Best Tasting Cake Award
- Best Cake Award from "Public Exhibition"
- Best "Live Decorated Cake" Award
- Journalism Criticism Award

For other positions:

Participation diploma for all participating teams.

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The organization

- The organization will provide to the competitors a blast chiller, tables, positive and negative refrigerator, professional stand mixer, microwave, induction hob, chocolate tempering machines, ice cream machine, batch freezer. NB. The organization will communicate to all the participating teams, in detail, the equipment and raw materials present inside the workstation area. Small equipments (example: boule, scales, knives, sugar lamp, spatulas, ladles, molds etc.) shall be borne by the participating Team. The organization will make available neutral tables with the same tablecloth for all Teams in order to arrange the works. The lighting and/or spotlights to illuminate the artistic works will be brought by the competitors.
- Competitors can bring any machinery they need during the competition into their box, prior permission from the organization.
- Competitors must submit "unpublished works to the public" (which have not appeared in other events, competitions etc.), under penalty of exclusion from the competition also retrospectively.
- The International Organizing Committee reserves the right to make changes to the regulation, promptly communicating it to the participating Teams by email.

Where and when

The Cake Designers World Championship will take place at the HOST Fiera Milano Fair, Strada Statale 33 del Sempione, Rho Milano (MI) from 23 to 24 October 2021. www.host.fieramilano.it

Shipment and collection of goods:

All competitors can send material and any special equipment directly to Host Fiera Milano (the shipping and collection costs are paid by the teams), subject to agreement with the International Organizing Committee. Ditto for the withdrawal.

Contact the Organizing Committee at the email address: info@cakedesignersworldchampionship.com for all agreements.

The accommodation

Competitors must arrange their own travel and booking of their stay at their own expense. A partner hotel will be communicated in due course.

On the days of the competition, the organization will provide the participating teams with a shuttle bus from the hotel to the fair and vice versa, therefore for organizational reasons it would be advisable to stay at this facility.

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Final arrangements

All teams who have sent their application by 15 October 2020 accept all the terms and conditions referred to in the present regulations from the date indicated. The organization will be exempt from every responsibility for any dispute with the score, which will be the indisputable judgement of the Official Jury, and the President of the Jury, all notifications must be presented to the President of the Jury at the end of every trial of the competition in writing.

The organization reserves the possibility to cancel the competition for reasons beyond his control (in this case, the amount paid for the participation will be refunded to the competitors) and also to make changes to the regulations for logistical issues that do not depend on the said organization.

The parties hereto undertake on the 15 October 2020 from the moment the letter of confirmation of acceptance to participate in the competition as per these regulations to sign an original copy of this deed. In the absence of the said deed, the competitors can be excluded from the competition at the discretion of the Organizers with there being no responsibility on the part of the latter, renouncing from that moment onward any request for compensation and reimbursement.

The Team expressly authorizes the organization, as well as the people delegated by them, for the official enrolment within the International Federation of Pastry Ice Cream and Chocolate and also authorizes the treatment of the limited personal data at the predisposition of the competition and its present and future publication for which they have expressly accepted to participate in accordance with Legislative decree 196/2003. All participants will have free access into the fair, which will be consigned on 20 October in the hotel where the teams are staying; tickets for any companions, supporters and relatives must be requested to the Organizational Committee before 1 October 2021. The Organizational Committee will send the entrance codes to get free tickets on the Fiera Milano e-mail. People requesting them must then print their own fair access. Any inconsistent behavior will not be accepted after the judgment has been discussed and accepted by the jury (by any social, as established by art. 595, paragraph 3, c.c. of the Italian Law, television, newspaper and any other means of communication).

TICK FOR ACCEPTANCE

ACCEPT

NOT ACCEPT

From the moment of admission to the competition the competitors cede to the organization the right to use photos, videos, audios, recipe book and all other entries for propaganda purposes and everything connected to it in all its forms of use, renouncing from that moment any request for compensation of damage, reimbursement of expenses and various payments in general.

TICK FOR ACCEPTANCE

ACCEPT

NOT ACCEPT

APPLICATION FORM THE CAKE DESIGNERS WORLD CHAMPIONSHIP FIPGC 2021

PARTICIPATING COUNTRY : -----		
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1° COMPETITOR SURNAME: _____ **NAME:** _____

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date of birth	(town – specify State)	(prov.)	(day/month/year)
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resident	(town of residence)	(prov.)
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	n°
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Post Code

telephone (with international code)	fax: (with international code)	mobile
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internet site:	e-mail:
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UNIFORM SIZE: - Male / Female - Chest size cm: - Hip size cm:

2° COMPETITOR SURNAME: _____ **NAME:** _____

date of birth	(town – specify State)	(prov.)	(day/month/year)
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resident	(town of residence)	(prov.)
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	n°
--	----

Post Code

telephone (with international code)	fax: (with international code)	mobile
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internet site:	e-mail:
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UNIFORM SIZE: - Male / Female - Chest size cm: - Hip size cm:

Would like to apply for the World Championship of Cake Design FIPGC

For this purpose declares:

- a) To be in possession of the general requirements of participation, also the specific requirements for the type of membership seen in the rules above;
- b) To accept all the terms and conditions of the rules and application enclosed.
- c) To communicate promptly eventual variations declared in the present application of membership;
- d) To respect and not undertake activities contrary to the purpose of the Organization;
- e) To be in possession of all health and sanitary requirements for the handling of food.

Legislative decree n. 196 dated 30/06/2003 and further amendments and additions "Personal data and protection Code": Privacy policy

Information: In reference to Article 13 of the Legislative Decree 196 dated 30/06/2003, we inform you that the processing of data will be made (directly/or through societies, institutions or associations) for the purposes strictly connected to the requests above. All data will be processed lawfully and correctly, the data will be recorded and stored in computer files/or on paper (guides, brochures, promotional material for national and international circulation).

As established in Article 7, you have the right, at any moment, to consult or request the modification (should you encounter errors and/or variations) the cancellation of the notified data. The eventual refusal to provide, all or in part, the data required, will automatically lead, even without any communication with regards to, the exclusion of the establishment or continuation of any further relationship.

. Consensus: **I declare to have received the information referred to in Article 13 of Legislative Decree 196/03** and further amendments and additions, of which I am aware of the contents and express after careful evaluation and self-determination, consent to the processing of my personal data as described in the said article.

TICK FOR ACCEPTANCE

ACCEPT

NOT ACCEPT

Signature of 1° participant

Signature of 2° participant

With thanks for the cooperation:



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