

The World Trophy of Pastry Ice Cream Chocolate FIPGC

Official Rules

Host Fiera Milano 25/26 October 2021



*Federazione Internazionale
Pasticceria
Gelateria Cioccolateria*

www.pastryworldchampionship.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

- The participation to the FIPGC World Championship of Pastry Ice Cream and Chocolate, organized by the International Federation of Pastry, Ice Cream and Chocolate, is open to all the countries of the world.
- The theme of the FIPGC 2021 World Championship for all the teams will be **“The Music of your nation”** (referred to the home country).
- The Championships takes place every two years, in 2021 it will take place at **Host Fiera Milan in Rho**.

Registration for the FIPGC Pastry 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 € 500,00 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

- **Web Site:** www.campionatomondialepasticceria.it - www.pastryworldchampionship.com
- **E-mail:** info@internationalfederationpastry.com

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The Team and Coach:

- Each team will be composed of nr. **1 Coach** and nr. **3 Competitors** who will have professional skills in Pastry, Ice Cream and Chocolate.
- The Coach will train his team for the Championship.
- The Coach, during the competition will represent his country, he is going to be the only contact for the team before and during the competition towards the organization, the commissioners of the competition and the president of the jury. During the competition to the coach it is forbidden to give any kind of help to his team. The competitors will have to carry out independently the competition program.
- The Coach can communicate with the President of the Jury and only in case of necessity, if authorized by the President of the Jury, with his team. They can communicate with the commissioners of the competition but could not communicate in any way with the judges.

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 by the coaches.

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 Pastry, Ice Cream and Chocolate 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 and the coach 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 coaches 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 World Pastry 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).

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- 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 24 October 2021 at 1.00 pm, all the participating teams, thereafter will take place:
 - **Drawing of the workstation;**
 - **Drawing of the competition day.**
- The first teams competing on 25 October 2021, will take their position in the workstation assigned to organize the space, from 4:30 pm to 6:00 pm on 24 October 2021 (immediately after the presentation of the teams and the drawing).
- Teams competing on 26 October 2021 will take their positions in the workstation area from 4:30 pm to 6:00 pm on 25 October 2021.
- Directions to reach the Championships Pavilion will be communicated to the Coaches in due time by email. The coaches 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 24 October 2021 the teams will arrive on the competition area, only after the draw the teams who will compete on 25 October 2021 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 7,30 hours: Work start at 7:00 am. Work end at 2:30 pm.
- At 2:30 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.

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

- Chocolate Sculpture and Praline;
- Sugar Sculpture and Modern Cake;
- Pastillage Sculpture and Single-Portion Ice Cream.

“Chocolate Sculpture and Praline”

- The Competitors must present an **artistic chocolate pièce** with a maximum height of 180 cm, using all the chocolate techniques, without using any internal support. The various parts of the artistic chocolate pièce **can be brought already done but must be assembled live during the competition.**
- **The Competitors will have to submit nr. 2 different types of chocolates**, where:
- **nr. 15 Pralines** with the use of moulds.
- Nr. 10 pralines for the taste test and nr. 5 pralines to be placed into the chocolate sculpture, integrating them with the sculpture itself.
- **Nr. 15 Pralines** created without the use of moulds and to be glazed by hand
- Nr. 10 pralines for the taste test and nr. 5 pralines to be placed into the chocolate sculpture, integrating them with the sculpture itself.
- The weight of each praline must be a maximum of 12 g.
- **Penalty in case of evidence of non-compliance with the rules.**
- **Maximum height 180 cm: above this -1% of the overall score for the single category will be applied for each cm exceeding.**
- **Pralines not integrated into the artistic piece: -10% of the overall score for the single category.**
- **If an INTERNAL SUPPORT or non edible materials are found, a PENALTY of -100% will be applied and the artistic piece will be disqualified.**
- The competing team must bring the support base for the artistic chocolate pièce and nr. 1 tray for the pralines (10+10=20 pieces) to be first submitted to the jury before the taste test.

The jury praline taste test will be at 10:30 pm

"Sugar Sculpture and Modern Cake"

- The competing teams must present an artistic sugar pièce (**without pastillage and airbrushing**) with a maximum height of 180 cm, without using any internal support. The various parts of the artistic sugar pièce **can be brought already done but must be assembled live during the competition.**
 - **Nr. 3 cakes** diameter max 18 cm, which must be the same in shape and flavour.
 - (nr. 2 **cakes** for the jury taste test, nr. 1 cake which has to be positioned into the artistic pièce, integrating it with the sculpture itself).
 - All bases (*wafer, sponge, shortbread, biscuit, meringue, crispy etc.,*) *must be brought already baked by the competing team.* Otherwise, the teams that take position in the workstations the day before the competition may prepare their bases from 4:30 pm to 6:00 pm. Any glaze to cover the cakes can be brought already ready.
 - The Modern Cake must contain at least one cream (mousse, Bavarian etc.) which must be of a dried fruit base (*e.g. hazelnut paste, pistachio paste, pine seed paste etc...*)
 - Equipment such as sugar lamps and other small personal utensils as knives, spatulas, etc., must be brought by the competing team.
 - The support base for the artistic Sugar pièce and for the Modern Cake which will be positioned onto the sculpture must be brought by the competing team. The dishes for the modern cake to be presented to the Jury "visually" before the taste test and the dishes for the tasting of the jury, will be provided by the organization, if deemed appropriate, the team can bring their own dishes for the presentation and for the jury tasting.
- **Penalty in case of evidence of non-compliance with the rules.**
 - **Maximum height 180 cm: above this -1% of the overall score for the single category will be applied for each cm exceeding.**
 - **Cakes not integrated into the artistic piece: -10% of the overall score for the single category.**
 - **If an INTERNAL SUPPORT or non edible materials are found, a PENALTY of -100% will be applied and the artistic piece will be disqualified.**

The jury modern cake taste test will take place at 1:30 pm

“Pastillage Sculpture”

- The competing teams must present an artistic pastillage pièce with a maximum height of 150 cm, without using any internal support. The various parts of the artistic pastillage pièce **can be brought already done but must be assembled and airbrushed (if there is any airbrushing) live during the competition.**
- The Teams must present 1 type of single-portion ice cream (in total nr. 10 pieces) to be presented to the taste test. The single-portion ice cream must be presented as a dessert on a dish (the dish may also contain a sauce to match).
- All bases (*wafer, sponge, shortbread, biscuit, meringue, crispy etc.*) *must be brought already baked by the competing team.* Otherwise, the teams that take position in the workstations the day before the competition may prepare their bases from 4:30 pm to 6:00 pm. Any glaze or sauce can be brought already ready.
- The support base for the artistic pastillage pièce and for the single-portion ice cream, which will be positioned onto the sculpture, must be brought by the competing team. The single-portion ice cream positioned onto the sculpture must be visibly similar to the single-portion ice cream that are going to be tasted, but may be made with ingredients that withstand room temperature. The dishes for the ice cream to be presented to the Jury “visually” before the taste test and the dishes for the tasting of the jury, will be provided by the organization, if deemed appropriate, the team can bring their own dishes for the presentation and for the jury tasting.
- **Penalty in case of evidence of non-compliance with the rules.**
- **Maximum height 150 cm: above this -1% of the overall score for the single category will be applied for each cm exceeding.**
- **Ice cream not integrated into the artistic piece: -10% of the overall score for the single category.**
- **If an INTERNAL SUPPORT or non edible materials are found, a PENALTY of -100% will be applied and the artistic piece will be disqualified.**

The jury single-portion ice cream taste test will take place at 12:00 pm.

**ALL THE ART WORKS MUST BE PRESENTED ON THE EXHIBITION TABLE
AT 2:30 pm**

Evaluation Criteria

- The jury will evaluate the project and art works considering the following parameters:
- **Artistic Work: 30%** and includes adherence to the theme, execution difficulties, innovation and techniques used.
- **Tasting: 40%** and includes combination of tastes, hot/cold, different structures of the desserts, difficulty in execution and innovation of the desserts.
- **General Impression: 30%** and includes cleaning at work, order in the workstation, job organization, brochure, recipe book and final exhibition table.
- **The competitors will have 7,30 hours** to finish their work **and 30 minutes to leave the workstation clean**. For every 10 minutes late after the established time, a penalty will be applied.

- 07:00 am start of competition

- 10:30 am Praline tasting

- 12:00 pm single-portion Ice Cream tasting

- 1:30 pm Modern Cake tasting

- 2:30 pm table exhibition and end of competition

- All teams from 2:30pm to 3:00pm 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.

Winners will be announced from 5:00 pm on 26 October 2021

Awards

- **1° Team classified**
- **World Cup** of Pastry Ice Cream and Chocolate FIPGC (1 per team)
- **Gold Medal** for the World Champions FIPGC (1 for the coach and 1 for the competitors)
- Certificate of honour
- € 10.000,00

- **2° Team classified**
- Silver Medal (1 for the coach and 1 for the competitors)
- Certificate of honour
- € 5.000,00

- **3° Team classified**
- Bronze Medal (1 for the coach and 1 for the competitors)
- Diploma of honour
- € 3.000,00

The above prizes are gross of withholding taxes in force at the time of the prize giving.

Special Awards

- Best Praline
- Best Modern Cake
- Best Single Portion Ice Cream
- Best Artistic Sculpture
- Journalistic Criticism award

For the other positions

Certificate of Participation for all the participating teams

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 Pastry World Championship will take place at the HOST Fiera Milano Fair, Strada Statale 33 del Sempione, Rho Milano (MI) from 25 to 26 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. Same for the withdrawal.
- Contact the Organizing Committee at the email address: info@cakedesignersworldchampionship.com for all agreements.
- The accommodation:
- The Organization will take charge of the accommodation for the Teams for the following days: 24-25-26 October 2021.
- On 27 October 2021, all the teams must leave their accommodation by 10:00 am. All expenses will be paid by the participants if they stay longer than the date and time established. The accommodation will be strictly reserved only for the participating teams. They will be arranged in double and triple rooms as established by the organization; any special requests (single rooms for example) will be paid by the persons who make these requests.
- On the days of the competition, the organization will provide the participating teams with a shuttle bus for travel from the hotel to the fair and vice versa.

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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 FOR THE WORLD CHAMPIONSHIP OF PASTRY ICE CREAM AND CHOCOLATE FIPGC
2021

PARTICIPATING COUNTRY : -----		
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COACH COUNTRY:

SURNAME:

NAME:

date of birth	(town – specify State)	(prov.)	(day/month/year)
resident	(town of residence)	(prov.)	
		n°	(num.)
Post Code			
telephone	fax:	mobile:	
(with international code)		(with international code)	
website:	e-mail:		

UNIFORM SIZE: Male/Female
☐ ☐

Chest size cm:

Hip size cm:

CHOCOLATE TEAM COMPETITOR SURNAME:

NAME:

place of birth	(town – specify the State)	(prov.)	(day/month/year)
resident	(town)	(prov.)	
		n°	(num.)
Post Code			
telephone:	fax:	mobile:	
(with international code)		(with international code)	
internet site:	e-mail:		

UNIFORM SIZE: Male/Female
☐ ☐

Chest size cm:

Hip size cm:

APPLICATION FOR THE WORLD CHAMPIONSHIP OF PASTRY ICE CREAM AND CHOCOLATE FIPGC
2021

PARTICIPATING COUNTRY : -----		
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PASTRY TEAM COMPETITOR SURNAME: NAME:

place of birth	(town – specify the State)	(prov.)	Day/month/year
			(day/month/year)
resident	(town)	(prov.)	
			n°
			(num.)
Post Code			
phone number:	fax:	mobile:	
(with country code)	(with country code)		
website:		e-mail:	

UNIFORM SIZE: Male/Female Chest size cm: Hips size cm:
☐ ☐

ICE CREAM TEAM COMPETITOR SURNAME: NAME:

place of birth	(town – specify the State)	(prov.)	on
			(day/month/year)
resident	(town)	(prov.)	
			n°
			(num.)
Post Code			
phone number:	fax:	mobile:	
(with country code)	(with country code)		
website:		e-mail:	

UNIFORM SIZE: Male/Female Chest size cm: Hips size cm:
☐ ☐

Would like to apply for the World Championship of Pastry Ice Cream and Chocolate 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 Coach

Signature of participant in Chocolate

Signature of participant in Pastry

Signature of participant in Ice Cream

With thanks for the cooperation:



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