

The World Trophy of Pastry Gelato and Chocolate FIPGC



OFFICIAL RULES

Host Fiera Milano 14/15 October 2023



*Federazione Internazionale
Pasticceria
Gelateria Cioccolateria*

To Whom it Applies

The participation to the FIPGC World Championship of Pastry Gelato and Chocolate, organized by the International Federation of Pastry, Gelato and Chocolate, is open to all the countries of the world.

The theme of the FIPGC 2023 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 2023 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) by email to the following address not later than November 30th 2022: info@internationalfederationpastry.com and segreteria@federazionepasticceri.it

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 30 November 2022. Reason for transfer:

Name of country (example: Italy) Registration for World Pastry Championship

BANKING COORDINATES: BANCA DI CREDITO POPOLARE – FILIALE DI TORRE DEL GRECO (NA)

FIPGC- ASSOCIATION WITHOUT PURPOSE OF PROFIT Via Torviscosa, 53 - Udine - 33100 (UD) ITALY

BANCA DI CREDITO POPOLARE – FILIALE DI TORRE DEL GRECO (NA)

IBAN:IT76U0514240302CC1026039478

Swift: BCP TIT NN XXX

Info & Contacts for international registration:

- Sito Web: www.internationalfederationpastry.com
- Mail: info@internationalfederationpastry.com

The Team

- Each team will be composed of nr. 3 **Competitors** who will have professional skills in Pastry, Gelato and Chocolate.

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 scores 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 in.

The Jury

- The Jury of the World Championship will be composed of **international judges and the President of the Jury**, all having proven experience in Pastry, Gelato 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.
- All participants must comply to the official rules.
- 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.
- Once the competition is over, no disputes will be accepted.
- **The Judges's judgment is unquestionable.**

Clothing

- The Organization will provide each team nr. 1 official jacket and 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 2023 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 at Fiera Host Milano on 13 October 2023 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 14 October 2023, will take their position in the workstation assigned to organize the space, from 4:30 pm to 6:00 pm on 13 October 2023 (immediately after the presentation of the teams and the drawing).
- Teams competing on 15 October 2023 will take their position in the workstation area from 4:30 pm to 6:00 pm on 14 October 2023.
- Directions to reach the Championships Pavilion will be communicated to the Teams in due time by email. The Teams 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 13 October 2023 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 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.

The program for the 2023 edition will include of the following categories:

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

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 am

Pastillage Sculpture and gelato single-portion

- 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 gelato single-portion (in total nr. 10 pieces) to be presented to the taste test. The gelato single-portion 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 gelato single-portion, which will be positioned onto the sculpture, must be brought by the competing team. The gelato single-portion positioned onto the sculpture must be visibly similar to the gelato single-portion that are going to be tasted, but may be made with ingredients that withstand room temperature. The dishes for the gelato 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.
- Gelato 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 am

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), in case of non-compliance, a penalty of -10% of the overall score will be applied.
- 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

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.

Winners will be announced from 5:00 pm on 15 October 2023

Awards

1° Team classified

World Cup of Pastry Ice Cream and Chocolate FIPGC (1 per team)

Gold Medal for the World Champions FIPGC (1 per competitor)

Certificate of honour

€ 10.000,00

2° Team classified

Silver Medal (1 per competitor)

Certificate of honour

€ 5.000,00

3° Team classified

Bronze Medal (1 per competitor)

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

Duration and course of the competition

- The Competition will have a total duration of 7:30 hours starting at 07:00
- End of setting up the presentation tables by 2.30 pm and cleaning of the boxes by 15:00.
- Participants will be able to set up the box the day before the competition from 16:30 to 18:00.
- During the entire competition phase, the judges together with the president of the jury will check the correct running of the competition and will inspect the pits at the beginning and at the end of the work, checking all the equipment, general cleaning of the pits, work surface, floor, refrigerators, waste bin organic and plastic waste. All the material for cleaning the boxes will be at the expense of 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 brought 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 14 to 15 October 2023. 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@internationalfederationpastry.com for all agreements.

The accommodation

- The Organization will take charge of the accommodation for the Teams for the following days: 13-14-15 October 2023.

- On 16 October 2023, 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 or any extras) 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.

Final arrangements

All teams who have sent their application by 30 November 2022 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 30 November 2022 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 Gelato 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; tickets for any companions, supporters and relatives must be requested to the Organizational Committee before 1 October 2023. The Organizational Committee will send the entrance codes to get free tickets on the Fiera Milano by 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 GELATO AND
CHOCOLATE FIPGC 2023**

PARTICIPATING COUNTRY : _____		
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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:
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UNIFORM SIZE:
Male/Female

Chest size
cm:

Hip size cm:

PASTRY 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:
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UNIFORM SIZE:
Male/Female

Chest size
cm:

Hip size cm:

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 Chocolate participant

Signature of Pastry participant

Signature of Gelato participant

With thanks for the cooperation:



- www.federazione pasticceri.it
- www.international federation pastry.com
- www.host.fieramilano.it