

The World Trophy of Professional Tiramisù FIPGC

Official Rules

Host Fiera Milano 22 October 2021



*Federazione Internazionale
Pasticceria
Gelateria Cioccolateria*

To Whom it Applies

- The participation to the Professional Tiramisù, organized by the International Federation of Pastry, Ice Cream and Chocolate, is open to all the countries of the world.
- The World Trophy of Professional Tiramisù is divided in 2 categories. Each competitor has to participate and present both categories: CLASSIC TIRAMISU' AND INNOVATIVE TIRAMISU'.
- The admission to the competition will be granted to the first 8 competitors coming from all over the world. The priority will be given to those who will send the registration form according to schedule.
- The participation to the Professional Tiramisù is restricted to professional chefs, pastry chefs and gelato makers that have at least 5 (five) years of provable experience. Applications from competitors who do not meet this requirements will not be examined.
- The Championships takes place every two years, in 2021 it will take place at **Host Fiera Milan in Rho**.

Registration for the FIPGC Tiramisù World Championship

- To access the competition, the competitors 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 competitor 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 competitor 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

Info & Contacts for international registration

- **Web Site:** www.campionatomondialepasticceria.it - www.pastryworldchampionship.com
- **E-mail:** redsimo93@gmail.com and to info@internationalfederationpastry.com

The Participants and the Jury

- The Jury of the World Championship will be made up of 4 international judges and the President of the Jury, all having proven experience in Pastry 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, the Commissioners of the competition and 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.
- The Judges's judgment is unquestionable.

Clothing

- The Organization will provide each participant nr. 1 official jacket (to use during the competition and the award ceremony) nr. 1 apron.
- 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.
- 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.

Recipe book and Theme of the Competition

- Each competitor 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 10% of the general amount of points.
- 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.
- If the competitor wants to bring photographers, local or national television staff, has the duty to inform in advance the organization.

Ingredients and accepted procedures

- The organization will provide to the competitors a blast chiller, tables, positive and negative refrigerator, professional stand mixer, microwave, induction hob, chocolate tempering machines, batch freezer. NB. The organization will communicate to all the participants, 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 participants. The organization will make available neutral tables with the same tablecloth for all
- competitors 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.
 - The International Organizing Committee reserves the right to make changes to the regulation, promptly communicating it to the participating Teams by email.

The following recipes are ADMITTED in both the competition programs:

- Baked bases (Savoiardi, bûquits, sponges)
- Chocolate decorations, Marzipan, sugar and brittles.
- Every competitor has to bring an empty cup or the container that he is going to use in the Classic and Innovative Tiramisù competition to allow the Jury to make the necessary checks (gross weight and net weight).
- The photos used for the presentation of every desert should be 95% (minimum) similar to the edible one.
- As far as concerned for food products brought from abroad by the competitors, 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 Championship will be on 22 October 2021 with the following program:

FIRST ROUND OF COMPETITORS

08:00: Start of the competition
 10:00 am: Innovative Tiramisu Tasting
 11:00 am: Traditional Tiramisu Tasting

SECOND ROUND OF COMPETITORS

12:00: Start of the competition
 2.00 pm: Innovative Tiramisu Tasting
 3:00 pm: Traditional Tiramisu Tasting
 5:00 pm: Prizegiving

The order of presentation to the jury will be made before the competition starts, according to the workstation assigned.

Program

- The World Trophy of Professional Tiramisù is divided in 2 categories. Each competitor has to participate and present both categories: CLASSIC TIRAMISU' AND INNOVATIVE TIRAMISU'.

Classic Tiramisù

- The participants will have to make nr. 1 (one) traditional tiramisù diameter 20 cm and a single portion for the exposition to be done on a plate or on a glass having a minimum weight of 150gr and a maximum weight of 180 gr.
- In this preparation the tiramisù could contain only the following ingredients: mascarpone cheese, eggs, sugar, savoiardi, cocoa, coffee.
- Any participant who adds ingredients not included in the above list, (ex. Alcohol or else) could be excluded from the competition.

Innovative Tiramisù

- The competitors can use any kind of shape they like
- The competitors have to make nr. 8 tiramisù cups (single portion) + 1 make up.
- The innovative decorated cup can have a maximum height of 40 cm and a minimum base of 30 cm.
- It has to have at least a baked base and at least one kind of cream.

Scores

- For every category (traditional tiramisù, innovative tiramisù), there would be different criteria of evaluation. The above percentage show us, on a scale from 1 to 100, how important each component will have to reach the final score.
- The evaluation of the 5 (five) judges will be unquestionable and unchallengeable.

Classic Tiramisù

70% taste
30% execution

Innovative Tiramisù

50% taste
20% aesthetics
20% execution
10% innovation

Penalties

Not compliant weight to the rules: -10% penalty on the total score
Delay on the dessert presentation: -1% penalty on the total score for every minute late.

The dessert will be considered ready when it will be positioned on the exposition table in front of the workstation.

Awards

- **1° Team classified**
- **World Cup** of Professional tiramisù FIPGC
- **Gold Medal** for the World Champions FIPGC
- Certificate of honour
- **2° Team classified**

- Silver Medal
- Certificate of honour
- **3° Team placed:**
 - Bronze Medal
 - Diploma of honour

Special Awards

- Best Classic Tiramisù
- Best Innovative Tiramisù

For the other positions

Certificate of Participation for all the participating teams

Where and when

- The Professional Tiramisù World Championship will take place at the HOST Fiera Milano Fair, Strada Statale 33 del Sempione, Rho Milano (MI) on 22 October 2021. www.host.fieramilano.it

The accommodation

- The Organization will take charge of the accommodation for the Teams for the following days: 21-22 October 2021.
- On 23 October 2021, all the competitors 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 participants. 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.

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 enrollment 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 WORLD CHAMPIONSHIP OF PROFESSIONAL TIRAMISU' FIPGC 2021

PARTICIPATING COUNTRY :		
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COMPETITOR: _____

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:

Would like to apply for the World Championship of Professional Tiramisù 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 Participant



- www.federazionepasticceri.it
- www.internationalfederationpastry.com
- www.campionatomondialepasticceria.it
- www.pastryworldchampionship.com
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