

Cake Designers World Championship FIPGC

OFFICIAL REGULATIONS

Host Fiera Milano 23/24 October 2017



*Federazione Internazionale
Pasticceria
Gelateria Cioccolateria*

Cake Designers World Championship – Federazione Internazionale Pasticceria Gelateria Cioccolateria

www.internationalfederationpastry.com

Via Torviscosa 53, Udine 33100. – Vat and tax code 02724640301- E-mail: info@cakedesignersworldchampionship.com

www.campionatomondialecakedesigner.it - www.cakedesignersworldchampionship.com - www.federazionepasticceri.it

- **To who it applies**
- Participation in the World Championship of Cake Designers FIPGC, organized by Pastry, Ice Cream and Chocolate Federation, is open to every country in the world.
- The theme of the World Championship FIPGC 2017 for all the Teams will be “**Discovering the World of Chocolate and Coffee**”.
- The Championship takes place every two years, in 2017 it will take place at the **Host Fiera Milano of Rho**

➤ **Enrolment at the World Championship FIPGC**

- The Teams who wish to apply must do so by sending an e-mail to the International organizing Committee at this address info@cakedesignersworldchampionship.com indicating the **Candidate Country and the name** of the participant. The Organizing Committee will send a communication to the candidate Team to confirm the successful application.

Only when the Teams have received the e-mail of confirmation will they be able to access the Championships, after having read and compiled in full the regulations and accepted the terms and conditions, paying the fee decided by the Organizing Committee of € 300.00 per team by bank transfer to:

Federazione Internazionale Pasticceria Gelateria Cioccolateria Via Torviscosa, 53–Udine–33100 (UD) **no later than 15 October 2016.**

Reason for transfer: Name of Country (example: Italy) Enrolment of World Championship *Cake Design*

- **BANKING COORDINATES:** BANCA DI CIVIDALE FILIALE UDINE 3 – VIA MARSALA

COUNTRY CODE	CHECK DIGIT	NATIONAL BANKING COORDINATES
IT	08	M0548412302044570421284
IBAN		
IT08M0548412302044570421284		

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CIVIIT2C

- **Only the first 16 teams** entered will have access to the championships.
The application form (*attached to the regulations*) must be sent by registered post with return receipt to this address: Federazione Internazionale Pasticceria Gelateria Cioccolateria, Via Torviscosa 53, Udine 33100 (UD), or compiled and sent to the e-mail address: info@cakedesignersworldchampionship.com by the **15 October 2016.**

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- **Info & Contacts for international applications**
- **International Organizing Committee:** info@cakedesignersworldchampionship.com
- **Website:** www.campionatomondialecakedesigner.it - www.cakedesignersworldchampionship.com

➤ **The Team and the Coach**

- Every team will be composed of **1 Coach** (*Captain of the Team*) and **1 Competitor** who will have professional competence in the field of Cake Design and Pastry.
- The Coach, during the competition will represent their country as judges and will have the right to vote for their country.
- The Competitor must do the competition programme alone.
- The Coach must train his team to prepare for the Championships. During the competition, the Coach cannot help the team.
- The Coach represents the team in the international jury and is the team reference of the Organizational Committee during the competition and the organisational phase prior to the competition.

➤ **Clothing**

- The Organization will provide every Team with n. 2 official jackets for each competitor (*1 to use during the competition and 1 for the prize giving*) n. 1 apron for the competitor competing.
- All competitors must wear the regulation clothing complete with official Jacket of the competition, black trousers, and black shoes.
- **It is prohibited** to use clothing and different logos that do not conform to the above indications.
- In addition, during the competition, it is prohibited to expose other logos and advertising material on all clothing; all facilities or raw materials must be placed in containers obscuring promotional labels other than those of the official competition. The penalty will be the exclusion of the Team, by the International Organizing Committee.

➤ **Brochure of Recipes and Theme of Competition**

- The Theme of the World Championship of Cake Design FIPGC decided by the International Organizing Committee for the 2017 edition will be **“Discovering the World of Chocolate and Coffee”** and must be represented by the final work of every team.
- Every team must bring **n. 20 brochures** of presentation complete with brochure of recipes, short biography of the Team competitors, explanation of the theme represented and a photo of the competitors.
Each team freely chooses how to create the brochure (it must be in English, Italian and the original language of the participating team).
- All the material requested must be delivered in paper format and CD (n.1 CD) in the Italian/English language during the competition to the President of the international jury; in case of missed or partial delivery, a penalty of 20 points will be deducted from the final total of the team in competition.
- Presentation of brochures, photos and biographies will be the property of the Organization, with the freedom of publication in every advertising channel available to the said Organization.

➤ **Presentation of the Teams and assignment of the Work station**

All the Team competitors must present themselves to the Secretariat of the World championships present in the Fiera at 2 pm on 22 October 2017 where the following will take place:

- **Extraction of the workstation;**

- **Extraction of the timetable of the taste tests for the following two days;**

- **Extraction for the taste tests of the Teams.**

- **At 4.30 pm** on 22 October 2017, there will be the presentation of all the Team competitors.

The first 8 Teams, who will compete on 23 October 2017, will take their position at the workstations assigned to them for the purpose of organizing the space, from 3.30 to 4.30 pm on 22 October 2017.

The Teams, who will compete on 24 October 2017, will take position at the workstations from 3.30 to 4.30 pm on 23 October 2017.

Directions to reach the Pavilion of the Championships will be sent by e-mail to the coaches in due time. Coaches must send by e-mail the number plate and type of vehicle they will use to receive a pass that will give them access into the fair (only for unloading equipment). Parking spaces must be purchased directly online at www.host.fieramilano.it for any other vehicles directly connected to the team (friends, supporters, relatives, etc.)

On 22 October 2017, all teams must bring their material/equipment to the pavilion in which the Championships will be held.

Every Team comprised of the Coach and (1) one competitor, must present the following programme in 8 hours: **Work will begin at 7.00 am. Work will finish at 3.00 pm.**

At 3.00 pm, all the Teams must present on the exhibition table the cake for “**Public exhibition**” and the cake for “**Live Decorating exhibition**” for the final evaluation of the table.

The programme for the 2017 edition will be comprised of the following categories:

- Cake for **Public Exhibition** (with a dimension of max 80 cm at the base of the tray, height at your discretion)
- Cake for the **Taste test**
- Cake for **Live Decorating Exhibition** (with a dimension of max 30cm at the base of the tray, height at your discretion)

Cake for “Public Exhibition”:

- The competitors must make **n. 1 cake** with more than one layer made with polystyrene supports covered in sugar paste, plastic chocolate, almond paste, marzipan etc.(dimensions of the base tray a maximum of 80 cm, height at your discretion) shapes and colours at the discretion of the competitor. The cake must be brought already finished and complete with decorations.
- The competitors can decide to bring the finished cake or mount it on the spot directly on the exhibition table supplied by the Organization.
- The support base or tray for the cake for public exhibition must be brought by the competitor.

Cake for “Taste test”

- The competitors must present **n.3 Cakes** with a diameter of 18 cm that are the same shape and flavour for the jury taste test.
- The cake for the taste test must be decorated with the same material used in the “Public Exhibition” cake and in the cake for the “Live decorating exhibition”.
- All bases (*sponge, shortbread, biscuit, meringue, crispy etc.*) must be brought already cooked by the Team competitor. Alternatively, the teams that take position in the workstations the day before the competition may prepare bases from 3.30 to 4.30 pm.
- Equipment such as sugar lamps and other small personal utensils as knives, spatulas, etc., must be brought by the competing team.

- The plates for the cake to be presented “visually” to the Jury before tasting and the plates to be presented to the international jury for tasting, will be provided by the organization.
- The competitors must prepare on the spot all the internal fillings (*cream, buttercream etc.*) which must be prepared and assembled during the competition.

The jury taste test is expected to take place at 10.30 pm.

Cake for “Live decorating exhibition”:

- The competitors must prepare **n°1 Cake** with multilayers (dimension of the base of the tray must be a maximum of *30 cm, height at your discretion*) and reproduce faithfully on the spot all the techniques used on the cake for “Public Exhibition”, live. The height and shape will be at the discretion of the participant, on condition that it resembles the multilayer cake in “**Public Exhibition**”, but with reduced dimensions and decorated live. In this case, the sweet can be brought already covered. The parts that require long drying (e.g. pastillage, gum paste, ice, etc.) may be brought ready but must be assembled on the spot; these parts must be created as a live demonstration during the competition.
- The support base or tray for the **cake** for “**live decorating**” must be brought by the competitor.

By 3.00 pm, the cake for “**Public Exhibition**” and the cake for “**Live decorating exhibition**” exhibition must be presented on the exhibition table supplied by the organization.

It must be understood that the only “non edible” part of the cake for “**Public exhibition**” and for “**Live decorating exhibition**” will be the polystyrene part.

Supporting materials commonly used in cake design (wire, stencils, supporting wooden skewers, edible glitter, **edible** sprays and colourings) will also be permitted, but rules and hygiene standards must be strictly followed (e.g. no wires inserted directly in the cake).

If the competitor decides to use sugar, caramel or isomalt, he/she can bring it already cooked and coloured. Every phase (for the melted sugar, printed, blown and pulled) must be made on the spot.

➤ **The Jury for the World Championship of Cake Design**

- The Official Jury will be comprised of the representative of every participating team (the Coach), the President of the Jury and journalists specialised in the field of cake design and Pastry.

- **Evaluation criteria:**

The jury will evaluate the papers and works taking into account the following parameters:

- **Artistic Impression of the cake for “Public exhibition” and the cake for “Decorated live exhibition”:** **50%** and includes adherence to the theme, difficulty in performance, the techniques used and innovation.
- (royal icing, painting, modelling, isomalt, caramel sugar, sugar crumb, gum paste, various types of pastillage, airbrushing, 3D)
- **Taste Test:** **30%** includes combined tastes, different cake structures, difficulty in performance, cake innovation.
- **General Impression:** **20%** includes cleanliness during the work, order in the workstation, organization of the work, brochure, recipe book and final presentation of the table.

The maximum score and the minimum score will be discarded.

The jury and the President of the jury can apply penalties or even exclude the team for any inappropriate behaviour towards the regulation or during the competition. The competitors will be unable to receive any external help or they could be penalised in the competition or even excluded altogether. Judgement by the jury is incontestable.

The competitors will have 8 hours to finish the work leaving the workstation clean.

For every 10 minutes late after the established time, a 20 points penalty will be applied.

- 07.00 am Beginning of the competition

- 10.30 pm Taste test of the cake for the Jury

- 3.00 pm Cleaning of the workstation, exhibition of the table and end of competition

- From 3.00 to 3.30 pm all the Teams must clear the workstation of all their tools and small implements with a member of the Organizational Committee in charge.

The coach must sign the exit sheet of the team after having checked all of the equipment with a member of the Organizational Committee in charge.

➤ **- Winners will be announced from 5 pm on 24 October 2017**

➤ **Prizes:**

1° Team placed:

- World Trophy of Cake Design FIPGC (*1 for the coach and 1 for the competitors*)
- Gold Medal for the World Championships of Cake design FIPGC
 - Certificate of Honour
 - € 2.500,00

2° Team placed:

- Silver Medal (*1 for the coach and 1 for the competitors*)
- Certificate of Honour
- € 1.500,00

3° Team placed:

- Bronze Medal (*1 for the coach and 1 for the competitors*)
- Certificate of Honour
- € 1.000,00

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

➤ **Special Prizes**

- Prize for Best “Taste Test” Cake
- Prize for Best “Public Exhibition” Cake
- Prize for Best “Live decorating” Cake
- Prize for Journalistic Criticism

For the other positions:

Certificate of Participation for all the participating teams

➤ **Duration and development of the competition:**

- The Competition will last for a total of 8 hours starting at 07.00 am
- Termination of the preparation of the presentation tables and cleaning of the workstation by 03.00 pm.

The participants will be able to prepare the workstation the day before the competition from 3.30 to 4.30 pm.

During all phases of the competition, the judges/coach of the different Countries, will oversee the smooth running of the competition and inspect the work station at the end of the work, checking all tools, general cleanliness of the work station, work top, floor, fridges and organic and plastics waste bins.

All cleaning material for the workstation must be supplied by the Team participants.

➤ **Organization**

- The Organization will provide the competing stations with blast chiller, tables, positive and negative holding cabinets, planetary counter, microwave ovens, plate induction, tempering machine for chocolate, ice cream machine and batch freezer. **NB.** The organization will notify **in detail** to all the participating teams, the equipment and raw materials present. Small equipment (e.g. bowl, scales, knives, sugar lamp, spatulas, ladles, moulds etc.) are at the participants' expense. The organization will make available the neutral tables with the same tablecloths for all the teams in order to execute the works. Lighting and/or spotlights to illuminate the artwork, will be at the participants' expense.
- The candidates must present "**unpublished works to the public**" (that have not appeared in other events, competitions etc.), the penalty being the exclusion from the competition and the possibility of retroactivity.
- The International Organizing Committee will reserve the right to make changes to the regulations, promptly to all the participating Teams by e-mail.

➤ **Where and when**

- The Cake Designers World Championship will take place at the Fiera **HOST Milano**, Strada Statale 33 del Sempione, Rho, Milano (MI) from 23 to 24 October 2017. www.host.fieramilano.it

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➤ **Shipping of goods and withdrawal**

All Teams can send material and eventual special implements directly to Host Fiera Milano (*the cost of shipping and withdrawal is at the teams expense*), after agreement with the International Organisers Committee. The same applies for the withdrawal.

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

➤ **Accommodation**

The organization will take responsibility for the accommodation of the Team participants for the days: 22/23/24 October 2017.

On 24 October 2017, all the Teams must leave the accommodation by 10 am. All expenses will be paid by the participants if they stay longer than the date and times stated. The accommodation will be reserved exclusively only for the Team participants in the competition. The competing teams will be staying 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. The organization will provide a shuttle bus for the teams to go from the hotel to the fair and vice versa.

➤ **Final Arrangements**

All teams who have sent their application by 15 October 2016 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 their control and also to make changes to the regulations for logistical issues that do not depend on the said organization. (*in this case, the amount paid for the participation will be refunded to the team competitors*).

The parties hereto undertake on the 15 October 2016 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 22 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 2017. The Organizational Committee will send the entrance codes to get free tickets on the Fiera Milano e-mail. People requesting them must then print them to access the fair.

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, audio, recipe book and all other entries for publicity ends 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

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APPLICATION FOR THE WORLD CHAMPIONSHIP OF CAKE DESIGN FIPGC 2017

PARTICIPATING COUNTRY : -----		
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COACH COUNTRY:

SURNAME:

NAME:

place of birth			date
(town – specify the State)		(prov.)	

residence		
(town of residence)		(prov.)

	n°
--	----

Street name

Post Code

telephone	fax:	mobile:
(with international code)		(with international code)

website:	e-mail:
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UNIFORM SIZE: S M L XL XXL
☐ ☐ ☐ ☐ ☐

Male / Female
☐ ☐

Chest size cm:

COMPETITOR TEAM:

SURNAME:

NAME:

place of birth			date
(town –specify the State)		(prov.)	

residence		
(town of residence)		(prov.)

	n°
--	----

Street name

Post Code

telephone:	fax:	mobile:
(with international code)		(with international code)

website:	e-mail:
----------	---------

UNIFORM SIZE: S M L XL XXL
☐ ☐ ☐ ☐ ☐

Male / Female
☐ ☐

Chest Size cm:

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Would like to apply for the Cake Designers World Championship FIPGC

➤ To this end 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 art. 13 of the legislative Decree 196 del 30/06/2003, We inform you that the treatment of data concerned will be made (directly and/or through societies, institutions or associations) for the purposes strictly connected to the request above. All data will be treated lawfully and correctly, the data will be recorded and stored in computer files and/or paper format, also published on the web and/or support paper format (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) or the cancellation of data communicated. 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 treatment of my personal data as described in the said article.

TICK FOR ACCEPTANCE

☐

ACCEPT

☐

NOT ACCEPT

Signature of Coach

Signature of participant

With thanks for the cooperation to:



- www.federazionepasticceri.it
- www.internationalfederationpastry.com
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