

Cake Designers World Championship FIPGC

Official rules
Host Fiera Milano 14-15 October 2023



*Federazione Internazionale
Pasticceria
Gelateria Cioccolateria*

To whom it applies

- Participation in the FIPGC Cake Designers World Championship organized by the International Federation of Pastry Gelato Chocolate is open to all countries of the world.
- The theme of the FIPGC 2023 World Championship for all teams will be "The music of your nation" (referred to the country of origin)
- The Championship runs every two years, in 2023 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 a regular application for participation (attached to the regulation) to the email address: info@cakedesignersworldchampionship.com no later than November 30th 2022.

Each team must complete the application, accepting the terms and conditions of the regulation, then complete the application by paying the sum of € 300.00 per team by bank transfer to:

Federazione Internazionale Pasticceria Gelateria Cioccolateria
by and no later than 30 November 2022. Reason for transfer: Name of country (example: Italy)
Registration for World Cake Design Championship

➤BANKING COORDINATES:

Banca di credito popolare

IBAN: : IT 76 U 05142 40302 CC1026039478

BIC/SWIFT: BCP TIT NN XXX

Once the payment has been made, you will have to send a copy of the receipt of the payment via email at info@internationalfederationpastry.com

Info & Contacts for international registration

- Website: www.campionatomondialecakedesigner.it - www.internationalfederationpastry.com
www.cakedesignersworldchampionship.com

- Mail: info@cakedesignersworldchampionship.com

The team

- Each team will be composed by 2 Competitors who will be able to carry out the program with teamwork.

Race commissioners

The competition commissioners will assist the President of Judges and the Judges in carrying out their duties.

The supervisor

The supervisor will have the task of assisting the President of Judges in the application of the regulation in case of disputes and to make the final counts of the competition.

Workstation Assistants of the kitchen area:

The assistants will be available to the teams for the delivery of the equipment and material supplied during the race.

The Judges:

The Judging Panel of the World Championship will be composed of 5 international judges plus the President of Judges, all with proven experience in the cake design sector, as well as international judging.

The President of the Judges and the Judges will evaluate individually without confronting each other, if necessary they will refer only to the President of Judges. The President of Judges can ask for a comparison with the Supervisor for the aspects and details of the Regulations, to certify the choice of precautions and decisions to be taken on the assessments and penalties for anything not indicated in the FIPGC regulation. If necessary, competitors may communicate with the President of Judges, with the Commissioners or with the Judges.

For behaviors that are not suitable for the regulation or for the race, the Judges and the President of the judges may apply penalties or even the exclusion of the team. Competitors will not have any help from outside. Penalty of exclusion or penalty in the competition.

The Judges's judgment is unquestionable.

All participants must comply with the regulation. All correspondence must go through the managers of the organization, the competitors are not allowed to contact the Judges or the President of Judges.

Clothing

- The organization will provide to each Team one official jacket for each component (to be used during the competition and the award ceremony) and n. 1 apron for each competitor in the race.
- All competitors will be required to wear official clothing consisting of the official race jacket, black trousers, black shoe and the white hat.

- 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 Cake Design Championship for the 2023 edition will be "Music of your Nation" (referring to the country of origin)
 - Each team must deliver n. 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 produce the exhibition brochure to their liking (must be written in English and in the mother tongue of the participating team).
 - All the required material must be delivered in hard copy and in digital format (no. 1 CD or no. 1 pendrive) to the President of Judges at the start of the competition; in case of failure or partial delivery, a penalty will be applied on the final score scored by the Team in the competition.
- Recipe book, photos, biographies and presentation brochures of the participating teams, will be owned by the Organization, with freedom of publication in each advertising channel available to it.

> Presentation of the teams and assignment of the workstations:

The International Organizing Committee will present all participating Teams at Fiera Host Milano on 13 October 2023 at 12:00, and will subsequently be carried out:

- The extraction of the working areas;
- The extraction of the competition day;

The first teams competing on October 14, 2023, will take the position at the assigned position to organize the space, from 16:30 to 18:00 on October 13, 2023.

Teams competing on 15 October 2023 will take their positions in the working area from 15:30 to 17:00 on 14 October 2023.

Directions to reach the Championships Pavilion will be communicated via email in due course. Teams are required to communicate by plate number and the type of vehicles used 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 October 13, 2023 the teams who will compete on the 14th October, after the draw will be able to place the materials inside the working area. Once the competition is over, they will collect the materials so that they can leave the post free to the other competing teams.

As for the entry of food products for the teams, these will be checked by a FIPGC manager, who will ensure the expiry, the origin and the use of products not allowed in the host country of the event, as well as traceability of all the finished products introduced into the workstations.

Each team must present the following program in 8 hours: Work starts at 7:00 am. Work ends at 15:00.

At 15:00 all the Teams must present the artistic pieces and their display cakes on the display table for the final evaluation of the table.

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

- Public Exhibition cake (maximum allowed size of the tray base 80 cm, dimensions that must not be exceeded even in the overlying part, free shape and height)
- Tasting cake: 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 15.30 to 16.30 the day before the competition when they take possession of the working 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 allowed size of the tray base 30 cm, free height).

"Public exhibition" cake

- The Team will have to make n ° 1 multi tiered 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 be exceeded 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 performed exclusively by the team members.
- At the request of the President of Judges 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. N. 2 will be used for the tasting of the jury, the third must be incorporated into the cake decorated live. The cakes must be coated with the same material as the show 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 race, will be able to prepare any bases from 15.30 to 16.30.
- Equipment such as sugar processing lamps, and small personal equipment such as knives, spatulas, etc. must be brought by competitors.

➤ 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 of the jury.

Competitors must prepare all internal fillings live (such as cream, 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 time, together with the list of equipment present in the common area of the competition.

As for the entry of food products for the teams, these will be checked by a FIPGC manager, who will ensure the expiry, the origin and the use of products not allowed in the host country of the event, as well as traceability of all the finished products introduced into the workstations.

The tasting of the cake for the jury is scheduled at 10:30. Competitors will receive detailed information on the spot.

“Live decorated exhibition” cake

Competitors must prepare n ° 1 multi tiered 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 made, it is understood that they must also be made on site as a test of ability.

The polystyrene parts can be brought ready 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 competitor.

At 3:00 pm the "Live decorated Exhibition Cake" cake must be presented on the display table, next to the "Public exhibition" cake.

In the event that the competitor uses 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 30 minutes is allowed, every 10 minutes of delay, from the established time, a penalty of -5% of the overall score will be applied.

➤ 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 techniques of high difficulty.

➤ 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 workstation, organization of the work, brochure, recipe book and final presentation table.

Once the competition is over, no disputes will be accepted.

• In the event of doubt or disagreement regarding any aspect of the judging function, these must be promptly communicated to the President of Judges on the same day in writing, by means of a special letter, to be delivered in a sealed envelope. Envelopes will be delivered to competitors with cards prepared for this purpose. These must be handled to the President of Judges before the end of the competition; The President of Judges is required to respond immediately.

➤ 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 of the cake by the Jury
- 15:00 table display and end of the competition
- All teams from 15:00 to 15:30 will be required to clean and free the kitchen 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 competition manager.

Throughout the competition phase, the judges together with the President of Judges will check the regular running of the competition and inspect the kitchen area at the start and end of the work, checking all the equipment, general cleaning of the workstations, work surface, floor, refrigerators, waste bin organic and plastic waste. All the material for cleaning the workstations will be brought by the participating teams.

- The winners will be announced from 17:00 on 15 October 2023.

➤ Awards

1st Team classified

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

2nd Team ranked

- 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.

The organization

The organization will make available to the competitors a blast chiller, tables, positive and negative conservator, countertop planetary mixer, microwave, induction plate, chocolate tempering machines, gelato machine, batch freezer. NB. The organization will communicate to all the participating teams, in detail, the equipment and raw materials present inside the workstation. The small equipment and small parts (example: boule, scales, knives, sugar lamp, spatulas, ladles, molds etc.) are 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 race into their workstation, subject to authorization from the organization.

➤ Candidates must submit "unpublished works to the public" (which have not appeared in other events, competitions etc.), under penalty of exclusion from the competition even afterwards.

➤ The International Organizing Committee reserves the right to make changes to the regulation, promptly communicating it to the participating Teams via 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 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. 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 for travel from the hotel to the fair and vice versa, therefore for organizational reasons it would be advisable to stay at this facility.

Final provisions

By sending the application by 30 November 2022, all the teams will accept all the conditions set out in this regulation, exonerating, from the date indicated above, the organization from any responsibility for any dispute due to the score which will be the unquestionable judgment of the Official Jury and the President of the Jury, any communication must be presented to the President of the Jury at the end of the race exclusively in written form.

The organization also reserves the right to cancel the competition due to force majeure (in this case, the sum paid for participation in the competing teams will be refunded) and make changes to the regulation for logistical issues that do not depend on it.

The competing parties undertake on 30 November 2022, since they have sent a confirmation letter of acceptance to participate in the competition and this regulation, to sign this document in original. Failing this, they may be excluded, at the discretion of the organization, from the competition without this entailing any liability for the latter, renouncing the competitors, as of now, to any request for compensation and to reimburse expenses.

The competitors expressly authorize the organization, as well as the persons delegated by the same, to the official registration within the International Federation of Pastry Gelato Chocolate, and also authorizes the processing of personal data limited to the preparation of the competition and its advertising, present and future, for which they have given express acceptance to the participation, pursuant to and for the purposes of Legislative Decree 196/2003. All participants will have free access to the fair which will be delivered by email. Tickets for any companions, fans and relatives must be requested from the Organizing Committee by 1 October 2023. The Organizing Committee will send the entry codes to the applicant to obtain the free tickets via Fiera Milano e-mails. It will be up to the applicant to print them for access to the fair. Incoherent behavior to the final verdict is not accepted once it has been discussed and agreed in the jury (via social media, in accordance with the provisions of art. 595, co 3, of the Italian Criminal Code, TV, magazines and any means of communication).

FOR ACCEPTANCE

I ACCEPT I DO NOT ACCEPT

From the moment of admission to the competition, the contestants transfer to the organization the right to be able to use photos, videos, audios, cookbooks and all documents for propaganda purposes and everything related to it in all its forms of use, renouncing as of now for any request for compensation for damages, reimbursement of expenses and payment of sums in general.

FOR ACCEPTANCE

I ACCEPT I DO NOT ACCEPT



Federazione Internazionale
Pasticceria
Gelateria Cioccolateria

ENROLLMENT TO THE CAKE DESIGNERS WORLD CHAMPIONSHIP FIPGC 2023

PARTICIPATING NATION :		
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1° TEAM MEMBER.

SURNAME:

NAME:

birth			il
(Place of birth-specify nation)		(county)	(Dd/mm/year)

resident at		
(Town)		(County)

	n°
(Address)	(Number)

zip code		
phone:	fax:	Mobile:

website:	e-mail:
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Chef coat size: - male / female - chest measurement in cm: - hip measurement in cm:



PARTICIPATING NATION : -----		
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2° TEAM MEMBER. SURNAME: NAME:

birth			il
	(Place of birth-specify nation)	(county)	(Dd/mm/year)

resident at		
	(Town)	(County)

	n°
(Address)	(Number)

zip code		
phone:	fax:	Mobile:

website:	e-mail:
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Chef coat size: - male / female - chest measurement in cm: - hip measurement in cm:

You hereby declare the willing to register for the FIPGC World Cake Design Championships. To this end, it is declared:

To be in possession of the general membership requirements, as well as the specific requirements for the type of membership, provided by the aforementioned Regulation;
accept all the conditions, registration and attached regulations.
promptly communicate any changes that have occurred with regard to what is declared in this application for membership;
to respect and not undertake activities contrary to the Organization's purposes;
to possess the sanitary suitability requirements for food handling.

Legislative Decree n. 196 of 30/06/2003 and succ. mod. and int. "Code regarding the protection of personal data":
Protection of
privacy_____

_____ Information: With reference to art. 13 of Legislative Decree 196 of 30/06/2003, we inform you that the processing of your data will be carried out (directly and / or through companies, organizations or consortia) for the purposes strictly connected to the above request. The data will be processed lawfully and fairly, will be recorded and stored in computer and / or paper archives, as well as published on the web and / or on paper (guides, brochures, promotional material, nationally and internationally). As established by art. 7, you have the right, at any time, to consult, to request the modification (should you find errors and / or variations) or the cancellation of the data communicated. Any refusal to provide, in whole or in part, the data requested from him would automatically lead, even without the need for any specific communication in this regard, to the exclusion of the establishment or continuation of any relationship with him. Consent: I declare that I have received the information pursuant to art. 13 of Legislative Decree 196/03 and succ. mod. and integration, the content of which I am aware of, and I express, after careful evaluation and free determination, my consent to the processing of my personal data as described in the information itself.

MARK FOR ACCEPTANCE

ACCEPT

DO NOT ACCEPT

Signature of the 1st participant

Signature of the 2nd participant.....

thanks for the collaboration

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