



3 - 5 December 2015
Hong Kong Convention & Exhibition Centre



World Trophy of Pastry, Ice Cream and Chocolate Competition Selection (Hong Kong, Macau) 2015 米蘭世界西點大賽 (香港、澳門區選拔賽) 2015

Live Sugar Sculpture with Modern Cake Competition 現場拉糖雕塑配時尚糕點比賽

Aims 目的:

- To provide platform for skills exchange among world class players;
為世界級的業者提供技術交流平台;
- To appreciate professionalism;
推崇行業的專業精神;
- To nourish growth of bakery and pastry industry;
推動烘焙及糕點行業的發展;
- To allow business opportunities.
創造機遇。

Entry qualification 參賽資格:

- Minimum 3 years working experience in bakery/pastry field.
至少 3 年以上烘焙/糕點行業工作經驗

Rules 規則:

1. Contestants must do a live sugar display and modern cake with height and theme of their choice in 5 hrs.
參賽者必須於現場 5 小時內製作拉糖雕塑配時尚糕點的作品，高度與主題自定。
2. Base maximum 30 cm x 30cm
底座最多為 30 厘米 x 30 厘米。

Supporter 支持單位



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3. Sugar display height maximum 180cm. Internal structure (frames, wires or molds) are not permitted.
拉糖雕塑最高為 180 厘米；內部支架、鐵絲或模具是不允許的。
4. Modern cake maximum 18cm diameter, (1 cake for jury taste test, 1 cake to position on the artistic piece).
時尚糕點的直徑最長為 18 厘米(1 個為評判試味用 · 1 個配於雕塑用)。
5. The use of parts in simply or airbrush pastillage is allowed.
小部分簡單塑糖組件及噴射塑糖組件可使用。
6. Pre-cooked sugar brings in for live competition is allowed.
可帶預煮的糖到現場作賽。
7. Pre-cooked sugar as long as the percentage doesn't exceed 25% of the work.
預煮的糖不可超過整體的 25%。
8. All sugar casting, pull sugar, cooking sugar and airbrush works have needs to be on site.
所有糖鑄造、拉糖、烹糖和噴槍工序都需於現場演示。
9. The Modern Cake must contain at least one cream (Mousse or Bavarian) which must be of a dried fruit base (e.g. Hazelnut Paste, Pistachio Paste or Pine Nut Paste, etc.).
時尚糕點必須至少包含一款奶油(慕斯或 Bavarian) · 糕點基底必須包含乾果(如榛子醬、開心果醬或松子醬等)。
10. All Bases of modern cake (wafer, sponge, biscuit, meringue or crispy, etc.), must be baked and brought along by contestants.
時尚糕點的糕點基底(威化、海綿、餅乾、馬鈴或脆皮等)必須預先焗製並帶到現場作賽。
11. Contestants must submit original work (i.e. which have not appeared in other demonstrations, competitions, etc.).
參賽者必須提交原創作品(即沒有出現在其他示範、比賽場合等)。

Score 評審標準:

- Techniques score: max. 25 points
技巧: 最高 25 分
- Difficulty level: max. 25 points
難度: 最高 25 分
- Cleaning: max. 25 points
整潔: 最高 25 分
- Presentation: max. 25 points
整體外觀表現: 最高 25 分

For maximum of 100 total points 總分最高 100 分

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Awards 獎項:

- Gold, Silver, Bronze for both Hong Kong and Macau.
香港和澳門組各設金、銀、銅獎。
- The top three from Hong Kong and Macau will become a team with a coach to represent its region respectively to participate in the World Trophy of Pastry, Ice Cream and Chocolate, organized by the International Federation of Pastry Ice Cream and Chocolate (FIPIC, Italy), in conjunction with HOST - Fiera Milano 2017.
首三名來自香港和澳門的勝出者將分別自動成為一個團隊，各自由一個教練帶領，代表該地區參加由意大利國際糕點冰淇淋和巧克力聯合會(FIP)於米蘭 HOST(展覽)舉辦的世界西點大賽 2017。

Participation Fee 參賽費用:

- HKD600

* Participation fee has to be settled in 3 days after the organizer has confirmed the application. Such fee is not refundable.
參賽者獲大會確認後需於 3 天內繳交參賽費用，逾期作棄權論。已繳付之參賽費用一律不獲退還。

Application Method 報名方法:

- Complete the application form and return to info@HKBakeryExpo.com
填妥報名表格，電郵至 info@HKBakeryExpo.com

Application Deadline 報名截止日期:

- 20 October 2015

Enquiry 查詢:

+852 3904 3830 / info@HKBakeryExpo.com (Ms. Ho 賀小姐)

*Competition schedule and other important notice for contestants will be announced shortly. Please stay tuned.

比賽日程及其他參賽者重要須知將於稍後公佈，敬請留意。

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