

# Cake Designers World Championship FIPGC

## OFFICIAL RULES

Host Fiera Milano 19/20 ottobre 2019



*Federazione Internazionale  
Pasticceria  
Gelateria Cioccolateria*

Campionato Mondiale Cake Design – Federazione Internazionale Pasticceria Gelateria Cioccolateria

[www.internationalfederationpastry.com](http://www.internationalfederationpastry.com)

Via Torviscosa, 53 Udine 33100. - P. Iva e C.F. 02724640301- Email: [segreteria@federazionepasticceri.it](mailto:segreteria@federazionepasticceri.it)

[www.campionatomondialecakedesigner.it](http://www.campionatomondialecakedesigner.it) - [www.cakedesignersworldchampionship.com](http://www.cakedesignersworldchampionship.com) - [www.federazionepasticceri.it](http://www.federazionepasticceri.it)

➤ **To whom it applies:**

Participation in the Cake Designers World Championship FIPGC, organized by International Federation Pastry, Ice Cream and Chocolate, is open to every country in the world.

**The theme** of the World Championship FIPGC 2019 for all the Competitors will be “**Art and Tradition of your Nation**”.

The Championship takes place every two years, in 2019 it will take place at the Host Fiera Milano of Rho.

➤ **Enrollment at the World Championship FIPGC**

The Competitors who wish to apply must do so by sending an e - mail to the International organizing Committee at this address:

[info@cakedesignersworldchampionship.com](mailto:info@cakedesignersworldchampionship.com)

indicating the Candidate Country and the name of the participant.

The Organizing Committee will send a communication to the **candidate competitor** to confirm the successful application.

Only when the competitors 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 competitor by bank transfer to:

**Federazione Internazionale Pasticceria Gelateria Cioccolateria** Via Torviscosa, 53 – Udine – 33100 (UD) **no later than 15 October 2018** . **Reason for transfer:** Name of Country (example: Italy) Enrollment of World Championship Cake Design

- **BANKING COORDINATES:** BANCA DI CIVIDALE FILIALE UDINE 3 – VIA MARSALA  
FEDERAZIONE INTERNAZIONALE PASTICCERIA GELATERIA CIOCCOLATERIA  
ASSOCIAZIONE SENZA SCOPO DI LUCRO Via Torviscosa, 53 – Udine – 33100 (UD) ITALY  
**BANCA DI CIVIDALE FILIALE UDINE 3 – VIA MARSALA**  
**IBAN:** IT15X0548412302CC0440421284  
**Swift:** CIVI IT 2C

- **Only the first 16 competitors** 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 or compiled and sent to the email address: [info@cakedesignersworldchampionship.com](mailto:info@cakedesignersworldchampionship.com).

➤ **The Competitor**

Every team will be composed of 1 competitor who must do the program alone. A Coach / Team Manager can be the team reference of the Organizing Committee during the competition and the organizational phase prior to the competition, but can not be present at the competition area.

➤ **Clothing**

The Organization will provide every Competitor with 2 official jackets and aprons (1 to use during the competition and 1 for the prize giving ceremony).

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 competitor, 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 2019 edition will be **“Art and Tradition of your nation”** and must be represented by the final work of every competitor.

Every competitor must bring **10 brochures** of presentation complete with brochure of recipes, short biography, explanation of the theme represented and a headshot. Each competitor freely chooses how to create the brochure (it must be in English and the original language of the participating team).

All the material requested must be delivered in paper format and 1 CD during the competition to the President of the international jury; in case of missed or partial delivery, a penalty of 10 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 Competing Nations and assignment of the Work station**

All the competitors must present themselves to the Secretariat of the World championships present in the Fiera at 2 pm on 18 October 2019 where the following will take place:

- **Extraction of the workstation and the day of competition;**

- **At 4.30 pm** on 18 October 2019, there will be the presentation of all the competitors.

The first 8 Competitors, who will compete on 19 October 2019, will take their position at the workstations assigned to them for the purpose of organizing the space, from 3.30 pm to 4.30 pm on 18 October 2019.

The Competitors, who will compete on 20 October 2019, will take position at the workstations from 3.30 to 4.30 pm on 19 October 2019.

Directions to reach the Pavilion of the Championships will be sent by e-mail to the competitors in due time, who 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](http://www.host.fieramilano.it) for any other vehicles directly connected to the team (friends, supporters, relatives, etc.)

On 18 October 2019, all teams must bring their material/equipment to the pavilion in which the Championships will be held.

Every Competitor must present the following program in 8 hours: **Work will begin at 7.00 am.**

**Work will finish at 3.00 pm.**

At 3.00 pm, all the Competitors 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.

Delay of maximum 30' is penalized, each 10 minutes are -5% of the total score off.

➤ **The program for the 2019 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)

Boards can be of any shape, but the entire exhibit must fit inside the square of the dimensions of max. 80 cm. 10% of the total marks must be taken off in case of non regular dimensions.

**Cake for the Taste test : 2 cakes of 18 cm diameter**

**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 **1 cake** with more than one tier made with polystyrene supports covered in sugar paste, plastic chocolate, almond paste, marzipan etc., height at your discretion)

Boards can be of any shape, but the entire exhibit must fit inside the square of the dimensions of max. 80 cm. 10% of the total marks must be taken off in case of non regular dimensions.

Shapes and colors at the discretion of the competitor. The cake must be brought already finished and complete with decorations.

The entered exhibits must be the bona fide, unaided work of the solely competitors.

Any competitor must, if so required, provide satisfactory evidence to the Chairman of Judges, that these requirements have been met.

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.

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. Materials commonly used in cake design (wire, stencils, supporting wooden skewers, edible glitter, **edible** sprays and colorings) will also be permitted, but rules and hygiene standards must be strictly followed (e.g. no wires inserted directly in the cake). There are no restrictions on the use of non-toxic products where the item is used solely as an art medium and is not meant to be eaten. For example: a pastillage model, a wired flower arrangement, a decorated plaque or picture, a wedding cake top or a lift off plaque on the

cake. Non toxic products should not be painted directly onto a cake nor onto a dummy which is being used to represent a cake. Neither should they be painted onto any item intended to be eaten. There are no restriction on the use of edible gold and silver leaf when used on the competition work. Competitors should declare the use of these materials so that both the judges and the public are made aware of the validity of the gold and silver used. Claims of other edible products, including gold and silver leaf will only be accepted if the product used bears the manufacturer's label stating that it is EDIBLE, and could be shown up on request by the members of the judges. No any artificial decoration is allowed. (ie. feathers, strass etc.)

➤ **Cake for "Taste test"**

The competitors must present **n.2 Cakes** with a diameter of 18 cm that are the same shape and flavor for the jury taste test. The cake for the taste test must be covered/coated with the same material used in the "Public Exhibition" cake and in the cake for the "Live decorating exhibition" and the decoration has to reflect the same theme as for the aboves. These have to be realized live. All bases (*sponge, shortbread, biscuit, meringue, crispy etc.*) can be brought already cooked by the competitor. Alternatively, the competitors 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 competitor. 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.

Basic ingredients and equipments to prepare the cake for the taste test will be available during the competition and a list of this materiale sent by email in advance, together the list of machinery present at the competition area.

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

➤ **Cake for “Live decorating exhibition”**

The competitors must prepare **1 Cake** with at least 2 tiers (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 and shape 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 cake (dummy) 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. 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 rules concerning edible materials and supports are the same as for the cake for the public exhibition.

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**” must be presented on the exhibition table supplied by the organization.

Delay of maximum 30’ is penalized, each 10 minutes are -5% of the total score off.

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

There will be an international, independent board of Judges, experts in cake design. The Jury will be presented to the Competitors to the press and to the public during the opening ceremony of the competition. 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 penalized in the competition or even excluded altogether.  
Judgement by the jury is incontestable.

➤ **Marking criterias:**

- **Artistic Impression of the cake for “Public exhibition” and the cake for “Decorated live exhibition”:** 50% Completion with the theme of the exhibit, Creativity and originality (use of techniques and medium):
  - looking for something innovative, unusual, unique, different or individual in design, presentation, decorating skills or techniques and the difficulty in performance of these)
 General visual appeal (Balance, proportion and color ) Coating and finishing quality (texture/evenness, assembly, neatness finish skillful construction/wiring/taping etc and use of color) Feature decoration (top pieces, flowers, paintings, additional decorations, plaques), degree of difficulty, skills and techniques used of a mastery of difficult techniques expected.
- **Taste Test: 30%** includes combined tastes, different cake structures, difficulty in performance, cake innovation.
- **General Impression: 20%** organization of the work, includes cleanliness during the work, order in the workstation, and final presentation of the table, brochure, recipe book

➤ **The Chairman of Judges’ decision is final.**

**In the event of a legitimate cause for complaint, please note the following Complaints procedure.**  
**Should any circumstance arise giving cause for concern with any aspect of the judging function, this should be mentioned to the Chairman of Judges on the day and if necessary followed up with letter to the Chairman of the Judges’ Committee. Comment cards with envelop to complete will be distributed ahead of time. These must be forwarded to the Chairman of Judges’ before the end of the competition.**

➤ **Schedule:**

**The competitors will have 8 hours to finish the work leaving the workstation clean.**  
**For every 10 minutes late after the established time, a 5% 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 work station , exhibition of the table and end of competition**
- **From 3.0 0 to 3.30 pm all the Competitors must clear the work station of all their tools and small implements with a member of the Organizational Committee in charge. The Competitor 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 f rom 5 pm on 20 October 2019.



➤ **Prizes:**

**1° place**

**World Trophy of Cake Design FIPGC**

- Gold Medal for the World Championships of Cake design FIPGC
- Certificate of Honor
- € 2.500,00

**2° place**

- Silver Medal
- Certificate of Honor
- € 1.500,00

**3° place**

- Bronze Medal
- Certificate of Honor
- € 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 participants.

During all phases of the competition, the judges 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 participants.

➤ **Organization:**

- The Organization will provide the competing stations and/or the competition area with blast chiller , tables, positive and negative holding cabinets, planetary counter, microwave ovens, plate induction, tempering machine for chocolate and batch freezer. NB. The organization will notify in detail to all the participating teams, the equipment and raw materials present in the competing stations. 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.

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- 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 participants 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 19-20 October 2019.

[www.host.fieramilano.it](http://www.host.fieramilano.it)

➤ **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 competitors’ expense ) , after agreement with the International Organizers Committee. The same applies for the withdrawal. Contact the Organizers Committee at this email address:

[info@cakedesignersworldchampionship.com](mailto:info@cakedesignersworldchampionship.com)

➤ **Accommodation**

The competitors must book and organize the own accommodation and travel at their own cost. The organization will recommend a hotel with convention with FIPGC and will provide a free shuttle bus for the teams to go from this hotel to the fair and vice versa the days of the competition. (Hotel Ibis Styles-Agrate Brianza)

➤ **Final Arrangements**

All Competitors who have sent their application 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, 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 Competitor 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 by email. Tickets for any companions, supporters and relatives must be requested to the Organizational Committee before 1 October 2019. 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. 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, 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

**REGISTRATION FORM - CAKE DESIGNERS WORLD CHAMPIONSHIP FIPGC 2019**

**COMPETITOR TEAM CAKE DESIGN** SURNAME: \_\_\_\_\_ NAME: \_\_\_\_\_

place of birth			Date
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(Town – Specify the State)

(prov.)

Residence		
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(town of residence)

(prov.)

	n°
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(Street name)

(number)

Post code
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Telephone:	fax:	Mobile:
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(with international code)

(with international code)

website:	e-mail:
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**Uniform Size:** - Male /Female - chest size cm: - hip size cm:

**Would like to apply for the Cake Designers World Championship FIPGC**

➤ To this and 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**

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**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 participant

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***Si ringrazia per la collaborazione:***



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