

The World Trophy of Pastry Ice Cream Chocolate FIPGC

Official Rules

Host Fiera Milano 21/22 October 2019



*Federazione Internazionale
Pasticceria
Gelateria Cioccolateria*

www.pastryworldchampionship.com -Federazione Internazionale Pasticceria Gelateria Cioccolateria- www.federazionepasticceri.it
www.internationalfederationpastry.com

Via Torviscosa, 53 Udine 33100 P.iva e C.F. 02724640301 info@internationalfederationpastry.com

➤ **To Whom it Applies**

- Participation in the World Championship of Pastry Ice Cream and Chocolate FIPGC, organized by the Pastry, Ice Cream and Chocolate Federation, is open to every country in the world.
- The theme of the World Championship FIPGC 2019 for each team will be **“National Art and Tradition” (referring to its home country)**.
- The Championships takes place every two years; in 2019, it will take place at **Host Fiera Milan in Rho**.

➤ **Enrolment in the World Championships FIPGC**

- The teams who want to apply must do so via e-mail to the international organizing committee at this address: info@internationalfederationpastry.com **indicating the candidate country and the names** of the participants. The organizing committee will send a notification to the candidate team to confirm the nomination.

Only when the teams have received the e-mail of confirmation will they be able to access the Championships, after having read and filled in full the regulations and accepted the terms and conditions paying the fee of 500,00 Euros per team 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) registration to the World Championship of Pastry.

- **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 teams enrolled** 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@internationalfederationpastry.com by **15 October 2018**.

➤ **Information and Contacts for international applications**

- **International Organizing Committee**
- **Web Site:** www.campionatomondialepasticceria.it - www.pastryworldchampionship.com
- **E-mail:** info@internationalfederationpastry.com

➤ **The Team and Coach:**

- Each team will be composed of **1 Coach** (*Captain of the Team*) and **3 Competitors** who will have professional competence in the field of Pastry, Ice Cream and Chocolate.
- The Coach, during the competition, will represent his/her country as an international judge and will have the right to vote for his/her country.
- The competitors will be responsible for the competition program.
- 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 organizational phase prior to the competition.

➤ **Clothing:**

- The Organization will provide each team with two official jackets for each competitor (1 to use during the competition and 1 for the prize giving) 1 apron for the competitors competing. All competitors must wear the regulation clothing complete with the competition's official jacket, 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 logos and other advertising materials on all clothing; all facilities or raw materials must be placed in containers obscuring promotional labels that are not 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 Pastry, Ice Cream and Chocolate FIPGC decided by the International Organizing Committee for the 2019 edition will be **“National Art and Tradition” (referring to its home country)** and will be represented by the final work of every team.
- Every team must deliver **20 brochures** for the complete presentation of recipes, short biography of each team member, photos of the competitors and an explanation of the theme they represent. 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 represented must be delivered in paper format and CD (1 CD) in the Italian/English languages during the competition to the President of the International Jury; in the event of missed or incomplete delivery, a penalty of 10 points will be deducted from the final total of the team in the competition. The presentation of the brochures, photos and biography of the team members will be property of the Organization with the freedom to publish in any way available to the said Organization.

➤ **Presentation of the Teams and Assignment of the Workstation.**

The International Organizing Committee will present in Fiera Host Milano on 20 October 2019 at 1.00 pm, all the participating teams, where the following will take place:

- **Drawing of the workstation;**
- **Drawing of the competition day.**

The first 8 teams to compete on 21 October 2019 will take their positions at the station assigned to them to start organizing their space, from 4.30 pm to 6.00 pm on 20 October 2019 (immediately after the team presentation and drawing). The Teams that will compete on 22 October 2019 will take position in the workstations from 4.30 pm until 6.00 pm on 21 October 2019.

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 license plate and type of vehicle they will use to receive a pass that will give them access to 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 20 October 2019, all teams must bring their materials/equipments to the pavilion in which the Championships will be held.

Every team made up of a Coach and (3) three team members, must present the following program in seven and a half hours. **Works will begin at 7.00 am and will end at 2.30 pm.**

At 2.30 pm, all the teams must present on the exhibition table all the artistic pieces and their desserts for the final evaluation of the table.

The program for the 2019 edition will be comprised of the following categories:

- Chocolate Sculpture and Praline;
- Sugar Sculpture and Modern Cake;
- Pastillage Sculpture and Single-Portion Ice Cream.

“Chocolate Sculpture and Praline”

- The Competitors must present an **artistic chocolate piece** with a maximum height of 180 cm, using all the chocolate techniques, without using any internal support. The artistic chocolate piece can be brought already done (for the structure and for the casted and printed structure –bearing elements). The flowers, lightening, any characters must be done live.
- **2 different types of chocolates** of which:
 - 30 Pralines** with the use of moulds.
“25 pralines for the taste test and 5 pralines to position on the chocolate sculpture ”
 - 30 Pralines** created without the use of moulds and to be glazed by hand
“25 pralines for the taste test and 5 pralines to be positioned on the chocolate sculpture”The weight of each praline must be a maximum of 12 g.

The competing team must bring the support base for the artistic chocolate piece. The pralines must be positioned directly on the artistic piece (5+5 = 10 pieces in total).

Furthermore, the pralines for the jury tasting must be positioned on one tray (25 + 25=50 pieces) which will be brought by each competing team, to be first submitted to the jury before the tasting.

The praline tasting by the jury will be at 10.30 pm

"Sugar Sculpture and Modern Cake"

- The competing teams must present an artistic sugar piece (**without pastillage and airbrushing**) with a maximum height of 180 cm, the artistic sugar piece can be brought already done (for the structure and for the casted and printed structure –bearing elements). The flowers, lightening, any characters must be done live.
- **4 cakes** diameter max 18 cm, which must be the same shape and flavour. (**3 cakes** for the jury tasting, 1 cake which has to be positioned on the artistic piece).
- All bases (*wafer, sponge, shortbread, biscuit, meringue, crispy etc.,*) must be brought, already cooked by the competing team. Alternatively, the teams that take position in the workstations the day before the competition may prepare their bases from 4.30 to 6.00 pm. Any glaze to cover the cakes can be brought already ready.
- The Modern Cake must contain at least one cream (mousse, Bavarian etc.) which must be of a dried fruit base (*e.g. hazelnut paste, pistachio paste, pine seed paste etc...*)
- Equipment such as sugar lamps and other small personal utensils as knives, spatulas, etc., must be brought by the competing team.
- The support base for the artistic Sugar piece and for the Modern Cake which will be positioned on it 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 jury for tasting, will be provided by the organization.

The modern cake tasting by the jury will take place at 1.30 pm

"Pastillage Sculpture"

- The competing teams must present a pastillage sculpture with a maximum height of 180 cm, it can be prepared beforehand and assembled live. It must be mounted and airbrushed (if there is any airbrushing) on the spot.
- The Teams must present 1 type of single-portion ice cream (20 pieces in total) to be presented to the tasting jury. The single-portion ice cream must be presented as a dessert on a plate (the plate may also contain a sauce to match).
- All bases (*wafer, sponge, shortbread, biscuit, meringue, crispy etc.,*) must be brought, already baked by the competing team. Alternatively, the teams that take position in the workstations the day before the competition may prepare bases from 4.30 to 6.00 pm.
- The support base for the artistic pastillage piece and for the single-portion ice cream, which will be positioned on it, must be brought by the competing team; the single-portion ice cream, positioned on the pastillage piece must be visibly similar to the single-portions to be tasted, but may be made

with ingredients that withstand room temperature. The plates for the single-portions to be presented “visually” to the Jury before the tasting and the plates to be presented to the international jury for tasting, will be provided by the organization.

The single-portion ice cream tasting to be presented to the jury will be at 12.00 pm.

ALL THE ART WORKS MUST BE PRESENTED ON THE EXHIBITION TABLE AT 2.30 pm

➤ **The World Championships of Pastry Ice Cream and Chocolate Jury**

- The Official Jury will be comprised of the representative of every competing team (the Coach), the President of the Jury and journalists specialized in the Pastry, Ice Cream and Chocolate areas.
- The President of the Jury is not entitled to vote; he intervenes in any dispute that may occur in the jury during the competition; each coach, for any dispute, must discuss it at the time the jury gathers. Once the World Championships have ended they have no right to reply.
In case some doubts or any disagreement will occur in order to the judgment, it has to be immediately signed up to the President of the Jury on the same day by an appropriate letter delivered in a sealed envelope. To each jury member will be given letters for this purpose. These letters must be given to the President of the Jury before the competition ends. The President of the Jury is obligated to answer.

Evaluation Criteria

The jury will evaluate the project and art works considering the following parameters:

- **Artistic Work: 30%** and includes adherence to the theme, implementation difficulties, innovation and techniques used.
- **Tasting: 40%** and includes combined tastes, hot/cold, different structures of the desserts, difficulty in implementation and innovation of the dessert.
- **General Impression: 30%** and includes cleanliness in the work, order at the workstation, job organization, brochure, cookbook and final table presentation.
- All works will be created directly, except the pastillage, which can be brought from the personal laboratory, dismantled but not airbrushed. Airbrushing (if there is any) and assembly must be done during the competition.

The maximum and minimum scores 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 rules or in the competition. The competitors must not receive any outside help or they could be penalized during the competition or even excluded altogether. The Jury verdict is absolute and incontestable.

- **The competitors will have seven and a half 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 start of competition**
- **10.30 am Praline tasting**
- **12.00 pm single-portion Ice Cream tasting**
- **1.30 pm Modern Cake tasting**
- **2.30 pm table exhibition and end of competition**
- **From 2.30pm until 3.00 pm, all teams must clear the workstation of all tools and small implements. 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 5.00 pm on 22 October 2019**

➤ **Prizes**

1° Team placed:

- **World Cup** of Pastry Ice Cream and Chocolate FIPGC (*1 for the team and 1 for the competitors*)
- **Gold Medal** for the World Champions FIPGC
 - Certificate of honour
 - € 10.000,00

2° Team placed:

- Silver Medal (1 for the coach and 1 for the competitors)
- Certificate of honour
- € 5.000,00

3° Team placed:

- Bronze Medal (1 for the coach and 1 for the competitors)
- Diploma of honour
- € 3.000,00

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

➤ **Special Prizes**

- Prize for Best Praline
- Prize for Best Modern Cake
- Prize for Best Single Portion Ice Cream
- Prize for Best Artistic Sculpture
- 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 seven and a half hours beginning at 07.00 am
- End of setting the presentation of the tables by 2.30 pm and cleaning the workstation by 3.00 pm

The participants will be able to set the workstation the day before the competition from 4.30 pm to 6.00 pm.

During all phases of the competition, the judges/coaches of the different Nations will oversee the smooth running of the competition and will inspect the work stations at the beginning and end of the final works, checking all tools, general cleanliness of the workstations, worktop, floor, fridges and organic and plastics waste bins.

All cleaning materials of the workstations will be at the expense of the participating teams.

➤ **Organization**

- The Organization will provide blast chiller, tables, positive and negative holding cabinets, planetary counter, microwave ovens, induction plate, chocolate tempering machine, ice cream machine and batch freezer. The organization will notify **in detail** to all the participating teams, the equipment and raw materials present inside the workstation. 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 can bring in the workstation any machinery they need for the competition.

- 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 World Trophy of Pastry Ice Cream Chocolate will take place at the **HOST Fiera Milano**, Strada Statale 33 del Sempione, Rho, Milan (MI) from 21 to 22 October 2019. www.host.fieramilano.it
- **Shipping of goods and collection**

All teams can send materials and eventual special equipment directly to Host Fiera Milano (*cost of shipping and collection is at the teams' expense*), after agreement with the International Organizing Committee. The same is applied to the withdrawal.

Contact the Organizing Committee at this e-mail address; info@internationalfederationpastry.com for all agreements.

- **Accommodation**

The organization will take responsibility for accommodation of the team participants on the days 20/21/22 October 2019.

On 23 October 2019, all the teams 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 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 2018 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 2018 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 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 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 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 FOR THE WORLD CHAMPIONSHIP OF PASTRY ICE CREAM AND CHOCOLATE
FIPGC 2019

PARTICIPATING COUNTRY : -----		
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COACH COUNTRY:

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)	(with international code)	
website:		e-mail:	

UNIFORM SIZE: Male/Female
☐ ☐

Chest size cm:

Hip size cm:

CHOCOLATE TEAM COMPETITOR

SURNAME:

NAME:

place of birth			
(town – specify the State)		(prov.)	(day/month/year)
resident			
(town)		(prov.)	
			n°
(num.)			
Post Code			
telephone:	fax:	mobile:	
(with international code)	(with international code)	(with international code)	
internet site:		e-mail:	

UNIFORM SIZE: Male/Female
☐ ☐

Chest size cm:

Hip size cm:

www.pastryworldchampionship.com -Federazione Internazionale Pasticceria Gelateria Cioccolateria- www.federazionepasticceri.it
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Via Torviscosa, 53 Udine 33100 P.iva e C.F. 02724640301 info@internationalfederationpastry.com

Would like to apply for the World Championship of Pastry Ice Cream and Chocolate 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 Coach

Signature of participant in Chocolate

Signature of participant in Pastry

Signature of participant in Ice Cream

With thanks for the cooperation:



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