

# World Championship of Pastry Ice Cream and Chocolate

## Official Rules

**Host Fiera Milano 24/25 October 2015**

The World Trophy of Pastry Ice Cream Chocolate





➤ **To Who it Applies**

- Participation in the World Championship of Pastry Ice Cream and Chocolate is open to everybody in every country in the world.
- The theme of the World Championship 2015 for every team will be **“The Evolution of Technology”**.
- The Championships will take place every two years; in 2015 it will take place at the **Host Fiera Milan in Rho**.

➤ **Enrolment in the World Championships**

- The teams who want to apply must do so via e-mail to the international organizing committee at this address: [info@pastryworldchampionship.com](mailto:info@pastryworldchampionship.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 compiled 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 2014**

**Reason for Transfer:** Name of country (example: Italy) enrolment of World Championship of Pastry.

- **Bank Details:** BANCA DI CIVIDALE FILIALE UDINE 3 – VIA MARSALA

COUNTRY CODE	CHECK DIGIT	NATIONAL BANK COORDINATES
IT	08	M0548412302044570421284
<b>IBAN</b>		
<b>IT08M0548412302044570421284</b>		

<b>BIC SWIFT</b>
<b>CIVIIT2C</b>

- **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@pastryworldchampionship.com](mailto:info@pastryworldchampionship.com) by **15 October 2014**.

➤ **Information and Contacts for international applications**

- **International Organizing Committee:** [info@pastryworldchampionship.com](mailto:info@pastryworldchampionship.com)
- **Web Site:** [www.campionatomondialepasticceria.it](http://www.campionatomondialepasticceria.it) - [www.pastryworldchampionship.com](http://www.pastryworldchampionship.com)



➤ **The Team:**

- Every 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 programme.

➤ **Clothing:**

- The Organization will provide every 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.
- Also, 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 aren't 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 decided by the International Organizing Committee for the 2015 edition will be **"The Evolution of Technology"** and will be represented by the final work of every team.
- Every team must deliver **n. 40 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.
- All the material represented must be delivered in paper format with CD in the Italian/English languages during the competition to the international jury; in the event of missed or incomplete delivery, a penalty of 20 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 Work station.**

The International Organizing Committee will present in Fiera Host Milano on 23 October 2015 at 2.00 pm, all the participating teams, where the following will take place:

- **Extraction of the work station;**
- **Extraction of the timetable for the taste tests for the two successive days;**
- **Extraction of the taste tests of the teams.**

The first 8 teams to compete on 24 October 2015 will take their positions at the station assigned to them for the purpose of organizing the space, from 5.30 pm to 6.30 pm on 23 October 2015 (immediately after the team presentation and extraction). The Teams that will compete on 25 October 2015 will take position by the work station from 5.30 pm till 6.30 pm on 24 October 2015.

Every team comprised of the Coach and (3) three components, must present the following programme at 7.30 am. **Work will begin at 8.30am and will terminate at 4.00 pm.**

At 4.00 pm all the teams must present on the exhibition table all the artistic pieces and their relative sweets to exhibit for the final evaluation of the table.

**The programme for the 2015 edition will be comprised of the following categories:**

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



## “Chocolate and Praline Sculpture”

- The Competitors must present an **artistic piece in chocolate** with a maximum height of 180 cm, using all the techniques with chocolate, without the use of internal support, and **n. 2 various types of chocolates** of which:
  - **N. 30 Pralines** with an exotic fruit base (e.g. *mango, papaya, and passion fruit*).  
“25 pralines for the taste test and 5 pralines to position on the chocolate sculpture ”
  - **N° 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 12g.

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

Above all, the pralines for the jury taste test must be positioned on one tray (25 + 25=50 pieces) at the competing teams' expense, to present “visually” to the jury before the taste test.

**The praline taste testing for the jury will be at 12.00 pm**

## ”Sugar Sculpture and Modern Cake”

- The competing teams must present an artistic piece in sugar (**without pastillage and airbrushing**) with a maximum height of 180 cm, and **n. 4 modern cakes** diameter max 18 cm.  
(**3 cakes** for the jury taste test, 1 cake to position on the artistic piece).
- All bases (*wafer, sponge, shortbread, biscuit, meringue, crispy etc.*,) must be brought, already cooked by the competing team.
- **NB:** 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...*)
- The sugar base for the artistic sculpture can be brought, already cooked and coloured beforehand. The rest of the working phases (for the melted sugar, printed, pulled and blown) must be made on the spot. The support base for the artistic piece in Sugar for the Modern Cake where it will be positioned must be brought by the competing team. Also, two plates for the cake to be presented “visually” to the Jury before the taste test.

**The sweet taste test by the jury will take place at 3.00 pm**



## “Pastillage Sculpture”

- The competing teams must present a sculpture in pastillage with a maximum height of 180 cm which must be prepared beforehand. 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 (30 pieces in total) to be presented to the taste testing jury.
- All bases (wafer, sponge, shortbread, biscuit, meringue, crispy etc.) must be brought, already cooked by the competing team.
- The support base for the artistic piece and a plate for all the single ice cream portions (30 pieces) to be presented “visually” to the Jury before the taste test, must be brought by the competing team

**The single portion ice cream taste test to be presented to the jury will be at 1.30 pm.**

**ALL THE WORKS OF ART MUST BE PRESENTED ON THE EXHIBITION TABLE AT 4.00 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 sector
- **Evaluation Criteria;**  
The jury will evaluate the entries and works taking into account the following parameters:
  - **Artistic Work: 30%** and includes adherence to the theme, difficulty in implementation, innovation and techniques used.
  - **Taste Test: 40%** and includes combined tastes, hot/cold, different structures of the sweet, difficulty in implementation and innovation of the sweet.
  - **General Impression: 30%** and includes cleanliness in the work, order at the work station, 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 verdict by the Jury is absolute and incontestable.*



- **The competitors will have 7 and a half hours** to finish the work leaving the work station clean.  
For every 10 minutes late after the established time, a 20 points penalty will be applied.

- **08,30 am start of competition**
  - **12.00 pm Praline taste test**
  - **1.30 pm single Ice Cream taste test**
  - **3.00 pm Modern Cake taste test**
  - **4.00 pm exhibition of table and end of competition**
  - **From 4.00 till 4.30 pm all teams must clear the work station of all tools and small implements**
- - **From 5.00 pm on 25 October 2015 will be the announcement of the winners.**

➤ **Prizes**

**1° Team placed:**

- **World Cup** of Pastry Ice Cream and Chocolate (*1 for the team and 1 for the competitors*)
- **Gold Medal** for the World Champions
  - 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

➤ **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 7 and a half hours beginning at 08,30 am
- Termination of setting the presentation tables and clearing of work station by 4.00 pm

The participants will be able to set the work station the day before the competition from 5.30 pm to 6.30 pm.

During all phases of the competition, the judges/ coaches of the various 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 work stations, worktop, floor, fridges and organic and plastics waste bins.

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

➤ **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 haven't 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 24 to 25 October 2015. [www.host.fieramilano.it](http://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@pastryworldchampionship.com](mailto:info@pastryworldchampionship.com) for all agreements.





- **Accommodation**

The organization will take responsibility for accommodation of the team participants on the days 23/24/25 October 2015.

On 26 October 2015, 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.

- **Final arrangements**

All teams who have sent their application by 15 October 2015 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 2014 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

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 2015**

<b>PARTICIPATING COUNTRY :</b> .....		
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**PASTRY TEAM COMPETITORS** SURNAME: NAME:

place of birth	(town – specify the State)	(prov.)	Day/month/year
			(day/month/year)
resident	(town)	(prov.)	
			n°
			(num.)
Post Code			
phone number:	fax:	mobile:	
(with country code)	(with country code)		
website:	e-mail:		

**UNIFORM SIZE:** S   M   L   XL   XXL                      Male/Female                      Chest size cm:  
                                                           \_\_\_\_\_

**ICE CREAM TEAM COMPETITORS** SURNAME: NAME:

place of birth	(town – specify the State)	(prov.)	on
			(day/month/year)
resident	(town)	(prov.)	
			n°
			(num.)
Post Code			
phone number:	fax:	mobile:	
(with country code)	(with country code)		
website:	e-mail:		

**UNIFORM SIZE:** S   M   L   XL   XXL                      Male/Female                      Chest size cm:  
                                                           \_\_\_\_\_



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

➤ 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 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:**



With the Patronage of



MILANO 2015

FEEDING THE PLANET  
ENERGY FOR LIFE



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