



**PASTRY
EVENTS**

CAMPIONATO MONDIALE PASTICCERIA PASTRY WORLD CUP



Junior Pastry World Cup

Sigep 2021

The future of the pastry-making in the hands of young people

The **Junior Pastry World Cup** is a **World Junior Pastry Championship** that takes place every two years. It is the brainchild of Roberto Rinaldini, organized by the Italian Exhibition Group SpA, under the honorary presidency of Emilia Coccolo Chiriotti and Iginio Massari. It is a one-of-a-kind team competition addressed to under-23 young confectioners, who are given a unique opportunity to put their skills to the test and find worthy inspiration for a successful and stimulating career in the pastry-making world.

The competition is a high-calibre professional event, designed and organized according to the strictest and fairest professional standards. It is held in Italy, the cradle of confectionery and pastry-making art, staged during Sigep, the 42nd International Exhibition for the Artisan Production of Gelato, Pastry, Confectionery, Bakery and Coffee.

The **Junior Pastry World Cup** therefore intends to become a training ground for major international events addressed to senior professionals, while providing an entertaining show for a wider audience and showcasing the talents of future young generations of pastry-chefs. It is designed to engender a sense of belonging and valuable feelings of quality, dedication, passion for work and research, love for beauty, creativity, collaboration and respect for colleagues. This is the ethics underpinning this leading sector, providing it with deep solid roots and a constructive vision for the future.

The event is a unique opportunity for sharing practices and a precious learning experience for the future chefs who shall ensure the success and greatness of pastry in the world. It is intended to be the first important competition in one's professional life at the highest technical standards.

PARTNERS PASTRY EVENTS



Da sempre a fianco del pasticcere.

SPECIFICATIONS OF THE CONTEST

The contest shall be held during SIGEP 2021 edition.

The theme of the contest shall be: AMAZON, JOURNEY INTO NATURE

The theme shall be illustrated through sugar and chocolate artistic creations using the ingredients required by the regulations.

Teams must explore new shapes, trace original lines and innovative decorative effects to give full rein to their imaginations, thinking outside of normal boundaries to create products of the required type, i.e.: an artistic chocolate showpiece, small tray pastillage sculpture, baked mini pastries, artistic sugar showpiece, Valrhona chocolate cake, gelato dessert in a glass and espresso coffee dessert on a plate.



Superarsi ogni giorno.



CON IL PATROCINIO DI / WITH THE PATRONAGE:



ITALIAN EXHIBITION GROUP SpA
Via Emilia, 155 - 47921 Rimini RN Italy
Tel. +39 0541 744220 Fax +39 0541 744772
info: pastryevents@iegexpo.it

C.F. P.IVA 00139440408 Cap. Soc. 52.294.067 i.v.
Reg. Imp. di Rimini 00139440408 - R.E.A. n. 224453

GENERAL RULES AND REGULATIONS

Rule 1

Registration for the 2021 JPWC Contest edition shall be open until September 21st, 2020. The Contest is held every two years and is open to all countries worldwide.

Participation in the competition is open to under-23 young male and female pastry students/chefs, from different nationalities, one per country or area they represent, being the winners of the qualifying pre-selections organized by the contest official partners, which shall be published on the SIGEP website by the end of March 2020.

The application form must be sent in advance by e-mail and subsequently sent by registered mail with return receipt or certified mail to the address of the contest secretariat at Italian Exhibition Group SpA, Via Emilia 155 - 47921 Rimini (RN), Italy, no later than September 21st, 2020.

National teams who shall accept in writing all the provisions of these Regulations shall be admitted in the contest.

The application form template and the contest rules are posted and downloadable freely from the www.sigep.it website.

For any information relating to the contest, applicants may send an e-mail to: pastryevents@iegexpo.it

The following documents must be attached to the application form, under penalty of exclusion from the event:

- the present regulation duly signed by both team members;
- the application form filled out and duly signed by each contestant,
- the Curriculum vitae of each team member both in Italian and in English (including high-resolution digital photographs of each contestant in uniform against a white background, on a format suitable to be sent by e-mail).

Once registrations are closed, the list of teams eligible to take part in the contest shall be published by the Organizers on the www.sigep.it website by September 30th.

The payment of the € 900,00 (nine hundred / 00) fee per team shall have to be made by each team admitted to the contest within 10 (ten) days from the publication on the website, by means of a bank transfer to the ITALIAN EXHIBITION GROUP SPA to the following address:

Purpose of the payment: World Junior Pastry Championship 2021 + name of the contestant
Bank data: UNICREDIT BANCA SpA Via Martin Luther King 38 - 40132 BOLOGNA
IBAN: IT71G0200802515000003175843
BIC/SWIFT: UNCR IT MMOEE

The payment of the € 900,00 (nine hundred / 00) fee per team shall have to be made exclusively by each team admitted to the contest.

Any payment failure or delay of the € 900,00 registration fee shall constitute grounds for exclusion from the contest.

Rule 2

Each team consists of:

No. 1 Manager - member of the international jury

No. 2 Contestants.

The Team Manager shall be the contact person for the organization and shall submit the application form duly filled in with all the attached documents required and shall receive all notifications by the Organization. Should one or both contestants withdraw from the contest, it shall be up to the Team Manager to find a replacement.

Should the Team Manager withdraw from the contest, the contestants shall appoint a new Team Manager and notify the organization by filling in the application form for the new Manager once again.

Should the new application form appointing the new Team Manager or one or both contestants not be sent in due time, within ten days from the withdrawal of the previous Manager or of one or both contestants, and anyway no later than November 20th, the organization shall replace the entire team with the reserve team.

Should the new application form appointing the new Team Manager or one or both contestants not be received by November 20th 2020, the team shall be eliminated and the competition shall be held among the remaining 11 competing teams. The participation fee that has been paid by the eliminated team shall not be returned to it.

Rule 3

HOSPITALITY

All teams shall arrive in Rimini on Thursday, January 14th, 2021, by 04.00 p.m.

All travel arrangements shall be agreed upon with the organizing secretariat.

The championship organizing secretariat shall provide meals and hotel accommodation for all the teams. During their stay in Rimini, the Organizing Committee shall host at its own expense all 12 teams (three members per team: 2 contestants and 1 manager/member of the jury) on Thursday, Friday, Saturday and Sunday nights. Any further night before or after the event, in addition to those listed above, shall be paid by each team.

Any travel and accommodation expenses for any person accompanying the team (assistants, colleagues, relatives) shall not be borne by the organization. Two separate rooms shall be made available for the team manager and the contestants.

TRAVEL REGULATIONS

The Organizing Committee shall refund the cost of the flight tickets purchased to participate in the contest.

Reimbursement for travel expenses shall be fully paid on the bank account notified by the Team Manager.

The Team Manager, under his/her full responsibility, shall then reimburse contestants.

The flights costs shall be calculated by the Organizing Committee, based on the following parameters:

- economy class
- departure and return to the same city
- arrival and departure from the Bologna airport.

Each team may arrive earlier and/or leave later than the dates mentioned above, provided that they pay for their own meals, accommodation and transfers.

Rule 4

THE CONTEST PERFORMANCE

The 2021 Championship shall take place during the 42nd SIGEP Tradeshow edition, on Saturday and Sunday.

The contest timetable is:

- 1st contest day: from 08:00 am to 05:00 pm;

- 2nd contest day: from 7:30 am to 03:30 pm.

The presentation tables shall be placed in front of each stall at 03:00 pm of the second day of competition.

The teams shall place their showpieces on the presentation tables starting from at 03:35 pm by drawing lots and only when they are instructed to do so by the presenters.

Rule 5

CONTEST TIMETABLE AND ORGANIZATION

The competition booths shall be assigned to each team by drawing lots on November 12th, 2020 at IEG facilities, at the presence of Roberto Rinaldini, the President of the Contest. All teams shall be required to enter their booths at 7:10 am of the first contest day, where they can set their tables and arrange their

equipment and raw materials, yet without starting any type of pastry-making preparation. Booth inspection shall be carried out by stewards at 8:00 am on the first day of the competition. Every drawer or box brought by each team shall be inspected. It shall be up to the spokesperson of each national team to provide or remove every material to be inspected on stewards' demand.

Everything that shall be found inconsistent with the competition rules shall be confiscated and returned to the team at the end of the competition. On the first day, the competition shall start at 9.00 am and it shall end at 05.00 pm. Upon closing, the booths shall be inspected by the stewards who shall check the general cleanliness of tables, refrigerators, ovens, equipment, floors, as well as waste bins. Three different separate waste collection bins shall be delivered by the Organizing secretariat to the teams, one for paper, one for plastic and one for organic waste disposal. If a team needs to replace the waste bag, once it is full, they shall have to alert the competition steward. Each team is required to bring the necessary cleaning material for each booth, including a broom, a mop, two rags to wash the floor, a paper roll and kitchen sponges to wash small appliances.

On the second day of the competition, the arrival at the Pastry Arena is scheduled at 7:30 am. The contest shall start at 8:00 am and it shall end at 02:30 pm. The layout of the buffet table needs to be done by 15:30 pm, i.e. before the end of the contest. From 02:35 pm, each team shall have six minutes to bring out the two artistic showpieces, by drawing lots and only when they are instructed to do so by the presenters. Each team must leave one's booth before 04:00 pm of the second day, leaving it completely empty and clean as it was found upon their arrival two days earlier. The technical jury shall inspect the cleanliness of the premises.

Rule 6

SHIPMENT OF GOODS

The Organization shall not be held responsible for any delays in the shipment of goods and it shall not take care of any inbound or outbound shipment of goods. Shipping charges and goods (equipment packaged in pallets) are under the responsibility of contestants themselves. It is their responsibility to ensure that the materials are delivered in due time for the event.

Contestants shall also be responsible for the outbound shipment of materials to be packaged in pallets, following the same inbound shipment procedures, making sure not to create any problems with the international shipping company in charge. It takes about 60 days for transport and customs clearance, for sea shipments. Contestants who may need to forward their goods to Italy should contact the Expotrans shipping company, appointed by the Italian Exhibition Group to take care of shipping procedures.

Expotrans telephone and email contacts:

Tel. +39 0541 744791

E-mail: info.rimini@expotrans.net

Pallets shall be sent to: Fiera di Rimini (Via Emilia 155, Rimini) and shall be opened exclusively by contestants themselves, upon their arrival at the Pastry Arena.

In the event in which teams shall not personally take care of forwarding their pallets back, the Organizers shall not ship any goods back.

Rule 7

AVAILABLE INGREDIENTS AND EQUIPMENT

1 - The Organization shall provide only the basic fresh ingredients: fresh eggs, pasteurized egg yolks, 35% fat cream, fresh milk, white wheat flour, sugar as well as chocolate, which shall be made available by the Valrhona, the Championship partner company. Teams shall have to provide the Organizing Secretariat with the complete list of the quantities of the above mentioned ingredients by e-mail by October 30th 2020.

ANY OTHER RAW MATERIALS THAT ARE NOT INCLUDED IN THE ABOVE MENTIONED LIST SHALL HAVE TO BE MADE AVAILABLE BY EACH TEAM.

Ingredients shall have to be already weighed or measured ready to be used during the contest, packaged in unbranded, anonymous disposable containers, exclusively labelled with a sticker specifying the weight and the ingredient (eg. 100 g 70% dark chocolate). Any specific product can be reused only with permission of the committee and the organizing secretariat, making sure that the brand name of the product is hidden and not visible.

The Organization shall provide the following equipment for each booth:

- no. 3 steel tables
- no. 1 sink
- no. 1 chocolate tempering machine
- no. 1 microwave oven
- no. 1 tabletop planetary mixer with 2 bowls,
- no. 1 induction plate
- no. 1 tray-holding trolley;
- no. 10 40x60 cm trays;
- no. 1 oven

The following equipment shall be available for every 2 booths and and thus be shared by them:

- no. 1 -30 ° C blast chiller;
- no. 1 +4° C refrigerator;
- no. 1 -20° C freezer;
- no. 1 3-liter ice-cream machine
- no. 8 tempering machines, 4 for white chocolate and 4 for milk chocolate to be shared by all 12 teams



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All small equipment (scales, spray guns, nozzles, etc.) and small tools (knives, scrapers, pots - even those for induction, hand cleaning paper towels, etc.) shall be brought by contestants themselves.

Rule 8

CONTESTANTS' CLOTHING

The Organization shall provide contestants with the official jacket, apron and hat.

All contestants must wear a complete uniform with unbranded jacket, black pants, hat, apron, and suitable black footwear.

Rule 9

PRESENTATION OF WORKS

The work base material may be freely chosen by contestants. It must have a maximum diameter of 80 cm and a maximum height of 20 cm.

The chocolate and sugar showpieces must be displayed on a table of 120 cm in diameter, arranged in front of the lab booths, to be compulsorily and exclusively set from 03:35 pm to 04:35 pm of the second contest day.

The presentation tables shall be provided by the organization and shall be covered with white tablecloths.

To ensure the smooth running of the contest, three competition stewards, along with the jurors, shall check the entire course of the contest and shall also be liable for reporting any technical and / or hygiene non compliances in the showpiece preparation.

Rule 10

DELIVERY OF RECIPES

Recipes must be written both in Italian and in English and must be delivered by October 30th, 2020.

Recipes must be compulsorily drafted by filling out the form sent by the Organizing Secretariat. Should recipes be delivered in formats other than the one provided by the Organizing Secretariat they shall be rejected.

Recipes must be detailed, providing a clear indication of the ingredients' quantities to be used in pastry-making during the competition.



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Failure to provide the information required, by the due date, and lack of accuracy in drawing up the recipes involves a 10% penalty, which shall be deducted from the overall final score and shall be notified by the President during the contest briefing addressed to all competitors and jurors. It is strictly forbidden to make reference to any brand in any recipe. Lack of compliance with the given recipe during the contest involves a 5% penalty on the total final score, unless the Organization or the President of the Jury approve the change before the beginning of the contest. The official language of the contest shall be the Italian language and, therefore, in the event of inconsistencies between the Italian and the English text, the Italian version shall prevail.

Rule 11

ARTISTIC CHOCOLATE SHOWPIECE PRESENTATION

The chocolate showpiece presentation must compulsorily include the chocolate cake - under penalty of being disqualified from the contest.

The chocolate showpiece shall exclusively be composed of dark, milk and white chocolate, under penalty of being disqualified from the contest.

Chocolate substitutes may be used for applied decorations.

Inedible structural supports are not allowed under penalty for the chocolate showpiece of being immediately disqualified. The use of food colouring admitted by law is allowed.

The Showpiece must have a minimum height of 120 cm, calculated from the upper part of the supporting base to the upper part of the Showpiece. In the event in which the Showpiece does not comply with the abovementioned measures a 10% penalty shall be applied on the final score. The maximum height of the Showpiece can be chosen freely.

The use of food colouring admitted by law is allowed. The support base shall be out of a non-edible material, such as Plexiglas, glass, wood, etc. and it shall be chosen and carried by the teams themselves. If the base does not comply with the above maximum dimensions, a 10% penalty shall be applied on the final score. Each team must complete all the preparations in its own laboratory.

Should more than 1 kg of chocolate be taken from the shared milk and white chocolate machines, they must be filled with chocolate at 45°C by the teams and the Organization must be informed about it. Teams are not allowed to complete any decorative finishings on the presentation table, under penalty of being disqualified from the contest. Should the Showpiece fully break or in any way be damaged while being carried onto the presentation table, it shall no longer be possible to fix it and a 10% penalty shall be applied on the final score.

The teams shall be called upon by the speakers following the order established by drawing lots every 6 minutes from 03:35 pm to 04:35 pm.

The Showpieces may be carried onto the presentation table only by the contestants and by the team manager. Any juror may request the President of the jury and competition officials to check the presentation also with reference to the internal composition and the products and materials used.

Rule 12

SMALL TRAY PASTILLAGE SUGAR SCULPTURE

Each team shall also be required to create a small pastillage sugar sculpture – with a 20x20 base maximum size and a 40 cm height and a maximum 40 cm width at the top - which shall bear 15 baked mini pastries (5 per type) to be presented to the jury during the tasting that shall be available for the photographic shooting.

The small sculpture support base shall be carried by each team. It shall have a maximum 25x25 cm width and a maximum 10 cm height. Its material can be freely chosen by each team.

Pastillage shall have to be already cut and shaped. Any airbrushed parts shall have to be made directly in the booth during the contest by one of the team members. An extra maximum 50 pt. score shall be awarded to any airbrushed parts, depending on the difficulty degree of the job.

RULE 13

INNOVATIVE BAKED MINI PASTRIES

Each team shall be required to prepare 3 different types of baked mini desserts (plum cake, financier, madeleine, sweet crust pastry (pâte sablée), shortcrust pastry, puff pastry or other types of pastries), up to a total of 60 small desserts (20 of each type), including the following types:

- 1st type of mainly fruit-flavoured (fresh fruit or nuts) baked mini desserts (petits fours)
- 2nd type of baked mini dark chocolate desserts
- 3rd type baked mini desserts WITHOUT ANY FILLING OR AT MOST A SPRINKLING OF ICING SUGAR AND DECORATION

Tasting shall take place by placing a mini pastry per type on 14 plates

The small pastillage sugar sculpture including the mini pastries must be presented by a team member to the jurors.

All mini pastries should be prepared, baked and decorated inside the booths during the contest time.

Mini pastries no. 1 and no. 2 can be freely chosen by each team. They may be filled or decorated with creams, ganaches, jams, jellies or other finishings, up to a maximum allowed percentage up to 30% on the overall small baked pastry volume.

The organization shall provide each team with the plates to arrange the mini pastries.

The numbers from 1 to 3 shall be arranged on each plate, corresponding to the three types of mini pastries listed above. The mini pastries corresponding to the above listed types shall be positioned on the numbers on each plate.

The positioning error shall result into an overall 5-point penalty to be deducted from the final overall score.

Every single mini dessert shall have to weigh up to maximum 22 g. In the event of weight excess or fault, the team will receive a 5% penalty, to be calculated on the final score by the contest marshals.

Tasting shall take place on the second day at 11:00 am, by drawing lots to establish the order of the teams to be followed.

Each team is required to bring along all the already weighed and unblended ingredients to prepare their mini desserts.

Rule 14

ARTISTIC SUGAR SHOWPIECE PRESENTATION

The pastries must be displayed on the plate for the artistic sugar showpiece presentation.

The artistic sugar showpiece must have a minimum height of 120 cm, calculated from the upper part of the supporting base to the upper part of the showpiece. If the showpiece does not comply with the above mentioned dimensions, a 10% penalty shall be applied on the final score.

The maximum height of the sugar showpiece is free.

The support base shall be out of a non-edible material, such as Plexiglas, glass, wood, etc. and it shall be chosen and carried by the teams themselves.

The artistic sugar showpiece must be exclusively composed of caramel or isomalt pulled, cast, blown, or pressed sugar, under penalty of being disqualified from the contest.

Sugar pastillage may also be used, up to maximum 20% of the total showpiece.

In the event in which this limit is exceeded, a 10% penalty shall be applied on the final score.

Inedible structural supports are not allowed under penalty for the showpiece of being immediately disqualified. The use of food colouring admitted by law is allowed.

Each team must complete all the preparations in its own laboratory.

Teams are not allowed to complete any decorative finishings on the presentation table, under penalty of being disqualified from the contest.

Should the Showpiece fully break or in any way be damaged while being carried onto the presentation table, it shall no longer be possible to fix it and a 10% penalty shall be applied on the final score.

The teams shall be called upon by the speakers following the order established by drawing lots every 6 minutes approximately from 03:35 pm to 04:35 pm.

Any juror may request the President of the Jury and competition officials to check the presentation also with reference to its internal composition and the products and materials used.

The use of patterned, printed, formed and dried pastillage is allowed. It may be shaped using an already dyed mass. The showpieces shall be checked by the jury during the inspection phase.

Any airbrushed parts shall have to be made directly in the booth during the contest by one of the team members. An extra maximum 50 pt. score shall be awarded to any airbrushed parts, depending on the difficulty degree of the job.

It is not allowed to present any already airbrushed or drawn sugar showpiece, since all these processes shall have to be made on the day of the contest before the jury. Silicone guns or any special glue are not allowed to stick the pastillage or drawn or blown sugar, but only sugar or pastillage may be used. Otherwise, the showpiece shall be disqualified.

Only contestants and the team manager are allowed to carry the showpieces onto the presentation table.

Rule 15

VALRHONA CHOCOLATE CAKE

Each team must prepare no. 4 freely patterned cakes, whose weight shall range between 1000 and 1300g maximum.

One cake shall be placed on the buffet and another one shall serve for the photographic shooting; the remaining two cakes shall be decorated and used for tasting.

Each cake must be STRICTLY composed of all three types of Valrhona dark, white and milk chocolate; each team shall choose the best combinations to enhance its quality.

Each cake must be COMPULSORILY baked in the mold provided by the sponsor.

The cake bases must be brought already made and baked.

Upon tasting, each team must have completed 4 cakes (2 for tasting, 1 for the buffet table and 1 for photography shooting) including all the decorations and setting the cakes on the presentation table where the contest steward shall make the presentation to the jury.

The slicing of the cake shall be managed by the jury (one of the Master Chefs of Accademia Maestri Pasticceri Italiani - the Italian Pastry Chefs Association).

The cake tasting shall take place on the second day according to the order established by drawing lots that will be announced.

The cake tasting shall start at 12:30 pm.

Each team must take care and bring along one's cake base out of cardboard or other material to be provided for every cake.

Each team must bring along one's cake tasting plate or tray.

The cake tasting plate or tray shall be previously weighed by the contest marshals, together with the notary public, or his/her representative, who shall define the tare weight to be subtracted during the weighing operations prior to the tasting.

A 10% penalty shall be applied to the final total score should the weight not comply with the rules and regulations.

Each team is required to bring along all the already weighed and unblended ingredients to prepare the cake, under penalty of being disqualified from the contest.

The fourth cake must be presented on the final buffet.

Rule 16

GELATO DESSERT IN A GLASS

Each team shall have to prepare 14 GELATO CUPS weighing up to 200 g each.

Teams may use their gelato mixes that can be brought along already made but that have to be blended and whipped up only during the contest.

The gelato cups shall represent the contest theme.

They **MUST COMPULSORILY** be composed of 2 types of gelato, sorbets or frozen desserts of different flavours.

Jellies, biscuits, nuts brittles, etc. can be combined with the gelato at the discretion of each competitor.

Each team shall prepare up to a total of 14 gelato cups, filled with ice creams, fruit or other flavours of free choice:

No. 12 for the international journalists jury,

No. 1 for the photographic shooting,

No. 1 to be displayed on the buffet table. It should not necessarily be made of ice-cream, provided that it is identical to the original (IT MUST BE PREPARED DURING THE CONTEST ITSELF RATHER THEN BEING PREVIOUSLY MADE)

The technical jury shall check if the gelato cup complies with the required parameters. Otherwise a 10% penalty shall be applied to the final score by the President of the Jury.

The gelato cup tasting shall take place on the first day, from 03:30 pm according to the order established by drawing lots. Each team must be ready to serve the gelato cups at the time appointed to them.

The gelato cups must be served on a plate made of porcelain, glass, wood or any other material provided by the team itself.

Each team shall perform the preparation and presentation of gelato cups before the members of the jury.

All decorations must be made during the contest; otherwise the team shall receive a 10% penalty to be calculated on the final score.

No. 1 gelato cup to be presented on the final buffet on supports in tune with the table presentation, at the discretion of the team.

Rule 17

ESPRESSO COFFEE PLATED DESSERT

Each team shall have to prepare 16 coffee plated desserts: 2 for the Presidents, 12 for the jury, one for photographic shooting, one for the buffet table.

The plated desserts must **COMPULSORILY** contain espresso coffee made with the coffee machine available in the contest booth, while the other ingredients can be freely chosen by competitors.

The plated desserts must represent the theme of the competition.

All baked cake bases for this test shall be brought already baked by each competitor

The plates to be used for the desserts presentation shall be brought by each team and chosen according to the representation of the contest theme.

Each team shall perform the preparation and presentation of the plated desserts before the jurors.

All decorations must be made during the contest, otherwise a 10% penalty shall be applied on the final score.

The tasting of plated desserts shall take place on the first day, from 12:00 pm, following the order established by drawing lots. Each team must be ready to serve the plated desserts at the time appointed to each one of them. Each team shall be free to choose and bring along the material of their choice (Plexiglas, glass, steel, etc.) for the dessert service and presentation

NB PLATED DESSERTS SHALL BE PRESENTED AND BE PART OF THE ARTISTIC SUGAR SHOWPIECE PRESENTATION TO BE DISPLAYED ON THE BUFFET TABLE.

Rule 18

LIABILITY

Liability for any accidents or injuries suffered by contestants, third parties or visitors, caused by the improper, incorrect, negligent or reckless use of tools, facilities, furnishings and equipment (both those provided by the Organization and those belonging to contestants) shall fall exclusively on contestants

themselves. Contestants shall also be liable for any damages caused by the improper use of raw materials supplied by the Organization or brought directly by contestants and / or failure to comply with hygiene standards. From this point of view, by signing this regulation contestants hereby declare to indemnify Italian Exhibition Group SpA from any liability in this regard.

Rule 19

SCORING AND PENALTIES

Scoring is calculated taking into account the various difficulty degrees:

- Professional ethics and hygiene: scores multiplied by 3
- Gelato dessert in a glass: scores multiplied by 3
- Best plated dessert: scores multiplied by 3
- Mini pastries: scores multiplied by 3
- Chocolate cake: scores multiplied by 3
- Sugar sculpture : scores multiplied by 1
- Chocolate sculpture: scores multiplied by 1
- Presentation table : scores multiplied by 1

Penalties shall be allocated by the jury. A 10% penalty shall be calculated and applied on the total scoring of the penalized test, unless otherwise indicated above, with reference to:

- failure to comply with all the rules and regulations;
- delay in complying with the tasting timing;
- failure to clean the workplace during and at the end of the contest, according to the HACCP standard;
- failure to comply with the set product weights;
- non compliances detected during the initial inspection;
- compliance with the contest theme.

Should penalties be calculated as a percentage on the final score and through nominal subtraction from the score for the same test, the following rule shall apply: the penalty points shall be deducted in the first place from the total score for the test, and only later, the penalty shall be calculated as a percentage from the result that has thus been obtained. The jury's opinion is UNQUESTIONABLE and must be respected and accepted. The non voting president of the jury shall check all the contest proceedings. It is up to the competition committee, at its sole discretion and after consultation with the Team Manager, at the presence of the President of the jury, to assign penalties also as expressly provided for in this Regulation, for serious reasons or violations of those rules.

The Jury shall be composed of the Team Managers, namely one juror for each team, up to a total of 12 jurors + the President of the Jury + the Honorary President Iginio Massari. The jurors (Team Managers) of the contestant countries cannot vote when the work of their own team is judged. The two highest and the two lowest scores shall have to be justified in writing to the Honorary President and the President of the Jury.

Rule 20

RESERVES

The Organizing Committee of JPWC, in particular circumstances or force majeure, reserves itself the right to make changes to the Contest Rules. The Organizing Committee also reserves itself the right to cancel the Contest in case of force majeure.

Rule 21

PRIZES AND AWARDS

1st place - € 7,000 (including VAT) + trophy;

2nd place - € 5,000 (including VAT) + trophy;

3rd place - € 3,000 (including VAT) + trophy.

The award ceremony of the teams shall take place at Sigep on the second day of competition at 05:00 pm at the presence of the audience, the Organizing Committee, Top Management of SIGEP and of the Italian Exhibition Group, Institutional authorities, the Municipality and the Provincial Authority, the press, television and the media in general.

Special Awards:

Best gelato cup;

Best coffee dessert on a plate;

Best bakery mini pastries;

Best chocolate cake;

Best presentation table;

It is specified that, in the event in which a nation ranked first for two consecutive editions of the Junior Pastry World Championship, it shall not be allowed to compete again in the next edition of the championship.



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It is also specified that the team managers of the nation that ranked first in the Junior Pastry World Championship shall be invited by the organization to participate in the next edition of the contest as President of the Jury.

All recipes, photos and videos are the property of the organizers who shall be entitled to use all the material in the way they deem most appropriate.

NB

All technical details on booths, equipment, etc. shall be provided upon the registration. The nation that wins the JPWC for two consecutive years must skip the next edition having been the world champion twice in a row.

Rule 22 BRANDS AND LOGOS

Contestants are not allowed to promote and / or publish, in any form or by any means, any logos, trademarks, brands other than those belonging to the corporate sponsors of the Championship, in conjunction with the Championship itself.

Rule 23

This Regulation must be drafted in Italian as the official language of the Championship for all legal purposes. Translations into other languages have to be considered only as a support tool, and therefore, the interpretation of the regulation in Italian shall prevail.

Team World Pastry Junior Championship 2021

PROMOTING COMMITTEE

Italian Exhibition Group, Livia Chiriotti, Emilia Coccolo Chiriotti and Iginio Massari (Honorary Presidents), Roberto Rinaldini (JPWC President).

TECHNICAL COMMITTEE

Italian Exhibition Group, AMPI, Conpait, Cast Alimenti, "Pasticceria Internazionale", Roberto Rinaldini JPWC President.



CON IL PATROCINIO DI / WITH THE PATRONAGE:



ITALIAN EXHIBITION GROUP SpA
Via Emilia, 155 - 47921 Rimini RN Italy
Tel. + 39 0541 744220 Fax +39 0541 744772
info: pastryevents@iegexpo.it

C.F. P.IVA 00139440408 Cap. Soc. 52.294.067 i.v.
Reg. Imp. di Rimini 00139440408 - R.E.A. n. 224453