

## JUNIOR WORLD PASTRY CHAMPIONSHIP

**Sigep 2023**

**The future of the category belongs to young people**

Updated on September 16

The Junior World Pastry Championship is the brainchild of Roberto Rinaldini, hosted and organized by Italian Exhibition Group SpA, under the honorary presidency of Emilia Coccolo Chiriotti and Iginio Massari. It is one-of-a-kind worldwide team competition, addressed to talented young people under 25 years of age. It is a unique highly educational opportunity allowing them to put their skills to test, serving as a stepping stone towards a rewarding and successful career. It is intended to be an extremely valuable professional experience, based on key underlying principles of equity and professionalism.

The Junior World Pastry Championship is held in Italy, the cradle of confectionery art, in the framework of Sigep, The Dolce World Expo.

The Junior World Pastry Championship is designed to be the launching pad for young pastry chefs in view of the major senior international pastry events.

At the same time it is aimed at delivering entertainment and giving visibility to the future of the pastry world. Additionally, it is intended to promote a sound sense of belonging and pride, as well as a spirit of collaboration, teamwork, passion for one's work and research, quality, love for beauty and creativity, among young people. All these sound ethical principles are the underlying tenets that make the sector strong, deeply rooted in the pastry heritage, with a forward-looking and farsighted vision.

The Junior World Pastry Championship is intended to provide an opportunity for learning and growth for the future pastry chefs who shall contribute to the success of the pastry world. It is the first key life-changing competition, a turning point in view of a top-notch professional career.

### DESCRIPTION OF THE CHAMPIONSHIP

The Junior World Pastry Championship shall take place in the framework of SIGEP 2023.

The theme of the competition is: **AMAZON, A JOURNEY INTO NATURE.**

The theme shall have to be illustrated through the artistic sugar and chocolate showpieces, using the dessert ingredients provided for in this regulation.

The teams are required to design new shapes, innovative lines and hyper-modern decorative effects, to allow imagination free rein, in harmony with the requested products, that is: artistic chocolate showpiece, small sculpture on a pastillage tray, baked mignon pastries, artistic sugar showpiece, chocolate cake, gelato served in a glass and espresso coffee dessert in a plate.

## GENERAL RULES AND REGULATIONS

### Rule 1

The competition is open to all countries of the world. Participation in the competition is open to both male and female pastry chefs, under the age of 25, of the nationality of the country or geographical region they represent. Nations subscribing to all the provisions set out in these Regulations in writing are entitled to participate in the competition. Registration to the 2023 edition shall be open until October 10, 2022. The application form shall have to be sent in advance by e-mail to the competition secretariat at the email address of [silvia.sacchetti@iegexpo.it](mailto:silvia.sacchetti@iegexpo.it) no later than October 10th, 2022.

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

- **this regulation**, to be duly signed by both team members;
- **the completed application form** for each member of the team

Once the organization has received confirmation of receipt of the application form, the team manager must communicate the necessary data to the organizing secretariat so that IEG can issue the invoice relating to the registration fee, which amounts to € 900 per single team (+ VAT for the Italian team).

Once the confirmation of receipt of the data from IEG has been received, the registration fee must be paid. The bank details will be communicated by IEG once the registration application has been received.

The registration fee of € 900,00 per team shall be paid exclusively by each team admitted to the competition and cannot be refunded in case of withdrawal of the team. Failure or delayed payment of the registration fee of € 900,00 shall constitute grounds for exclusion from the competition.

### Rule 2

Each team must be composed of:

No. 1 Manager - member of the international jury

No. 2 Competitors.

The Team Manager shall be the contact person for the organization and he/she shall be responsible for sending the application form accompanied by all the required attachments and all communications from the Organization shall be sent to him/her. Should one or both of the competitors withdraw, it shall be up to the Manager to find a replacement.

Should the Manager withdraw, competitors shall have to appoint a new manager and notify the organization by completing the registration form for the appointment of the new Manager. If within ten days since the resignation of the Manager or of one or both competitors and, in any case by November 15, 2022, the new competitor's or manager's replacement card is not sent, the organization shall replace the entire team with the reserve team.

In the absence of any receipt of the new competitor's or Manager's card by November 15, 2022, the team shall be eliminated and the competition shall take place among the remaining teams enrolled in the competition. The participation fee of the eliminated team shall not be refunded.

## Rule 3

### ACCOMMODATION ARRANGEMENTS

All teams shall arrive in Rimini on Saturday January 21st, 2023, by 3.00 pm.

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

The championship organizing committee shall provide accommodation and meals to all teams.

During their stay in Rimini, the Organizing Committee shall host all the teams at its own expense (three members per team: 2 competitors and 1 manager / juror) for the nights of Saturday 21st, Sunday 22nd, Monday 23rd, Tuesday 24th, Wednesday 25th January 2023. Any previous or subsequent nights than those indicated above, shall be borne by the team. Any subsistence and accommodation expenses of accompanying team members (assistants, colleagues, relatives) shall not be charged to the organization.

Two separate rooms, one single room and one double room, shall be made available for the manager and the competitors of each team.

### TRAVEL ARRANGEMENTS

The organization shall reimburse the team for the cost of the flights purchased to attend the competition.

The reimbursement of travel expenses shall be fully paid on the current account communicated by the Team Manager.

The Team Manager, under his/her own responsibility, shall then have to redistribute it to the competitors.

The cost of flights shall be calculated by the Organization, based on the following parameters:

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

## Rule 4

### CONDUCT OF THE COMPETITION

The 2023 Junior World Pastry Championship shall take place during Sigep, The Dolce World Expo, on Tuesday 24th and Wednesday 25th January 2023.

The timetable of the competition is as follows:

- 1st day of competition: from 8.00 a.m. to 7.00 p.m.;
- 2nd day of competition: from 7.00 a.m. to 1.30 p.m.

## TIMETABLE AND ORGANIZATION OF THE COMPETITION

The drawing of the competition workstations will take place on November 20th, 2022 at IEG in the presence of the President of the competition, Mr. Roberto Rinaldini. All the teams shall enter their own workstations at 7.00 a.m. on the first day of competition and they shall set up the tables and arrange all the equipment and raw materials, without starting any type of pastry work. At 7.15 a.m. on the first day of competition, the competition commissioners shall carry out the workstation inspection. Each drawer or box brought by the team shall be inspected and each nation's spokesperson shall remove or show any material the competition commissioners wish to inspect.

Anything found inconsistent with the competition rules shall be seized and returned to the team at the end of the competition. The competition will start at 8.00 a.m. on the first day. At closing, the commissioners shall check laboratories, taking into account the general clean up of tables, refrigerators, ovens, equipment, floors as well as the waste bins. Teams will be provided with three different waste bins - one for paper, one for organic waste and one for plastic - by the Organization. If they need to replace waste bags, the competition commissioner must be notified. Each team must bring along the necessary tools for cleaning up their workspaces, namely, a broom, a mop, two rags to wash the floor, a roll of paper and sponges for washing small equipment.

On the second day, the competition shall start at 7.00 a.m. The preparation of the buffet table must be completed during the competition by 1.30 p.m. From 1.35 p.m. each team shall have 6 minutes to bring out the two artistic showpieces, in the drawing order and only when called by the speakers. Each workstation must be emptied, cleaned and sanitized by each team by 3.00 p.m. on the second day and it must be left completely empty and clean as it was found two days earlier; the technical jury shall check the cleanliness of the premises.

### SUNDAY JANUARY 22 2023

7.30 a.m. Breakfast at hotel  
8.30 a.m. Departure from the hotel  
9.00 a.m. Arrival of Teams at Rimini Exhibition Center  
9.00 a.m.– 1.00 p.m. Preparations  
1.00 p.m. Lunch  
2.00 p.m.– 5.00 Preparations  
5.30 p.m. Return to the hotel  
8.00 p.m. Dinner

### MONDAY JANUARY 23 2023

6.30 a.m. Breakfast at hotel  
7.20 a.m. Departure from the hotel  
8.00 a.m. Arrival of Teams at Rimini Exhibition Center  
12.00 a.m. Entrance of teams in competition labs  
1.00 p.m. Judges' lunch  
8.00 p.m. Return to the hotel  
8.20 p.m. Dinner

### TUESDAY JANUARY 24 2023

6.00 a.m. Breakfast at hotel

- 6.30 a.m. Departure from the hotel
- 7.00 a.m. Arrival of Teams at Rimini Exhibition Center and entrance in competition labs
- 7.15 a.m. Start of inspections of competition labs performed by the stewards
- 7.45 a.m. Group photo with jury
- 8.00 a.m. Start of the Competition
- 12.00 a.m. Tasting of Desserts on a plate with espresso coffee by a jury of international journalists
- 1.30 p.m. Judges' lunch
- 4.00 p.m. Tasting of gelato cup served in a glass
- 7.00 p.m. End of competition
- 7.30 p.m. Hotel shuttle
- 8.00 p.m. Return to the hotel
- 8.30 p.m. Dinner

### WEDNESDAY JANUARY 25 2023

- 5.00 a.m. Breakfast at hotel
- 5.30 a.m. Departure from the hotel
- 6.00 a.m. Arrival of teams
- 6.30 a.m. Inspection of competition labs by the stewards
- 7.00 a.m. Start of the competition
- 9.00 a.m. Tasting of innovative baked mignon pastries
- 11.30 a.m. Chocolate cake tasting
- 1.00 p.m. Judges' lunch
- 1.05 p.m.- 1.30 p.m. Start of setting up the table without showpieces
- 1.30 p.m. End of the competition
- 1.35 p.m. Delivery of the showpieces
- 3.00 p.m. Workstations are emptied and cleaned by Team, ready to be inspected by the technical jury
- 3.30 p.m. Awarding ceremony
- 4.30 p.m. Shuttle to the hotel

Rule 5

### SHIPMENT OF GOODS

The organization is not responsible for any delays and it is not entrusted with incoming and outgoing shipment operations. Shipping costs and freight liability (equipment shipped on pallets) shall be borne by teams. Each team must ensure that materials arrive on time for the event. It is up to each team to reassemble and package materials on a pallet, following the same shipping procedures, so as not to create any inconvenience to international forwarders. Approximately 80 days are needed for transport and customs clearance, for shipment by sea. Teams that need to ship their goods to Italy must directly contact the Expotrans company appointed by Italian Exhibition Group to take care of shipping operations.

Below are the Expotrans contacts:

*Tel. +39 0541 744791*

*E-mail: [info.rimini@expotrans.net](mailto:info.rimini@expotrans.net)*

Pallets must be sent to the address of Fiera di Rimini (Via Emilia 155, Rimini, Italy) and shall only be opened by the Team upon their arrival in the *Dolce Arena*. Nothing shall be returned to those who do not personally take care of their pallet shipment back home.

## Rule 6

### AVAILABLE INGREDIENTS AND EQUIPMENT

The Organization shall supply only the basic fresh raw materials: fresh eggs, pasteurized yolks, 35% mg cream, fresh milk, white wheat flour and sugar. Chocolate shall also be provided. Chocolate to be used in the competition shall be offered by the sponsor. It is mandatory to provide the organization with the complete list of the quantities of the ingredients mentioned above by e-mail to the email address of the Organizing Secretariat, by October 20th, 2022.

ALL OTHER NOT AFOREMENTIONED RAW MATERIALS ARE AT EACH TEAM'S CHARGE.

The ingredients to be used for the competition must already be weighed or measured in disposable exclusively unbranded, unlabelled containers, equipped with an adhesive label specifying the weight and the type of product (eg 100 g 70% dark chocolate). Any specific product may be used only prior to the release of the authorization by the committee and the organization management, provided that the brand name of the product is hidden and thus not visible.

The following equipment shall be made available for each workstation:

- 3 steel tables;
- 1 sink;
- 1 tempering machine;
- 1 oven;
- 1 microwave oven;
- 2 countertop planetary machines with 2 bowls;
- 2 induction plates;
- 1 trolley for trays;
- 20 40x60 cm trays.
- 1 coffee machine
- 1 blast chiller at -30 ° C;
- 1 refrigerator + 4 ° C;
- 1 freezer - 20 ° C;
- 1 batch freezer gelato machine
- 8 tempering machines, 4 for white chocolate and 4 for milk chocolate, to be shared by all 10 teams

All the small equipment (scales, airbrushes, sprayers, etc.) and small tools (knives, scrapers, pots - even the ones fit for induction plates, rolls of paper to wipe hands clean) - must be made

available and brought along by contestants. It is up to them to check that the electrical voltages and sockets available at the competition premises are compliant with their own small equipment. Each team shall also have to autonomously provide for the converters required for power plugs and transformers necessary to be able to use the equipment brought by each team.

## Rule 7

### **DRESSING CODE FOR CONTESTANTS**

Contestants shall receive the official jacket, apron and hat from the organization. All Contestants must bring an unbranded complete uniform, including jacket, black trousers, hat, apron, suitable black footwear.

## Rule 8

### **PRESENTATION OF SHOWPIECES**

Sugar and chocolate showpieces shall be arranged on display tables having a size of 120 cm in diameter, covered with white tablecloths, provided by the organization, to be displayed in front of the workstations. To ensure the smooth running of the trials, three competition commissioners, together with the jurors, shall check the entire progress of the competition and shall also have the task of reporting any technical and / or hygienic deficiencies in the production of showpieces.

## Rule 9

### **DELIVERY OF RECIPES**

**Recipes, in Italian and English, must be delivered by October 31st, 2022.**

In drafting the recipes, it is compulsory to fill in the form that shall be made available by the organization. Recipes delivered in formats other than that provided by the organization shall not be accepted.

Recipes must be detailed in terms of quantities of the ingredients and procedures to be implemented during the competition.

Failure to provide the necessary information by the scheduled deadline and inaccuracy in drawing up the recipes entails a 10% penalty, which will be detracted from the overall final score and will be communicated by the President during the competition briefing with all the judges and competitors. Mention of any brand name in any recipe is strictly forbidden. Failure to adhere to the recipe delivered in the competition involves a 5% penalty on the overall final score, unless the organization or the chief judge approves the change before the start of the competition. The official language of the competition is Italian and therefore should any inconsistencies emerge between the Italian and English versions, the original Italian text shall prevail.

## Rule 10

## ARTISTIC CHOCOLATE SHOWPIECE

The chocolate showpiece must necessarily include the chocolate cake - under penalty of disqualification.

The artistic chocolate showpiece must be composed exclusively of dark, milk and white chocolate, under penalty of disqualification from the competition.

The use of chocolate substitutes may be allowed for the applied decorations.

Inedible structural supports are not permitted under penalty of immediate disqualification of the showpiece. Food colours are authorized, according to the law.

The showpiece must have a minimum height of 120 cm, calculated from the top of the support base to the top of the work; in the event in which the work does not comply with the aforementioned measures, a 10% penalty shall be applied, to be calculated on the final score.

No maximum height of the work must be complied with.

Food colours are authorized, according to the law.

The support base shall consist of non-edible material such as Plexiglas, glass, wood, etc. and shall be chosen and brought by the teams. If the base does not comply with the aforementioned maximum measures, a 10% penalty shall be applied to the team, to be calculated on the final score.

Each team must complete all preparations in its laboratory.

Decorative finishes cannot be completed on the display table, under penalty of exclusion of the showpiece from the competition.

Should a showpiece be damaged in any way during transport to the display table (even up to total breakage) it shall no longer be possible to be fixed and put in place and the work shall be penalized by 10% of the total score.

Teams shall be drawn and called by the speakers every 6 minutes.

Only the competitors and the manager of the team shall be allowed to carry the showpiece onto the table.

Any member of the jury may ask the President of the Jury and competition commissioners to inspect the showpiece also in relation to its internal composition and the products and materials used.

If more than 1 kg of chocolate is taken from the shared milk and white chocolate machines, they must necessarily be filled with chocolate at 45 ° C and must be communicated to the organization by the team.

## Rule 11

### SMALL PASTILLAGE SCULPTURE TRAY

Each team is also required to create a small sculpture - themed pastillage tray with a maximum base size of 20x20 and a 40 cm height (the small sculpture can have a maximum width of 40 cm at the top) carrying 15 baked mignons (5 per type) to be submitted to the jury during tasting to be made available for shooting to the photographer.



The base that shall carry the small sculpture must be brought by each team and must be of a maximum 25x25 cm size and a maximum 10 cm height and may be made out of the material chosen by the team.

Pastillage must be available already cut to form, and any airbrushing must be made live in the competition lab by a team member; any airbrushed part shall have an extra score of up to 50 points depending on the complexity of the work.

## RULE 12

### **INNOVATIVE BAKED MIGNON PASTRIES**

Each team is required to prepare 3 different types of baked mignon pastries, (such as plum cake, financier, madeleine, sablé pastry, shortcrust pastry, puff pastry or other), up to a total of 60 (20 of each type), of the following types:

- 1st type of baked mignon pastries with a prevailing fruit flavor (fresh fruit or nuts)
- 2nd type of dark chocolate baked mignon pastries
- 3rd type of baked mignon pastries WITHOUT ANY FILLING OR FROSTING, EXCEPT FOR A LIGHT SPRINKLING OF ICING SUGAR AND DECORATION IF ANY

Tasting shall take place by placing one small pastry of each type on each one of the 12 plates, of which 11 for the jury and 1 for the photographer.

The small pastillage sculpture with mignon pastries must be submitted to the judges by the team manager during tasting.

All mignons must be prepared, baked in the competition labs and decorated during the competition time available.

Mignon no. 1 and no. 2 may be filled or decorated with creams, ganaches, jams, jellies or other, according to the free choice of the team, up to a maximum 30% percentage of the baked mignon pastry volume.

The organization shall provide each team with plates to place the mignon pastries.

Each plate shall bear the numbers from 1 to 3, corresponding to the three types listed above. The baked mignon pastries corresponding to the types listed above must be placed on the numbers on each plate.

Any positioning error shall result in an overall penalty of 5 points to be deducted from the final score.

Each single mignon pastry must weigh a maximum of 22 g, in case of excess or shortage of weight the team shall be penalized by 5% to be calculated on the final score by the competition officials.

Each team must bring along all the previously weighed and not mixed ingredients to prepare the mignon pastries required for the competition.

## Rule 13

### ARTISTIC SUGAR SHOWPIECE

The dessert on a plate must be displayed on the artistic sugar showpiece.

The artistic sugar showpiece must have a minimum height of 120 cm, calculated from the top of the support base to the top of the work; in the event in which the artistic showpiece does not comply with the aforementioned measures, a 10% penalty shall be applied to be calculated on the final score.

No maximum height of the showpiece is set out.

The support base shall be in non-edible material such as Plexiglas, glass, wood, etc. and shall be chosen and brought by the teams.

The artistic showpiece must be - under penalty of disqualification - exclusively composed of pulled, poured, puffed, pressed caramel or isomalt sugar.

Pastillage work can also be used, up to a maximum of 20% of the total showpiece.

If this limit is exceeded, a 10% penalty shall be applied to be calculated on the final score.

Inedible structural supports are not allowed. The use of such inedible supports shall result in the immediate disqualification of the showpiece. Food colors are authorized by law.

Each team must complete all preparations in the laboratory.

The decorative finishes cannot be completed on the display table, under penalty of exclusion of the work from the competition.

Should a work be damaged in any way during transport to the display table (even up to total breakage) it shall no longer be possible to intervene to fix it and put it in place and the showpiece shall be penalized by 10% out of the total score.

The teams shall be called by the speakers every 6 minutes, respecting the order in which the teams were drawn.

Any member of the jury may ask the President of the Jury and competition commissioners to check the sculpture also in relation to the internal composition and to the products and materials used.

The use of molded, printed, formed and dried pastillage is allowed. The already coloured mass pastillage can be moulded as required. The showpieces shall be checked by the jury during the inspection phase.

It is not allowed to display already airbrushed or drawn showpieces, as such work must be done on the day of the competition itself in front of the jury. No silicone or special glue guns are allowed to stick together pastillage or pulled or puffed sugar, but only sugar or pastillage itself.

Otherwise the showpiece shall be disqualified.

Only the competitors and the team manager shall be allowed to carry the showpieces onto the table.

## Rule 14

### **CHOCOLATE CAKE**

Each team must prepare no. 4 freely shaped chocolate cakes weighing between 1000 and 1300 g maximum.

One cake must be placed on the buffet and 1 used for the photographic shooting; the remaining 2 cakes shall be intended for tasting and must be decorated.

The cake must be STRICTLY composed of all three types of dark, white and milk chocolate provided by the sponsor company. Each team is allowed to choose the best chocolate combinations they wish to enhance quality.

The cake can be made with a free mold.

The baking bases for the cakes must be brought ready and baked.

At the scheduled time for tasting, each team must have completed 4 cakes, (2 for the tasting, 1 for the buffet and 1 for the photographer), including all the decorations, and have placed the cakes on the table where the competition commissioner shall submit them to the jury.

The portioning of the cake shall be managed by the jury.

The cake tasting shall take place on the second day of the contest, according to the order in which the teams were drawn.

The cake tasting shall begin at the established time as set out in this Regulation under the item "conduct of the competition".

It is up to the team to provide the cardboard or other type of base to be used underneath each cake.

Each team is required to bring the plate or tray for the cake service.

It shall be previously weighed by the competition officials together with the notary public, or their delegate, who shall define the tare to be subtracted during the weighing operations that precede the tasting.

A 10% penalty on the final total shall be applied if the weight does not meet the requirements.

Each team is required to bring all the already weighed, but not mixed ingredients for the preparation of the dessert to be submitted during the contest, under penalty of exclusion from the competition.

The fourth cake must be displayed on the final buffet.

## Rule 15

### **GELATO CUP SERVED IN A GLASS**

Each team shall have to prepare 13 GELATO CUPS having a maximum weight of 200 g each of product.

Already prepared gelato mixes are allowed, ready to be batched during the competition.

The GELATO CUPS must represent the theme chosen for the competition.

They MUST STRICTLY be made up of 2 types of gelato, sorbets or *semifreddi* of different flavors.

They can be combined with jellies, biscuits, crunchy nuts, etc. at the competitor's discretion.

Each team is required to prepare a total of 13 GELATO CUPS, filled with cream, fruit or other free-flavored gelato:

11 cups are envisaged for the jury made up of international journalists,

1 for photographic shooting,

1 to be displayed on the buffet table, which can be made of something different from gelato, provided that it looks identical to the original (IT MUST BE MADE DURING THE COMPETITION AND NOT READY-MADE)

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

The tasting of the gelato cups shall take place on the first day, at the time established under the item "conduct of the competition", according to the order in which the teams were drawn.

At the scheduled time, each team must be ready to serve the gelato cups.

The gelato cup must be presented on a plate made of porcelain, glass, wood or other material brought by the team.

Each team must carry out the construction and display of the gelato cup to be submitted to the judges.

All decorations must be prepared during the competition, otherwise the team shall be charged with a 10% penalty to be calculated on the final score.

1 gelato cup to be displayed on the final buffet must be arranged on supports in harmony with the table presentation, at the discretion of the team.

## Rule 16

### **ESPRESSO COFFEE FLAVOURED DESSERT ON A PLATE**

Each team is required to prepare 13 espresso coffee flavoured plated desserts: 11 for the jury, 1 for the photographs, 1 for the buffet table.

The single-serving dessert on a plate must necessarily contain espresso coffee made with the coffee machine available in the competition lab, while the other ingredients may be freely chosen by competitors.

Plated desserts must represent the theme of the competition.

All the bakery bases for this trial can be brought already baked by each competitor.

The plates to be used for the display of the desserts must be brought by each team and chosen according to the representation of the competition theme.

Each team must carry out the construction and presentation work of the single-serving plated desserts to be displayed in front of the judges.

All decorations must be done during the competition, otherwise a 10% penalty shall be charged on the team, to be calculated on the final score.

The tasting of the plated dessert shall take place on the first day, at the time scheduled under the item "conduct of the competition", according to the order in which the teams were drawn.

At the scheduled time, each team should be ready to serve the desserts.

Each team is free to choose and bring the material they prefer (Plexiglas, glass, steel, etc.) for the service and presentation of the dessert.

**NB: THE SINGLE-SERVING DESSERT ON A PLATE MUST BE DISPLAYED AND INCLUDED AS AN INTEGRAL PART OF THE ARTISTIC SUGAR SHOWPIECE IN THE PRESENTATION OF THE BUFFET TABLE.**

## Rule 17

### LIABILITY

Any liability with regard to any accidents occurring to competitors, third parties or visitors, deriving from the improper, incorrect, negligent or careless use of tools, furnishings and equipment (including both those provided by the Organization and for those brought by competitors themselves) shall be shouldered exclusively by the competitors themselves. Competitors shall also be responsible for any damages caused by improper use of raw materials supplied by the Organization or brought directly by competitors and / or deriving from non-compliance with hygiene rules.

From this point of view, by signing this regulation, competitors declare to discharge Italian Exhibition Group SpA from any liability in this regard.

## Rule 18

### SCORES AND PENALTIES

Scoring is calculated according to the degrees of difficulty:

- Professional ethics and hygiene, scores multiplied by 3
- Gelato cup served in a glass, scores multiplied by 3
- Best dessert served in a plate, scores multiplied by 3
- Mignon pastries, scores multiplied by 3
- Chocolate cake, scores multiplied by 3
- Sugar showpiece, scores multiplied by 1
- Chocolate showpiece, scores multiplied by 1
- Display table, scores multiplied by 1

The penalties shall be attributed by the Competition Commission and shall be calculated and applied to the extent of 10% for each contest trial out of the total scoring, unless otherwise indicated. They concern:

- failure to comply with the regulations on all the rules;
- delay in delivering the desserts on time for tastings;
- failure to clean up the workplace during and at the end of the competition, according to the HACCP standards;
- failure to comply with the weights of the products;
- non compliances detected during the initial inspection;
- non compliance with the contest theme.

In the event in which penalties are calculated as a percentage of the final score and by nominal subtraction from the total score for the same contest trial, the following rule shall apply:

firstly, the penalty points shall be deducted from the total score obtained for the contest trial and only subsequently, from the result thus obtained, the penalty shall be applied, calculated as a percentage.

The judgment of the jury is UNQUESTIONABLE and must be accepted and abided by.

The Competition Commission has the right, at its sole discretion and after consultation with the Team Manager in the presence of the President of the Jury, to attribute penalties even if not expressly provided for in these regulations for serious reasons or breach of the regulations themselves.

The Jury shall be composed of the Managers of the various teams. Therefore each team shall have a judge, up to a total of 10 judges + the President of the Jury + Honorary President, Iginio Massari. The judges (Managers) of the competing countries shall not be entitled to vote when their team is judged. The two highest scores and the two lowest scores must be justified in writing to the Honorary President and to the President of the Jury.

The vote of the honorary president will be taken as a parameter for comparison with the judges' votes, but will not be added to the final votes.

The non-voting Honorary President will check all the tender operations.

## Rule 19

### RESERVES

The organizing committee of the Junior World Pastry Championship (CMPJ), in particular cases or events of force majeure, reserves itself the right to make changes to the Competition Regulations. The Organizing Committee also reserves itself the right to cancel the Competition in case of force majeure.

# SIGEP

THE DOLCE WORLD EXPO

44° Salone Internazionale  
della Gelateria, Pasticceria,  
Panificazione Artigianali e Caffè

21-25 GENNAIO 2023  
FIERA DI RIMINI

[sigep.it](http://sigep.it)

IN COLLABORAZIONE CON



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ITALIAN  
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## Rule 20

### **AWARDS and AWARDING CEREMONY:**

1st place - trophy;

2nd place - trophy;

3rd place - trophy.

The awarding ceremony of the teams shall take place at Sigep on the second day of the competition at 3.30 p.m., in front of the audience, the Organizing Committee, the Management of SIGEP and of the Italian Exhibition Group, institutional authorities, the Municipal and Provincial authorities, the press, TV and the media in general.

Special awards:

Best gelato cup;

Best Coffee Plated Dessert;

Best baked mignon pastry;

Best Chocolate Cake;

Best display table;

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

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

All recipes, photographs and videos are the property of the organizers who are entitled to use all the material in the way they deem it most suitable.

## NB

All the technical details regarding workstations, equipment, etc. shall be provided once registration has been completed. The nation that wins the Junior World Pastry Championship twice in a row shall have to skip the next edition having been appointed world champion twice.

## Rule 21

### **TRADEMARKS AND LOGOS**

It is absolutely forbidden for Competitors to promote and / or publish, in any form and by any means, logos, trademarks, brands other than those belonging to the sponsoring companies of the Championship, in combination with the Championship itself.

# SIGEP

THE DOLCE WORLD EXPO

44° Salone Internazionale  
della Gelateria, Pasticceria,  
Panificazione Artigianali e Caffè

21-25 GENNAIO 2023  
FIERA DI RIMINI

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## Rule 22

This regulation is drawn up in Italian, being the official language for all legal purposes. Translations into other languages are to be considered only as a support tool and therefore, in the interpretation of the regulation, the original text in Italian shall prevail.

## **2023 Junior World Pastry Championship**

### **PROMOTING COMMITTEE**

Italian Exhibition Group spa, Livia Chiriotti, Emilia Coccolo Chiriotti and Iginio Massari (Honorary Presidents), Roberto Rinaldini (President of the Junior World Pastry Championship - CMPJ).

### **TECHNICAL COMMITTEE**

Italian Exhibition Group, Conpait, Cast Alimenti, " Pasticceria Internazionale ", Roberto Rinaldini (President of the Junior World Pastry Championship - CMPJ).



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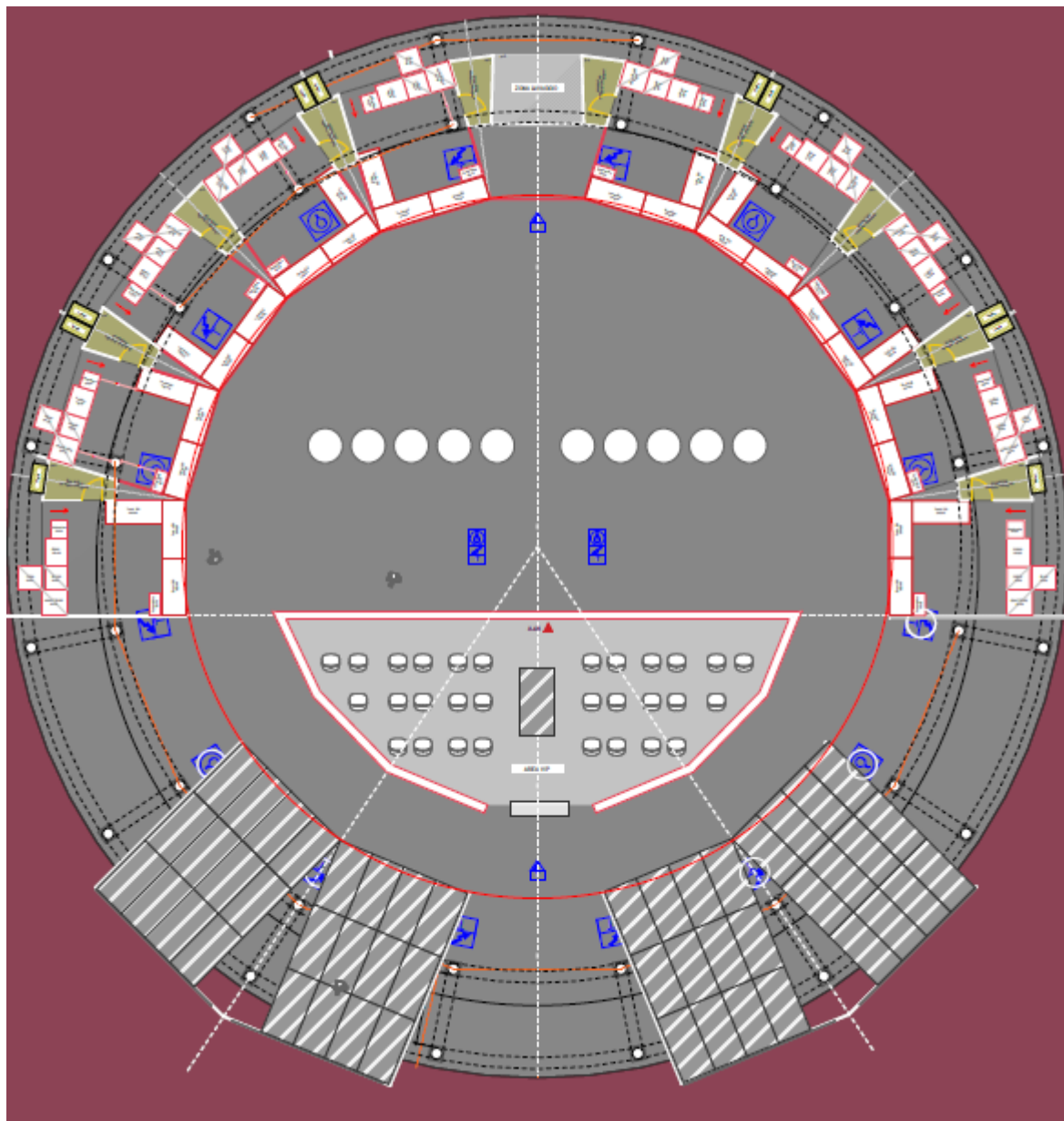


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## DOLCE ARENA LAYOUT – HALL SUD



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## LABORATORY DETAIL

