

**SIGEP**  
THE DOLCE WORLD EXPO

44<sup>th</sup> International Trade Show  
of Artisan Gelato, Pastry,  
Bakery and the Coffee World

21-25 JANUARY 2023  
RIMINI EXPO CENTRE  
ITALY

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

IN COLLABORATION WITH



ORGANIZED BY

ITALIAN  
EXHIBITION  
GROUP



**THE PASTRY QUEEN**  
**TPQ**  
**LADIES WORLD PASTRY CHAMPIONSHIP**  
**Sigep 2023**

Updated on September 16

The Pastry Queen, the Ladies World Pastry Championship, is a one-of-a-kind championship. It gathers Lady Pastry Chefs from all over the world, providing them with a unique opportunity for testing their skills and being inspired for a future rewarding and successful career.

It is a high-calibre professional competition, designed and organized according to equity and professionalism standards.

It takes place in Italy, the cradle of confectionery art, a natural theatre for its performance. It will be staged in Rimini, within SIGEP 2023, The Dolce World Expo.

"The Pastry Queen" championship pursues the farsighted goal of becoming one of the most outstanding international pastry shows, ensuring high professionalism and entertainment, giving visibility to the world of pastry and disseminating positive messages of quality, creativity, kindness, teamwork, spirit of collaboration, mutual respect, passion and love for one's job within the entire category of Lady Pastry Chefs.

All these sound ethical principles are the underlying tenets of a robust sector, deeply rooted in the longstanding heritage of pastry, with a forward-looking and farsighted vision.

The Pastry Queen Championship is intended to be an opportunity for learning and growth for all those professionals who wish to contribute to the success of the world pastry industry, setting an absolute example of professionalism through their style and elegance.

#### FEATURES OF THE COMPETITION

The theme of the 2023 championship is the **genius of Leonardo Da Vinci**.

The theme shall be illustrated through the following trials:

- Single-serving dessert in a glass with espresso coffee flavoured gelato
- Single-serving warm and cold plated dessert with chocolate and marrons glacés
- Small chocolate jewel ring-shaped mini bonbon dessert tray sculpture
- Cake baked using the *sponsor company's mould*.
- Artistic Pastillage and sugar showpiece

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## REGULATIONS

### Rule 1

The competition is open to contestants coming from all countries of the world. Participation in the competition is open to all Lady Pastry Chefs over the age of 20 and of the nationality of the Country or geographical region they represent. Only nations subscribing to all the provisions set out in these Regulations in writing are entitled to participate in the competition.

Registration for the 2023 edition shall be open until October 10<sup>th</sup>, 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 10<sup>th</sup>, 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 € 600 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 € 600,00 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 € 600,00 shall constitute grounds for exclusion from the competition.

Both the application form and these regulations are published on the [www.sigep.it](http://www.sigep.it) website and can be freely downloaded.

For any further information relating to the competition, competitors can send an e-mail to:

[silvia.sacchetti@iegexpo.it](mailto:silvia.sacchetti@iegexpo.it)

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

- this regulation to be duly signed by all team members;
- a Curriculum vitae for each member of the team, both in Italian and in English (including a high resolution digital photograph of the team member wearing a uniform with a white background on the back, of a suitable size to be sent by e-mail).

Once the registrations are closed, the Organizer shall publish the list of the teams admitted to the competition on the [www.sigep.it](http://www.sigep.it) website by October 20<sup>th</sup> 2022.

Each team manager shall provide all data requested by IEG for the issuance of the invoice, within 10 days since the publication on the website.

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Once each team manager receives confirmation of receipt of all the data by IEG, the registration fee for each team amounting to € 600,00 (+ VAT for the Italian team) shall be paid; this fee cannot be refunded in case of team withdrawal. The bank details shall be communicated by IEG once the registration application has been received.

The registration fee of € 600,00 per team shall be paid exclusively by each team admitted to the competition.

Failure or delayed payment of the registration fee of € 600,00 shall constitute grounds for exclusion from the competition.

## Rule 2

Each team is composed of:

*No. 1 Manager - Member of the International Jury.*

*No. 1 Lady Pastry Chef - Competitor.*

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

Should the Manager withdraw, the contestant shall have to appoint a new manager and notify the organization by sending the updated resumé and photos of the new manager. If within ten days since the resignation of the Manager or of the competitor 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 the deadline, 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

### TEAM ACCOMMODATION ARRANGEMENTS

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

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

The TPQ organizing committee shall provide accommodation and meals for each team.

During their stay in Rimini, the Organizing Committee shall host all the teams at its own expense (two members per team: 1 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

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accompanying team members (assistants, colleagues, relatives) shall not be charged to the organization.

Two separate rooms shall be made available for the manager and the competitor, if they are of different sexes.

#### 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 refund the team member.

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 World Pastry Queen Championship shall take place during Sigep, on January , Tuesday 24th and Wednesday 25th, 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 shall 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, 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

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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 different waste bins - 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 will 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 5 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 the fair grounds  
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 the fair grounds  
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 the fair grounds 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 dessert in a glass with espresso gelato with international journalists jury  
1.30 p.m. Judges' lunch  
4.00 p.m. Tasting of warm and cold plated dessert with chocolate and marrons glacé  
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

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### 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 at the fair grounds
- 6.30 a.m. Inspection of competition labs by the stewards
- 7.00 a.m. Start of the competition
- 9.00 a.m. Chocolate jewel ring-shaped mini bonbon dessert
- 11.30 a.m. Cake baked using a free mold
- 1.00 p.m. Judges' lunch
- 1.30 p.m. End of the competition
- 1.35 p.m. Start of setting up the buffet table
- 3.00 p.m. Workstations are emptied and cleaned by Team
- 3.30 p.m. Awarding ceremony
- 4.30 p.m. Shuttle to the hotel

The teams must be at the complete disposal of the organization throughout their stay in Rimini for interviews and all other scheduled appointments.

### 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 the 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 teams 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

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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 exclusively unbranded, unlabelled disposable 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 convertors required for power plugs and transformers necessary to be able to use the equipment brought by each team.

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## Rule 7

### DRESSING CODE FOR CONTESTANTS

Contestants shall receive the official jacket, 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 in English, must be delivered by October 31st, 2022.

In drafting the recipes, it is compulsory to fill in the form that is 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

### DESSERT IN A GLASS WITH ESPRESSO COFFEE GELATO

Each competitor is required to prepare No. 13 identical DESSERTS IN A GLASS WITH ESPRESSO COFFEE FLAVOURED GELATO

Using the Espresso Coffee provided by the sponsor that will be communicated by the organization teams shall have to prepare:



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- 11 portions for the jury, made up of international journalists + President of the Jury
- 1 for the photography
- 1 for the presentation buffet on the second day

Each competitor is required to prepare No. 13 desserts in a glass with a net weight ranging between 100 gr and 150 gr., which must consist of:

- 1 espresso coffee flavoured sorbet or gelato
- 1 crunchy component
- 1 sauce or jelly

The 13 glass or ceramic glasses must be brought by the competitors.

The glasses or the decorations must be in compliance with the theme of the competition.

Each competitor shall bring all the weighed ingredients to prepare the desserts.

The gelato mixture that will be used can be already pasteurized.

Ready-made infusions can be utilized.

Sugar, chocolate or other edible decorations must be made during the competition time.

Each competitor must prepare and submit the desserts in a glass to the specialized press jury who will taste the desserts.

Tasting is scheduled at 12.00 a.m. on the first day of competition. Each competitor must have completed no. 12 gelato glasses ready to be served at the appropriate temperature and placed on the table in front of their labs.

The dessert to be presented on the second day for the final buffet table can be made at the time when the competitors deem it appropriate during the two days of the competition, within the time scheduled, under the regulation item "conduct of the competition".

Each glass will be previously weighed by the commissioners in the presence of a notary, or his delegate, to measure the tare that will be subtracted during the weighing operations preceding the tasting.

## Rule 11

### WARM AND COLD PLATED DESSERT WITH CHOCOLATE AND MARRONS GLACÉS

Each competitor is required to prepare No 13 identical single-serving warm and cold plated desserts with chocolate and marrons glacés, in compliance with the theme of the competition:

- 11 portions for the jury
- 1 for photography
- 1 for the presentation buffet on the second day

All preparations must be made in front of the judges, including the baking bases, which must be made live on the spot. Single-portion desserts must consist of a warm component and a cold component based on creams, mousse or gelato. Chocolate and marron glacé must be the predominant flavours of the dessert.

Any other elements in addition to the mandatory ones are allowed, at the competitor's discretion.

Single-serving desserts should have an adequate sauce that goes well with the dessert.

The dessert plates shall be compulsorily brought by the competitors themselves.

The tasting is scheduled at 4.00 pm on the first day of competition. Each competitor is required to complete the 12 portions of the desserts at the appropriate temperature, which will be placed on the table

close to their workstations.

The dessert to be presented on the second day for the final buffet table can be made whenever each competitor deems it appropriate during the two days of the competition, within the time scheduled, under the regulation item "conduct of the competition".

The temperature of the desserts shall be checked by the competition officials after the time set out for preparation has elapsed.

In case of breakage of one or more plates caused by the competitor, a 10% penalty shall be applied on the total scoring of the competition.

In case of breakage of one or more plates not attributable to the competitor, no penalties shall be applied.

## Rule 12

### CHOCOLATE JEWEL RING-SHAPED MINI BONBON DESSERT

Each competitor is required to prepare No 16 identical CHOCOLATE JEWEL RING-SHAPED MINI BONBON DESSERTS having a maximum net weight of 20 g, in full compliance with the competition theme:

- 12 for the jury
- 1 for photography
- 3 for the small chocolate sculpture

The jewel ring-shaped mini bonbon desserts shall be entirely made of chocolate, using mandatorily two components:

- 1 - chocolate ganache of free choice
- 1 - citrus-based fruit preparation

Each competitor is required to bring-13 plates or serving supports for the presentation of the chocolate ring-shaped mini bonbon to the judges, made of the material of one's free choice: i.e. chocolate, sugar, plexiglass, glass, etc., which shall be assessed by the jury in the scoring.

Tasting is scheduled at 9.00 a.m. on the second day of competition. Each competitor is required to have completed 13 desserts at the appropriate temperature, which shall have to be placed on the table close to their workstation.

The 3 remaining bonbons shall be made ready for the buffet table, to be presented on the second day of the competition, within the time scheduled, under the regulation item "conduct of the competition".

Each plate shall be previously weighed by the competition commissioners, in the presence of the notary, or his representative, who shall assess the tare, to be subtracted during the weighing operations preceding the tasting.

The organization shall provide a photo sample of the jewel ring that competitors are required to prepare.

## Rule 13

### SMALL CHOCOLATE TRAY SCULPTURE

During the competition, each team shall also be required to make a small chocolate tray sculpture,

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having the following maximum dimensions (excluding any support base):

- 25x25 cm base or 25 cm diameter base
- 50 cm height
- maximum 40 cm width in the upper part, serving as a stand for 3 jewel ring-shaped mini bonbons.

The small chocolate sculpture shall be presented to the jury by the team manager during tasting and it shall then have to be available for the photographer. The support base for the small sculpture must be made available by each team and shall have a maximum 30x30 cm size or a 30 cm diameter and maximum 10 cm height. The support base material may be freely chosen by each team. All the sculpture components must be made during the competition. Any airbrushed parts shall have to be made by competitors during the competition in their labs. Each team shall be entitled to extra maximum 50 scores for the airbrushed part, according to the difficulty degree of the work, which shall be assigned by the president of the jury.

Silicone, plastic or metal moulds and chablons can also be used to pour chocolate, provided that they are food-graded.

#### Rule 14

##### CAKE BAKED USING A FREE MOLD

Each competitor is required to prepare no. 4 decorated cakes having a net weight ranging between 1000 and 1200 gr. One cake must be placed on the buffet table and 1 for photography; the remaining 2 cakes will be used for tasting. The flavours of the cake can be freely chosen by the teams.

The cake can be made with a free mold.

All the cake baking bases shall have to be prepared during the competition in front of the judges. At the scheduled time for the tasting, each competitor must have completed 3 cakes, (2 for tasting and 1 for photography) including all the decorations and must have placed the cakes on the table where the competition commissioner will make the presentation to the jury. The tasting of the cakes is scheduled on the second day and it will take place according to the drawing order to be communicated.

The cake tasting shall take place at the time scheduled, under the regulation item "conduct of the competition".

Each competitor must have finished 3 decorated cakes, which must be placed on the nearby table flush with the lab.

The fourth cake must be presented on the final buffet and can be made by the time scheduled, under the regulation item "conduct of the competition".

It is up to each team to bring the cardboard base (or other types of bases) to be placed under each cake. Each team shall have to bring the plate or tray for the cake service,

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The cake plate or tray shall be previously weighed by the competition commissioners, in the presence of the notary, or his representative, who shall assess the tare, to be subtracted during the weighing operation before the tasting.

A 10% penalty on the total trial score shall be applied if the weight does not comply with the rule. Each competitor must bring along all the pre-weighed ingredients, but not mixed up together for the preparation of the cake, under penalty of exclusion from the competition.

The tasting plates shall be provided by the organization on the competition day.

## Rule 15

### ARTISTIC SUGAR AND PASTILLAGE SHOWPIECE

The artistic components of the showpiece must be brought already made by each competitor and cannot be made during the competition. The artistic subject must necessarily be brought already made and assembled. All the pieces of the sugar sculpture must be brought to the competition already poured, the flowers or leaves already pulled and formed, with the subjects already blown.

The sculpture size must be a minimum of 140 cm and a maximum of 180 cm in height, calculated from the top of the support base to the top of the work.

The food support base is free-sized in proportion to the entire presentation of the table and can be made up of non-edible material, such as Plexiglas, glass, wood, etc. (chosen and brought by the competitors).

The artistic showpiece must be composed exclusively of caramel or isomalt sugar: pulled, poured, blown, pressed and pastillage sugar. The already shaped pastillage must not be already drawn or airbrushed; these operations must be completed on the day of the competition in front of the jury.

No silicone or special glue guns are allowed to stick the pastillage together, but only sugar or pastillage are allowed. This also applies to pulled or puffed sugar.

Teams are allowed to bring already cooked sugar or isomalt, already coloured, poured into discs or plates ready to be cooked again. Inedible structural supports are not allowed.

The use of non-edible structural supports leads to the immediate disqualification of the showpiece. Food colours are authorized by law.

Each pastry chef must complete the assembly of the sculpture in her own laboratory.

Decorative finishes cannot be completed on the presentation table.

Each competitor can be helped to carry the artistic showpiece onto the presentation table by their team manager or by other trustworthy people wearing a professional uniform, previously authorized by the competition stewards.

**PENALTIES (applicable by stewards):** any size, other than those envisaged, shall be charged with a 10% penalty on the total score of the competition. Sculptures shall have to be delivered at 1.35 p.m., on the second day of competition. Each competitor must have completed all preparations by 1.30 p.m. and must have finished their work.

Following the introduction of the competitor by the presenters, each team shall have 5 minutes to get ready and to place the showpiece on the table.

If a showpiece breaks, while being carried to the display table or while it is placed on top of it, no further interventions or repair shall be possible.

## Rule 16

### FINAL TABLE PRESENTATION

The final buffet table presentation is expected to represent the theme chosen for the competition and must include the following items:

- No 1 dessert in a glass with espresso coffee flavoured gelato
- No 1 warm and cold plated chocolate and marron glacé dessert
- No 5 Chocolate jewel ring-shaped mini bonbon desserts + Small chocolate tray sculpture
- No 1 Small chocolate showpiece
- No 1 Cake baked in a mould
- No 1 Pastillage and sugar showpiece

The available presentation tables measure 120 cm in diameter. They are covered with a white tablecloth (provided by the organization), and they are displayed in front of the laboratories, from 02:00 p.m., on the second day of competition.

Competitors are not allowed to bring along any tables.

Competitors are mandatorily required to customize their own tables, using fabrics, or other decorative elements, such as spotlights or coloured lights for setting up their tables. These materials shall NOT be provided by the organization but must be brought along by each team at one's own expense. The bases of the works must be brought by participants.

They can be made out of the material that they prefer (glass, plexiglass, wood, marble etc.). They can be of a free size, provided that they fit within the perimeter of the table. The presentation tables shall be assessed by the jury, and this will be added to the final score.

## Rule 17

### SCORES AND PENALTIES

The scoring is calculated as follows, based on the degree of difficulty:

- Dessert in a glass with espresso coffee flavoured gelato: scores multiplied by 3
- Warm and cold plated dessert with chocolate and marron glacés: scores multiplied by 3
- Chocolate jewel ring-shaped mini bonbon: scores multiplied by 3
- Cake baked in a mould: scores multiplied by 3
- Pastillage and sugar showpiece + buffet table + Small chocolate tray sculpture: scores multiplied by 1
- Professional ethics and hygiene: scores multiplied by 3

The decision of the international jury is UNQUESTIONABLE, it must therefore be COMPLIED WITH and accepted.

The President of the Jury shall be the winner of the past 2018 Pastry Queen edition.  
The jury shall be made up of the managers of the various competing teams.

# SIGEP

THE DOLCE WORLD EXPO

44<sup>TH</sup> International Trade Show  
of Artisan Gelato, Pastry,  
Bakery and the Coffee World

21-25 JANUARY 2023  
RIMINI EXPO CENTRE  
ITALY

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Presenting the industry



Each competitor is represented by a judge from the same nation, up to a total of 10 judges.

The competition commissioners shall also be required to supervise the proper enforcement of the competition rules and to apply any penalty at the end of each trial.

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.

The score given by the judge related to the nation represented by himself/herself shall not be considered in the final count.

The penalties calculated and applied account for 10% of the total of the penalized trial and they concern:

- Failure to comply with all the rules and regulations;
- Delay in the timing of tastings;
- Failure to clean up one's workplace during and at the end of the competition, according to the HACCP standards;
- Various types of non-compliances identified during the initial inspection;
- Failure to comply with the theme.

## Rule 18

### RESERVES

The TPQ Organizing Committee reserves itself the right to make changes to the Competition Regulation, under particular circumstances or force majeure. Furthermore, the Organizing Committee reserves itself the right to cancel the Competition in case of force majeure.

## Rule 19

### AWARDS and AWARDING CEREMONY

The awarding ceremony shall take place live in the Dolce Arena at 3.30 p.m. on the second day of competition, at the end of the competition, in front of the audience, the Organizing Committee, Sigep and Italian Exhibition Group management, institutional authorities, the press, television and the media.

#### Awards:

1st place winner - trophy

2nd place winner - plaque

3rd place winner - plaque

#### Special Awards:

- International Press Award for the best espresso coffee flavoured gelato dessert
- Best warm and cold plated dessert with chocolate and marrons glacés
- Best Chocolate jewel ring-shaped mini bonbon dessert
- Best cake baked in a mould
- Best Pastillage and sugar showpiece + buffet + small Small chocolate tray sculpture
- Best Professional Ethics and Hygiene

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It is specified that the nation receiving the 1st award of The Pastry Queen – The Ladies World Pastry Championship shall not be entitled to compete in the next edition.

It is also specified that 1st place winner of The Pastry Queen – The Ladies World Pastry Championship shall be invited by the organization to attend the next edition of the competition as President of the Jury.

## Rule 20

### LIABILITY

Any liability deriving from any accidents suffered by competitors, third parties or visitors, caused by the improper, incorrect, negligent or careless use of the tools, facilities, furnishings and equipment (both those provided by the Organization and those brought by competitors) shall exclusively be borne by competitors themselves. Furthermore, competitors shall also be held liable for any damages caused by the improper use of raw materials supplied by the Organization or made available directly by competitors and/or failure to comply with hygiene standards. In this regard, by signing this Regulation, competitors represent and warrant that they indemnify and hold harmless the organization, Italian Exhibition Group SpA and all the partners and sponsors.

Recipes, pictures, videos are the sole property of the organizers for any uses they deem it fit.

## NB

All the technical details regarding workstations, ingredients, equipment shall be provided upon the registration, by the provision of a data sheet.

## Rule 21

This Regulation is drawn up in the Italian language, being the official language of the competition for all legal purposes. Translation of this regulation into other languages should be regarded only as a support tool.

Should any inconsistency arise between the Italian and English versions, the Italian text shall prevail.

## THE PASTRY QUEEN - 2023 EDITION

### Founding Committee:

Italian Exhibition Group

Livia Chiriotti

Iginio Massari Honorary President

Roberto Rinaldini President of The Pastry Queen World Championship and Creator of the competition

### Organizing Committee:

Italian Exhibition Group

Cast Alimenti

Pasticceria Internazionale

Roberto Rinaldini

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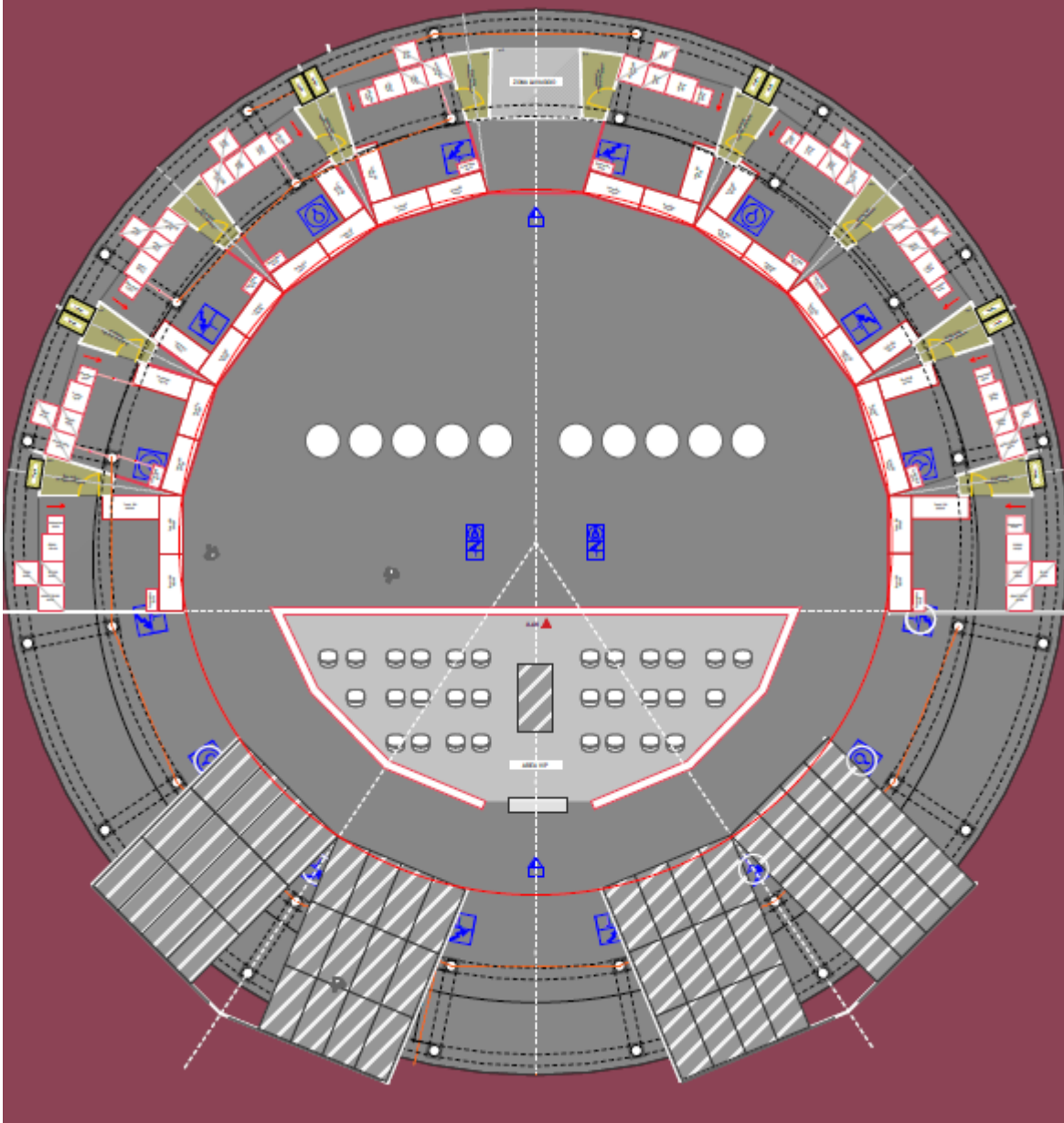


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## DOLCE ARENA LAYOUT – HALL SUD





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## LABORATORY DETAIL

