

Sigep

21st-25th January 2012 Rimini Italy
33rd International Exhibition for the Artisan Production
of Gelato, Pastry, Confectionery and Bakery

PASTRY EVENTS

4 MAJOR EVENTS FOR THE WORLD OF PASTRY

Saturday 21 – Tuesday 24 January 2012.

Organized by



www.pastryevents.sigep.it



21 Saturday 22 Sunday


the **Q** **PASTRY**
QUEEN
WORLD PASTRY
CHAMPIONSHIP FEMALE

22 Sunday

G **GRAN**
GALA'
PASTRY

23 Monday

J Italian Championship 
CHOCOLATE
& PASTRY
Juniores

24 Tuesday

S Italian 
Championship
PASTRY
Seniores

Sigep

PASTRY EVENTS

4 UNFORGETTABLE DAYS

At SIGEP, the great art of pastry-making takes centre stage.

The calendar of major pastry events at SIGEP is packed with exciting initiatives that will light up the PASTRY ARENA day after day.

Rimini is dedicating this single, extraordinary spotlight to the world's finest pastry chefs: up-and-coming talents, and great masters at the height of their fame.

Since 1979, SIGEP has been the world's leading fair for the gelato,

pastry, chocolate and bakery industries, a natural showcase for major confectionery events, predicting new trends and helping companies reach new markets.

Its top-level professional competitions and shows add to the prestige of the field, with outstanding media visibility, aimed at promoting the prestigious sector of artisan pastry at the very highest levels.



Ladies' World Pastry Championship

Saturday & Sunday
21-22
January 2012

Ladies' World Pastry
Championship



www.pastryqueen.sigep.it

PASTRY®
QUEEN

LADIES' WORLD PASTRY
CHAMPIONSHIP



Competing in it will be **10 of the world's greatest pastry chefs.**

There will be four different trials, three of them scheduled for Saturday: **cake, plated dessert, and sugar and pastillage sculpture.** The final (surprise) challenge will be held on Sunday morning at the partner company's stand. 21-22

The theme of this world championship: **THE WORLD OF WOMEN.**

The championship is conceived by maître pâtissier **Roberto Rinaldini** and directed by maître pâtissier **Iginio Massari.**

The panel of judges is made up of the 10 coaches of the competing pastry chefs.

The panel's honorary chairman is maître pâtissier **Gino Fabbri**, president of the Accademia Maestri Pasticceri.

The award ceremony will be held on Sunday 22 January, in the Pastry Arena, from 5 to 6 PM.

COUNTRIES INVOLVED

10 nations are involved in the competition including: America, Brazil, France, Japan, Italy, Korea, Mexico, Taiwan, Ukraine

Partner



Cocoa Domori is a unique and incomparable raw material. Excellent varieties, accurate checks in the supply chain together with, innovative procedures allow us to approach the chocolate world with extraordinary and unmistakable products.



FOR MORE THAN 40 YEARS AGRIMONTANA has helped pastry chefs to preserve the values of a great tradition of the sweet art, to grow and innovate quality and creativity by using excellent raw materials, accurate testing, processes that respect the raw materials, natural ingredients and evolved craftsmanship to guarantee food safety.



Sunday **22**
January 2012

GRAN GALA' PASTRY



The stars of this gala are the winners of the Ladies' World Championship, the 2011 Junior World Cup, the 2011 Coupe du Monde, and the 2011 World Pastry Team Championship in Phoenix.

On Sunday morning, from 9 AM to 1 PM, the winning teams from the 2011 championships will reproduce their creations, offering the general public, journalists, opinion leaders and sponsors an overview of the most significant steps in the process, all the way to the finished confection. Unforgettable tasting sessions are in store.

From 3:30 PM to 4:30 PM, there will be a ceremony to present the works, with certificates being awarded to the winners of the 2011 Junior World Pastry Championship, the 2011 Coupe du Monde de la Pâtisserie, and the 2011 World Pastry Team Championship in Phoenix.

From 5 PM to 6 PM, there will be an award ceremony to crown the 2012 Pastry Queen.

With the Patromage of

In collaboration with

Technical Committee Pastry Events

Rimini Fiera SpA
Roberto Rinaldini
Academy of Italian Master
Confectioners
CASTAlimenti
International Confectionery
Conpait



The Academy's aim is to nourish the professional growth of pastry chefs and encourage the development of high quality confectionary with particular emphasis on traditional recipes.



The most important training centre on Italian culinary arts: cooking, gelato, pastry, pizza and bread making are the main disciplines that foreign professionals coming from all over the world expect to know and to learn.

Italian junior pastry and chocolate championship

Monday **23**
January 2012

Selections for the 2013
Junior World Cup

Juniores Italian Championship CHOCOLATE & PASTRY



Anticipation is running high for this championship, a launching pad for the international arena.

Italy was the winner of the first Junior World Pastry Cup, so it couldn't help but organize an Italian Championship in grand style, to select the top under-22 pastry chefs.

Young people from around Italy will face off, introducing new trends and styles and interpreting different cultures, in the hope of carrying off the trophy.

The two highest-ranking competitors will represent Italy at the Junior World Pastry Cup in Rimini in 2013.

PROTAGONISTS

10 young talents in a three days of total immersion with the great Masters of Confectionery



Partner



Experience, passion and research at the service of the chef and the artisan. These are the cornerstones on which Valrhona has built its savoir faire since 1922, to become a leading international name in the selection and production of exquisitely fragrant chocolate.



Senior World Pastry Cup

Martedì **24**
gennaio 2012

Selections for the 2013
Coupe du Monde de la
Pâtisserie

S Italian Championship PASTRY Seniores



For the first time, in Rimini, the **Italian Pastry Championship** will be organized in teams. The competition will qualify its winners for the **Coupe du Monde de la Pâtisserie, to be held in Lyon in 2013.**

This year's challenge promises to be particularly exciting: facing off in it will be teams composed of three pastry chefs, who will create sculptures out of **chocolate, sugar and ice**, accompanied by tasting sessions.

The voting mechanism will preserve the participants' ability to work as a team while showcasing the professional skills of each individual. The chairperson of the Club de la Coupe du Monde de la Pâtisserie-Italian Selection and the panel of judges will also pronounce an overall winner, the highest-scoring chef, who will be named Senior Italian Pastry Champion for 2012.

In collaboration with



ITALY NATIONAL SELECTION



Partner



PASTRY ARENA



During each day of the fair, the PASTRY ARENA will also house the educational activities of the SIGEP-GIOVANI Luciano Pennati Memorial, with the active participation of professional training schools, through the FUTURI TALENTI project.



Media partner Pastry Events

PASTICCERIA
INTERNAZIONALE



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DOLCESALATO
LA PRIMA RIVISTA DELL'ECCELLENZA ARTIGIANALE E DEI PRODOTTI GOURMET

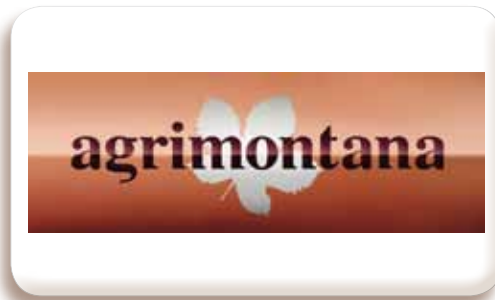
KONDI TOREI
& Café

so good..
the magazine of haute pâtisserie

Partner
THE PASTRY QUEEN



Partner THE PASTRY QUEEN
and the Italian Championship SENIORES

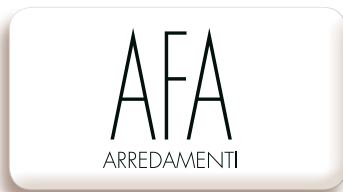


Partner Italian Championship
JUNIORES e SENIORES



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