



PASTRY EVENTS

41° Salone Internazionale
Gelateria, Pasticceria, Panificazione
Artigianali e Caffè

GENNAIO 2020 Fiera di Rimini



Sugar Art World Championship

Sigep January, 18-22, 2020

The Star of Sugar world championship is Roberto Rinaldini's brainchild. This international contest is organized by the Italian Exhibition Group SpA, dedicated to the art of sugar and addressed to all pastry chefs worldwide, providing them with a highly educational opportunity to test their artistic skills. It is conceived as a highly professional event, designed and organized according to principles of seriousness and fairness, aimed at enhancing the Italian expertise in the confectionery sector. It will be held during Sigep, the tradeshow specialising in this sector, involving all the experts of the field, including pastry chefs, gelato makers, chocolatiers and bakers worldwide.

SPECIFICATIONS OF THE CONTEST

The theme of the contest is: **"The journey of coffee throughout history and legend"**

This theme will be illustrated through the creation of artworks in cast, blown, pulled, frosted and pressed sugar and through the preparation of a travel dessert.

Contestants are required to design new modern forms, lines and decorative effects, letting their imagination run wild.

GENERAL RULES

RULE 1

MEMBERSHIP

Participation in the contest is open to male and female confectioners of all ages coming from all the countries of the world, one for each nation. For the forthcoming 2020 contest, registration shall be open until November 15, 2019. Registration for the contest shall be open to the first 8 contestants who will submit their formal application, by filling in the application form and paying a € 400 fee per person. The application form must be sent in advance by e-mail and subsequently sent by registered mail with return receipt to the address of the contest secretariat at Italian Exhibition Group SpA, Via Emilia 155-47921 Rimini (RN), Italy, no later than November 15, 2019. The application form template and the contest rules are posted and freely downloadable 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 each contestant;
- the application form filled out and duly signed by each contestant,
- the Curriculum vitae of the contestant in English (including high resolution digital photographs of the contestant in uniform against a white background, on a format

PARTNERS PASTRY EVENTS



Da sempre a fianco del pasticcere.



IMAGINONS LE MEILLEUR DU CHOCOLAT



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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



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suitable to be sent by e-mail).

The first eight applicants from different nationalities, one per country, who will submit their application to take part in the contest, shall be admitted in the contest. To this end, the date of receipt of the registered mail with return receipt shall be taken into account by the Organizers (and not date of receipt of the e-mail). However, the Italian Exhibition Group SpA shall not in any way be held responsible for any delays or loss of correspondence, chargeable to the Italian Postal Service. Once registrations are closed, the Organizers shall publish the list of contestants admitted to the contest on the www.sigep.it website.

The payment of the € 400,00 (four hundred / 00) fee per person shall have to be made by each contestant 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: participation fee in the international contest The Star of Sugar 2020 + contestant's name

UNICREDIT BANCA SpA Via Martin Luther King 38 - 40132 BOLOGNA
IBAN: IT71G0200802515000003175843
BIC/SWIFT: UNCR IT MMOEE

Any payment failure or delay of the € 400,00 registration fee shall constitute grounds for exclusion from the contest.

RULE 2 EVENT ORGANIZATION

Candidates must be at the disposal of the organizers for photographs, for the whole day, on Friday, January 18 on the exhibition grounds, according to the programme that will be set up.

Agenda - Friday, January 18:

- 10.00 am to 04.30 pm - unloading and setting up of stalls
- 01.00 pm - lunch at Tulipano room
- 02.00 pm - photographs in uniform with exclusively black pants
- 05.00 pm – contest briefing in the Pastry Events secretariat office

Contestants are hereby kindly reminded that all the materials shall have to be absolutely delivered on Friday, and on Saturday contestants shall not be allowed to bring any insulated boxes or units inside their stalls.

The exhibition area's temperature will be around 5-8° C. The Tulipano room will be heated at 20° C. The contestants who wish to deposit their materials there can do so, but they will be responsible for carrying their materials back and forth.

Agenda - Saturday, January 19:

- 07.00 am - arrival at the exhibition area and mise en place
- 08.00 am - start of contest
- 12:00 pm - cake tasting
- 04:00 pm - exhibition table set up, with coreographic equipment and lighting
- 04:30 pm - end of contest
- 04:35 pm - the showpiece must be set up on the display table (order of exit from the workshops: every 5 minutes).

Contestants are responsible for transporting their artistic pieces from their workshops to the display table and may be



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helped by one or two collaborators who are strictly required to wear a white professional jacket

05:15 pm - By the set time, each contestant must strictly leave one's workshop and clean the work area and the floor inside the workshop.

RULE 3

HOSPITALITY

The organizing secretariat shall provide hotel accommodation at its own expense to the contestants who will be hosted at the hotel during the nights of Thursday, 17, Friday 18 and Saturday, 19 January 2020.

On Sunday, January 20, at 10 am, all contestants - without any exception - shall have to check out from their hotel. The Organization shall also provide boarding for the contestants for the entire period of their stay. The Organizers shall not, in any case, take over any other costs of any kind and nature, such as travel expenses.

RULE 4S

GOODS SHIPMENT

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

Contestants shall also be responsible for the shipment of materials in pallets, following the same reception procedures, in order not to create any problems with the international shipping company. 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 company, commissioned by the Italian Exhibition Group to take care of shipment procedures.

Teams can contact Expotrans at the following telephone number and email address:

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.

RULE 5

The Organization shall provide the following equipment:

- steel tables
- sinks
- chocolate tempering machines
- ovens
- microwave ovens
- tabletop planetary mixer with a bowl,
- induction plate
- blast chillers
- refrigerators

All small equipment (scales, spray guns, nozzles, etc.) and small tools (knives, scrapers, pots - even those for induction hand paper, etc.) shall be brought along by contestants themselves. They must ensure that the electrical voltages and plugs are suitable for their equipment and must also bring along any adaptors or converters required for power plugs



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and transformers. Liability for any accidents suffered by contestants, third parties or visitors, caused by the improper, incorrect, negligent or reckless use of equipment, facilities, furnishings and machinery (both those provided by the Organization and those made available by contestants) shall fall exclusively on contestants themselves. Contestants shall also be liable for all damages caused by the improper use of raw materials supplied by the Organization or brought along directly by contestants and/or failure to comply with hygiene standards. In this regard, by signing this regulation, contestants declare to release from all responsibility and hold harmless the Italian Exhibition Group SpA.

RULE 6

CONTESTANTS' CLOTHING RULES

The organization shall provide contestants with the official jacket, apron and hat. Pants and shoes must compulsorily be black.

RULE 7

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. It must be placed on a table of 120 cm in diameter, covered by a white tablecloth. The table shall be decorated at will by each contestant, complying with the theme of the contest.

RULE 8

ARTISTIC SUGAR SHOWPIECE PRESENTATION

1- The Showpiece must have a minimum height of 160 cm and a maximum height of 200 cm

2 - The Sugarpiece must be exclusively composed of pulled, cast, blown, pressed caramel sugar or isomalt and airbrushed pastillage.

3 - In the Showpiece preparation, it is absolutely mandatory to:

- include airbrushed pastillage: a maximum of 15% of the total work. Airbrushing must comply with the theme and have a strong artistic impact. This means that shades or background colors, such as sugar paste green coloured leaves or simple shades of pastillage threads, shall not be taken into account.
- include PULLED SUGAR RIBBONS: minimum 1 type
- include BLOWN SUGAR: at least one character proportionate to the showpiece
- include 3 FLOWERS proportionate to the showpiece, of free choice, complying with the theme (the 3 flowers number is compulsory)
- use PRESSED SUGAR: maximum 10% of the work
- use a silicone mould supplied by the sponsor company, which shall be notified by September 10

NB: EACH CONTESTANT SHALL BE SUPPLIED WITH NO 1 MOULD, TO BE FREELY CHOSEN AMONG THOSE MADE AVAILABLE BY THE SPONSOR, FREE OF CHARGE, TO BE USED FOR TRAINING PURPOSES. THE SAME MOULD SHALL BE USED DURING THE CONTEST (IT MUST THEREFORE BE BROUGHT ALONG BY EACH CONTESTANT).



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4- Any juror may ask for any verification. If innovative techniques are used, contestants must notify the President of Honour, Davide Malizia, during the showpiece assembly.

5 -The showpiece shall be assessed in its entirety. Hence, it has to be well finished in every individual detail, even on the back.

Any sculpture decorations may not exceed the 80 cm diameter of the base, also at the top.

Any failure in making even one of the aforementioned decorations shall entail a 10% penalty to be deducted from the total score, calculated in accordance with Rule No. 10 of this Regulation.

The following operations are absolutely prohibited, under penalty of disqualification and the immediate exclusion from the contest:

- glueing by means of silicone guns;
- using structural non-edible supports as part of the sculptures;
- using non-food colours.

RULE 9

VALRHONA CHOCOLATE, BESOZZI FLOUR AND FRUIT TRAVEL CAKE,

Each contestant is required to bake 3 innovative travel cakes, innovative in form and construction, weighing between 800 and 900 g.

Desserts must be packaged in a box designed by the sponsor company, which will be announced within September 10. The secretariat shall send the box technical drawings to be used by email before October 30, 2019.

Cakes shall mainly be made with Valrhona chocolate and have a fruity "filling" of free choice, between those made available by the sponsor. They are designed to be preserved for at least 5 days at room temperature. The name of the sponsor company shall be notified by September 10.

Contestants are free to use a cake topping of their choice, as long as the frosting is adequate and can be preserved at room temperature.

The cake shall be entirely made during the contest.

The tasting shall begin at 12:30 p.m.

Two desserts shall be served:

- a cake shall be cut by the contest stewards
- a cake shall be made available for the photographer

A fully finished cake shall be displayed on the table along with the sugar sculpture, BUT IT MAY NOT BE LAID ON SCULPTURE, at 04.30 p.m.

RULE 10

SCORING AND PENALTIES

The exhibition of the showpieces shall be anonymously set out, identified by a number corresponding to the contestant; this number shall be delivered by the Organization upon the arrival of the contestant, who shall draw the number. The jury shall assess the works, and then cast a vote, calculating the total score achieved by the contestant.

Each juror shall assess the artistic aspect, by voting on the following features:

- the work cleanliness, from 1 to 20 X 2
- colour balance from 1 to 20 X 2
- pulled sugar thickness from 1 to 20 X 2
- colour brilliance from 1 to 20 x 2



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- preparation difficulty from 1 to 20 x 3
- compliance with the theme from 1 to 20
- possible bonus for innovative techniques introduced by contestants, and shown to the President of Honour, who will assess them with the jury: 50 points
- Best Airbrush bonus: 50 points

The tasting score will go from 1 to 20.

Each juror shall assess tasting, by voting on the following features:

- Dessert design and innovativeness 1x20
- Dessert texture 1x20
- Dessert taste and aromatic balance 1x20

A possible 10% penalty shall be deducted from the total score, as provided for in this Regulation.

The jury's judgement is UNQUESTIONABLE and must be respected and accepted.

The jury shall be made of:

International Pastry Chefs

The President of Honour of the Contest "The Star of Sugar" Davide Malizia

RULE 11

RESERVES

the Organization shall reserve itself the right to make changes to the Contest Rules, under special circumstances or in cases of force majeure.

The Organizing Committee shall also reserve itself the right to cancel the Contest in case of force majeure.

RULE 12

PRIZES AND AWARDS

Awards:

1st place: €3,500

2nd place: Plate

3rd place: Plate

The award ceremony shall take place at the Sigep Pastry Arena on Saturday, January 19, 2020 at 05:30 p.m., at the presence of the audience, the Organizing Committee, the Top Management of the Italian Exhibition Group SpA., Institutional authorities and the media in general. Photos and videos shall be the property of the organizers for the uses they deem most suitable.

PROMOTING COMMITTEE

Italian Exhibition Group SpA, AMPI, Conpait, Cast Alimenti, "Pasticceria Internazionale", Roberto Rinaldini (President of the contest), Davide Malizia (President of Honour of the contest)