



PASTRY EVENTS

39th International Exhibition
for the Artisan Production of
Gelato, Pastry, Confectionery,
Bakery and Coffee

39° Salone Internazionale
Gelateria, Pasticceria, Panificazione
Artigianali e Caffè



20-24 GENNAIO JANUARY 2018 Rimini, Expo Centre Italy

**THE PASTRY QUEEN
TPQ
WOMEN'S PASTRY CHEF COMPETITION
Sigep 21-22 JANUARY 2018**

The only event of its kind, held every two years, the Pastry Queen competition is intended specifically for women pastry-chefs from around the world, to give them a unique opportunity to put their skills to the test and find new inspiration for a successful and stimulating career. A high-calibre professional event, run in accordance with the strictest and fairest of professional standards and held in Italy - the cradle of confectionery and pastry-making art.

The competition will be held as part of SIGEP, a specialist trade fair held in Rimini since 1979 and especially for pastry chefs and ice-cream, chocolate and bread makers from around the world. "The Pastry Queen" has set its sights on becoming a gold-standard international event in the pastry-making world, guaranteeing a professional platform that will showcase the category and encourage valuable feelings of goodwill, quality, passion and love for the profession, creativity, collaboration and respect. All are part of the ethics that form the foundations of the sector, giving it solid roots and a constructive vision for the future.

An opportunity to share experiences and a platform for growth for female chefs who work with elegance and style to demonstrate to the world the professionalism of the international pastry-making sector.

COMPETITION THEME

The theme for this year's edition is **ASTROLOGY**.

The theme must be illustrated by combining sugar and pastillage harmoniously in the required artistic creations:

- Contemporary, single-serving tart
- Coffee ice-cream dessert in a glass
- Single-serving, chocolate dessert on a plate
- Mini pastry finger ring

COMPETITION RULES

Rule 1

The competition is open to all female pastry chefs aged over 20 years, of the same nationality as the country they represent in the competition.

Registration for the 2018 edition will be open until 30 September 2017.

ORGANISED BY

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. PIVA 00139440408 Cap. Soc. 52.294.067 i.v.
Reg. Imp. di Rimini 00139440408 - R.E.A. n. 224453

**ITALIAN
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A merger of
Rimini Fiera and Fiera di Vicenza



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The competition takes place every two years and is open to all nationalities.

The first 12 (twelve) teams submitting the official application form, as explained in more detail below, will be admitted to the competition. Every team will have a competitor and a manager. Registration is open to all nations confirming in writing their acceptance of the provisions of these regulations.

The first 12 (twelve) teams to submit the official application pack, with the two registration forms duly completed and payment of Euro 400.00 per team duly made, will be admitted to the competition. Only teams which have been admitted to the competition should pay the sum of Euro 400, as explained in more detail below. A copy of the application form must be submitted in advance via email then the original sent by recorded delivery no later than 30 September 2017 to the competition office at Italian Exhibition Group, Via Emilia 155 – 47921 Rimini (RN). The two application forms and these regulations can be consulted and downloaded free of charge from www.sigep.it/pastryqueen. If you require further details about the competition, please send your enquiry by fax to +39 0541 744772 or by email to pastryevents@iegexpo.it.

The application form must be submitted along with the following accompanying documents; failure to provide these will result in your exclusion from the competition:

- These regulations signed by both members of the team.
- A curriculum vitae for each member of the team, written in both Italian and English (the format to be sent by email must include high-resolution digital photos of team members in their uniform against a white background).

The first twelve teams to submit the application form will be admitted to the competition; in this regard, the organizers will consider the date of receipt of the recorded delivery letter (not the date of the email) as the official submission date. In any event, the Italian Exhibition Group shall not be held liable in any way whatsoever for delays or loss of correspondence caused by the postal service. Once the deadline for applications has elapsed, the organisers will publish the list of teams admitted to the competition at www.sigep.it/pastryqueen. Within ten days of the list being published on the website, each team must pay, in a single payment, the Euro 400.00 (four hundred) registration fee; payment can be made by bank transfer to ITALIAN EXHIBITION GROUP SPA, to the following account:

Reason for payment: The Pastry Queen 2018 + name of competitor

Bank details: UNICREDIT BANCA SpA Via Martin Luther King 38 - 40132 BOLOGNA

IBAN: IT71G0200802515000003175843

BIC/SWIFT: UNCR IT MMOEE

Teams failing or late in making payment of the €400 registration fee will not be admitted to the competition.

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Rule 2

Each team must comprise:

One manager - member of the international panel of judges.

One female pastry chef - competitor.

The manager must send his/her curriculum vitae, written in both Italian and English along with a high-resolution photo of him/herself and of the competitor dressed in her white chef's uniform, to the competition office. The aforementioned documents and photos must be sent by email, on CD or disk by 30 September 2017.

In the event a competitor withdraws from the competition for any reason, the manager must find a replacement.

In the event a manager withdraws, the chef must appoint a new one no later than 15 November 2017 and notify the Organisers thereof, submitting the new curriculum and photo.

Rule 3

LOGISTICS

All teams must arrive in Rimini by 6pm on Friday 19 January 2018 and leave by Tuesday 23 January 2018.

Teams must be available when needed by the Organisers for the entire duration of their stay in Rimini: to this end, competitors will be given a detailed schedule with times of photo shoots, interviews and all other commitments.

On Tuesday 23 January, the winner of the competition must attend the fair to have official photos taken with the competition's sponsor partners at their stands.

COMPETITION PROGRAMME

The 2018 competition will be held in the Pastry Arena during the Sigep event on the Sunday and Monday.

The competition programme will be as follows:

Day 1 – Sunday 21 January - 8.30am to 5.30pm

11.30am Coffee ice-cream dessert in a glass

3pm Contemporary, single-serving tart

Day 2 – Monday 22 January - 8.00am to 3.00pm

11.00am Mini pastry finger ring

1pm Single-serving chocolate dessert on a plate

3pm End of competition

3.05pm Sculptures brought in.

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Display tables will be placed in front of each cubicle at 2pm.

Teams must vacate the cubicles by 4pm and remove all materials. All surfaces and floor must be left spotlessly clean.

Cubicles left uncleaned will be subject to a penalty.

Competition time line and organisation

Sunday: transport will leave from the hotel for the fair at 7am. Pastry Queen competitors will enter their cubicles at 7.30am, where they will be able to set up the tables and lay out machinery and ingredients but not start work of any kind.

7.45am: competition commissioners will inspect cubicles.

Competitors' own boxes and containers will also be inspected.

The commissioners will remove anything that breached the rules of the competition; said objects will be returned at the end. **The competition will start at 8.30am and end at a 5.30pm.**

Monday: Transport will leave from the hotel for the fair at 6.30am. Day 2 of the competition will start at 8am and end at 3pm.

Starting at 3.05pm, competitors will begin laying out their sculptures, one competitor every three minutes, on the tables, as per the order drawn.

The pastry lab will be checked at 4pm: it must be completely empty and given a general clean, including all tables, fridge, oven, machinery and floor; rubbish bins will also be inspected. Three bins will be provided: one for paper, one for biodegradable waste and one for glass and plastic. Additional bin liners can be requested from the competition commissioner.

Rule 4

TRAVEL AND ACCOMMODATION

All travel arrangements must be agreed with the competition office.

All teams must notify the Organisers of their travel plans by 10 October 2017. Any teams not submitting their travel details by the required date will be sent a return ticket from the nearest airport to their home.

Changes to these tickets will be the sole responsibility of the team, who will also have to pay any extra costs.

The TPQ Organisers will provide accommodation and a return ticket for each team. Every effort will be made to allow each member of the team to take the most direct route from their departure point to Rimini. Stopovers or special routes will be paid for by each individual passenger.

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Each team is responsible for any excess baggage charges they might incur. All twelve teams will be hosted in Rimini at the Organising Committee's expense (two members per team: competitor and manager/judge). Managers and competitors of different sexes will be given separate rooms.

Rule 5

SHIPPING

The Organisers shall not be held responsible for delays and shall not be involved in any way in the shipping of materials, either to or from the competition. Shipping costs and liability for materials shipped (equipment loaded on pallets) shall be borne by the team; teams are also responsible for checking that all necessary materials are delivered on time and for reloading materials back onto the pallet in the same way they were delivered to avoid any issues with international freight companies.

Teams will be notified of dates and time-scales for shipping in due course but, roughly speaking, it takes approximately 50-60 days to ship by sea and clear customs.

Pallets must be sent to Fiera di Rimini (Via Emilia 155, Rimini) where they will only be opened by the team on their arrival in the Pastry Arena.

Only pallets which have been appropriately repacked after the competition will be reshipped.

Rule 6

INGREDIENTS AND EQUIPMENT AVAILABLE

1 - The TPQ Organisers provide competitors with the following ingredients, kindly supplied by our sponsors: fresh eggs and pasteurized egg yolks, cream (35% fat), fresh milk, chocolate and coffee. Competitors must send the Organisers, by 30 November 2017, a full list indicating the quantities required of the above ingredients.

ANY OTHER INGREDIENTS NOT LISTED MUST BE SUPPLIED BY THE TEAMS THEMSELVES.

Ingredients to be used in the competition must be weighed or measured in advance and brought to the competition in disposable, unnamed containers which have been labelled with the exact weight and product name (e.g. 100g of 70% plain chocolate).

All competitors can bring their ingredients pre-weighed or prepare them on Saturday 20 January. Specific products not showing a brand name can be used but only when authorized by the Organising Committee first.

The names and email addresses of local suppliers will be provided to allow competitors to source ingredients but each team is responsible for contacting said merchants to order and pay for the goods in advance.

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2 – The Organisers will provide: stainless steel work surfaces, sinks, chocolate tempering machines, ovens, microwave ovens, worktop planetary mixers with one bowl, an induction hob, blast freezers, fridges and holding cabinets (after registration has been completed, technical specifications sheets will be sent by email).

Competitors are required to bring all small appliances (scales, airbrushes, sprays, etc.) and miscellaneous supplies (knives, scrapers, pots - including those for induction cooking, absorbent paper, etc.) and to check that the voltage and sockets in the competition area fit the machinery they intend to use. Teams must also bring suitable adapters for plugs and transformers to use their machinery and equipment.

Rule 7

COMPETITOR CLOTHING

The Organisers will supply each competitor with the official competition jacket and cap. Competitors must bring a full uniform (no brand names on jacket), black trousers, cap, apron and suitable shoes.

Rule 8

PRESENTATION

The presentation set out on the buffet table must represent the theme of the competition and include:

- one sugar or pastillage sculpture.
- one single-serving chocolate dessert on a plate.
- six single-serving tarts.
- six mini pastry finger rings.
- six desserts in a glass

The tables, set out in front of the competition cubicles from 2pm on Monday 22 January 2018, measure 80cmx80cm and will be covered with a white tablecloth (also provided by the Organisers).

All competitors must customize their own table using fabric or decorative items such as spotlights or coloured lighting; said materials will NOT be provided by the Organisers and must be brought by the competitors at their own liability and expense.

Competitors must also bring stands, in the material of their choice - glass, acrylic, wood, marble, etc. - to support the confectionery creations; there are no restrictions on size other than that they should not extend outside the table perimeter.

The presentation table will be marked by the judges and their decision will count towards the final score.

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Rule 9

RECIPES

Recipe outlines, provided in Italian and English, must be submitted by 30 November 2017. These outlines must include a drawing showing a side view of the creation with descriptions of each element.

Recipes must provide details of the quantities of each ingredient and procedure to be used in the competition.

Failure to submit this information within the required deadline or any inaccuracies in the descriptions of the recipes submitted will incur a penalty leading to a 10% deduction from the final score. Competitors would be notified of any such penalty during the competition briefing with the judges and competition president.

It is strictly forbidden to mention brand names in any of the recipes.

Deviating from the submitted recipe during the competition will incur a 20-point penalty unless the approval of the Organisers or head judge is obtained before the competition starts.

Rule 10

Competitors must make 22 identical ice-cream desserts in a glass using HAUSBRANDT espresso coffee, provided by the sponsor:

- 15 for the judges
- 1 for the photo
- 6 for the presentation buffet

Each competitor must make 22 desserts in a glass, each one weighing 150g and composed of:

- 1 HAUSBRANDT ESPRESSO coffee sorbet or ice-cream
- 1 part made of brittle
- 1 sauce or jelly

Competitors must supply the 22 glasses or ceramic cups themselves.

Competitors must bring the exact, weighed quantities of all ingredients needed to make the coffee ice-cream or sorbet, including any gelatine, sauces or other creams to be incorporated in the basic recipe.

Sugar and chocolate decorations or any other materials must be made during the competition.

Competitors must assemble and present the desserts in a glass in front of judges from specialist press who will also taste the creations. Tasting will take place at 11.30am on Sunday, the first day of the competition. 16 ice-cream glasses must be ready, at the right temperature and set out on the table by the cubicle. The remaining 6 glasses for the buffet table must be presented by 3pm on the second day of the competition, Monday 22 January.

THE ORGANISERS WILL MULTIPLY ALL SCORES BY 1 OR BY 3 DEPENDING ON THE DIFFICULTY OF THE TASK.

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Rule 11

CONTEMPORARY SINGLE-SERVING TART

Each competitor must make 22 identical CONTEMPORARY SINGLE-SERVING TARTS with a net weight of between 80-120g, decorated in exactly the same way.

The tarts must comprise:

- one shortbread, shortcrust or alternative base
- two creams of different flavours and structures
- one sponge, financier or cake layer, at the competitor's discretion.

The cake bases must be mixed and cooked during the competition.

The ingredients for the cake base can be brought to the competition pre-weighed but not mixed.

Any cold infusions can be brought to the competition filtered and ready for use.

Each ingredient must be placed in a container bearing only the name of the product; brand names will not be permitted.

The Organisers will supply the plates needed for the tasting.

Tasting will take place at 3pm on Sunday, the first day of the competition. The 16 single-serving tarts must be ready and set out on the table beside the cubicle.

The remaining 6 tarts for the buffet table must be plated and ready to present by 3pm on the second day of the competition.

THE ORGANISERS WILL MULTIPLY ALL SCORES BY 1 OR BY 3 DEPENDING ON THE DIFFICULTY OF THE TASK.

Rule 12

Each competitor is required to make 22 identical MINI PASTRY FINGER RINGS weighing no more than 30g each.

- 15 for the judges
- 1 for the photo
- 6 for the presentation buffet

The mini pastry finger ring must be fully edible and only the following ingredients are allowed:

One part brittle, sugar or chocolate etc., which can be made and shaped previously.

One part cream, mousse or Bavarian cream, at the competitor's discretion.

One part clear fruit, chocolate or other type of frosting.

Each competitor must bring 22 stands for the mini pastries, in a material of their choice: chocolate, sugar, acrylic, glass, etc.; the judges' impressions of the stands will be included in the final score.

Tasting will take place at 11am on Sunday, the second day of the competition. The 16 desserts must be ready, at the right temperature and set out on the table by the cubicle. The remaining 6 desserts must be ready to present on the buffet table by 3pm on the second day of the competition.

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Rule 13

WARM AND CHILLED DESSERT ON A PLATE

Each competitor must make 17 identical SINGLE-SERVING DESSERTS using VALROHONA CHOCOLATE:

- 15 for the judges
- 1 for the photo
- 1 for the buffet (which will remain on display for photos).

All desserts must be made in front of the judges; this includes the cake bases, which must be made live, during the competition.

The single-portion desserts must comprise a warm part made of 66% Caraibe chocolate, a chilled part made of cream, mousse or ice-cream, and a fresh fruit-based preparation (competitor's choice whether hot or cold).

The desserts must be served with a sauce.

Competitors must bring their own plates for the desserts.

The desserts on a plate must be made using the moulds provided by the sponsor.

Tasting will take place at 1pm on Monday, the second day of the competition. Competitors must have the 16 desserts ready, at the right temperature and set out on the table by the cubicle.

The remaining dessert must be ready to present on the buffet table by 3pm on the second day of the competition.

THE ORGANISERS WILL MULTIPLY ALL SCORES BY 1 OR BY 3 DEPENDING ON THE DIFFICULTY OF THE TASK.

Rule 14

SUGAR OR PASTILLAGE SHOWPIECE

All components of the sugar sculpture must be brought to the competition already poured, the flowers or leaves rolled and cut, and the blown elements already assembled.

Competitors will then be required to assemble the above components into the final structure in front of the audience on Monday, during the competition.

The sculpture must be between 120cm and 180 cm in size, measured from the top of the stand to the top of the sculpture.

There are no restrictions regarding the size of the stand, provided it is in proportion with the presentation table; it can be made of a non-edible material such as acrylic, glass, wood, etc. (at competitors' discretion and brought by them to the competition.)

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The sculpture must be made solely with sugar, caramel or isomalt: pulled, poured, blown, pressed, and pastillage.

The pastillage design must not be brought to the competition already shaped or airbrushed; these steps must be done on the day of the competition in front of the judges.

Silicone or special glue guns to anchor the pastillage are not permitted; only sugar or pastillage are allowed. This also applies to blown or pulled sugar.

Sugar and isomalt can be brought to the competition already cooked and coloured, poured into discs or wafers to be re-cooked.

Non-edible structural supports are not permitted. Any sculptures with structural supports will be immediately disqualified. Food colourings meeting regulatory standards are allowed.

Competitors must complete the assembly of their sculptures in their competition cubicles.

Decorations and finishing touches may not be added on the presentation table.

Competitors can be helped to move their showpiece by their team manager or other trusted parties dressed in professional uniform and authorized by the competition commissioners.

PENALTY (enforced by commissioners): sculptures outside specified dimensions will be subject to a 10% penalty to be deducted from the overall score. Sculptures will be presented from 3.05pm on Monday, the second day of the competition. All showpieces must be ready and all work completed by 3pm.

Competitors will have five minutes from when they are introduced by the presenters to position their sculptures on the table.

Should a sculpture break as it's being moved to or positioned on the display table, competitors will be given three extra minutes to repair it.

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Rule 15

SCORES AND PENALTIES

Scores are based on the following difficulties:

- | | |
|---------------------------------------|------------------------|
| - Professional ethics and hygiene | scores multiplied by 3 |
| - Coffee ice-cream dessert in a glass | scores multiplied by 3 |
| - Contemporary, single-serving tart | scores multiplied by 3 |
| - Mini pastry finger rings | scores multiplied by 3 |
| - Single-serving dessert on a plate | scores multiplied by 3 |
| - Sugar sculpture and buffet | scores multiplied by 1 |

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The scores awarded by the international judges are FINAL and must be respected and accepted.

Honorary president of the judges' panel will be Iginio Massari.

Chairperson of the Panel of Judges Silvia Federica Boldetti, winner of the third edition of The Pastry Queen.

The panel of judges will be made up of the managers of the various teams taking part.

Each competitor will be represented by a judge of the same nationality, thereby making a total of 12 judges + 2 chair people + 1 honorary president.

The score awarded by the judge of the same nationality as the competitor will not be included in the overall score.

The average of the 14 remaining scores will be calculated, not including the highest and lowest scores.

Penalties make up 10% of the overall score for the particular part of the competition, and are applied in the following cases:

- failure to comply with all applicable competition rules;
- delay in presenting any of the desserts for tasting;
- failure to keep the cubicle clean and in line with HACCP standards during and after the competition;
- discrepancies found during the initial inspection;
- failure to stick to the theme.

Rule 16

RESERVES

The TPQ Organising Committee reserves the right to modify the competition rules in the event of exceptional circumstances or force majeure. The Organising Committee also reserves the right to cancel the competition in the event of force majeure.

Rule 17

PRIZE-GIVING

1st - € 5,000 + trophy

2nd - € 3,000

3rd - € 2,000

The awards ceremony will take place on conclusion of the competition, at 5.30pm on Monday, in front of the audience, the Organising Committee, SIGEP management, Italian Exhibition Group officials, institutional dignitaries, representatives from the city and provincial council, the press, broadcasters and mass media.

ORGANISED BY

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. PIVA 00139440408 Cap. Soc. 52.294.067 i.v.
Reg. Imp. di Rimini 00139440408 - R.E.A. n. 224453

ITALIAN EXHIBITION GROUP
A merger of
Rimini Fiera and Fiera di Vicenza



PASTRY EVENTS

39th International Exhibition
for the Artisan Production of
Gelato, Pastry, Confectionery,
Bakery and Coffee

39° Salone Internazionale
Gelateria, Pasticceria, Panificazione
Artigianali e Caffè



20-24 GENNAIO JANUARY 2018 Rimini, Expo Centre Italy

Special awards:

- International press award for the best ice-cream dessert in a glass.
- Best dessert on a plate.
- Best contemporary, single-serving tart.
- Best mini pastry finger rings.
- Best sugar and pastillage sculpture and cake selection.
- Best technique and cleanliness.

Rule 18

LIABILITY:

Any liability for accidents or injury incurred by entrants, third parties or visitors as a result of the improper, incorrect, negligent or careless use of equipment, facilities, furnishings or machines (those provided by the Organisers and those brought by the competitors) shall remain solely with the competitors themselves. Competitors will also be liable for any damage caused by inappropriate use of ingredients provided by the Organisers or brought by competitors and/or failure to comply with hygiene standards.

In this regard, by signing this document competitors relieve the Organisers, Italian Exhibition Group, and all partners and sponsors of any liability.

Recipes, photos, videos are the property of the organisers and shall be used as they see fit.

N.B.

All technical details regarding the cubicles, ingredients, and equipment will be provided in a technical sheet on completion of registration.

Rule 19

These regulations are set forth in the Italian language which, for all legal purposes, shall be the official language.

Translations in other languages are provided merely as a means of support.

PASTRY QUEEN 2018

Founding committee

Italian Exhibition Group,

Livia Chiriotti,

Iginio Massari, Honorary President

Roberto Rinaldini, President of The Pastry Queen and creator of the competition

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Organising Committee:
Italian Exhibition Group,
Accademia Maestri Pasticceri Italiani
Cast Alimenti
Pasticceria Internazionale
Roberto Rinaldini

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