



*World Championship of the
Master's Class*

- for confectioners -

organized by

UIPCG

Union Internationale de la Patisserie-Confiserie Glacerie



The Competition



The World Championship is **meant to be a competition between the best confectioners** of the UIPCG-member countries. Within the scope of this World Championship top **Professionals** present their **skills** to the public. The shown pieces shall **encourage Junior-Professionals to be ambitious.**

The World Champion will **be announced and celebrated** in at the world famous Department Store **KaDeWe (Kaufhaus des Westens)** in Berlin . The competition itself will be held at the **Master's School for Confectioners of Berlin.**

Terms for Participation

There is allowed one competitor of each UIPCG-Member country. Each participant has to present a official qualification document issued by the equivalent member association. Vocational school teachers are not allowed to participate in the competition.

**The theme of each candidates competition program is free.
Each task has to represent the chosen theme.**

The General Secretary is **very much** looking forward to working with you and wishes you a creative **preparation time.**



Tasks



Task No 1

5-stories high decorated Cake

- A 5-stories high-decorated Cake. Shape can be other than round. One (1) additional cake, round shaped with diameter of 18-20cm, undecorated for Jury-Tasting. The sponges have to be brought prefabricated.

Task No 2

Chocolates

- Six (6) different types of chocolates, six (6) pieces of each type to be produced for presentation and an additional six (6) pieces for Jury-Tasting, using only for two (2) types chocolate moulds. Prefabricated hollow chocolate corps are not allowed to be used.

Task No 3

Presentation Piece in Chocolate

- One (1) presentation Piece made out of Chocolate

Task No 4

Petit fours

- Six (6) different types of Petit fours, six (6) pieces of each type to be produced for Jury-Tasting only (There will not any presentation). Sponges can be brought with prefabricated.

Task No 5

Presentation Piece in Sugar-Work

- One (1) presentation Piece made in Sugar-Work.

Task No 6

Ice cream-Cake

- One (1) Ice cream-Cake serving eight (8) persons. Sponges or equivalent can be brought with prefabricated. One (1) Model of the Ice cream Cake, identical with the real one, must be brought prefabricated with for the exhibition of the products at KaDeWe Department store.

Terms and Remarks

- All material used for the products must be edible.
- All products, except sponges or equivalent, must be manufactured on the spot.
- Allowed products to bring with prefabricated are: Sponges for the 5-stories Cake, Sponges and similar products (Dacquoise, Meringue) for the Petit fours and the Ice-cream Cake. Decoration Elements and Border-Decorations must be produced on the spot.
- The use of Silicone-Rubber Moulds is allowed.
- Pastillage Elements uncoloured and dried may be brought with. The same amount, including spare parts and the making of the paste of these Pastillage Elements have to be reproduced on the spot. The elements brought with have to be presented on own initiative and immediately to the Jury at the time of Box control. The reproduced Elements have to be presented to the Jury on own initiative as soon as they are finished.
- Disregard of all terms and these remarks may lead to disqualification decided by the Jury members.
- The total working time is 24 hours exactly.
- All tasks have to follow the general theme chosen by the candidates.
- Due to organisation reasons there will not be a Total-Presentation of all tasks. The candidates will be announced early enough, When - Which Product on What Presentation-Surface at KaDeWe will be accessible. The decoration of the presentation tables has no influence on the Jury-Marking. The Products and the working style only will be judged.
- Before the beginning of the Competition each candidate has to present to the Jury a complete documentation of the candidates program including all recipes with photographs.

The following items have to be brought with by each candidate:

During all working hours, the Candidates have to wear working clothes. The organizers offer to the candidates the working jackets, keeping the right to demand that logos of eventual sponsors have to be fixed on the clothings.

The available machines, tools and raw materials which will be on disposition to the candidates will be listed up separately and sent to the candidates in advance. All other machines, tools and raw materials being necessary have to be brought by the candidates itself.



Marking



All tasks will be marked separately as follows:

- the 5-stories cake
- the Chocolates
- the Presentation Piece in Chocolate
- the Petit Fours
- the Presentation Piece in Sugar Work.
- the Ice-cream Cake

the marking subjects are:

- Execution
- Taste
- Innovation
- Compatibility to the chosen theme
- Working process, Professionalism
- Hygiene
- Cleanliness at work

Marking procedure

The judgement of the jury is final and incontestable. It is impossible to take legal action.

The organizers reserve the right – in case of higher power and unforeseeable events – to change the rules or to cancel the competition.

The participants own the copyright of all photographs and videos made of the products and during the competition. Heimbs Kaffee GmbH & Co. KG owns the exclusive right to publish all photographs and videos being done during this competition.

Publications will always be done by mentioning the owner of the copyright.



Timetable

Tuesday, October 3rd 2006

07:00	to	08:00	Arrival of Candidate at Professional School
08:00	to	11:30	Setting up of Working Boxes
11:30	to	13:15	Check up of Working Boxes by the Jury
13:30	to	18:30	Working hours
18:30	to	18:40	Cleaning
18:45			Jury and Candidate Meeting

Wednesday, October 4th 2006

	till	06:30	Arrival of the Candidates
07:00	to	12:00	Working hours
12:00	to	13:00	Lunchtime
13:00	to	16:00	Working hours
16:00			Presentation Chocolates and Chocolate-Presentation piece
16:00	to	16:10	Cleaning
16:00	to	17:00	Marking of Chocolate pieces by Jury
17:00			Transport/Displaying Chocolate-Masterpiece at KaDeWe
	till	19:00	Marking of Chocolates by Jury

Thursday, October 5th 2006

	till	07:30	Arrival of the Candidates
08:00	to	12:00	Working hours
08:00	to	12:00	Presentation time of Ice-Cream Cake
12:00			Transport/Displaying of Chocolates at KaDeWe
12:00	to	13:00	Lunchtime
13:00	to	17:00	Working hours
14:00			Presentation of Petit fours to the Jury
16:00			Presentation of 5-stories decorated Cake to the Jury
17:00	to	17:10	Cleaning
17:10	to	18:00	Getting ready to move to KaDeWe on Friday
19:00			Transport/Displaying 5-stories decorated Cake for KaDeWe

Friday, October 6th 2006

	till	07:30	Arrival of the Candidates at KaDeWe
08:00	to	09:00	Setting up Work Boxes Group I at KaDeWe
09:00	to	13:00	Working hours Group I
13:00			Presentation of Sugar Piece Group I to Jury
13:00	to	14:00	Cleaning and emptying Work Boxes Group I
14:00	to	15:00	Setting up Work Boxes Group II at KaDeWe
15:00	to	19:00	Working hours Group II
19:00			Presentation of Sugar Piece Group II to Jury
19:00	to	20:00	Cleaning and emptying Work Boxes Group II

Saturday, October 7th 2006

09:00	to	11:00	Closing Ceremony
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Sunday, October 8th 2006 Departure

The awards



The participant ranked first receives a gold medal from the UIPCG, a cup and 2.500 €.
The competitor ranked second receives a silver medal from the UIPCG and 2.000 €.
The competitor ranked third receives a bronze medal from the UIPCG and 1.500 €.

The jury

Each participating country **sending** one member to the jury. The announcement has to be effected together with the appointment of the competitor by the member association. Jury members have to possess relevant professional experience and be active in this vocational field. They may not judge participants of their own country. Experiences in national competitions or in auditing are preconditions for the appointment as a member of the jury. Presidents of member associations or members of the UIPCG board are excluded from being members of the jury. The UIPCG board appoints the chief expert six months in advance.

The chief expert coordinates the briefing and supervision of the participants and the assessment of the works performed. He introduces the jury members to their tasks. Therefore there is an approved valuation system of the UIPCG board available.



Application



Apply by letter, Fax or E-Mail directly to the general secretary of the UIPCG. The application must enclose the recipes of the tasks, which have to be presented. Don't forget, to enclose the official qualification certificate from the corresponding member association.

Send your documents please to:

Secrétaire General
Robert Widmann
Brühstraße 7
D-73061 Ebersbach
Germany
Phone +0049– 71 63 – 62 21
Fax +0049– 71 63 – 53 06 15
E-Mail rowiconditor@aol.com

Deadline for application is May, 31st 2006.

Valuation criteria for incoming applications:

The organizers check the application and will give the authorization after the order of the applications. The organizers keep the right to accept further applications after the deadline.

The jury's decision is definitive. It is impossible to take legal action.

The venue of the practical works are the mastery school of confectioners in Berlin and the KaDeWe department store of the west) in Berlin.

Rooms in Berlin are at the competitors' disposal. All overnight expenses and cost of food as well as the travelling expenses in Berlin takes the company Heimbs Kaffee GmbH. The travelling expenses to and from Berlin charges the competitors.



