



Rules for the UIPCG Junior World Championship „under 25“

Article 1

The UIPCG Junior World Championship is a benchmark test of upcoming talents in the confectionery. Within the scope of this World Championship upcoming talents shall be encouraged and the image of this craft shall be made well-known to broad publicity.

Article 2

The Junior World Championship is organised every two years in years with even dates. The UIPCG General Assembly decides upon the venue.

The organisation of this competition is incumbent upon the member state appointed by the UIPCG. The execution can be conferred to an organising committee, the member association however retains the overall responsibility.

Six months before the competition takes place the board of the UIPCG has to accept the detailed concept presented by the organising member association.

The World Championship is under the patronage of the UIPCG, the General Secretariat coordinates the organisation and is responsible for the write – off and registration procedure.

Article 3

Each country takes part at most with two confectioners. These two confectioners must be determined in a national **competition**. Both participants work independently.

In the year of the competition participants must not exceed the age of 25. Exceptions have to be approved by the board of the UIPCG at least six months before the competition takes place.

Participants may participate in the Junior World Championship under 25 only one time.

Article 4

Member associations get the relevant documents for the competition at least six months in advance.

The final date for registration is three months before the competition starts at the latest. The written registration has to be carried out by the member association and has to be sent to the UIPCG General Secretariat. The registration has to include a personal CV (including the professional career), an evidence concerning the participant's age. A documentation with illustrated recipes about the own competition workings have to be submitted the jury at the 1st competition day.

The General Secretary verifies the incoming registrations and grants the admission to the competition according to the order of the registrations.

Article 5

The works that have to be conducted at the competition are announced together with the other documents of the competition at least six months before. For each Junior World Championship the works that have to be carried out by the competitors are newly defined. During the ongoing competition jury members elaborate the competition programme valid for the next Junior World Championship under the conduction of the chief expert.

Article 6

Cost for board and meals of the competitors and the members of the jury, as well as medals and the recompense have to be borne by the organising member association.

Article 7

Venue, date, time and programme of the competition are announced to the competitors by the General Secretary after the confirmation of their registration. Moreover competitors get a list with the available equipment and raw materials as annex to the rules of competition. Equipment and raw materials that are not included in this annex have to be brought along by the competitors.

Article 8

The participant ranked first receives a cup and 1.200 €.

The competitor ranked second a cup and 800 €.

The competitor ranked third receives a cup and 500 €.

All participants receive a medal of participation with a certificate.

Article 10

Each participating country appoints one member of the jury. This 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. Experience 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.

The organising member association appoints one expert who is head of the workshop and who is at the chief expert's disposal. This expert is responsible for equipment, hygiene and raw materials.

The decision whether compensation is paid to the chief expert and the other jury members or not is up to the relevant member associations.

Article 11

The organisers reserve their right to decide upon the publication of photos and/or films of the works produced.

Article 12

Access to the rooms where the competition is effectuated is only granted to competitors, jury members, the President and the Secretary General of the UIPCG and the assigned auxiliary persons. Access control is ensured by the organisers.

Article 13

The competitors have to wear working clothes. The organisers reserve their right that emblems of sponsors have to be fixed on the clothes.

Article 14

The jury's decision is not challengeable.

Decided upon and accepted by the UIPCG General Assembly at Helsinki on 28th
May 2005

Günther Koerffer

President

Robert Widmann

Secretary General

Works to be effectuated at the competition:

1. Piece of décor

A piece of décor made of sugar (caramel), chocolate, nougat, marzipan or plastillage or a combination of the mentioned raw materials has to be manufactured. The presentation of the chocolates has to be integrated in the decor piece.

2. Fancy cake

Two cakes with a diameter of 20 cm are must be manufactured. One cake is for tasting. The other cake has to be decorated with a décor made of sugar.

3. Ice cream

Two frozen desserts for 8 persons have to be manufactured; one ice cream dessert, destined for tasting, has to be made without decoration, the other ice cream dessert has to be readily decorated.

4. Chocolates

An assortment of five different chocolates (about 12 gr. per piece), at least 10 pieces per kind, which means a total of 50 chocolates, have to be completely manufactured on the spot. At most two kinds may be poured. The presentation of the chocolates has to be integrated in the decor piece.

5. National speciality

A speciality of the represented country has to be manufactured.
This work is not bound to the topic chosen.
The national speciality is not to be tasted, but just evaluated according to aesthetic criteria.

6. Figures

The candidate has to manufacture two different figures of his own choice; he has to make 4 pieces of each figure, which means a total of 8 pieces. This work is not to be tasted, but just assessed according to aesthetic criteria. All basic mixtures used in confectionery can be used and combined (marzipan, chocolate coating, nougat etc.).

7. Allocation of points

1.	Piece of décor	>	70 points
2.	Fancy cake (filling)	>	55 points
3.	Ice cream	>	40 points
4.	Chocolates	>	55 points
5.	National speciality	>	30 points
6.	Figures	>	30 points
7.	Compliance with the rules and hygiene	>	40 points
8.	Total		320 points

8. General Rules

All participants are required to work alone and not in a team.

A total of 16 hours, distributed over 2 days, is available.

A documentation with illustrated recipes about the own competition workings have to be submitted the jury at the 1st competition day.

All ingredients must be edible. All elements of decoration have to be manufactured on the spot.

Gelatine sugar elements can be brought undyed and dried, but have to be made again here.

The use of silicone tins and other tins is permitted.

Icings and mazipan coloured an weighted can be brought by you.

The Table measurements for the final presentation of the competition works will be announced separately.

The decoration of the presentation table will not be part of the judgement. The materials which are needed, have to be brought on everyones own.

CONTACT:

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