



Rules for the UIPCG Junior World Championship “under 25s”

Brazil 2012

Article 1

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

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 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 invitation of entries 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 (1st January) of the competition participants must not exceed the age of 25.

Participants may only participate once in the Junior World Championship for under 25s.

Article 4

Member associations receive 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 registration has to be submitted by the member association in written form and sent to the UIPCG General Secretariat. The registration must include a personal CV (including the participant's professional career), as well as evidence of the participant's age. Documents with illustrated recipes of the participant's own competition work have to be submitted to the jury on the first day of the competition.

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

Article 5

The competition work to be performed at the event is announced together with the other documents of the competition at least six months in advance. For each Junior World Championship the work that has to be carried out by the competitors is newly defined. During the ongoing competition jury members elaborate the competition programme valid for the next Junior World Championship under the supervision of the chief expert.

Article 6

The costs for board and lodging of the competitors and the members of the jury have to be borne by the organising member association.

Article 7

Venue, date, time and agenda of the competition are announced to the competitors by the General Secretary following confirmation of their registration. Moreover competitors receive a list detailing the available equipment and raw materials as annexed 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. The jury member must be able to speak English or accompanied by a professionally experienced translator.

Jury members may not judge participants of their own country. Experience in national competitions or in auditing is a precondition for the appointment as a member 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 work performed. He introduces the jury members to their tasks. An approved valuation system of the UIPCG board is in place for this purpose.

The organising member association appoints one expert who supervises the workshop and assists the chief expert. This expert is responsible for equipment, hygiene and raw materials.

Remuneration of the members of the jury is the responsibility of the respective participating countries.

Article 11

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

Article 12

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

Article 13

The competitors are required to wear working clothes. The organisers reserve the right to stipulate that emblems of sponsors have to be affixed to the clothing.

Article 14

The jury's decision is not challengeable.

Agreed upon and approved by the UIPCG General Assembly in Helsinki on 28th May, 2005

Günther Koerffer

Robert Widmann

President

Secretary General

Work to be performed at the competition:

Candidates can themselves select their theme for the World Championship.

However, all prepared pieces must be oriented to the selected theme.

1. Piece of décor

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

2. Fancy cake (entremet)

Two entremets with a diameter of approx. 20 cm must be manufactured. One entremet is for tasting and the other for presentation purposes. Both entremets must be decorated with a décor made of sugar.

3. Ice cream

Two frozen ice cream desserts for 8 persons have to be made; one ice cream dessert is for tasting and the other for presentation purposes. Both ice cream desserts must be decorated.

4. Chocolates

An assortment of five different chocolates (about 12 g per piece), at least 10 pieces per kind, which means a total of 50 chocolates, have to be completely manufactured on the spot.

Six chocolates per kind have to be available to be tasted by the jury.

The presentation of the other chocolates has to be integrated into the decor piece.

A maximum number of two kinds of chocolates may be casted.

5. Dessert on a plate

Seven identical desserts on a plate must be made, 6 of which are for the jury and one for presentation purposes. The dessert shall be made of at least 4 different components. Each candidate will receive a goods basket for the dessert. These ingredients, among others, must be used to make the dessert. The contents will be announced and issued on the day on which the workplaces are assigned. The six plates for the jury will be provided.

6. Figures

The candidate has to manufacture two different figures of his/her own choice. He/she must make 4 identical pieces of each figure, which means a total of 8 pieces. This work will not be tasted but just assessed according to aesthetic criteria. All basic mixtures used in the confectionery trade can be used and combined (marzipan, chocolate coating, praline, etc.).

7. Allocation of points

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| 1.Piece of décor | > | 70 points |
| 2.Fancy cake (filling) | > | 50 points |
| 3.Ice cream | > | 50 points |
| 4.Chocolates | > | 50 points |
| 5.Dessert on a plate | > | 40 points |
| 6.Figures | > | 30 points |
| 7.Compliance with the rules and hygiene | > | 30 points |
| 8.Total | | 320 points |

Points are awarded for:

taste
appearance
workmanship
degree of difficulty
innovativeness
working method
hygiene
cleanliness

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.

Documentation with illustrated recipes of the candidate's own competition work has to be submitted to the jury on the first day of the competition.

All ingredients must be edible. All decorating elements have to be manufactured on site

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Gelatine sugar elements can be brought undyed and dried, but have to be made again on site in the same quality.

The use of silicone and plexiglass moulds is permitted.

Icings and marzipan coloured and weighed can be brought by the candidate.

The table measurements for the final presentation of the competition work will be announced separately.

The decoration of the presentation table will not be assessed. The requisite materials must be brought by the candidates themselves.

We hereby point out explicitly that it is not permitted for candidates to bring coloured and / or partially cooked sugar / isomalt.

It is not permitted to use pre-printed films for diverse pattern techniques. Such films have to be designed on site.

The goods basket for the dessert will be made up identically for each candidate by the UIPCG (on a neutral basis).

The chief expert undertakes not to divulge the contents of the basket to anyone.

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