

# **RULES FOR THE WORLD CHAMPIONSHIP OF THE MASTER'S CLASS**

## **Article 1**

The World Championship of the Master's Class is held in accordance with proposals submitted by the member countries. The responsibility for organising the Championship is incumbent upon the country appointed by the UIPCG to host the event and, if appropriate, the trade fair host. The event takes place under the sponsorship of the UIPCG; organisational assistance is provided by the Secretariat.

## **Article 2**

The purpose of the World Championship is to benchmark the performance of the best candidates from each UIPCG member country. In this competition, the top members of our confectionery profession demonstrate their skills to the public. The intent is that the creations shown will serve as an incentive to upcoming talent.

## **Article 3**

Only member countries of the UIPCG are invited to participate in the Championship and entitled to do so.

## **Article 4**

Each country takes part with one confectioner. When they register, candidates are required to submit an official qualification certificate issued by the relevant association of the member country. Teachers in this profession are excluded from taking part.

## **Article 5**

Candidates for this Championship must mail or fax a written registration to the General Secretariat of the UIPCG. The organizers will verify each registration and approve participation in the order in which they are received. The organisers reserve the right to accept further registrations even after the final date named for their submission.

## **Article 6**

The costs for hotel accommodation and half-board of the competitors and the jury will be paid by the event organizers.

The costs of travel will be borne by the competitors.

## **Article 7**

The venue, date, time and schedule of the competition will be made known in a separate information sheet. The participants will also be informed in a separate supplement of the rules governing the machines, implements and raw materials that will be made available. Any implements and raw materials that are not listed in this supplement must be provided by the participants themselves.

## **Article 8**

Candidates can themselves select their themes for the 2009 World Championship.

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

## **Article 9**

The World Championship is held in public. The participants prepare their pieces under the supervision of the jury.

The competitor ranked first receives a cup and € 2500

The competitor ranked second receives a cup and € 2000

The competitor ranked third receives a cup and € 1500

Each competitor receives a certificate and a participant's medal.

## **Article 10**

Each participating country provides one member of the jury. Notification is through the member country, with registration of the participants. Members of the jury must possess relevant professional experience and be active in the profession. They may not assess competitors from their own countries. Experience in national competitions or in holding examinations is a necessary condition.

The Chef Expert will be nominated by the Managing Board of the UIPCG six months prior to the Championship.

The Chef Expert will coordinate briefing and supervision of the participants as well as assessment of the pieces prepared in the competition. He/she directs the members of the jury in their tasks. For this purpose, he/she has available an evaluation scheme approved by the UIPCG's Managing Board.

A confectioner is appointed by the organising association to assist the Chef Expert as Kitchen Supervisor and is responsible for infrastructure, hygiene and the 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 amend the rules or to cancel the Championship in the event of force majeure or unforeseen circumstances.

## **Article 12**

The organisers reserve the right to publish photographs and/or video recordings of the pieces prepared.

Any publications will always name the originator of the piece.

## **Article 13**

Only the members of the jury and assigned assistants will be permitted access to the rooms in which the Championship is held.

## **Article 14**

The competitors must wear work clothes. The organisers reserve the right to require that emblems of any sponsors will be attached to the work clothes.

## **Article 15**

The jury's decision is final. Legal recourse is excluded.

Decided and approved during the General Meeting on 21<sup>st</sup> October 1999 in Brno, Czech Republic

Signed: Otto Kemmer  
President

Signed: Robert Widmann  
General Secretary

Amended during the General Meeting on 21<sup>st</sup> June 2003 in St. Gallen, Switzerland

Signed: Dr. Paulus Stuller  
President

Signed: Robert Widmann  
General Secretary

Amended during the General Meeting on 28<sup>th</sup> May 2005 in Helsinki, Finland

Signed: Günther Koerffer  
President

Signed: Robert Widmann  
General Secretary

## CHAMPIONSHIP TASKS:

1. Five-storey cake, need not be round. One (1) additional round cake of diameter 18-20 cm, undecorated, for tasting by the jury. The presentation is optional. Cake bases should be brought pre-prepared to the competition venue.
2. Six (6) different types of filled chocolates, with eight (8) of each, and an additional eight (8) pieces per type for tasting by the jury. Only two (2) types may be prepared in moulds. It is not permissible to use previously prepared hollow mouldings.
3. Additionally one (1) chocolate presentation piece.
4. Six (6) different types of petits fours, with eight (8) of each, and an additional eight (8) pieces per type for tasting by the jury. Cake bases may be brought pre-prepared to the competition venue.
5. Additionally one (1) presentation piece in sugar-work / Isomalt.
6. Preparation of one (1) ice-cream dessert for eight persons. The cake base may be brought pre-prepared to the competition venue. One (1) mock-up (undecorated) of the dessert should be brought to the competition for presentation. The mock-up must be decorated at the competition venue.

## **Article 1**

### **Notes:**

All competition pieces must be edible.

All competition pieces must be prepared at the venue, except for cake bases.

The use of silicone rubber moulds is permitted.

Pastillage elements can be brought to the competition uncoloured and dry. The mixture and elements, including reserve elements brought to the competition, must be prepared

again in the same quality and quantity. The elements brought to the competition must be shown to the jury without special request during the box inspection. The elements prepared at the competition venue shall be shown to the jury without special request as soon as they are finished.

In the event of failure to observe the foregoing, the jury reserves the right to disqualify the competitor.

The total time allowed for completion of the pieces is 24 hours.

No ready prepared coloured or precooked sugar/Isomalt may be brought to the competition.

No ready printed decorative sheeting may be brought to the competition.

All pieces have to follow the general theme that competitors can choose themselves.

Before the competition starts, the jury must be presented with a folder containing all recipes and a written description of the theme in twelve copies.

## **Article 2**

The sizes of the tables set aside for the presentation will be made known in good time. The table surface can be laid out by the competitors themselves. Aids for presentation, such as silver plates, glass plates, cloths, etc. must be brought to the competition venue.

## **Article 3**

All independent competition pieces will be evaluated separately:

the five-story cake  
the filled chocolates  
the chocolate presentation piece  
the petits fours  
the sugar-work presentation piece  
the semifrozen ice-cream dessert

Points are awarded for:

- execution, workmanship, degree of difficulty
- taste
- innovation, compliance with theme
- appearance
- working approach, cleanliness, hygiene

Please send your registration to:

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