



Official Regulation

**European Championship in Cake Decorating
Expo Sweet 2018**

Warsaw; February 24-25, 2018

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Introducion



I have the great pleasure to invite you to participate in the European Championships in the Cake Decoration during Polish largest trade fair EXPO SWEET 2018. In the challenge, which undoubtedly worth, is the culmination of many hours of work, the immensity of the

passion and experience to the cake decoration and the taste were worthy of an European Champion.

Participation in this competition is also the opportunity to exchange experiences with colleagues and others acting in this sector, to strike up a new friendship and gain a lot of inspiration in the unique housing and friendly atmosphere created by the organizers.

Participants will compete in three events. One of them is to prepare in your own Studio and bring An Occasional Cake. The next competition is a decorating element and incorporate it on a special cage and bring or prepare tasting cakes on site. All presentations must refer to the theme selected by the participant. The judges will evaluate aesthetics, choice of colours, the number of correctly applied decoration techniques, creativity and composition of taste.

Come to us and show that you are the European Champion. We look forward to new techniques, unusual compositions, interesting theme interpretation and the taste that we will remember for a lifetime.

Małgorzata Weber

President of the Jury Board

I. PARTICIPANTS

- I.1. The participants of the Championship can only be the representatives of the company (i.e. persons employed or owners), which proof its association with the sector of ice-cream, confectionery, sugar crafting, bakery industries in one of the European countries.
- I.2. Organizer will always mention as a participant the names of the team members and the name of the company represented in all official communications.
- I.3. Two-members teams will be participating in the competition. Participant and the coach which will be invited to be a member of the Jury. It is allowed for others to help when assembling the Art piece in the exhibition's area.
- I.4. The organizer reserves the right to clothing the participants in uniforms-work clothes, aprons, hats, on which the sponsors logos can be placed. The participant is obliged to wear the uniforms while working and presenting on the front of the Jury as well as while granting interviews and during the Gala Awards. The participant is also obliged to wear black pants or skirts and black shoes.
- I.5. The Organizer provides participants with free accommodation and reimbursement of travel costs -the details in the following sections.

II. Applications and qualifications

- II.1. Each participant must send the application form available on the website: <http://exposweet.pl/regulaminy>. Submissions accepted until October 31, 2017. In addition, Application form shall be accompanied by 3 photos of your own decorations. Photos should be no larger than 2 MB. Properly completed applications and photos must be submitted on the following address: **mistrzostwa@exposweet.pl**
- II.2. Number of places in the Championship is limited. Qualification will be determined by the quality of the work presented on the uploaded photos. Qualification will be decided by the Jury.
- II.3. The organizing Committee will send a communication to the candidate team to confirm the successful application until November 15, 2017.
- II.4. To complete the qualification procedure participants must pay the registration fee of 100 Euro (or 420 PLN – for Polish teams) within 10 days after receiving the written confirmation and no later than November 30, 2017. The lack of payment within the limited time will result in disqualification. Payments must be made to the following account:
- Expo Sweet EZIG:
ING Bank Slaski 74 1050 1054 1000 0090 7023 6972
SWIFT code: INGBPLPW
Reason of transfer: ME2018, Country and Participant name
- II.5. The lack of payment within the prescribed period shall mean the disqualification of the team and the grant of the right for starting to the next team.

III. Transfer and accommodation.

- III.1. The participants, who will be qualified to participate in the finals and pay the registration fee, will be provided with free accommodation for two people in 3 star standard hotel in single rooms (including breakfast and dinner) from 24.02 (arrival) to 26.02. (departure). There is a possibility of double room for the team if the request is submitted in advance.
- III.2. Organiser refunds the travel expenses of the participants in the form of a lump sum of 400 Euro for Foreign Teams and 800 PLN for Polish Teams. Lump sum will be transferred after the Championship on the bank account of the participant based on an invoice issued by an operator who delegates the Team. Title: " travel costs reimbursement for participants of Expo Sweet 2018 Championship ".
- III.3. Teams travelling with their own cars will be provided with the free parking cards for 24th and 25th February (one per team).
- III.4. The Organizer provides the buses for Participants to and return the hotel on the day of the Championship. Detailed departure schedule will be provided in a separate press release.

* The foreign teams may be also provided with the accommodation on 23rd of February if needed.

IV. Competition Programme

IV.1. Participants should arrive till 24.02.2018 at 15:00 at exhibition centre located on Pradzynskiego str. 12/14 in Warsaw, where check-in will be held before the Championships and the assignment of starting numbers.

IV.2. The championship will be comprised of three categories

A) occasional cake (exhibited)

B) decorating element (made in place)

C) tasting cake

IV.3. The theme of the contest will be arbitrary, however, please note that both elements: the occasional cake, as well as a decorative element must be linked.

IV.4. A) Occasional Cake

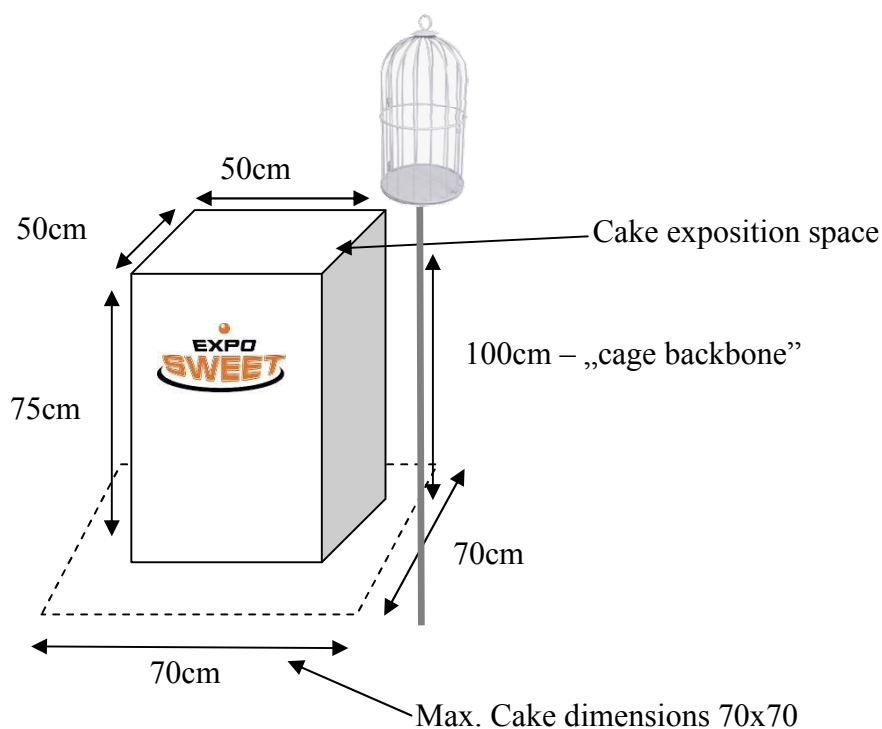
Each participant prepares one occasional cake (on a dummy) in his own lab linked to the theme.

IV.5. Occasional cake must be supplied in whole or in parts to the Championships area on February 24. between 16:00-18:00. The cake should be set (fold) on the stand with accordance to the starting number.

IV.6. The Organizer provides the pedestal for the cake exposition. It will be a white block, size 50 cm x 50 cm and a height of 75 cm. The pedestal cannot be affix by anything or cover the tablecloth, the participant set his work on top surface of the block. Occasional cake can have any shape and any height, but we reserve the right, to the length and width dimensions which cannot exceed 70 cm x 70 cm.

IV.7. The Organizer provides storage space for containers, cardboard boxes, cages for transport. Competitors are required to secure their own equipment and tools necessary to perform their work.

Visualization of the stand for the cake and a decorative element exposition.



Due to the exhibition space conditions, it is recommended that the cake decorations are made on the dummies. The jury will not judge the taste composition or recipe.

IV.8. Even if the cake is based on the dummy, the decorations must be made of edible items (sugar, caramel, isomalt, etc.).

IV.9. The jury has the right to deduct the points if it considers that the construction of both the cake and some items could not exist if the cake was not dummy. Clamping and connecting various decorative items must be the same, which could be used for edible cake.

IV.10. Evaluation of the occasional cakes will take place from 8:30-11:00 on 25 February. During the evaluation, the participant may be asked to briefly present their work, describe the techniques of decoration and the used raw materials.

IV.11. **B) Decorative element**

Each participant must execute on the stand a decorative element related thematically to the cake and expose it on a special decorative cage, which image and dimensions are described in p. IV. 17. Each

participant will receive a cage for a trial by courier and **must bring it back to the Championship**. The element or elements presented on the cage can have any character, must only refer to the theme of the occasional cake.

- IV.12. Decorative items (including all components) intended to be placed on decorative cage must be entirely made on place, during the Championship. These elements must be made only from edible products, confectionery, caramel, chocolate, etc. - according to the decision of the participant. It is prohibited to use the items or parts previously prepared.
- IV.13. Usage of elements prepared earlier may result in the participant's disqualification.
- IV.14. Decorative cage is white. Is made of metal. The Cage will be placed on the leg in the form of white profile, with a height of 100 cm.
- IV.15. Cages will be sent to Participants no later than January 5 (shipping by order of the payment of starting fee), so that everyone can practice the preparation and installation of the items. Note! Each participant **must bring received cage back** on the Championship, because it will be the one for the work displaying.
- IV.16. There are no special regulations for fitting and displaying decorative element on the cage.
- IV.17. The dimensions and appearance of the cage for a decorative element:



IV.18. Preparation of decorative element during the Championship will begin on 25.02 at **8:30AM**.

IV.19. **Workstation equipment includes:**

-Chair

- working table 80x80cm, covered with waterproof cloth

- set of shelves 53x32, 5 cm height. 180 cm, with four shelves (including two perforated)

IV.20. Working on a decorative element must be entirely completed before 3:30PM. The latest at 3:30PM decorative element must be set next to the occasional cake. The elements set with lateness can be disqualified.

IV.21. **C) Cake for taste test.**

Each participant must bring 3 identical cakes for tasting. Each of the cake with a weight of 1200-1400 g (approximate). The cakes will be designed for tasting by the jury and must be made with the technique, which could be effectively used in the preparation of occasional cake. The jury shall deduct points for that occasional cake if emerge that occasional cake could not be made with the same technique, as the „Taste test” cake. Taste test cakes should not be decorated, but they can be covered with a mass as in the presented occasional cake (eg. sugar mass, chocolate, frosting, etc.).

IV.22. The participants, who brought tasting cakes done before can leave them in special cabinets on 24.02 after 3.00. p.m.

IV.23. Participants can also prepare teste test cake in place. Organiser will supply the working stations with the confectionery equipment for its preparation on 24.02. Boxes will be available from 6:00PM-10:00PM, with the limited time for every team no more them 90 minutes. The order of work will be in accordance to the staring numbers.

IV.24. Cake tasting will be assessed for the judgment from 10:50AM to 2:00PM on 25.02. The order of serving the cakes will be in accordance to the starting numbers. Detailed schedule of tasting the cakes is given in the table below:

| | Cake cutting | serving | Jury testing |
|----------------|---------------|---------|---------------|
| Participant 1 | 10:50 – 10:59 | 11:00 | 11:00 – 11:10 |
| Participant 2 | 11:00 – 11:09 | 11:10 | 11:10 – 11:20 |
| Participant 3 | 11:10 – 11:19 | 11:20 | 11:20 – 11:30 |
| Participant 4 | 11:20 – 11:29 | 11:30 | 11:30 – 11:40 |
| Participant 5 | 11:30 – 11:39 | 11:40 | 11:40 – 11:50 |
| Participant 6 | 11:40 – 11:49 | 11:50 | 11:50 – 12:00 |
| Participant 7 | 11:50 – 11:59 | 12:00 | 12:00 – 12:10 |
| Participant 8 | 12:00 – 12:09 | 12:10 | 12:10 – 12:20 |
| Participant 9 | 12:10 – 12:19 | 12:20 | 12:20 – 12:30 |
| Participant 10 | 12:20 – 12:29 | 12:30 | 12:30 – 12:40 |
| Participant 11 | 12:30 – 12:39 | 12:40 | 12:40 – 12:50 |
| Participant 12 | 12:40 – 12:49 | 12:50 | 12:50 – 13:00 |
| Participant 13 | 12:50 – 12:59 | 13:00 | 13:00-13:10 |
| Participant 14 | 13:00 - 13:09 | 13:10 | 13:10 – 13:20 |
| Participant 15 | 13:10 – 13:19 | 13:20 | 13:20 – 13:30 |
| Participant 16 | 13:20 – 13:29 | 13:30 | 13:30 – 13:40 |
| Participant 17 | 13:30 – 13:39 | 13:40 | 13:40 – 13:50 |
| Participant 18 | 13:40 – 13:49 | 13:50 | 13:50 – 14:00 |

IV.25. Serving and testing the cakes is as follow:

Participants at the designated time, put heir cake on cutting table and cut the first cake to equal parts weighing about 100 g each. Second cake cuts in two half and one of them cuts into equal parts with a weight of about 100 g. The second half remains uncutted, as well as the third cake. The slices will be submitted to the Jury table by Expo Sweet's waiters. The other parts of the cakes will be presented to the Jury at the same time. In the case there are not enough servings for all Judges, the participant will cut the other parts of testing cake after the presentation.

IV.26. Championship programme:

February 24th, 2018

- | | |
|---|--------------|
| 1. Arrival | until 15:00 |
| 2. Assignment of the work station | 15:00-16:00 |
| 3. Installation of an occasional cakes | 16:00-18:00 |
| 4. „Taste test” cakes preparation (if required) | 18:00-22:00 |
| 5. Transfer to hotel | ar. 22:00 |
| 6. Dinner | until. 23:00 |

February 25th, 2018

- | | |
|---|-------------|
| 1. Breakfast | 6:30-7:30 |
| 2. Arrival to the exhibition centre and work station setting up | 8:00-8:30 |
| 3. Occasional cakes evaluation | 8:30- 11:00 |
| 4. Decorative element preparation | 8:30-15:30 |
| 5. Occasional cakes evaluation | 11:00-14:00 |
| 6. Decorative element evaluation | 15:30-16:00 |
| 7. Setting up in the exhibition area | 16:30-17:15 |
| 8. Results announcement | 17:30 |
| 9. Transfer to the hotel | 19:00 |
| 10. Dinner | 20:30 |

| Graphical programme of the Championship February 25th , 2018 | 6:30 | 7:30 | 8:00 | 8:30 | 9:00 | 9:30 | 10:00 | 10:30 | 11:00-14:00 | 15:30 | 16:00 | 16:30 | 17:15 | 17:30 | 18:30 | 19:00 | 20:00 | 20:30 |
|---|------|------|------|------|------|------|-------|-------|-------------|-------|-------|-------|-------|-------|-------|-------|-------|-------|
| Breakfast | | | | | | | | | | | | | | | | | | |
| Presence on the championship area | | | | | | | | | | | | | | | | | | |
| Decorative element preparation | | | | | | | | | | | | | | | | | | |
| Occasional cakes evaluation | | | | | | | | | | | | | | | | | | |
| Degustative cakes evaluation | | | | | | | | | | | | | | | | | | |
| Decorative element evaluation | | | | | | | | | | | | | | | | | | |
| Setting up the exhibition area | | | | | | | | | | | | | | | | | | |
| Results announcement | | | | | | | | | | | | | | | | | | |
| Transfer to the hotel | | | | | | | | | | | | | | | | | | |
| Dinner | | | | | | | | | | | | | | | | | | |

February 28th, 2018

- | | |
|--------------------------------------|-------------|
| 1. The Audience Award Announcement – | 12:00* |
| 2. Possibility of collecting cakes | after 16:30 |

* The time can be change. If so, the new timing will be announced on 26th of February

V. Jury evaluation criteria

The jury consists of:

- President – representative of the Organizer.
- Honorary Member of the Jury
- the representatives of the individual teams (coaches).

Jurors will deliberate in English and Polish. The Organizer provides a translator (English-Polish), but does not provide individual interpreters. The jury will assess the individual cakes-exhibits, considering the criteria listed below.

The total amount of points granted by the Juror is 1600. In addition to the Jury, the organizer shall appoint technical judges who will keep control of the correctness of the course of the competition. The technical judges will not award any points, they will only report any violations to the Jury.

Scores:

A) Occasional Cake

- | | |
|------------------------------|-----------|
| 1. Artistic impression | 0 – 100p. |
| 2. Decoration techniques | 0 – 100p. |
| 3. Gradation of difficulties | 0 – 100p. |
| 4. Originality of the form | 0 – 100p. |
| 5. The theme presentation | 0 – 100p. |

B) Decorative element

- | | |
|--|-----------|
| 1. Artistic impression | 0 – 100p. |
| 2. Decoration techniques | 0 – 100p. |
| 3. Gradation of difficulties | 0 – 100p. |
| 4. Accordance to the Occasional Cake's theme | 0 – 100p. |
| 5. Work station organization and cleanness | 0 – 100p. |

C) Cake for taste test

- | | |
|--------------------------------|------------|
| 1. Creativity and presentation | 0 - 200 p. |
| 2. Tastes combination | 0 – 200 p. |
| 3. Structure and composition | 0 - 200 p. |

VI. Prizes

Organizer provides the following awards for the winners:

1st place

- Gold medals for the participant and the coach
- Trophy Cup
- Certificate of Honour
- € 2 000* for participant.

2nd place

- Silver medals for the participant and the coach
- Trophy Cup
- Certificate of Honour
- € 1 000* for participant.

3rd place

- Bronze medals for the participant and the coach
- Trophy Cup
- Certificate of Honour
- € 500* for participant.

Special Prizes

- Prize for best Decorative element
- Prize for best Degustative Cake

In addition, all the participants and coaches (the judges) will receive commemorative medals and certificates of participation.

* All amounts are gross. The payment will come in the form of a check or bank transfer to the account within 14 days. Taxes will be paid by Organizer, and Participants do not receive PIT (tax declaration) and does not need to clear this income in the tax office.

The winner of the Championship shall be the participant who gets the highest total number of points awarded by the Jury.

Announcement of results of the Championship and awards and certificates will be held on February 25th at 5:30 PM in the Forum. Participants taking part in the award ceremony are required to wear full uniforms supplied by the organiser. (jackets, aprons, hats).

VII. Final Arrangements

- VII.1. Contest cakes will remain in the exhibition area until 28th February 2018. Until 16.30.
- VII.2. Participants can pick up their work on 28.02.2018 from 16:30. Until 20.00. If the works are not collected the organizer reserves the right to dispose it or get over to local confectionery school as teaching materials.
- VII.3. All art.-work or parts can be secured and sent to the participant at his expense and risk. This must be agreed with the Organizer until February 15, 2018.
- VII.4. The organizer reserves the right to cancel Championships with random reasons. Such event will not result in reimbursement and other financial obligations incurred by a participant to prepare the exhibition work. In case of cancellation of the Championship, the Organizer will refund the registration fee.
- VII.5. Evaluation of the Jury is the final one and it is not a subject to challenge or appeal. The results are given and posted on the website www.exposweet.pl after the exhibition termination.
- VII.6. Applying to the championship, Participants agree that they have rights to reproduce, distribute, and publish their work that will provide during the Championships.
- VII.7. All liability arising out of any failure to meet the condition in p. VII. 6 will be on the Participant side.
- VII.8. The participants applying to the Championship give the Organizer the right to use photos and other images of their work, recipes and descriptions, as well as to use the image, name and surname of his person, and to distribute these images, without territorial and time restrictions, the following fields of exploitation: reproduction of any technique, marketing, computer memory, public execution and public performance, display, rent, lease, give, using vision or audio in any way by any organization of the radio or television, publication and distribution via the Internet – information or promotional materials or entities associated with him.
- VII.9. Participants give the right to the Organizer, (granting further authorizations) to use all materials provided by them for the purposes of the Championship, and in particular the memory of your computer or other device, processing materials and their publication and

dissemination in connection with the promotion of the Championship without a time limit and, in terms of how written in point VII. 8

VII.10. The organizer reserves the right to make changes in the rules. In this case, the Organizer will notify all the participants by email. Introduction of any changes in the regulations does not apply to the reimbursement of expenses and other financial obligations incurred by the participants in order to prepare for the Championship participation.

VII.11. Any questions or requests can be sent at the email address **mistrzostwa@exposweet.pl**. Organiser accepts questions and answers them until 31st January, 2018. After this date the Organizer does not provide any answers about the rules (further questions can be asked just after arrival).