



Official Regulation

Open Competition - Exhibition
Of Confectionery Decoration

Medial Patrons



Warsaw, February 17-20, 2019

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I. The Participants

- I.1. The Participant of the Competition can be any person over 18 years old. We encourage these Participants to be either professionals or hobbyists, either from Poland or from abroad in the fields of ice-cream, confectionery, bakery or catering industry.
- I.2. The Participant may ask the Organizer to sign his piece of work with the name of the company that the Participant represents or works for. Permits will be issued individually. Neither the diploma, nor any other prize will have that company's name written on it.
- I.3. The Organizer reserves the right to cloth the Participants in uniforms: work jackets, aprons and hats. The logos of sponsors can be placed on these uniforms. The Participant is obliged to wear the uniforms while working in the work station, while performing in the front of the Jury, while granting interviews and during the Gala Awards. The Participant is obliged to wear black pants or skirt with black shoes during the Competition and official instances.

II. Application and qualification

II.1. In order to apply and qualify, every Participant must fill the application form available on our website at: **<http://exposweet.pl/regulaminy>**. Submission will be accepted until 4th of February 2019. Correctly filled and completed applications should be sent by e-mail to: **mistrzostwa@exposweet.pl**

II.2. Submittal of the application must be accompanied with a confirmation or receipt of payment of the registration fee in the amount of 100 PLN (the amount is the same no matter how many decorations is displayed). Only sending both documents (completed application and receipt of payment) will guarantee the application's acceptance. Payment must be made to the following account:

Expo Sweet EZIG:

ING Bank Slaski 74 1050 1054 1000 0090 7023 6972

SWIFT code: INGBPLPW

Payment Title: competition2019, [Full name of the Participant]

II.3. Every Participant that has been qualified to the Competition will be supplied with:

- a. Expo Sweet's working uniform
- b. free parking cards for the 17-20th of February (for 1 passenger car)
- c. ten free passes for the entire duration of the exhibition
- d. diploma.

II.4. The number of actual Participants is limited and therefore, vacant spots in the Competition will be awarded on a first come, first serve basis. Upon confirmation of the application and receipt of the registration fee, the Participants will be confirmed. However, should the receiving number of applications outnumber available spots, there will be a notification of this on the official website and all unsuccessful Applicants will receive their payment back in full.

III. Competition program

III.1. The Competition is divided into **5 categories**:

- Cake for Occasion (any occasion is allowed, ex. wedding, birthday)
 - The cake can have as many floors as desired.
 - The cake must be made entirely of edible items and components used in confectionery.
 - Floral decorations cannot be stuck in/onto the cake without proper protection, i.e. florist wires.
 - Ribbons are only allowed on the base of the cake.
 - 3D-Carved Cake
 - The cake must be made entirely of edible items and components used in confectionery.
 - Inedible supports items, i.e. wire, are allowed but cannot be visible.
 - It is permissible to use dummy padding (cake will have to stand in room temperature for a few days) as well as florist wires and decoration ribbons in a floral element.
 - All visible elements must be made entirely of edible items and components. Inedible support elements can be used but cannot be visible.
 - Decorative element
 - Should be made of sugar, caramel or other edible fondants or ingredients.
 - Any theme is admissible.
 - All visible elements must be made entirely of edible items and components. Inedible support elements can be used but cannot be visible.
 - Flower arrangements (both botanical and fantasy arrangements are acceptable). This piece of work should be made of sugar, gelatin fondant or any other edible ingredients.
 - Florist wires, tapes and flower stamen are allowed to create flower arrangement. Other inedible elements are only allowed to decorate base – vase, basin or any other vessel.
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- Cookies, cupcakes, 2D and 3D gingerbread cookies
 - Should be decorated with royal icing, sugar fondants or any other edible items or components.
 - Number of cookies, cupcakes cannot be lower than 12 pieces.
 - Any style of the exposition is admissible - each Participant can choose to exhibit their work at any stand, plate etc.
 - Cookies, cupcakes do not need to be the same, but the overall theme and composition should be preserved.
 - Inedible decorations are not allowed, this includes but is not limited to florist wires or tapes.
 - Cookies can be dummies, but decorations have to be edible.

III.2. Each Participant may present as many works as she/he wants in any category, provided that it was not presented before on Expo Sweet.

III.3. The piece of work is understood as a work made **entirely of edible** items and components used in confectionery preparation: sugar, caramel, fondants, isomalt, royal icing, chocolate, etc. It is permissible to use dummy padding, support elements and floristic wires (more details in III.1). The supports and florist wires cannot directly touch these edible items. The inside of the work should be made of dummies. On no condition can a Participant use salt dough.

III.4. The piece of work can be related to any chosen by the Participant theme, but she/he must inform the Organizer of said theme.

III.5. The size of the work may not exceed these dimensions: length: 50 cm x width 50 cm, though it may be smaller. Any height of the work is accepted.

III.6. The Organizer provides tables with black cloth for presentation.

III.7. The Participants should submit their work on 17th of February 2019 between 8:00 AM until 12:00 PM to the exhibition center:

Expo XXI on the 12/14 Pradzynskiego street in Warsaw.

III.8. Works must be signed in with the following information: Theme, starting number (provided by the Organizer). Without this information, the work may be disqualified. The Organizer will deliver plates to sign-in work the proper way.

III.9. Assessment of the works will take place between 2:00 PM and 8:00 PM on 17th of February 2019.

- III.10. Following the assessment and announcement of Winner (announcement is planned to take place around 2:00 PM on the 18th of February), the Participants may sign their work with full name (and name of the company, following approval of this inclusion from the Organizer).
- III.11. The works must remain on the display area until 20th of February until 4:00 PM. The collection of the works must be finished by 8:00 PM on that day. The uncollected works will be disposed to pastry school as a teaching aid or utilized by the Organizer.
- III.12. Brief Competition schedule:
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| 1. Works installation - | 17 th of Feb, 8:00 AM - 12:00 AM |
| 2. Evaluation by the Jury - | 17 th of Feb, 2:00 PM – 8:00 PM |
| 3. The results announcement
of the first stage | 18 th of Feb, to 2:00 PM
(The results notes will be placed next to the competing works). |
| 4. Decoration of all winners &
results of Grand Prix | 20 th of Feb, 12:15 a.m. |
- III.13. The Participants will have access to the given notes from the Jury's assessment of their work.

IV. Evaluation criteria and prizes

The Jury consists of:

- President - representative of the Organizer
- Jury members – pastry champions and renowned decorators.

The Jury will assess the individual works, considering the following criteria. The total amount of points granted by the Juror is 100.

Evaluation criteria:

1. Artistic impression: general look, aesthetic, etc.	0 – 30 p.
2. The number of used techniques of decoration	0 – 30 p.
3. Complexity of the work	0 – 20 p.
4. The originality of the form	0 – 10 p.
5. The theme presentation	0 – 10 p.

Prizes:

Grand Prix in every category – will be awarded to the Participant all these who has previously been certified by Gold. The Grand Prix winner will receive:

- Certificate of Honor
- Cup Trophy
- **Check from the Organizer worth 1000 PLN**

Gold - Every Participant who received a range of points from 91-100% will earn Gold and receive:

- Certificate of Honor
- Memorial badge
- Golden medal
- **Check from the Organizer worth 400 PLN**

Silver - Every Participant who received a range of points from 81-90% will earn Silver and receive:

- Certificate of Honor
- Memorial badge
- Silver medal
- **Check from the Organizer worth 200 PLN**

Bronze - Every Participant who received a range of points from 71-80% will earn Bronze and receive:

- Certificate of Honor
- Memorial badge
- Bronze medal

The Participants who received the sum of points in the range of 0-70% will receive the Certificate of Honor.

Cash rewards are paid in the form of a check or bank transfer. The amounts are net values. Tax is paid by the Organizer, and the Participants do not receive PIT and do not need to clear this income in the tax office.

Announcement of the results of the competition and awards ceremony (Grand Prix and all certificates and prizes) will be held on 20th of February at 12:15 AM on the Championship Forum. The Participants taking part in the award ceremony are required to wear full uniforms provided by the Organizer.

V. Final Arrangements

- V.1. The works, all their elements and other items can be secured and sent to the Participant at his expense and risk. This however must be agreed with the Organizer until 17th of February 2019.
- V.2. The Organizer reserved the right to cancel the Competition for the reasons beyond their control. Should this be the case, the Organizer will reimburse registration fees but will not reimburse any financial payments or obligations incurred by the Participant in order to participate in the Competition or to prepare their work.
- V.3. Evaluation by the Jury is final and is not the subject to challenge or appeal. The results are given and posted on the official website: www.exposweet.pl after the end of the Exhibition.
- V.4. By applying for the Competition, the Participants declare that they have the copyrights and image rights, to reproduce, distribute and publish the work that is presented during the Competition.
- V.5. All liability arising out of any failure to meet the condition in the p. V.4. bears exclusively the Participant.
- V.6. The Participants applying to the Competition 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 their 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.
- V.7. The Participants give the right the Organizer, (granting further authorizations) to use all materials provided by them for the purposes of the Competition, 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 Competition without a time limit and, in terms of how written in point V.6.

V.8. The Organizer reserves the right to make changes in the rules. In this case, the Organizer will notify all of the Participants by the email. Introduction of any changes in the regulations does not apply to the reimbursement of expenses and other financial obligations incurred by the Participants to prepare for the Competition participation.

V.9. Any questions or requests can be sent at the email: **mistrzostwa@exposweet.pl**. The Organizer accepts questions and answers them until the 4th of February 2019.

V.10. The administrator of the personal data is Expo Sweet EZIG, Warszawska 82 street, 05-092 Łomianki, phone number: 22 465 96 23.