



EXPO
SWEET

26.02 - 1.03- 2023

Regulations

European Championships in Cake Decoration



przegląd
@piekarski
i cukierniczy

PORADNIK
RESTAURATORA

puerto ITALY

PASTICCERIA
INTERNAZIONALE World Wide Edition

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nowości
GASTRONOMICZNE

Mistrz
branży

cukiernictwo
i piekarstwo

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MAGAZYN BRANŻY GASTRONOMICZNEJ

Introduction

The purpose of the Championship is to popularize the art of confectionery and decorating.

The theme of the competition work is arbitrary, but we note that the theme must cover all works presented by the Competitors during the Championship.

The event is covered under the patronage of the most important trade magazines, and the evaluation of the competition works will be carried out by qualified judges from Poland and abroad.

From the course of the competition, a notary from the Law Office Jolanta Monika Niedziela and Magdalena Karczewska - Woźnica Notaries S.C. in Warsaw, will draw up a protocol in accordance with article 104 of the Law on Notaries.

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I. General Regulations

- I.1. Organizer of the Contest (hereinafter referred to as the Contest or the Championship): The Organizer of the Contest named "European Cake Decorating Championship Expo Sweet 2023" is EXPO SWEET EZIG - Europejskie Zgrupowanie Interesów Gospodarczych hereinafter referred to as "Organizer".
- I.2. Date and place of the Competition: The Competition will be held on February 26, 2023** . at the Expo XXI Center at 12/14 Prądzyńskiego St. in Warsaw.
- I.3. The Championship shall be entered by two-person Teams, hereinafter referred to as "Participants" or "Team".
- I.4. Entry of Teams shall be made by business entities which are registered in Europe and operate in the confectionery, ice cream, caramel, bakery or catering industry The Team represents the company from which it is entered.
- I.5. Territorial limitation - only European registered entities may participate in the Competition.
- I.6. Each Team designates one person as the Captain, who is party to all relations with the Organizer. The Captain has the exclusive right to communicate and make all decisions on behalf of the Team, including the manner of receipt and possible distribution of the prize to the Team. Decisions of the Captain are considered binding decisions of the entire Team.
- I.7. The Organizer reserves the right to dress the Participants in uniforms - work clothes, spares, headgear, on which logos may be displayed. Contestants are obliged to appear in the above-mentioned clothing during the work in the regulation time, appearances before the Jury, giving interviews and during the award gala. Competitors are required to wear black pants or skirts and black shoes during the Championships and official appearances.

II. Competition tasks and the course of competition

II.1. Competitors should appear on 25.02.2023** at 17:30 in the exhibition hall at 12/14 Prądzyńskiego Street in Warsaw, where a briefing before the Championships and allocation of starting numbers will take place.

II.2. During the Championships, competition will be held in three competitions:

Competition A: Demonstration cake (show cake)

Competition B: Two tasting cakes made on the site

Competition C: Decorating the tasting cake.

II.3. The theme of the competition entries is **arbitrary**, but we note that the theme of both the show cake and the decorated tasting cake must be related to each other.

II.4. It is forbidden to wear jewelry and watches during the execution of the competition work. Long hair must be pinned up and tucked under a hat, and those wearing facial hair must wear special protective masks.

II.5. COMPETITION A: Demonstration Cake

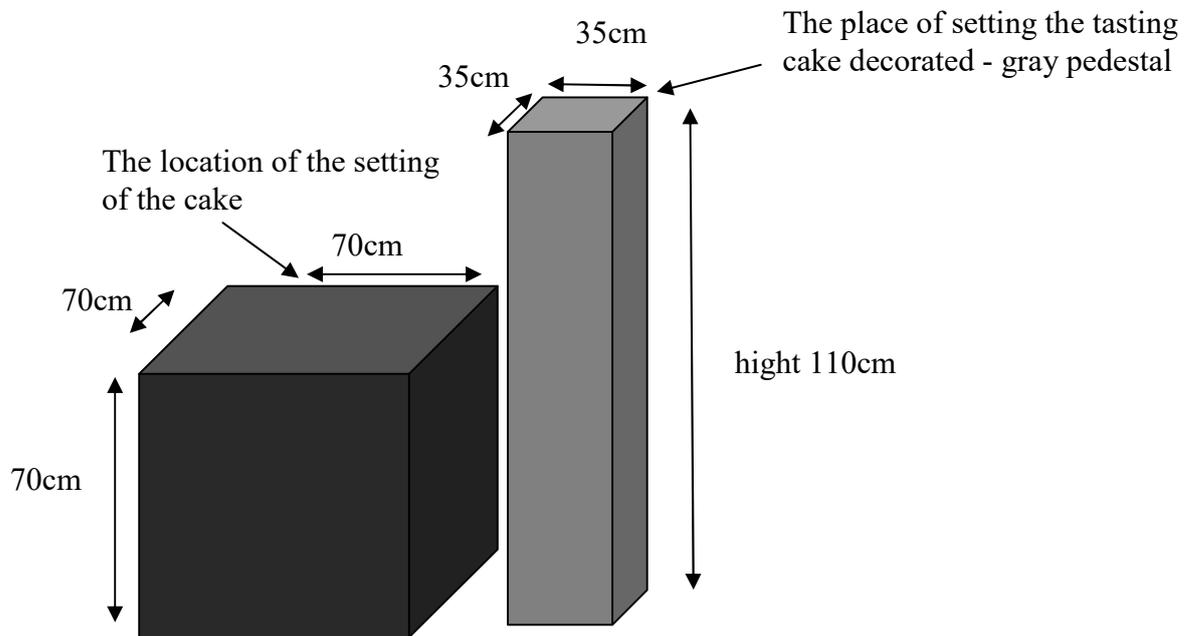
Each Team prepares one show cake of any theme on dummies in its own workshop.

II.6. The demonstration cake shall be delivered in whole or in elements to the Championship area on February 25. Between 18:00 and 20:00, the cake should be set (assembled) on a pedestal in accordance with the drawn starting number.

II.7. The Organizer will provide a pedestal to display the cake. It will be a dark cubic block with dimensions of 70cm x 70cm x 70cm. The pedestals cannot be taped or covered with a tablecloth, only the upper surface of the above dimensions is available to the Team. The show cake can be of any shape and any height, but it is stipulated that the length and width should not exceed the dimensions of 70cm x 70cm.

II.8. The Organizer shall provide storage space for containers, cartons, baskets for transportation. Contestants are required to secure on their own other equipment and tools necessary for the performance of their competition works.

II.9. Visualization of the demonstration site:



- II.10. It is stipulated that although the cake will be made of dummy, its decorations must be made of edible elements (caramel, dragant, decorative masses, etc.).
- II.11. The Jury has the right to deduct points if it considers that the construction of both the cake itself and some of the elements could not exist if the cake was not a dummy. The techniques for attaching, as well as combining, the various decorative elements must be the same that could be used for an edible cake.
- II.12. The evaluation of the demonstration cakes will take place from 10:00 to 12:00 on February 26. During the evaluation, the Team may be asked to briefly present their cake, discuss the decoration techniques used along with a description of the raw materials used.

II.13. **COMPETITION B: Tasting Cakes**

Each Team must make **2** identical tasting cakes on the spot. Each of the cakes weighing between 1 200 and 1 400 grams (exceeding the weight or underweighting any of the cakes by more than 30% will result in disqualification). One of the cakes will be for tasting by the Jury, and the other will be used to perform the competition marked with the letter **C** (see further details in further regulations). The cakes must be made in such a technique that could be effectively used in the preparation of the show cake (presented in competition **A**). Cakes must be identical and edible. The cake to be tasted by the Jury must not be decorated, but must be covered with a mass such as in the show cake (e.g., sugar masses, plastic chocolate, icing, etc.). After the completion of each cake (possible icing or covering with masses, but before decorating), the Team shall report this fact to the Jury or Technical Judge to weigh the cakes. The Jury will deduct points if it decides that the show cake could not be made using the same technique as the tasting cakes.

II.14. All components of the tasting cakes must be edible, the use of artificial, plastic and other inedible items is prohibited. Only the use of floral wires in floral decorations is allowed.

II.15. In the competition stand-box, original packaging of raw materials and semi-finished products may not be used!!! Teams are required to store their own raw materials in containers without the manufacturer's logo.

II.16. Individual raw materials may be brought to the Championship site in weighed quantities, but they may not be mixed. All products needed in the competition must meet the sanitary requirements of the EU territory. All baked elements for the cake must be brought as ready and baked (e.g., sponge cake). There will be no possibility of pre-baking the products on site, but baking during the box work is allowed.

II.17. Work in the boxes begins at 8:45 (the first 15 minutes are for preparing the box for work). Teams manage their time in any way they wish while performing the tasks of competition **B and C**. It is required that each Team has issued portions for tasting (competition **B**) at the time specified in the table in section II.18. After serving the cake for tasting, the Team may continue working on competition **C**. All work in the boxes must end at 16:00. Upon completion, Teams are required to clean up the boxes to the condition they were in before work began.

II.18. Tasting cakes will be subjected to taste evaluation from 14:10 to 15:10. The order in which the cakes will be issued will be according to the order of starting numbers. The detailed schedule for the issuance of tasting cakes is shown in the table below:

Start - entry into the box 8:45	work in the box competitions B and C	cutting the cake competition B	cake release competition B	tasting by the Jury	work in the boxing competition only. C
Team 1	9:00 – 16:00	14:00 – 14:09	14:10	14:10 – 14:20	till 16:00
Team 2	9:00 – 16:00	14:10 – 14:19	14:20	14:20 – 14:30	till 16:00
Team 3	9:00 – 16:00	14:20 – 14:29	14:30	14:30 – 14:40	till 16:00
Team 4	9:00 – 16:00	14:30 – 14:39	14:40	14:40 – 14:50	till 16:00
Team 5	9:00 – 16:00	14:40 – 14:49	14:50	14:50 – 15:00	till 16:00
Team 6	9:00 – 16:00	14:50 – 15:59	15:00	15:00 – 15:10	till 16:00

II.19. The procedure for the release and tasting of the cake is as follows - The Team at the appointed time, and then cuts one cake in half. One of the halves is then cut into equal parts of about 100 grams. The other half is left uncut. The Expo Sweet wait-staff collects the sliced portions of the cakes from the Competitor and serves them to the Jurors for tasting. At the same time, the wait-staff presents the cake in cross-section (half of the cake) to the Jurors.

II.20. The second cake remains uncut and will be used in competition C.

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II.21. **Competition C: Tasting Cake Decoration**

Each Team must decorate one tasting cake made during Competition **B** on site. The cake must relate thematically to the show cake from competition **A**. The cake decorations must be made entirely during the Championship only. These elements must be made only of edible products, confectionery masses, caramel, chocolate, etc. - as decided by the Team. It is forbidden to use elements previously prepared in whole or in part.

II.22. The use of pre-prepared elements may result in disqualification of the Team.

II.23. The tasting cake with decoration shall be placed on a display - pedestal with dimensions of 35 x 35 x 110 cm in dark gray color. The display unit will be placed next to the demonstration cake - visualization in [p. II.9](#).

II.24. The work on decorating the cake must be completely completed before 16:00 on 26.02**. At 16:00 at the latest, the decorative element must stand set in place next to the show cake. Work set up later may be disqualified.

II.25. For Teams, the Organizer provides competition boxes of 12m².

II.26. The Organizer will provide as competition box equipment for each Team:

- Two metal tables with a work surface of 200 x 70 cm and 95 cm high;
- A mixer with two 5 liter bowls and three different stirrers;
- One induction stove (single-field) with a power of 2000W for pots up to 28 centimeters in diameter. **We do not provide pots for induction stoves;**
- One microwave oven with 900W of power;
- One cart (trola) for GN 1/1 sheet metal, 12 shelves. **We do not provide sheet trays.**
- One electronic scale with a capacity of up to 2 kg gross with an accuracy of +/- 5g
- A sink with running water;
- Fast-freezing dessert compartment with a capacity of 100 liters;
- Refrigeration cabinet with a temperature range of +4 to +8 with a capacity of min. 500 liters; (one cabinet for two teams!)
- Freezer cabinet with a temperature range from -12 to -18 with a capacity of min. 500 liters; (one cabinet for two teams!)

II.27. The Organizer will provide the following equipment as equipment available in the common area outside the competition box for all Teams. All equipment and appliances available outside the box in the common area may be used by the Teams on an alternating basis in equal shares:

- One Winterhalter dishwasher, for washing sheets, equipment and pots;
- Two Convothem convection-steam baking ovens for 6 x GN 1/1;
- Two Selmi chocolate sharpeners, including one for dark chocolate and one for white chocolate.

II.28. The Organizer does not provide platters, plates or trays for cakes. Each Team provides them on its own - this applies to all cakes. The shape, form and size of the above-mentioned dishes for presentation is arbitrary.

II.29. The Organizer provides plates and cutlery for tasting of cakes by the Jury.

II.30. Approximate schedule of the Championship (subject to change**):

1. Arrival at the Championship hall – 25.02, 17:30
2. Drawing of boxes and installation of demonstration tracks **(A)**
 - 25.02, 17:30-20:00
2. Dinner for Competitors - 25.02, 20:00 – 22:00
3. Breakfast - 26.02, 6:30-8:30
4. Entrance to the box - 26.02, 8:45
5. Work in the box- 9:00 – 16:00
- 5a. Tastings according to the schedule - 14:10 – 15:10
6. Box cleanup - 16:00 – 16:15
7. Awards ceremony - 17:00

II.31. Due to the difficult-to-predict developments related to the epidemic, it is possible to adjust the dates and start times, as well as to extend the competition by an additional day. Final decisions in this regard will be made in January 2023.

III. Jury, evaluation criteria and awards

III.1. The Jury consists of six people (Masters of Confectionery):

- Chairman of the Jury,
- Five members of the Jury.

In addition to the Jury, the Organizer will appoint Technical Judges who will monitor the correctness of the competition on an ongoing basis. Technical Judges will not award points, but only report to the Jury any violations of the rules.

III.2. Evaluation rules:

The Jury will evaluate the individual competition entries, taking into account the various criteria. The total amount of points awarded by the Jury will be 1600. The winner of the Championship shall be the Team with the highest total number of points awarded by the Jury.

The Jury's evaluation of the works is final and is not subject to challenge or appeal. The results will be posted on www.exposweet.pl after the fair.

III.3. Scoring:

COMPETITION A: Demonstration Cake:

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|--|--------------|
| 1. Appearance - aesthetics - choice of colors | 0 – 100 pts. |
| 2. Number of techniques and types of decoration used | 0 – 100 pts. |
| 3. Level of difficulty of execution | 0 – 100 pts. |
| 4. Originality of form | 0 – 100 pts. |
| 5. Demonstration of the theme | 0 – 100 pts. |

COMPETITION B: Tasting Cakes – taste qualities:

- | | |
|---|--------------|
| 1. Creativity, aesthetics of presentation | 0 - 200 pts. |
| 2. Flavor composition | 0 - 200 pts. |
| 3. Structure, complexity of the composition | 0 - 200 pts. |
| 4. Organization of work | 0-50 pts. |

Competition C: Tasting Cake Decoration – artistic qualities:

- | | |
|--|--------------|
| 1. Appearance - aesthetics - choice of colors | 0 – 100 pts. |
| 2. Number of techniques and types of decoration used | 0 – 100 pts. |
| 3. Level of difficulty of execution | 0 – 100 pts. |
| 4. Reference to the theme of the occasional cake | 0 – 100 pts. |
| 5. Observance of health, safety and HACCP | 0 – 50 pts. |

III.4. Prizes

The Organiser will provide the following prizes for the Winners:

1st place

- Sponsored prize of 10 000 PLN
- 1st Place Medals for Competitors
- Commemorative cup for the company
- Certifications of completion

2nd place

- Sponsored prize of 6 000 PLN
- 2nd Place Medals for Competitors
- Certifications of completion

3rd place

- Sponsored prize of 3 000 PLN
- 3rd Place Medals for Competitors
- Certifications of completion

III.5. Cash prizes are stated in **gross values**. The payment of these prizes will be made by wire transfer to the designated account (or, if not specified in the application, to the account provided by the Team Captain) within 15 working days (counting from the date of obtaining the account numbers of the winners). Tax on prizes (10%) is paid by the Organizer, and the Contestants do not receive a PIT and do not have to settle this income at the Tax Office. Payment of the Special Prize is governed by the contract.

III.6. The announcement of the results of the Championship and the presentation of prizes and diplomas will be held on February 26** at 17:00 at the Championship Forum. Competitors participating in the Award Ceremony are required to wear full uniforms provided by the Organizer (kitel, spare, cap).

III.7. From the course of the competition, the notary from the Law Office Jolanta Monika Niedziela and Magdalena Karczewska - Woźnica Notaries S.C. in Warsaw, will draw up a protocol in accordance with Article 104 of the Law on Notaries, the content of which is provided below*. The Winners of the first three places will receive excerpts of notarial acts, which will be sent by mail to the address of the Team Captain.

***Art. 104 [Notarial minutes]**

§ 1. The notary shall take minutes of general meetings of social organizations, associations, cooperatives, companies and other legal entities in cases provided by law.

§ 2. If the statute of the legal entity referred to in § 1 or a special provision does not provide otherwise, the minutes shall be signed by the chairman of the meeting and the notary.

§ 3. The notary shall also write protocols, including protocols of inheritance and protocols related to the succession management of the enterprise of a natural person, in order to ascertain the course of certain actions and events that have legal effects, and in particular regarding the appearance of the parties and the statements made by them, as well as - at the request of the appearing party - the non-appearance of the other party.

§ 4 The minutes shall be written in the form of a notarial deed.

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IV. Applications and qualification

IV.1. Teams must send an application to the Organizer on the form available at: **<http://exposweet.pl/regulaminy>** or from the server:

<http://exposweet.pl/media/konkursy/2023/TortyZgloszenie2023.xls>

IV.2. Applications are accepted until December 13, 2022. In addition, at least 3 photos of their own work in the field of confectionery decoration must be attached to the application. Applications on correctly completed forms should be sent to: mistrzostwa@exposweet.pl

IV.3. The maximum size of submitted photos must not exceed 10MB in total.

IV.4. Team members should attach a photo of themselves to the application, along with a brief professional resume (CV). The volume of the resume should not exceed 1600 characters. Submitted resumes will be posted on the Championship website and in the Competition information materials.

IV.5. The number of places in the Championship Finals is limited to 6 Teams. The quality of the works in the submitted photos is decisive. The evaluation of the works will be carried out by a qualification committee appointed by the Organizer.

IV.6. The qualification results will be sent individually to the Contestants by December 20, 2022.

V. Organizational regulations

- V.1. The competition works will remain at the fairgrounds until March 1, 2023 until 16.00 (the deadline may be changed)**.
- V.2. Competitors may pick up their works on March 1, 2023 from 16:00 to 18:00. If the works are not picked up, the Organizer reserves the right to take them away or dispose of them.
- V.3. The works or elements of the work may be secured and sent to the Participant. This must be agreed with the Organizer by February 12, 2023.
- V.4. The Organizer provides free car parking for the Competitors on February 25 and 26.
- V.5. The Organizer provides free accommodation for Teams in double rooms for one night from February 25 to 26. Details of the hotel will be provided at a later date. The Organizer does not cover the cost of parking cars in the hotel parking lots.
- V.6. On February 25, from 20:00 to 22:00, a dinner for the Competitors will be held at the Organizer's expense at the hotel (name and address will be provided later). Two free seats are provided for each Team. Participation in the dinner for accompanying persons is chargeable (120 PLN) and must be notified in writing to the Organizer 21 calendar days before the day of the competition.
- V.7. The Expo Sweet 2023 logo for use in your own communication materials can be downloaded from the following link (ZIP with different file formats): <http://www.exposweet.pl/media/dokumenty/logo2023.zip>
- V.8. Each Participant may additionally provide one confectionery work of his/her choice and set it outside the competition on his/her own pedestal as an element promoting his/her studio / company. The work or pedestal can be described and marked with logos and address data of the Participant. The size of the work together with the pedestal cannot exceed the dimensions length x width x height: 70 x 70 x 200 cm. The works will be set up in the Fair area. The Organizer does not provide individual protection of the works. Their setting up and presentation are at the risk and responsibility of the Participants. Willingness to bring the above work must be notified to the Organizer 21 days before the day of the competition.

PK. Final Regulations

- PK.1. The Organizers do not cover any costs for Participants or Contestants (in particular, costs of travel, stay or preparation), unless other points of the Regulations state otherwise.
- PK.2. The Organizer reserves the right to cancel the Contest without giving reasons. Such an event will not result in reimbursement of costs and other financial obligations incurred by the Participant in order to prepare and present the Competition work. In the event of cancellation of the Competition, the Organizer will refund the entry fees, if any.
- PK.3. The Organizer reserves the right to modify the course of the competition and modify these Regulations at any time in case of threats arising from epidemic, health situation, difficulties in access to car, air or pedestrian transportation, restrictions arising from decisions of authorities or decisions of other entities and institutions. The organizer does not bear any responsibility (including financial) for the consequences of such decisions, as well as the resulting changes in the regulations.
- PK.4. The Organizer reserves the right to make changes in the regulations, resulting from other reasons than those specified in section **PK.3**. In such case the Organizer will notify all Participants of the changes by e-mail. In the event of changes in the regulations, no reimbursement of costs and other financial obligations incurred by the Participants in order to prepare to participate in the Competition shall apply.
- PK.5. By entering the Contest, Participants declare at the same time that they own copyright and image rights, allowing reproduction, distribution and publication of the works they present during the Contest.
- PK.6. Any liability arising from any failure to meet the condition in **PK.5** shall be borne solely and entirely by the Participant. In the event of any claims by third parties, the participants, at their own expense, shall settle all legitimate claims, and in the event that they are awarded against the Organizer, they shall regressively reimburse the entirety of the covered claims and other related expenses, including the costs of litigation, legal services, and shall repair all damages resulting from the aforementioned claims.
- PK.7. Participants, at the time of application for participation in the Contest, grant the Organizer the right to use all materials provided or made by them for the purposes of the Contest or during the Contest, in particular photographs and other images of their works, recipes and descriptions, as well as to use the image, name and surname of their person, and to distribute these images and materials covering, without territorial and time limitations, the following fields of exploitation: fixation, reproduction by any technique, marketing, entering into computer memory, public performance and public reproduction, exhibition, display, rental, lease, broadcasting by

means of vision or sound in any way by any radio or television organization, publication and distribution via the Internet - in information or promotional materials of the Organizer or entities cooperating with it.

PK.8. Information on processing of personal data: submission of data contained in the application form is voluntary, although necessary for participation in the contest. The exception is bank account data, which is not necessary at the application stage (but will only speed up the payment of the possible prize). The administrator of the data is the organizer of the contest. The data will be used only for purposes related to contests held by the organizer (organization and promotion of contests). Detailed information on the processing of personal data can be found at <http://exposweet.pl/polityka-prywatnosci> The person making an application for participation in the contest declares that he/she agrees to the processing of his/her personal data (including image) and confirms that he/she is familiar with the detailed information on the processing of his/her personal data found at the Internet address indicated in the previous sentence and in these regulations.

PK.9. The administrator of personal data is Expo Sweet EZIG 82 Warszawska Street, 05-092 Łomianki. Contact to IOD: ezig@exposweet.pl, tel. 22 465 96 23.

PK.10. A Participant or Contestant of the Contest may only be a healthy person who, during the 14 days prior to contact with other persons associated with the Contest, has not been in contact with a person infected with COVID-19 or suspected of such infection, or lived with a person in quarantine.

PK.11. Participants or Contestants must comply with the guidelines and regulations of participation related to social distancing and observe increased hygiene rules in connection with the organization and conduct of the Contest.

PK.12. In the event that a Participant or Contestant develops any symptoms that may indicate infection or reveals that the Participant or Contestant has had contact with persons infected with COVID, has lived with a person in quarantine, or has had contact with a person suspected of being infected, the Organizer shall be entitled to exclude the Participant/Contestant from the competition at any stage, and the Participant/Contestant shall have no claim whatsoever against the Organizer, other Participants/Contestants or other entities associated with the Competition.

PK.13. In the event that a Participant, Contestant or persons accompanying him/her during the competition become infected through contact with Participants, Contestants or other persons in the facilities where the competition events take place, the Participant/Contestant shall have no

claims against the Organizer, other Participants, Contestants or other entities associated with the Competition.

PK.14. All questions and concerns should be directed to the email address **mistrzostwa@exposweet.pl**. **The Organizer will respond to questions about the regulations, if sent no later than 21 calendar days before the first day of the ompetition.**

PK.15. ** Due to circumstances related to the Covid pandemic, the Organizer reserves the right to make changes to the rules and regulations that it deems necessary for the effective conduct of the contest. In particular, these changes may include the date of the competition, the scope of tasks and the amount and type of prizes. The Organizer will inform about each change on the fair website and directly by e-mail. The above changes will be published at least 14 days in advance.

We wish you a successful Competition!