



EXPO
SWEET
2020

Regulations

II European Championships in Cake Decoration



Warsaw, 23-24 February 2020

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I. Participants

- I.1. Participants who wish to compete in Sweet Expo 2020 Championship must be representatives with documented relationship of a European-based company, i.e. owners or employees, in the industries of confectionary, ice cream, baking, catering, etc.
- I.2. During any official announcements, the Organiser will always state the names of the participants, their company and the country they represent.
- I.3. Participants make up two-person teams (hereinafter referred to as Participants or Teams) composed of the competitor (Team Captain) and the evaluating juror (Juror). The Juror must have prior professional confectionery/decorating experience. Participants may rely on additional help to assemble the show cake, prepare the exhibition or transfer the cake and decorative elements to the exhibition stand.
- I.4. The Organiser reserves the right to dress the Participants in uniforms, i.e. working clothes, aprons, headgear, on which logotypes may be placed. Participants are obliged to wear uniforms as they work and during the entirety of Sweet Expo 2020 Championship, incl. regulation time, formal and official announcements, interviews and the awards ceremony.
- I.5. The Organiser provides Participants with free accommodation and a refund for a lump sum of travel expenses. Details can be found under Regulations.
- I.6. The Team Captain is the Organiser's point of contact and is responsible for all communications on behalf of their team. The Team Captain must provide updates directly to the Organiser and all information conveyed by the Team Captain will be considered a joint decision of the team and is therefore binding.

II. Applications and Qualifications

- II.1. Each Participant must submit an application to the Organiser using the form available on the official Sweet Expo 2020 website: **<http://exposweet.pl/gb/competitions-2020/documents>**. Applications will be accepted until 25 November 2019 and must include three photos of confectionary decorations. Photos should be no larger than 2MB. Correctly and completely filled applications may be submitted via email to: **mistrzostwa@exposweet.pl**.
- II.2. Space is limited. The quality of the works presented in the photos is decisive and will be determined by the Sweet Expo 2020 Championship selection Jury.
- II.3. Qualification results will be sent directly and individually to Participants by 2 December 2019.
- II.4. Qualified Participants must pay an entry fee of €100 or (430 zł for Polish Teams) by 16 December 2019. Failure to pay on time will result in immediate disqualification. Payments should be made to the following account:
- Expo Sweet EZIG:
ING Bank Slaski 74 1050 1054 1000 0090 7023 6972
SWIFT code: INGBPLPW
title: ME2020, Participant's surname
- II.5. Failure to submit payment on time will mean that the Participants have resigned from the Championship and have surrendered their slot to another team.

III. Transportation and Accommodation

- III.1. Participants who qualified for the competition and have paid their entry fee will receive complimentary accommodations for two people, incl. double rooms at a 3-star hotel, breakfast and dinner, with the option of requesting a single room, from the date of arrival, 22 February, to date of departure, 25 February.
- III.2. Foreign teams may request accommodations for earlier arrivals, but the Organiser's ability to accommodate these requests will be dependant on the transport conditions.
- III.3. Travel expenses accrued by the Participants will be refunded by the Organiser in the form of a lump sum payment of €500 for foreign teams or 1000 PLN for Polish teams. Payment will be issued as a VAT by a business entity at the end of the competition. Title of the invoice will be: "Reimbursement of travel costs of participants of Expo Sweet 2020 Championship".
- III.4. Teams with a vehicle will receive a complimentary parking pass valid from 22-25 February 2020. Each team may receive only one parking pass.
- III.5. The Organiser will provide transportation to and from the competition and hotel on the days of the competition, 23-24 February. Detailed bus schedules will be provided in a separate announcement.

IV. Championship General Information

IV.1. The Participants should arrive at the fair hall on 22 February 2019 at 15:00 for the official briefing, where starting numbers will be announced: Prądzyńskiego 12/14 in Warsaw, Poland. The official briefing to announce starting numbers and other pertinent details will take place before the competition begins.

IV.2. The Championship will feature three competitions where the participants confectionary, baking and decorative skills will be put to the test:

A) occasional cake (show cake)

B) decorative element made on site

C) tasting cake made on site.

IV.3. Please note that the occasional cake and decorative element from the first and second competitions should be related in theme and presentation while the theme of the tasting cake may be unrelated.

IV.4. The Organiser will provide storage space for containers and cartons as well as baskets for transport. The Participants are obliged to secure their own equipment and tools for the competition.

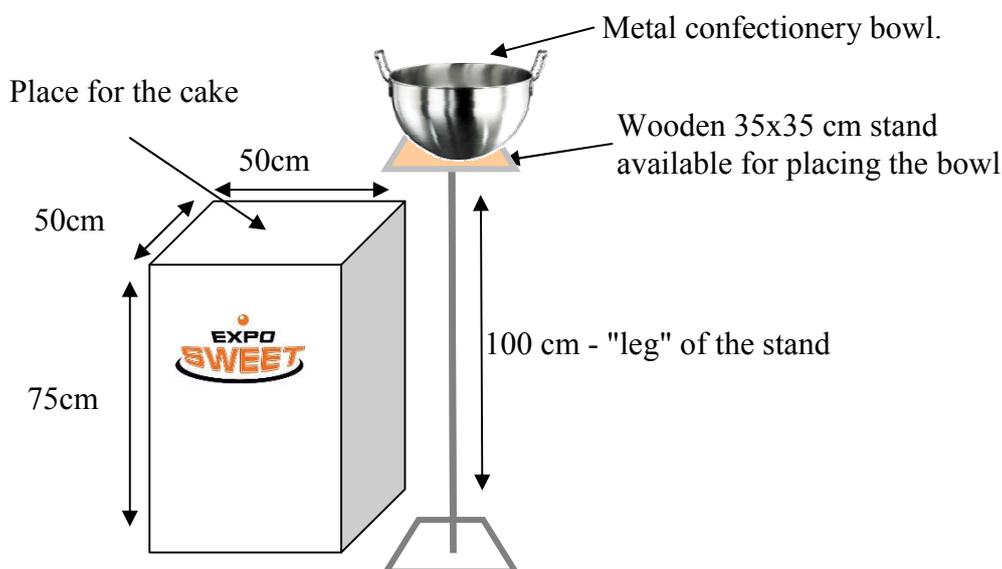
IV.5. Decorative element made on site

1.5.1. Each Participant must prepare an Occasion or Show Cake of any theme and deliver and exhibit the cake, in full to the Championship grounds on the Participants pedestal (numbered) on 22 February from 16-18:00.

1.5.2. The Organiser will provide a pedestal for the exhibition of the cake. The pedestal will be solid white and measured at 50cm x 50cm x 75cm. The pedestal cannot be painted or covered with a tablecloth. Only the flat surface intended for exhibiting the cake is at the Participant's disposal. The Occasion or Show Cake may be any shape and height, but its width and length cannot exceed the dimensions of the pedestal: 50cm x 50 cm.

1.5.3. The Organiser will provide storage space for containers, cartons, baskets for transport. The competitors are obliged to secure on their own the remaining equipment and tools necessary for the performance of their competition works.

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



Due to the conditions in the exhibition hall, it is recommended that cake decorations be made on mock-ups. The jury will not evaluate the composition, taste or recipe of the decorative cake.

1.5.4. However, it is reserved that although the cake will be made of a mock-up, its decorations must be made of edible elements (caramel, tragacanth, decorative masses, etc.).

1.5.5. The Jury has the right to deduct points if it considers that the construction of both the cake itself and certain elements would not have been possible if the cake was not a mock-up. The techniques of fixing and joining the individual decorative elements must be the same as those used for edible cakes.

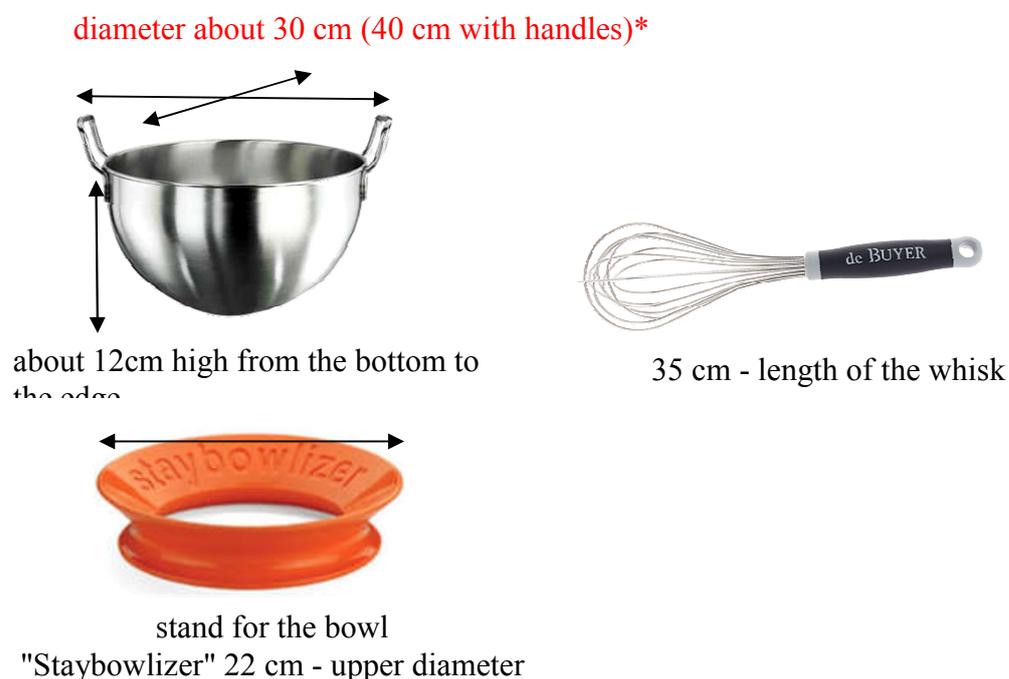
1.5.6. The evaluation of the show cakes will take place between 10:00 and 12:00 on 23 February. During the evaluation, the Participant may be asked to briefly present its cake, discuss the decoration techniques used and describe the raw materials used.

IV.6. tasting cake made on site

Element thematically referring to the cake and exposed with the use of the following items: confectionery bowl, silicone pad under the bowl "Staybowlizer" and confectionery whisk "de Buyer". Each Participant will receive the above-mentioned items for preparations by post and **must bring them back to the Championships**. The Decorative Element or Elements must be prepared in such a way that the above-mentioned items constitute a composition whole with the work of the Participant. The use and incorporation of the above items into the Decorative Element is entirely arbitrary - the only condition is that all three must be used in the Decorative Element. The bowl, pad and whisk will not be returned to the Organiser after the competition. **The team may keep them and take them back with their work after the end of the Fair.**

IV.7. Dimensions and appearance of items to be used in the Decorative Elements.

*** NOTE - dimensions of the bowl may be changed! Exact dimensions will be given in September.**



IV.8. The Decorative Elements (including all ingredients) for the presentation must be entirely made during the Championship. These elements must be made exclusively of edible products, confectionery, caramel, chocolate, etc. - at the discretion of the Participant. It is forbidden to use elements previously prepared in whole or in part.

- IV.9. The use of elements prepared earlier may result in disqualification of the Participant.
- IV.10. The items referred to in IV.11 will be sent to the Participants no later than 20 December (dispatch in the order of the entry fee payments), so that everyone can practice the preparation and assembly of the item beforehand. Please note that each Participant **must** bring the above-mentioned **items** back to the Championship, as they will exhibit the work using them.
- IV.11. The manner of arranging and combining the Decorative Elements and items specified in IV.11 is arbitrary.
- IV.12. The Decorative Element should be placed on the display - a wooden board measuring 35x35 cm placed on a steel leg. The display will be placed next to the cake. The displays (a board with a leg) will not be sent to the Participants.
- IV.13. Preparation of the decorative element during the Championship will start on 23.02 at **9:30**.
- IV.14. The work on the decoration must be fully completed by 15:00 on 24.02. The decoration element must be in place next to the show cake by 15:00 at the latest. Works set up later may be disqualified.
- IV.15. For the Participants, the Organiser shall provide competition boxes with the area of 12 m², with two Participants working in one box.
- IV.16. For individual use, each participant receives:
- one chair
 - one metal table with a 200x70 cm worktop and 95 cm high;
- IV.17. Each box has devices for shared use for two Participants:
- mixer with two 5-litre bowls and three different stirrers;
 - one 2000W induction (single field) cooker for pots up to 28 centimetres in diameter. The organiser does not provide pots for induction cookers;
 - one 900W microwave oven;
 - one trolley for GN 1/1 trays (53x32,5 cm), 12 shelves (we do not provide GN trays);
 - one sink with running water;
 - refrigerated cabinet with a temperature range from +4 to +8 with min. volume of 500 litres;
 - freezer cabinet with a temperature range from -12 to -18 with min. volume of 500 litres;
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IV.18. The Organiser shall ensure that the following equipment in the common area outside the competition box is available to all Participants:

- Two professional Winterhalter dishwashers for washing trays, equipment and pots;
- Four compartments for fast freezing of desserts with a volume of 100 litres;
- Two Cheflux Unox 7 x GN 1/1 convection steam ovens;
- Two chocolate tempering machines, one for dark chocolate - bitter, and one for white chocolate.

All the above-mentioned equipment and devices available outside the box in the common area may be used alternately by the teams in equal parts.

IV.19. **C) Tasting cake.**

Each Participant must make **2** identical cakes for tasting on the spot. **Each** cake must weigh from 1200 to 1400 g. The cakes will be intended for tasting by the jury and must be made in a technique that could be effectively used in the preparation of a decorative cake. The jury will deduct points if it considers that the decorative cake could not be made in the same technique as the cakes intended for tasting. Tasting cakes should not be decorated, but may be covered with the same mass as the show cake (e.g. sugar, ductile chocolate, icing, etc.).

IV.20. All ingredients and decorative elements of the cakes must be edible and the use of artificial, plastic and other inedible elements is prohibited.

IV.21. The **original packaging of raw materials and semi-finished products must not be used** in the competition box. The teams are obliged to store their own raw materials in containers without the manufacturer's logo.

IV.22. Individual raw materials can be brought into the Championship area in weighed quantities, but cannot be mixed. All products needed in the competition - raw materials must meet the sanitary requirements applicable in the EU. All elements for the cake that requires baking can be brought as ready and baked (e.g. sponge cake).

IV.23. The Participants can also bake elements of a tasting cake on site. On 22.02 (Saturday), the Organiser will make available boxes with confectionery equipment, where the elements for the tasting cake can be baked. Boxes will be available from 18:00 to 22:00. The order of the box occupancy will be in accordance with the order of starting numbers.

IV.24. Tasting cakes will be subjected to taste evaluation from 14:50 to 17:00 on 23.02. The order of cakes presentation will be in accordance with the

order of starting numbers. A detailed schedule of cakes to be served for tasting is presented in the table below:

	slicing the cake	Cake delivery	Jury tasting
Competitor 1	14:50 – 14:59	15:00	15:00 – 15:10
Competitor 2	15:00 – 15:09	15:10	15:10 – 15:20
Competitor 3	15:10 – 15:19	15:20	15:20 – 15:30
Competitor 4	15:20 – 15:29	15:30	15:30 – 15:40
Competitor 5	15:30 – 15:39	15:40	15:40 – 15:50
Competitor 6	15:40 – 15:49	15:50	15:50 – 16:00
Competitor 7	15:50 – 15:59	16:00	16:00 – 16:10
Competitor 8	16:00 – 16:09	16:10	16:10 – 16:20
Competitor 9	16:10 – 16:19	16:20	16:20 – 16:30
Competitor 10	16:20 – 16:29	16:30	16:30 – 16:40
Competitor 11	16:30 – 16:39	16:40	16:40 – 16:50
Competitor 12	16:40 – 16:49	16:50	16:50 – 17:00

IV.25. The procedure for serving and tasting the cake is as follows - the competitor at the appointed time cuts one cake into equal parts with a weight of about 100 g. The second cake is cut in half and one of the halves is cut into equal parts with a weight of 100 g. The other half is not cut. Expo Sweet waiters will collect the sliced cakes from the competitor and serve them to the Jurors for tasting. At the same time, the waiters present the Jurors with the cake in cross-section (half of the cake). In case there is not enough portion for all Jurors, after the presentation of the cakes, the competitor will cut the remaining part of the tasting cake.

Championship Schedule:

22.02.2020

1. Arrival by 15:00
2. Initial briefing + number drawing 15:00 - 16:00
3. Installation of show cakes from 16:00
4. Optional baking 18:00 - 22:00
5. Hotel dinner 20:00 - 23:00

23.02.2020

1. Hotel breakfast 6:30 - 8:45
2. Arrival and start of preparations for work 9:00 - 9:30
3. First day of competition work 9:30 - 14:50/16:40
4. Evaluation of show cakes 10:00 - 12:00
5. Evaluation of tasting cakes 15:00 - 17:00
8. Announcement of first-day results from 17:30
9. Coach transportation to hotel after 18:30
10. Joint dinner for the Participants 20:00 - 22:00

24.02.2020

1. Hotel breakfast 6:30 - 8:45
2. Arrival and start of preparations for work 9:00 - 9:30
3. Second day of competition work 9:30 to 15:00
4. Evaluation of the decorative element 15:00 - 16:00
5. Final results announcement from 16:30
6. Transportation cakes to exhibition sites 18:00 - 18:45
7. Coach transportation to hotel after 19:00
10. Joint dinner for the Participants 20:00 - 22:00

26.02.2020

1. Audience Award Announcement 16:00
2. Cake collection from 16:30

V. Jury and evaluation criteria

The Jury consists of:

- Chairman - representative of the Organiser.
- Honorary Jury member.
- Jurors - Selected representatives from participating Teams.

The Jury will deliberate in English and Polish. The Organiser will provide a general (Polish/English) interpreter, but will not provide individual interpreters.

The Jury will evaluate the individual cakes - exhibits, taking into account the following criteria.

The total number of points awarded by the Jury is 1600.

Apart from the evaluating Jury, the Organiser will appoint technical referees who will monitor the correctness of the competition on an ongoing basis. The technical referees will not award points, but only report any violations of the regulations to the Chairman of the Jury.

The Jury will evaluate every cake, taking into account the following criteria:

Punctuation:

A) Occasional cake (show cake)

- | | |
|--|-----------------|
| 1. Appearance - aesthetics - choice of colours | 0 - 100 points. |
| 2. The number of correctly applied decoration techniques | 0 - 100 points. |
| 3. Difficulty level | 0 - 100 points |
| 4. Originality of the form | 0 - 100 points. |
| 5. Topic presentation | 0 - 100 points. |

B) Decorative element

- | | |
|--|-----------------|
| 1. Appearance - aesthetics - choice of colours | 0 - 100 points. |
| 2. The number of applied techniques and types of decorations | 0 - 100 points. |
| 3. Difficulty level | 0 - 100 points |
| 4. Reference to the topic of the occasional cake | 0 - 100 points. |
| 5. Organisation and cleanliness of work | 0 - 100 points. |

C) Tasting cakes

- | | |
|---|----------------|
| 1. Creativity, presentation aesthetics | 0 - 200 points |
| 2. Flavour composition | 0-200 points |
| 3. Structure, complexity of the composition | 0 - 200 points |

VI. Awards

The Organiser will provide the following prizes for the winners:

1st place

- 1st Place Medal for both Competitor and Juror
- Commemorative cup for the company
- Certifications of completion
- Sponsored prize* of €2,500

2nd place

- 2nd Place Medal for both Competitor and Juror
- Certifications of completion
- Sponsored prize* of €1,500

3rd place

- 3rd Place Medal for both Competitor and Juror
- Certifications of completion
- Sponsored prize* of €1,000

Additionally, the Jury will award special prizes for:

- Best Decorative Element
- Best Tasting Cake.

Each participating member of every Team will receive commemorative medals and Certificates of Completion.

The winner of the Championship is the Participant who scores the highest total number of points awarded by the Jury.

v. The announcement of Expo Sweet 2020 Championship Winner will take place on 24 February at 16:30 at the Championship Forum.

vi. The Participants taking part in the award ceremony are obliged to wear the full uniforms provided by the Organiser.

* All amounts in **gross** amounts. The payment will be made by cheque or bank transfer to the specified account within 14 days. 10% tax on prizes is paid by the Organiser, and the Participants do not receive a PIT tax return form and do not have to settle this income in the Tax Office. In the case of participants from Poland, the amount will be converted into PLN at a fixed exchange rate of 4.3 PLN/EUR.

VII. Final Provisions

- VII.1. Competition works will remain on Expo Sweet 2020 fairgrounds until 26 February at 16:30, when they may be picked up until 20:00.
- VII.2. Works that have not been collected by 20:00 will be disposed of or transferred to confectionery schools as didactic materials.
- VII.3. The cakes may be secured and sent to the Participant at the Participant's expense and responsibility. This must be predetermined directly with the Organiser by 15 February 2020.
- VII.4. The Organiser reserves the right to cancel the Championship due to random reasons. Such an event shall not result in reimbursement of costs and other financial obligations incurred by the Participant. In case of cancellation of the Championship, the Organiser will exclusively refund the entry fee.
- VII.5. The Jury's evaluation of the works is final and is not subject to appeal. The results are published and placed on the website www.exposweet.pl after the end of the fair.
- VII.6. By applying for the Championship, the Participants declare that they have copyrights and rights to the image, which enable reproduction, distribution and publication of the works they will perform during the Championship.
- VII.7. Any liability resulting from a possible failure to meet the conditions set out in this agreement is borne solely and entirely by the Participant.
- VII.8. The Participants, at the time of registering for the Championship, grant the Organiser the right to use photographs and other images of their works, recipes and descriptions, as well as to use their image, name and surname, as well as to disseminate these images covering, without territorial and time limitations, the following fields of exploitation: the recording, multiplication with any technique, marketing, computer storage, public performance and public playback, exhibition, displaying, renting, leasing, broadcasting with a vision or sound in any way by any radio or television organisation, publication and distribution via the Internet - in informational or promotional materials of the Organiser or its cooperating entities.
- VII.9. The Participants of the Championship authorise the Organiser, with the right to grant further authorisations, to use any materials provided by them for the purposes of the Championship, in particular to store them in the memory of a computer or other device, to process the materials and to publish and distribute them in connection with the promotion of the Championship without time and territorial limitations, in the scope as in section VII.8.

VII.10. The Organiser reserves the right to introduce changes to the regulations. In such a case, the Organiser will notify all Participants by e-mail. In the case of changes in the regulations, there is no reimbursement of costs and other financial obligations incurred by the Participants in order to prepare for the participation in the Championship.

VII.11. If you have any questions or doubts, please contact us at **mistrzostwa@exposweet.pl**. The Organiser accepts questions and provides answers until 2nd of March 2020. After this date, the Organiser will not provide any answers concerning the regulations (possible questions can also be asked during the briefing before the start).

VII.12. The Participants undertake to use the full name **"European Championship in Cake Decoration Expo Sweet 2020 in Warsaw"** in all media in which they will inform about their participation in the Championship, both before, during and after the Championship, as well as the version of **"European Championship in Cake Decoration that took place during Expo Sweet 2020 in Warsaw"** is also acceptable. The above obligation applies to all media operating in the public space, i.e. press, radio, television and Internet media (Facebook, Instagram, own websites of the Participants or applying entity, etc.). The above obligation applies both to own publications made by the Participants and to situations in which the Participants give interviews or prepare articles for third parties.

Information on the processing of personal data:

The information provided in the application form is voluntary, albeit necessary for participation in the competition. The only exception is the bank account details, which are not necessary at the application stage (and will only speed up the payment of possible prize).

The organiser of the competition is the administrator of the data. The data will be used only for the purposes of competitions conducted by the Organiser (organisation and promotion of competitions). Detailed information on the processing of personal data can be found at <http://exposweet.pl/polityka-prywatnosci>. The person submitting the application for participation in the competition declares that he/she agrees to the processing of his/her personal data (including his/her image) and confirms that he/she has read and understood the detailed information on the processing of his/her personal data, which can be found at the Internet address indicated in the previous sentence.