

The 2012 International Confectionary Art Competition

"The mixed doubles of pastry"

Organized by the
International Confectionary Art Competition Association



"An exceptional competition bringing together mixed teams from some of the world's greatest professionals in Confectionary Art".

MONDIAL
des ARTS
SUCRES

COMPETITION GOALS

- ✓ Encourage working in mixed teams.
- ✓ Give Pastry Chefs, Confectioners, Chocolate-makers, Restaurant Pastry Chefs, Ice cream confectioners... the opportunity to express their creativity at an international level and with broad artistic freedom (*open theme*).
- ✓ Blend flavors and refine taste.
- ✓ Stimulate research and ingenuity toward the goal of marrying Art and Taste.
- ✓ Promote the talents of professional Pastry Chefs, Confectioners, Chocolate-makers, Restaurant Pastry Chefs, Ice cream confectioners... from all over the world.

Name	The International Confectionary Art Competition
Edition	3rd
Date of finals	3 - 6 March 2012
Place	Parc des Expositions de Paris Nord VILLEPINTE <i>(held during the EUROPAIN exhibition)</i>
Organizer	The International Confectionary Art Competition Assoc.
Potential contestants	Professionals working in the confectionary arts (pastry chefs, chocolate-makers, confectioners, restaurant pastry chefs, ice cream confectioners...) 16 teams of 2 contestants. <u>Teams must be MIXED (man/woman)</u>
Entry	See rules.
Finals	Finals 20 hours of practical assignments united around an open theme selected by each team. Creations to make on-site: <ul style="list-style-type: none"> - 1 pastillage creation - 1 sugar art creation - 1 chocolate art creation - 3 sorts of fresh petits fours: (1 tartlet, 1 choux pastry et 1 of your choice) - 3 sorts of small cakes: (1 chocolate, 1 pistachio and 1 fruit) - 3 sorts of chocolate bonbons: (1 fruit ganache + 1 praline + 1 of your choice) - 1 plated dessert (of your choice) hot and cold
Prize	Cash award at the podium + Trophy + Medals
Contact	International Confectionary Art Competition Assoc. / DGF ZI des Cettons 78570 CHANTELOUP LES VIGNES – France Tel:+ 33 (1) 39 22 22 39/Fax: +33 (1) 70.74.61.93 www.dgf.fr

Article 1 / The International Confectionary Art Competition Association is organizing the 3rd edition of a mixed-team fine food competition called:

THE INTERNATIONAL CONFECTIONARY ART COMPETITION
“The mixed doubles of pastry”

Article 2 / Composition of the teams:

Each country will have to present a **2-person mixed (man/woman) team**. A substitute 2-person team (man/woman) may be accepted but all costs associated with the finals will be at their own expense.

If one of the team members is unable to attend the competition, and a substitute guaranteeing the team’s mixed status is not available, the country will not be able to compete and the team will be disqualified!

Article 3 / Contestant team selection:

The 3rd edition of the International Confectionary Art Competition will regroup a maximum of 16 teams.

Potential contestants may have already participated in the previous editions excepting those who have already been place-getters on the podium.

Meilleurs Ouvriers de France and Champions du Monde are excluded from the competition.

* **IN FRANCE:**

Contestant selection will be based on presentation of a professional press book from each 2-person team.

All applicants for the **"2012 International Confectionary Art Competition"** must send a professional and polished press book with photographs of the contestants’ various creations (Sugar art creations, Chocolate designs, Entremets... etc.) + 1 letter of motivation and the CV’s of each team member.

Send this portfolio before **15 JUNE 2011** to:

International Confectionary Art Competition Assoc. /DGF
ZI des Cettons
78570 CHANTELOUP LES VIGNES – France

A jury composed of pastry, confectionary and chocolate making professionals will evaluate each portfolio in order to select teams who will participate in the **FRENCH SELECTION** which will be held in September 2011.

Team members must hold French citizenship.

All jury decisions are final.

* **ABROAD:**

Selection of international participants will be organized by DGF international distributors, delegates of the International Confectionary Art Competition Association (either by portfolio or by a series of eliminatory test rounds).

The selection of the 16 teams for the finals will be conducted by the International Confectionary Art Competition Association.

Team members must hold citizenship of the countries they will be representing (coaches are excluded from this rule).

Any entry submitted implies complete acceptance, in full and without reserve, of these rules.

Article 4 / Dates to remember:

The International finals will be held in 2012 during the EUROPAIN exhibition in PARIS.

From 3 to 6 Mars 2012 Au Parc des Expositions de Paris Nord VILLEPINTE

Article 5 / Working time:

Competition time is divided up for the practical assignments as follows: 2 times 2 days, making 2 times 10 hours (this includes buffet presentation). A total of **20 hours of work!**

8 teams will compete and work on March 3 and 4. The remaining 8 teams will compete and work on March 5 and 6. All teams will be notified one month in advance as to when they will be competing.

Competition officials will conduct an inspection 1 hour before the contest time begins

1 st day, Saturday	03 March 2012	7am / 5pm	(10 hours of work)
2 nd day, Sunday	04 March 2012	6am / 4pm	(10 hours of work)
3 rd day, Monday	05 March 2012	7am / 5pm	(10 hours of work)
4 th day, Tuesday	06 March 2012	7am / 5pm	(10 hours of work)

Presentation of all teams will take place on Day 2 at 5.00pm

Jury deliberation and award presentation will take place Tuesday, 06 March at 5.30pm.

Article 6 / The jury:

Creations will be subject to examination by 2 juries:

(2 jury members per team, a total of 32 jurors: 1 work assessment jury and 1 tasting jury.)

Each country participating in the competition must provide 2 jury members composed of catering professionals who are citizens of the country they will be representing.

An international jury composed of 32 catering professionals will conduct tastings and a strict evaluation of each team's imagination and expertise. The jury will not only consider the technical, aesthetic and gustatory qualities of each creation but also its creativity, originality as well as proper procedure and the organizational methods employed between team members.

All jury decisions are final!

The work assessment jury will conduct an inspection 1 hour before the contest is set to begin (at 6am on Saturday, 03 March and again at 6am on Monday 05 March 2012), to ensure all rules are being respected.

Competition officials will be present to make sure each competition period moves forward without problems.

Tuesday 06 March 2012: evaluation and awarding of the prizes.

All jury members will convene the day before the contest in the afternoon (Friday 02 March 2012) for a mandatory organizational meeting.

The jury president, **Monsieur Pascal NIAU**, will supervise the smooth execution of the evaluation period; he will act as representative for the entire International Confectionary Art Competition Association, he will remain neutral and will not take part in the evaluation process.

The jury president reserves the right to replace any jury member with a substitute if necessary. Jury members must apply by sending their CV (with a photo) to the International Confectionary Art Competition Association before **30 SEPTEMBER 2011**.

The jury president and members of the International Confectionary Art Competition Association will select jury members.

Article 7 / List of creations to make on-site:

Open general theme.

- **1 Sugar art creation**
- **1 Pastillage creation**
- **1 Chocolate art creation**
- **3 Sorts of fresh petits fours (1 tartlet, 1 choux pastry and 1 of your choice) - Tasting**
- **3 Sorts of small cakes: (1 chocolate, 1 pistachio and 1 fruit) - Tasting**
- **3 Chocolate bonbons (1 fruit ganache + 1 praline + 1 of your choice) - Tasting**
- **1 Plated dessert (of your choice) hot and cold - Tasting**

Article 8 / Details of creations to be made during the competition:

✓ 1 Sugar art creation: (must be made on-site)

Base height limited to 8cm (non food items allowed) of free form and dimensions.

Free form and unrestricted dimensions of the sugar art creation.

All cooking of the different types of sugar must be done on-site.

The different sugar techniques **imposed for the sugar art creation are pulled sugar (flowers), blown sugar and ribbon.**

Pastillage is not permitted in the sugar art creation.

Compressed sugar (sucre Tassé) and candied sugar (sucre Candi) may be brought on-site.

Rock sugar (sucre Rocher) can also be brought on-site, but must be shaped on-site (be aware that the jury will only evaluate work completed during the competition).

The sugar art creation will serve as a support for the 3 sorts of small cakes.

The entire creation must be edible; non-edible armatures may not be used for this creation.

✓ 1 Chocolate art creation: (must be made on-site)

Base must be no higher than 8cm, free form and unrestricted dimensions. (non food items allowed)

- All chocolate techniques are allowed.

- No restrictions on the dimensions of the creation (height, length, width, with a maximum of 30kg supplied per team of melted chocolate Guayaquil 64% DGF Royal...)

- Everything must be made on-site!

The chocolate art creation will act as a support for the chocolate bonbons.

The entire creation must be edible; non-edible armatures may not be used for this creation.

✓ **1 Pastillage creation:** (must be made on-site)

Base must be no higher than 8cm, free form and unrestricted dimensions (base may be non-edible).

- Dimensions : length, width, diameter and free-form, however height is limited to 80cm above the base.

- Pastillage must be brought on-site plain, without decoration (it may be marbled and already colored).

- All elements may be brought but must be attached and mounted on-site (edible attaching only). Painting and airbrushing (if needed) must take place during the assigned time period.

The pastillage creation will be used as a presentation base for the petits fours

The entire creation must be edible; non-edible armatures may not be used for this creation.

➤ **IMPORTANT : one of the 3 artistic pieces must be created by the female candidate!**

✓ **1 Plated dessert, hot and cold:**

Tasting on 03 March 2012 from 12pm to 1.36pm (every 12 minutes)

Tasting on 05 March 2012 from 12pm to 1.36pm (every 12 minutes)

1 type of plated dessert, hot and cold, flavor of your choice.

20 identical desserts:

18 for the tasting,

1 for the photo,

1 for the public display.

Each team must provide its own presentation plates.

The entire creation must be edible, no inedible components are permitted in the presentation of the plates.

✓ **Fresh petits fours :**

Tasting on 03 March 2012 from 2.30pm to 4.30pm (every 15 minutes)

Tasting on 05 March 2012 from 2.30pm to 4.30pm (every 15 minutes)

3 types of petits fours : 1 tartlet, 1 choux pastry et 1 of your choice.

Maximum weight for each sort of petit four is **25g.**

30 petit fours per type :

18 of each for tasting,

6 of each for presentation on the pastillage support,

3 of each type for the photo,

3 of each type for public display.

The petits fours for the tasting are to be presented on small, identical plates for each team, provided by the organizing committee.

Petits fours for the photo and for public presentation will be placed on two identical platters provided by the organizing committee for each team.

Everything must be made on-site, no pre-made items are authorized (no biscuit or sweet pastry), only finishing products (icing, glazing, velvet finishing...) may be brought on-site.

The fresh petits fours will be presented on the pastillage support

The entire creation must be edible; non-edible armatures may not be used for this creation.

✓ **3 sorts of small cakes (1 chocolate, 1 pistachio, 1 fruit)**

Tasting on 04 March 2012 from 10am to 12.24pm (every 18 minutes)

Tasting on 06 March 2012 from 10am to 12.24pm (every 18 minutes)

Dimensions and free forms of the 3 sorts of small cakes with the weight of each between **80g and 100g**

15 Small cakes dominant in CHOCOLAT flavor; Finish of your choice.

- 10 for the tasting,**
- 3 for presentation on the sugar art piece,**
- 1 for the photo,**
- 1 for public display.**

15 Small cakes dominant in PISTACHIO flavor; Finish of your choice.

- 10 for the tasting,**
- 3 for presentation on the sugar art piece,**
- 1 for the photo,**
- 1 for public display.**

15 Small cakes dominant in FRUIT flavor; Finish of your choice.

- 10 for the tasting,**
- 3 for presentation on the sugar art piece,**
- 1 for the photo,**
- 1 for public display.**

The small cakes for the photo and presentation to the jury and the public will be presented on identical platters. (Provided by the candidates)

The small cakes for the tasting will be displayed on a tray of 40 x 60cm (included in the list of material provided by the organization).

Everything must be made on-site, no pre-made items are authorized (no biscuit, or sweet pastry), only finishing products (icing, glazing, velvet finishing...) may be brought on-site.

The sugar art piece will act as a support for the 3 sorts of small cakes and 3 of each.

The entire creation must be edible; non-edible armatures may not be used.

✓ **Collection of 3 chocolate bonbons:**

Tasting on 04 March from 1pm to 2.36pm (every 12 minutes)

Tasting on 06 March from 1pm to 2.36pm (every 12 minutes)

3 types of bonbons: **1 molded fruit ganache, 1 fork-dipped praline, 1 flavor and technique of your choice.**

Chocolate coating of your choice.

Maximum weight authorized for each bonbon is **15g**

30 bonbons of each type:

- 18 of each type for the tasting,**
- 6 of each type for presentation on the chocolate piece,**
- 3 of each type for the photos,**
- 3 of each type for presentation to the public.**

The chocolate bonbons for the tasting are to be presented on small, identical plates for each team, provided by the organizing committee.

Chocolate bonbons for the photo and for public presentation will be placed on two identical platters provided by the organizing committee for each team.

The chocolate bonbons will be presented on the chocolate art piece.

The entire creation must be edible; non-edible armatures may not be used.

All preparations must take place on-site during the competition, in front of the public.
 Any creations not of authorized size or weight or pre-made, will not be evaluated by the jury.
 Teams are responsible for the transport of creations and remain responsible for all work until creations are installed on the buffet tables.
 Teams are held responsible for any incident resulting in damage to their work within the competition area.
 All work must be performed inside the booth.



The 2012 International Confectionary Art Competition

Tasting schedule for the first 8 teams

Working time: Saturday 03 March From 7am to 5pm

Tastings: Plated dessert 12pm – 1.36pm

Tastings: Fresh petits fours 2.30pm – 4.30pm

Working time: Sunday 04 March From 6am to 4pm

Tastings: 3 small cakes 10am – 12.24pm

Tastings: 3 chocolate bonbons 1pm – 2.36pm

Tasting schedule for the second 8 teams

Working time: Monday 05 March From 7am to 5pm

Tastings: Plated dessert 12pm – 1.36pm

Tastings: Fresh petits fours 2.30pm – 4.30pm

Working time: Tuesday 06 March From 6am to 4pm

Tastings: 3 small cakes 10am – 12.24pm

Tastings: 3 chocolate bonbons 1pm – 2.36pm

Article 9 / Presentation portfolio:

Teams selected for the finals must send their presentation portfolio before **31 OCTOBER 2011** to:

**The International Confectionary Art Competition /DGF
ZI des Cetton
78570 CHANTELOUP LES VIGNES – France**

Or by email: s.soleau@dgf.fr

Presentation portfolio contents:

- 1 portrait photo of each team member wearing professional attire (jacket devoid of any advertising) / digital photo (300dpi) allowed if the portfolio is submitted via email, if submitted by regular mail please indicate first and last name on the reverse side of the photo
- Short CV for each team member (current position, previous experience, participation in other competitions...)

The competition theme is open, but must be communicated in advance by the selected teams in a design portfolio before **31 DECEMBER 2011** to :

**The International Confectionary Art Competition /DGF
ZI des Cetton
78570 CHANTELOUP LES VIGNES – France**

Or by email: s.soleau@dgf.fr

Contents of the Design portfolio:

- Selected theme for the competition,
- Details of proposed recipes for the finals + summary of procedures in French and/or in English. These recipe sheets will become the property of the International Confectionary Art Competition Association for various publications.

Article 10 / Working areas:

Possession of the working booths to begin installation will take place for the 1st group of 8 teams on Friday 02 March 2012 and for the second group of 8 teams on Sunday 04 March 2012 (the exact time of installation will be communicated during the week of preparation). Teams will be allotted a booth in alphabetical order by country, which will also determine the tasting order for the jury.

Each team will have an identical working space.

Teams agree to respect all competition rules in full and to take care to maintain a clean and orderly working space.

Participants must return their work space in the state they received it; a detailed inventory of official materials will be conducted by competition officials when the teams receive their booths and again at the end of the competition.

Presentation will take place on a table (2.50m by 80cm) with a "BLACK" colored tablecloth provided by the International Confectionary Art Competition Association.

Article 11 / Available materials:

Competitors must bring their own small personal materials, only large material will be provided by the competition organizational committee:

2 mixers
2 air heated dipping machines (12kg)
1 microwave oven
2 trolleys, with 10 aluminum trays, 20 racks, 10 baking trays
2 induction plates
2 pot sets (diam 14/ 16/ 18/20/24 cm)
2 pans (diam 24cm et 32cm)
1 sugar heating lamp
2 stainless steel bowl sets (round bottom)
1 dessert table 1.50m x 70cm
1 hot/cold water bath (1 large sink 50cm x 50cm + rack)
1 convection oven 4 shelves 40cm x 60cm
Stainless steel working surface (5.80m x 80cm)

SHARED MATERIAL FOR 2 BOOTHS:

1 freezer with 2 doors 40cm x 60cm (1 door for each team)
1 rapid chilling appliance (1 door) 40cm x 60cm
1 fridge 2 doors per team (dimensions 40cm x 60cm)

AVAILABLE MATERIAL:

Chocolate temperers
Ice cream churner

Article 12 / Basic materials:

Teams must provide a supply-voucher corresponding to the list of products supplied by the organization by **31 DECEMBER 2011**.

Only specific products not included in the product families listed above may be brought by the contestants.

In exchange, basic materials will be made available in France 1 week before the beginning of the competition (from **26 FEBRUARY 2012**) for weighing preparation.

These ingredients will be weighed but not mixed or assembled.

Article 13 / Dress code:

All contestants and jury members are required to wear black trousers (no jeans!) for the duration of the competition and on the competition site. Please note that working vests will be provided.

Article 14

All jury decisions are final.

Article 15

Any dispute will be judged by the jury president and may result in a team's exclusion.

Article 16

In the event of *force majeure*, the competition may be canceled without warning, or compensation.

Article 17

The International Confectionary Art Competition Association declines all responsibility regarding breakage, loss, theft or any accident that may occur during the competition period.

Article 18

According to the terms of the competition, contestants must respect competition rules but also the ethics and discipline surrounding this kind of publicly viewed competition. Teams agree to respect the directives of the jury president.

Article 19 / Competition evaluation:

Jury members will not evaluate their own country.
In the case of a tie, accumulated tasting scores will count.

Article 20 / Fee responsibility:

- **For contestants:**

All transportation, room and board costs will be taken care of by the International Confectionary Art Competition Association beginning from the moment the contestant arrives in France, for a maximum of 1 week before the start of the competition and for the duration of the competition from **28 February to the morning of 07 March 2012**.

Room rate calculated on single occupancy.

- **Pour jury members:**

All transportation, room and board costs will be taken care of by the International Confectionary Art Competition Association beginning from the moment the individual arrives in France on **02 March 2012**.

Room rate calculated on singly occupancy.

NB : Jury members are required to wear black trousers (no jeans!). Please note that working vests will be provided.

All room and board costs for the finals in PARIS will be taken care of by the International Confectionary Art Competition Association **from the evening of 02 March to the morning of 07 March 2012**.

Article 21 / Preparation:

Preparation areas will be made available to each team 1 week before the competition begins.

Article 22 / Competition Awards and Prizes:

Financial award given at the podium:

- 1st place: 8000 euros per team
- 2nd place: 4000 euros per team
- 3rd place: 3000 euros per team

+ 1 Trophy for the winning team

+ Medals

+ Certificates



DGF and EUROPAIN may grant a “favourites” prize.

A medal will be awarded to each contestant along with a certificate of participation.

Article 23 / Advertising:

The teams selected to participate in the finals agree to advertise the **2012 International Confectionary Art Competition** event on all advertising, clothing, press materials, and at all promotional events for the “**2012 International Confectionary Art Competition**”, until the next edition of the competition.

Teams also agree to wear the official Competition jacket for all applicable events.

Contestants will be working before and audience able to evaluate the quality and the level of difficulty of the competition as well as each contestant’s expertise.

The International Confectionary Art Competition Association reserves the right to use photos, films, recipes or interviews for international promotion of the competition.

All advertising must be approved by the International Confectionary Art Competition Association before it is published.

A graphic standard will be made available for all advertising related to the competition.