Coupe du Monde de la Pâtisserie
World Pastry Cup Turkey National Selections

Content

- Coupe du Monde de la Pâtisserie – Introduction of World Pastry Cup
- Selection Process
- Conditions of Accession
- Rules and Regulations of Turkey National Selections
- Appendix – Application Registration Form

Coupe du Monde de la Pâtisserie – World Pastry Cup

It is an event that spreads the gleamy sparkle of the art of pastry and constitutes a reference in this field in real terms.

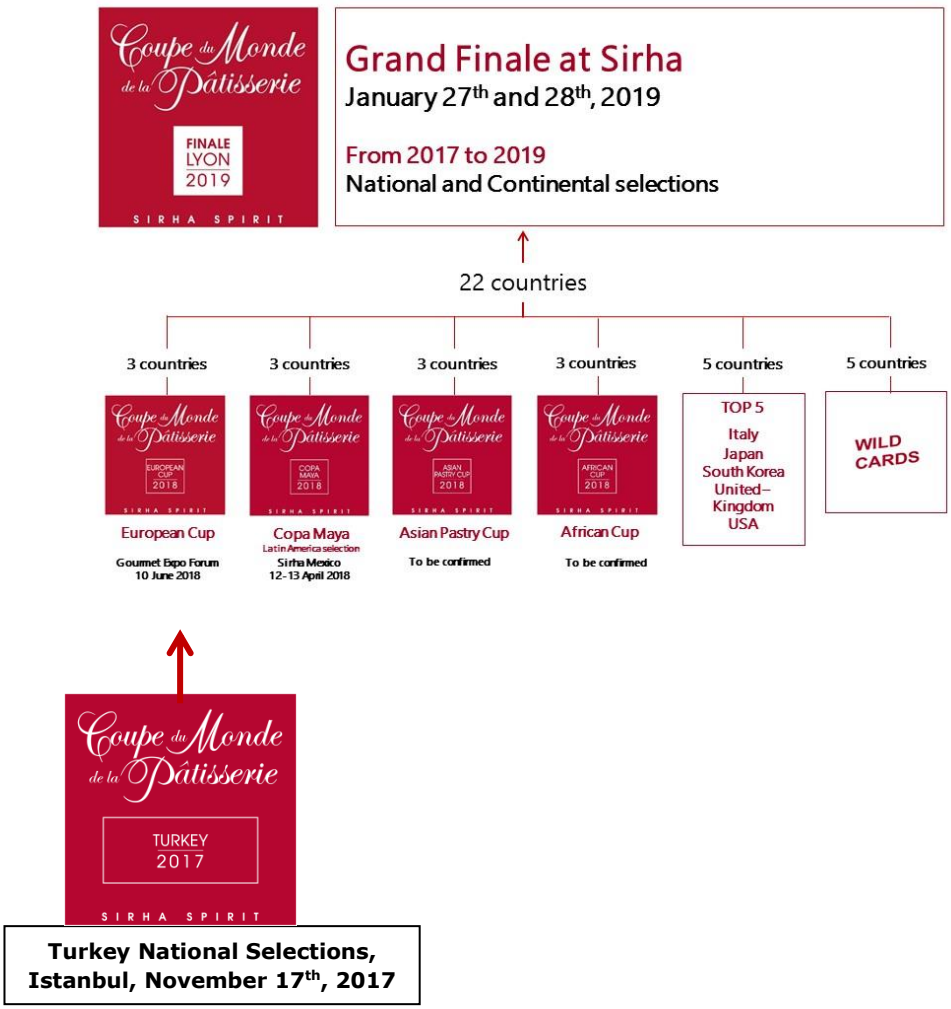
It is a splendid show that can bear the signatures regarding perfection, courage and creativity all together.

Participants from 22 different nationalities having 3 applicants each will take part. These 66 pastry chefs, who are entering from all around the world and the most promising among their own generation, will create desserts and pastry that have the features which may be considered as works of art with their unique qualities, within their 10 hour time limit, before a very enthusiastic audience.

And the jury that will decide on the creations they made is composed of the most renowned and prominent names in the field of pastry.

Turkey National Selections is regarded as the first stage for Coupe du Monde de la Pâtisserie 2019. The team that wins the selections can participate in Coupe Europe – European Cup that will be held in Torino, Italy, in 2018, as part of the Sirha fair, and subsequently, will be entitled to enter the grand finale that will be held in Lyon.

SELECTION PROCESS AND STAGES



CONDITIONS OF ACCESSION

Turkey National Selections provide the opportunity to enter Coupe Europe – European Cup which is regarded as one of the obligatory stages previous to the grand finale to be held in France in 2019.

The 4 applicants who will take part in the Turkey National Selections should:

- ✓Be above 24 years of age
- ✓Work as a pastry cook and/or chocolate maker in a school, restaurant, hotel or a boutique business
- ✓Be a Turkish citizen

As per article 4, the applicants **should choose their own categories for the competition.**
Sugar Category
Chocolate Category

Coupe du Monde de la Pâtisserie – World Pastry Cup Turkey National Selections is an event organized by *GL events Exhibition France* with *GL events Turkey* and Club Coupe du Monde de la Pâtisserie.

Those who wish to participate as applicants in Coupe du Monde de la Pâtisserie – World Pastry Cup Turkey National Selections which will be held in Istanbul, in November 17th, 2017, should fill in the registration form attached and send it **before September 1st, 2017**.

☎@ **For accession you should send your application form to the persons and addresses below**

Person in charge in Turkey: Berfe Karacaoğlu
E-mail : cmp@gl-fuarcilik.com

France Project Manager: Lucia Lora Aprile *(GL events Exhibition)*
Telephone : +33 6 84 02 81 62
E-mail : Lucia.lora-aprile@gl-events.com

Applicant Selections

The applicant selections will be carried out by the Organizing Committee under the **Head of the Competition, Mehmet Yücel (Giano Chocolate).** The replies regarding the applicant accessions will be notified to them via e-mail.

Note: The applicants should have no close connection with the competition partners and sponsors whatsoever.

Regulation of the Competition

All applicants are obliged to follow the rules of the competition.

Article 1: Competition: Qualifications and Organization
Article 2: Use of « Coupe du Monde de la Pâtisserie » Brand and Logo
Article 3: Selections Process and the Competition
Article 4: Competition Subjects
Article 5: Products
Article 6: Equipments
Article 7: Recipes
Article 8: Outfits
Article 9: Busboys
Article 10: Scoring Criteria
Article 11: Warnings
Article 12: Visual Rights
Article 13: Insurance
Article 14: Registration Fees

Article 1 – Competition: Qualifications and Organization

This competition is in the property of Club « Coupe du Monde de la Pâtisserie ».
- Subjected to the Law no. 901, Registry Number: 10 3733928 / 09 3661 031 – SIRET: 48070115000017
- Club President has the right to participate in the national and international selections as a guest or for delegating one of the CIO members.

This competition is organized and performed by *GL events Exhibitions France* (France GL events Exhibitions). The organization is arranged in Turkey with *GL Events Exhibitions Turkey*, jointly.

- Organizing committee has the right to change the existing rules of the competition due to various conditions and requirements.
- Organizing committee has the right to cancel the competition in case a mandatory reason occurs.

Article 2: Use of Brand and Logo

Coupe du Monde de la Pâtisserie – World Pastry Cup Turkey 2017 brand and logo will be sent to the applicants and the sponsors by the Organizing Committee.

- Coupe du Monde de la Pâtisserie – World Pastry Cup has a brand and a logotype of its own. This brand and logo can be used in JPEG ve EPS formats (in English and French), in light or dark backgrounds. The use of logo uses that are not approved by the Organizing Committee are strictly forbidden, otherwise legal sanctions can be imposed.

- The matter of the use of « Coupe du Monde de La Pâtisserie – World Pastry Cup Turkey 2017 » brand and logo for advertising purposes by all of the teams, suppliers, sponsors or third persons, or its presentation to the media companies, is subjected to compulsory mutual covenant with the Organizing Committee (**the operating time is valid until November 16th, 2018**).

Article 3: Selections Process and the Competition

- **The events that the applicants are obliged to take part:**

Apart from the competition, the applicants are also liable to participate in the events undermentioned:

- Press event
- Pre-competition information meeting (the meeting date will be stated later)
- Offical photo shooting and technical information (November 16th, 2017)
- Award ceremony

➢ Competition Process

The competition will be performed in **November 17th, 2017, in Turkey,** within the body of Sirha Istanbul Exhibitions.

The order of the applicants will be determined with a drawing performed before the competition. This will also be the number of the cooking work laboratory they will use.

➢ Mechanism of the Competition

Pre-competition: The operation settling the applicants will be finished the day before the competition. The applicants will have a limited period of time to get settled in their cooking workspaces. This time period will be stated in the technical file.
In the course of the competition: The applicants will be working in front of the audience.
At the close of the competition: The cooking area and the kitchenware should be delivered cleanly.

Article 4: Competition Subjects

Duration of the Competition: **6 hours**
All the details concerning timing and program will be sent to you within the technical file.

What each applicant should prepare due to the category he/she has chosen are these:

1/ Artistic sugar category

➢ 2 Fruit Ice Cream Cakes

The presentations should be identical. A whole cake will be minimum 600 gr and maximum 800 gr, and divided into eight equal parts. The ice cream cake will be brought ready-made, but its enrobing and sugar decorating will be performed during the competition.

- ➔ 1 cake for tasting
- ➔ 1 cake replica for presenting (this will also be used for the picture)

➢ 2 Chocolate Cakes

The presentations should be identical. A whole cake will be minimum 600 gr and maximum 800 gr, and divided into eight equal parts.

➔ 1 cake for tasting
➔ 1 cake replica for presenting (this will also be used for the picture)

- **An Artistic Creation Made of Sugar**

This creation to be made should be composed of at least 50% of ground sugar and blown sugar as an ingredient. For the remaining part the content to be used is free. Its height should not exceed 125 cm. The base to be used in the presentation may also be chosen freely in terms of width and size, but its height should not exceed 20 cm. (Applicants should bring it themselves)

2/ Artistic chocolate category

- **2 Fruit Ice Cream Cakes**

The presentations should be identical. A whole cake will be minimum 600 gr and maximum 800 gr, and divided into eight equal parts. The ice cream cake will be brought ready-made, but its enrobing and sugar decorating will be performed during the competition.

➔ 1 cake for tasting
➔ 1 cake replica for presenting (this will also be used for the picture)

- **Platter that Consist of 8 Desserts with Chocolate Content**

➔ 1 dessert platter replica for presenting (this will also be used for the picture)
➔ Platter that consists of 7 desserts for tasting

- **An Artistic Creation Made of Chocolate**

This creation to be prepared should be made up of chocolate and also cocoa based ingredients (cocoa butter, cocoa nibs, White chocolate, etc...) Colourants with solubility and those that may be used for surfaces are allowed.

This creation made of chocolate should not contain any metallic, plastic or such non-edible parts. Its height should not exceed 125 cm. The base to be used in the presentation may also be chosen freely in terms of width and size, but its height should not exceed 20 cm. (Applicant should bring it themselves)

Presentation of the creations made of sugar and chocolate will be performed on a rectangular table supplied by the Organization.

About the presentation of the artistic pieces: The creation made of sugar will be presented with the fruit ice cream dessert/cake on the table. And the creation made of chocolate will be presented with the desserts platter.

Article 5: Products and Stocks

What the applicants can bring to the competition

- **Fruit ice cream cake**
  - Fruit ice cream cake will be brought ready made
  - Sugar decoration will be made during the competition
  - Icing (enrobing), nappage, decorating materials and and such preliminary preparations can be started before the competition
  - Its completion should be performed during the competition

- **Chocolate cakes and platter desserts**
  - Cakes should be made during the competition
  - Stocks should be brought beforehand
  - Sponge cakes and enrobings can be brought ready-made; pastry filling materials other than those should be prepared during the competition.
  - Its completion should be performed during the competition

- **<u>An Artistic Creation Made of Sugar</u>**

Detailed information will be shared with the contestants at the first briefing stage.

- **<u>An Artistic Creation Made of Chocolate</u>**

Detailed information will be shared with the contestants at the first briefing stage.

Article 6: Equipments

The official and detailed equipment list that is brought into the use of the teams is included in the technical file.

During the competition, all the teams have to work with the heavy kitchen equipments supplied by the Organization, partners and sponsors.

<u>Cooking Laboratories</u>:

- 4 individual, identical and fully equipped cooking laboratories are brought into the use of the teams.

- No brands other than the « Coupe du Monde de la Pâtisserie Turkey 2017 » (World Pastry Cup Turkey 2017) brand should be present inside any of the cooking work laboratories.
- The equipment and tools that the applicants use should not, under any circumstances, cover the advertising logo and stickers of the organization partners and sponsors.

➢ **What will be provided in each one of the cooking laboratories during the competition:**

- Induction furnace
- 1 oven
- Working area/counter
- 1 water usage area/sink
- Refrigerator and freezer with a marble part
- 1 K24 tempering machine to be open to the use of each one of the 4 applicants (the details will be included in the technical file)
- 2 Microwaves to be open to the use of each one of the 4 applicants

1 The applicant can bring his/her own equipment:

All sorts of cooker and tray placing shelves, chocolate spray guns, microwave ovens, sugar lamps and such equipments can be brought by the applicants, in convenient measure and reasonable numbers, and can be used in the preparation and presentation of the dessert, pastry and creations. The applicant, at the same time, may bring « special, small kitchen appliances » of his/her own. However, adhesive gun is forbidden.

2 Electrical counter will be provided:

For each cooking work laboratory, an electrical power of a total of 10 Kilowatts, with 3 Kilowatts per socket, is being arranged. Those applicants, who will use additional electric appliances, may exceed the present current limits, and cause a potential power failure within their own kitchen workspace. In case of excessive current, the Organization takes no responsibility.

Table Art:

The equipment such as platter, tray and the like which will be used for the presentation of chocolate dessert, fruit ice cream dessert and other desserts and cakes should be brought by the applicants themselves. In case there is a special sponsor company that is fixed regarding the supplying of the plates, the applicants do not have to bring themselves. (The applicants will be informed about the situation with the technical file.)

The plates reserved for tasting will be supplied by the Organizing Committee.

Article 7: Recipes

Definition and Content of the Recipes:

For each recipe, a detailed definition and technical development information must be relayed to Berfe Karacaoğlu and Lucia Lora Aprile from the Organizing Committee, **before the date October 2nd, 2017**.

This document regarding the recipes is the only document to be given to the jurors during the tasting process. No other documents will be accepted.
The Organization Committee gurantees the whole confidentiality and reliability of this document related to the recipe content until the competition.

Rights Related to the Recipes:

The recipes used and presented during the competition are gain recognition as original recipes. However, the applicants are considered as transfered their rights related to the originality of their own recipes to the Organization and Club Coupe du Monde de la Pâtisserie – World Pastry Cup Croup.

Article 8: Outfits

Organizing Committee supplies a white coloured chef jacket, hat and and apron for the use of every applicant. There is competition's own special logo on the jackets. It is not possible to change those.
What the contestestants need to bring along and use themselves are black coloured trousers and black coloured shoes.

Article 9: Busboys

Organizing Committee may give a helping busboy for each applicant.
Light duties such as weight measurement, cleaning, preparations for the desserts, and various responsibilities may be given to the busboys.

Article 10: Scoring and Bonus Criteria

The scores will be given by the Jury which is composed of renowned Turkish and foreign pastry chefs. The scorings of the Honorary President will not be included.

A. Fruit Ice Cream cake

Criteria:
Flavour harmony, Cutting quality, Originality, Finish

Applicants	Grade x Coefficient	Total
Applicant 1	/20 x 5	/100
Applicant 2	/20 x 5	/100
Applicant 3	/20 x 5	/100
Applicant 4	/20 x 5	/100

B. Chocolate cake

Criteria:
Flavour harmony, Cutting quality, Originality, Finish

Applicants	Not x Kat Sayı	Toplam
Applicant 1	/20 x 5	/100
Applicant 2	/20 x 5	/100

C. Desserts on the Platter

Criteria:
Flavour texture and harmony, Originality, Use of flavours specific to Turkey, Finish

Applicants	Grade x Coefficient	Total
Applicant 1	/20 x 5	/100
Applicant 2	/20 x 5	/100

D. Creation Made of Suger

Cleanliness, Technique, Combining of Blown Sugar and Ground Sugar, Finish /20 X 3 = /60

E. Creation Made of Chocolate

Cleanliness, Technique, Combining, Finish /20 X 3 = /60

F. Scores for Working Style

Criteria:
Hygiene and cleanliness, Complying with the set time, Organizing the place and its usage, Competencies

Applicants	Grade x Coefficient	Total
Applicant 1	/20 x 3	/60
Applicant 2	/20 x 3	/60
Applicant 3	/20 x 3	/60
Applicant 4	/20 x 3	/60

BONUS SCORES

	Bonus Scores
Compliance with the time and rules that are set during the competition	**25**
Leaving the cooking workspace and the equipments as in their original tidy and clean state	**50**
Working style in front of the audience	**25**

Article 11: Warnings

In case of receiving a warning, the rules of original French regulations will be put into operation.
The right of judgement belongs to the Jury.
In case they are announced by the President of the Competition, all sorts of objections have to be considered by the Jury.

During the competition:
The Jury has to appeal to the Competition President in order to give a warning.
Related to the warning request, in order not to punish the team in question, a written response will be given within a timeframe of an hour at the most.

After the announcement of the scores:
Within an hour following the announcement of the scores, only the Jury, together with the President of the Competition, may present the warning declaration to the « Club Coupe du Monde de la Pâtisserie » – World Pastry Cup Club President in French.
Any objections other than that will not be put into operation.
In a timeframe of 24 hours, the organization will give out a written declaration of response in the President's own words. Additionally, the contestants are solely responsible themselves from any accidents that has occured within the competition area and damaged their presentation and creations.

Article 12: Visual Rights

All the applicants and members of the Jury are considered to have given permission regarding their own visual rights, to the Organizing Committee, Club Coupe du Monde de la Patisserie, the partners and sponsors of the World Pastry Cup Turkey National Selections, and additionally to various media institutions and companies such as web sites, television channels and printed media organs, within the context of advertising and promotion of the competition and the selections.

GL events Exhibitions – GL events Exhibitions holds all sorts of rights regarding the exhibition and reproduction of the presented creations and performed works as picture, video and recipes, with the purpose of promotion and advertising of the competition and the selections.

Madde 13: Insurance

The Organization holds an insurance policy as an institution during the process of competition and selections. All sorts of insurances other than that are regarded under the own responsibility of the applicant.

The applicants have to hold an insurance policy against various states of risk that may arise from themselves or third persons, in connection with their participation in the competition.

Article 14: Registration Fees

Every applicant who has filled in the application form to enter Coupe du Monde de la Pâtisserie – World Pastry Cup Turkey National Selections, should pay the **150 TL registration fee** to the bank account number undermentioned.

Account name	**Bank name**	**Branch**	**Account Number**	**IBAN Number**
GL EVENTS EXHIBITIONS FUARCILIK A.Ş.	HSBC	BAŞKENT KURUMSAL	106 1000455 282 00	TR860012300106100045528200

Important Information:

- In the money transfer in the bank, both the World Pastry Cup 2017, and the name and surname of the applicant should be stated.

- A copy of the transfer receipt should be sent to cmp@gl-fuarcilik.com.

Important information: In cases where the registration fee is not fully paid, the application of the applicant will not be accepted, either. In case the applicant is not selected to the competition, the registration fee will be returned.

APPENDIX: APPLICATION REGISTRATION FORM

The persons who wish to apply to Coupe du Monde de la Pâtisserie – World Pastry Cup Turkey National Selections which will be held in November 17th, 2017, Istanbul, as applicants, should fill in this application registration form, and send it to the Organizing Committee addresses written hereinbelow, **before September 1, 2017**: cmp@gl-fuarcilik.com / Lucia.lora-aprile@gl-events.com)

Surname:

Name:

Age:

Professional background (professional experiences should be written in an expression of a few lines)**:**

Preferred category: **Chocolate Category** ☐ **Sugar Category** ☐

Work place:

Mail address:

Telephone number:

Photograph (It should be taken in uniform and HD format):

Pictures of their ingenious presentations and creations (desserts, cakes, dessert platters in compliance with their category preference…):

I have read and accept the form and rules of the event.

Signature: