

FIPGC Cake Design Category - Asian Countries Qualifying Competition

The FIPGC World Championship: Cake Design Category Asian Countries Qualifying Competition is organized by World Food Expo (WOFEX) and hosted by Cake Fiesta Manila. This is open to all Asian Countries and the organizers reserve the right to determine the number of teams they can accept for this **qualifying competition**.

Application is NOW OPEN.

Closing of application is on February 15, 2025

Fee per entry: <u>LOCAL PARTICIPANT-</u> Five Thousand Pesos (Php5,000.00) <u>FOREIGN PARTICIPANT-</u> Eighty US Dollars (USD \$80.00)

Schedule of Competition March 29, 2025

Each Country is restricted to one (1) team comprising of two (2) team members. Send completed application form and a letter of intent to <u>philippinepastrycup@gmail.com</u> and copy <u>info@cakefiestamanila.com</u> in your email. Allow the organizers up to 72hrs to process your application before any follow up.

Judging Criteria

GENERAL IMPRESSION - includes adherence to the theme, difficulty of execution, techniques used, balance, artistry and visual interest. Overall impression, proportions, colors, balance, coverage, quality of finishes and additional pieces, (for example, flowers, modeling, ice, painting) and the execution of techniques of high difficulty.

TASTE - includes combination of tastes, different structures of the dessert, difficulty of execution, innovation.

Rules & Regulations

Competitors are given two hundred and forty (240) minutes to complete the following:

Live Competition Rules:

- 1. Teams can come to the cake arena 15 mins minutes before their scheduled competition.
- 2. The theme of the FIPGC 2025 World Championship: Cake Design Category Asian Countries Qualifying Competition for all teams will be "Country's Cultural/Traditional Celebration" (singular celebration only).
- 3. Any edible medium may be used to cover and decorate.
- 4. All elements and decorations must be completely made during the live competition. ONLY frosting and/or royal icing may be prepared and tinted in advance, one day before the competition. A designated shared kitchen will be provided 1 (one) day before the competition.
- 5. At least 1 (one) tier must be real cake and the same flavor and frosting as the tasting cake.
- 6. Wired sugar flowers and foliage are permitted, but must not penetrate the cake unless a suitable barrier is used.
- 7. The shapes of the tiers should be a typical shape and not carved/sculpted cake. (eg round, square, octagon, etc.)
- 8. Dummies/Styrofoam are permitted but all tiers must be treated as a real cake. (Minimum of 2 tiers).
- 9. "Spacer tiers" are accepted (eg lighted tiers, pillars, etc) but these do not count to the actual number of tiers.
- 10. Display drapes and other element must be contained in the permitted area.
- 11. No height restrictions. The display must not EXCEED a 48cm x48cm (18" x18") space.
- 12. If using a cake board, they should be covered and ribbon is permitted on cake drums only.
- 13. All elements of the entry must be contained within the given dimension specified in the category.
- 14. Competitors should bring all the tools and other special equipment they need to decorate their cake. The tables will be provided per team, an electrical socket (220volts) and four (4) microwave ovens to share. Teams are responsible for bringing related adaptors.
- 15. Competitors are responsible for all the tools and equipment's they will bring. Organizers will not be liable for any loss.
- 16. Make sure to be on time. Late competitors or incomplete team may not be allowed to compete and may be disqualified.
- 17. All Competitors should also wear plain white chef's uniform with no brand representations.
- 18. All competitors should clean their workspace after the competition.
- 19. For DUMMY CAKE tiers: competitors can bring already covered in PLAIN WHITE fondant ONLY. If using white as final cover, no need to cover again during competition. If final cover is different color, competitors will need to cover the dummies again during competition or use air-brush or edible paint.
- 20. No chaperones/assistants/coaches allowed at the cake arena. An interpreter can be allowed when necessary but only the main competitors can work on the cakes.
- 21. Use of sprinkles, dragees, gold leaf, wafer paper or any other edible medium are allowed but must be minimal.

- 22. Use of moulds is allowed but highly discouraged as this does not show decorating skills.
- 23. In case a competitor encounters any accident while the competition is ongoing, he/she must step out of the cake arena but team member left can still continue until the time is done.
- 24. The judges reserve the right to remove or disqualify any entry they feel is violating the rules or is not to the required standards.
- 25. The organizers have the right to use photographs taken of competitor's displays for commercial purposes.
- 26. All participating teams must be present at the awarding ceremony. It will be in the afternoon of March 29, 2025 at the Sweet Stage area.

Important

- *Qualifying competition* will be held on *March 29, 2025 (Manila)*. The top 3 teams will earn the spot to compete in the *Grand Finals* FIPGC World Championship in Rome, Italy on November 09, 2025 (Hotel ROMA AURELIA ANTICA).
- Only one team per country will be accepted.
- Competitors must be at least 18 years of age.
- Top 3 team members, their coach/es and staff/s have the responsibility to complete all Visa requirements on time and book their own flight ticket. All other expenses are should red by the respective teams.
- Only apply for this qualifying competition if you and your team members have the intention and capacity to compete in the main competition in Italy.
- In the event that any or all of the top 3 teams could not compete in the main competition in Italy, spot/s will be given to the next team/s with the highest scores, respectively.
- Failure for any of the top 3 teams to compete in the main competition, for whatever reason, will result in a penalty as follows: 1st offense the country represented by the team will be banned for a year in applying for the qualifying competition preceding the year of the incident. 2nd offense: banned for 2 years, 3rd offense banned permanently.
- Only the registered competitors in the qualifying competition can compete in the main competition. Substitution is not permitted. This will result in automatic disqualification and an offence with penalty.
- Each team will be allowed to bring maximum of two (2) coaches and three (3) assistants to be stationed at a designated location during actual competition. Event IDs will be issued to respective teams. (Assistants should be at least 16y/o and above with proper dress code). Any additional members will be required to each pay standard entry fee.

For FILIPINO Applicants ONLY:

1. Each applicant must initially send a collage of 12 photos of your best work. This must include a letter of intent, a short bio, website and/or social media link/s so Organizers can view your other work.

- 2. You must include a sketch of your proposed cake design with the correct theme as above, complete with details (outlining techniques, etc.). It should also include your proposed recipe for the tasted cake part.
- 3. Competitors must be at least 18 years of age.
- 4. Initial screening will be until January 24, 2025, ONLY. All applications will get a response. Allow the organizers up to 72hrs to process your application before any follow up.
- 5. If your application is successful to proceed to the next round, you will be given further instructions. All successful applicants must attend the Live Cake Decorating event (mock competition) that will be held on *January 31, venue to be confirmed*. This event is strictly to give the applicants a chance to showcase their skills and talent. Only Applicants from Visayas or Mindanao will be allowed to attend by Zoom.
- 6. Organizers and invited panel of judges will select the top two applicants to complete Team Philippines for the FIPGC Qualifying Competition on March 29, 2025. The official announcement of Team Philippines members will be made 48 hours following the mock competition.
- 7. Only apply if you have the intention and capacity to compete in the qualifying and main competition in Italy, should you are able to make it to top 3. All expenses are shouldered by the competitor.