



Federazione Internazionale di Pasticceria, Gelateria Cioccolateria (FIPGC) World Championship: Cake Design Category - Asian Countries Qualifying Competition

Live 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**.

- **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 shouldered 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.

I/WE UNDERSTAND AND AGREE WITH ALL THE INFORMATION STATED ON THIS PAGE.

COMPETITOR 1:

COMPETITOR 2:

MAIN COACH:

Signature over printed name

Signature over printed name

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Date: _____

Date: _____

Date: _____

Rules and Guidelines

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

Live Competition Rules:

1. Teams can come to the cake arena 15mins 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.

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Judging Criteria

GENERAL IMPRESSION.....50%

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.....30%

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

CREATIVITY/ORIGINALITY.....20%

includes innovation and clever adaptation of the theme.

Total Possible Points.....100 points

(no half points will be given)

Important Notes

- **The team-** Each team will be composed of 2 Competitors who will be able to carry out the competition with teamwork.
- **Race commissioners-** The competition commissioners will assist the President of Judges and the Judges in carrying out their duties.
- **The supervisor-** The supervisor will have the task of assisting the President of Judges in the application of the regulation in case of disputes and to make the final counts of the competition.
- **The Judges-** The Judging Panel of the World Championship will be composed of 5 (or more) international judges plus the President of Judges, all with proven experience in the cake design sector, as well as international judging. The President of the Judges and the Judges will evaluate individually without confronting each other, if necessary, they will refer only to the President of Judges. The President of Judges can ask for a comparison with the Supervisor for the aspects and details of the Regulations, to certify the choice of precautions and decisions to be taken on the assessments and penalties for anything not indicated in the FIPGC regulation. If necessary, competitors may communicate with the President of Judges, with the Commissioners or with the Judges. For behaviors that are not suitable for the regulation or for the race, the Judges and the President of the judges may apply penalties or even the exclusion of the team. Competitors will not have any help from outside. Penalty of exclusion or penalty in the competition. The Judges' judgment is unquestionable. All participants must comply with the regulation. All correspondence must go through the managers of the organization, the competitors are not allowed to contact the Judges or the President of Judges.
- **Clothing-** All competitors must wear proper chef uniform in plain white during competition. No any kind of logo or representation should be displayed on the chef jacket.
- **Recipe book and theme of the competition-** The theme of the FIPGC World Cake Design Championship for the 2025 edition will be ***"Country's Cultural/Traditional Celebration" (singular celebration only)***. Each team must deliver presentation brochures explaining the team's theme interpretation and any information regarding their finished work (must not exceed 1 (one) full A4 page), complete with recipe book and procedure for the tasting cake, short biography of the team members, and photos of the competitors. Each team will produce the exhibition brochure to their liking (must be written in English and in the mother tongue of the participating team). All the required material must be delivered in hard copy and in digital format (USB Flash drive) to the President of Judges before the start of the competition; in case of failure or partial delivery, a penalty of 5% will be deducted on the final score of the Team in the competition. Recipe book, photos, biographies and presentation brochures of the participating teams, will be owned by the Organization, with freedom of publication in any advertising channel available to it.

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FIPGC Cake Design Category - Asian Countries Qualifying Competition

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

Registration Fee: **LOCAL PARTICIPANT- Five Thousand Pesos (Php5,000.00)**
FOREIGN PARTICIPANT- Eighty Dollars (USD \$80.00)

1. Each team must first send an email with Letter of Intent, a short bio of each of the team members, website and/or social media link. If accepted, you will receive an email with the application form.
2. Please complete the application form, sign and accept the terms and conditions written on the initial Guidelines file. All signed pages must be sent to the Organizers.
3. Strictly first come, first serve basis.
4. Competitors must be at least 18 years of age.
5. All applications will get a response. If your application is accepted, your team will be given further instructions and 48hrs to send the registration fee of \$80 by bank transfer/other payment options. Failure to do so, your spot can be given to the next on the waiting list.
6. All transactions are final, and no refund will be given for any reasons. Registration fees paid are non-convertible to any form.
7. Please complete all sections either type written or in clear **CAPITAL LETTERS**.
8. Names stated below for Competitor 1 and 2 are final and will be the name to be used in Certificates and Badges. Only coach/es, assistant/s and others' names can be changed. Please inform the Organizers by email at once for any changes.
9. Incomplete registration form will not be accepted.
10. Competitors contact number is a MUST for important updates.
11. Organizers reserve the right to determine the number of teams they can accept for this qualifying competition.

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.

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