



Federazione Internazionale  
Pasticceria  
Gelateria Cioccolateria

**FIPGC**

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GELATERIA  
CIOCCOLATERIA



[www.federazionepasticceri.it](http://www.federazionepasticceri.it)  
[www.internationalfederationpastry.com](http://www.internationalfederationpastry.com)

Official  
Page



**The World Trophy of Pastry, Gelato and Chocolate FIPGC**  
**Host Fiera Milano 25-26 October 2021**  
[www.pastryworldchampionship.com](http://www.pastryworldchampionship.com)

**SELECTIONS " AUSTRALIAN PASTRY TEAM FIPGC "**



## To Whom it Applies

- Participation in the World Trophy of Pastry, Gelato and Chocolate FIPGC, organized by the International Federation of Pastry FIPGC, is open to every country in the world.
- The **theme** of the Trophy of Pastry, Gelato and Chocolate FIPGC 2021 for each team will be **“The Music of your Nation”** (referring to oneself home country).
- The Championship takes place every two years; in 2021, it will be held at Host Fiera Milan in Rho, 25-26 October 2021
- Euroquip (Cassisi Corp. Pty Ltd) is the official representative of FIPGC for Australia
- Euroquip is in charge for the selection of **3 pastry chefs** and **1 coach that will represent Australia in The World Trophy Of Pastry, Gelato and Chocolate 2021, as “Australian Pastry Team FIPGC ”**
- The **final selection** of the Australian Pastry Team FIPGC official members will take place in Sydney, details **TBA**
- The selected 3 members of Team Pasty Australia **will win:**
  - **A return flight to Italy and all accommodation to compete in the “World Trophy of Pastry, Gelato and Chocolate 2021”**
  - The opportunity to win the title of World Pastry Champion and win one of the prizes recognised by the International Federation Of Pastry FIPGC. ([Check Official Rules](#)).

## Enrolment in the Australian Pastry Team FIPGC selections to compete in the World Trophy Of Pastry, Gelato, and Chocolate FIPGC:

- Pastry chefs who want to apply must have fully rights to work in Australia
- Pastry chefs who want to apply, must send an email to Euroquip, Australian organising committee at this address, [pastry@euroquip.com.au](mailto:pastry@euroquip.com.au) including:
  - ✓ Full filled Application Form
  - ✓ Professional Profile Description (Word format)
  - ✓ Pastry Artworks Portfolio (We accept a photo selection of not less than 5 photos of your best desserts, pastry artworks. You can send photos in any format, in attachment or through links)
  - ✓ A photo of yourself wearing a professional chef uniform with a minimum resolution of 1024x768
  - ✓ All the applications must be sent no later than then 13<sup>th</sup> July 2020. Applicants received after this date or incomplete applications will not be considered.

## “Australian Pastry Team FIPGC” Selection 2020 | Process

- Pastry chefs professional profiles will be screened by industry experts.
- Online shortlisted candidates will be contacted. If you have not been contacted by 20<sup>th</sup> July 2020, you have not been admitted to the selection process.
- Only 21 candidates will be admitted to the pre-selections that will be held at Euroquip headquarters in Sydney, during the month of August 2020.
- Only 9 Candidates will pass the pre-selections and will be admitted to the Selections Finale that will be held in Sydney, **location and dates TBA.**
- The 9 Finalist will compete to be part of the “Australian Pastry Team FIPGC” that will compete in the World Trophy of Pastry, Gelato and Chocolate 2021, in Italy.
- Only 3 Finalist will be selected as members of the “Australian Pastry Team FIPGC”.

### PRE-SELECTIONS | location, dates and rules:

- **The 21 candidates admitted to the pre-selections** will compete, 3 candidates at each time. Each candidate will compete in the following category (1 of each category per candidate):

**CHOCOLATE SCULPTURE AND PRALINES**

**SUGAR SCULPTURE AND MODERN CAKE**

**PASTILLAGE SCULPTURE AND GELATO**

#### LOCATION:

**Euroquip Food Service Equipment  
1/26 Gow Street, Padstow NSW 2211**

#### DATES:

\* One candidate for each category each date

MON 3<sup>rd</sup> August 2020: 3 CANDIDATES – 9am to 4pm

TUE 4<sup>th</sup> August 2020: 3 CANDIDATES – 9am to 4pm

WED 5<sup>th</sup> August 2020: 3 CANDIDATES – 9am to 4pm

MON 10<sup>th</sup> August 2020: 3 CANDIDATES – 9am to 4pm

TUE 11<sup>th</sup> August 2020: 3 CANDIDATES – 9am to 4pm

WED 12<sup>th</sup> August 2020: 3 CANDIDATES – 9am to 4pm

*\*Once confirmed, pre-selection dates cannot be changed. If you cannot attend the pre-selection date you are scheduled in, you cannot take part in the “Australian Pastry Team FIPGC” selections.*

*\* Transport and accommodation for the pre-selection are not provided by Euroquip. All the expenses for the pre-selection are borne by the candidates at their discretion.*

## PRE-SELECTIONS | location, dates and rules:

### RULES | CHOCOLATE SCULPTURE AND PRALINES:

- On the agreed pre-selection dates each candidate must assemble a free subject chocolate sculpture and prepare one type of chocolate pralines.
- The elements for the chocolate sculpture can be brought “ready to assemble” to the pre-selection venue.
- Each candidate has from 9AM to 4PM to assemble the chocolate sculpture and complete finishes and prepare one type of chocolate pralines. Chocolate pralines must be prepared on site.
- **Euroquip will provide the following equipment and ingredients for the candidates:**
  - Ovens, Refrigeration, Blast-Chillers, Chocolate Tempering Machines, Gelato Machines
  - Eggs, Flour, Yeast, Gelatine, Sugar, Milk, Cream, Butter
  - Kitchen Utensils

**All the candidates are responsible for their own specific ingredients and utensils.** If you need to verify what kind of equipment and ingredients are available at Euroquip, please contact our staff at:

02 9707 2977

[pastry@euroquip.com.au](mailto:pastry@euroquip.com.au)

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### RULES | SUGAR SCULPTURE AND MODERN CAKE:

- On the agreed pre-selection dates each candidate must assemble a free subject sugar sculpture and prepare one modern cake
- The elements for the sugar sculpture can be brought “ready to assemble” to the pre-selection venue.
- Each candidate has from 9AM to 4PM to assemble the sugar sculpture and complete finishes and prepare one modern cake. Modern cake must be prepared on site.
- **Euroquip will provide the following equipment and ingredients for the candidates:**
  - Ovens, Refrigeration, Blast-Chillers, Chocolate Tempering Machines, Gelato Machines
  - Eggs, Flour, Yeast, Gelatine, Sugar, Milk, Cream, Butter
  - Kitchen Utensils

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## PRE-SELECTIONS | location, dates and rules cont.:

### RULES | PASTILLAGE SCULPTURE AND GELATO

- On the agreed pre-selection dates each candidate must assemble a free subject pastillage sculpture and prepare one single gelato portion
- The elements for the pastillage sculpture can be brought “ready to assemble” to the pre-selection venue.
- Each candidate has from 9AM to 4PM to assemble the pastillage sculpture and complete finishes and prepare one single gelato portion. Gelato must be prepared on site.
- **Euroquip will provide the following equipment and ingredients for the candidates:**
  - Ovens, Refrigeration, Blast-Chillers, Chocolate Tempering Machines, Gelato Machines
  - Eggs, Flour, Yeast, Gelatine, Sugar, Milk Butter
  - Kitchen Utensils

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## FINALE | Selection of 3 official Members of “Australian Pastry Team FIPGC”

### LOCATION:

TBA

### DATES:

\* One competitor for each category

TBA

## **FINALE | Selection of 3 official Members of “Australian Pastry Team FIPGC”**

### **RULES | CHOCOLATE SCULPTURE AND PRALINES**

Each competitor must present an **artistic chocolate piece** with a maximum height of **100cm matching the official theme: “The Music of your Nation”,**

- using all the chocolate techniques, without using any internal support. Parts of artistic chocolate piece can be brought already done (ONLY for the structure and for the casted and printed structure –bearing elements). All the decoration elements must be done on stage.
- 2 different types of chocolates pralines : **20 pralines**
  - **10 Pralines** with the use of moulds. “ 5 pralines for the taste test and 5 pralines to position on the chocolate sculpture ”
  - **10 Pralines** created without the use of moulds and to be glazed by hand “5 pralines for the taste test and 5 pralines to be positioned on the chocolate sculpture”
- The weight of each praline must be a maximum of 12g
- The pralines must be positioned directly on the artistic piece (5+5 = 10 pieces in total). Furthermore, the pralines for the jury tasting must be positioned on one tray (10 pieces) which will be brought by each competitor, to be first submitted to the jury before the tasting.
- **Euroquip will provide the following equipment and ingredients for the candidates:**
  - Ovens, Refrigeration, Blast-Chillers, Chocolate Tempering Machines, Gelato Machines
  - Storage
  - Eggs, Flour, Yeast, Gelatine, Sugar, Milk, Cream, Butter
  - Kitchen Utensils.

**Transport and accommodation** for the **Sydney** Selections and **Finale** are not provided by Euroquip. All the expenses for the Selections are borne by the candidates at their discretion.

**All the candidates are responsible for their own specific ingredients and utensils.** If you need to verify what kind of equipment and ingredients are available at the Finale Location, please contact our staff at:

02 9707 2977

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## FINALE | Selection of 3 official Members of “Australian Pastry Team FIPGC”

### RULES | SUGAR SCULPTURE AND MODERN CAKE

Each Competitor must present an **artistic sugar piece (without pastillage and airbrushing)** with a maximum height of **100cm matching the official theme: “The Music of your Nation”**,

- Parts of the artistic sugar piece can be brought already done (ONLY for the structure and for the casted and printed structure –bearing elements). The decoration elements must be done live.
- 2 cakes diameter max 18 cm, which must be the same shape and flavour (1 cake for the jury tasting, 1 cake which has to be positioned on the artistic piece).
- All bases (*wafer, sponge, shortbread, biscuit, meringue, crispy etc.*) must be brought, already cooked by the competitor
- Any glaze to cover the cakes can be brought already prepared.
- The Modern Cake must contain at least one cream (mousse, Bavarian etc.) which must be of a dried fruit base (*e.g. hazelnut paste, pistachio paste, pine seed paste, etc...*)
- Equipment such as sugar lamps and other small personal utensils as knives, spatulas, etc., must be brought by the competing team.
- The support base for the artistic Sugar piece and for the Modern Cake which will be positioned on it must be brought by the competing team. The plates for the cake to be presented “visually” to the Jury before tasting and the plates to be presented to the jury for tasting, will be provided by the organization.
- **Euroquip will provide the following equipment and ingredients for the candidates:**
  - Ovens, Refrigeration, Blast-Chillers, Chocolate Tempering Machines, Gelato Machines
  - Storage
  - Eggs, Flour, Yeast, Gelatine, Sugar, Milk, Cream, Butter
  - Kitchen Utensils.

**Transport and accommodation** for the **Sydney** Selections and **Finale** are not provided by Euroquip. All the expenses for the Selections are borne by the candidates at their discretion.

**All the candidates are responsible for their own specific ingredients and utensils.** If you need to verify what kind of equipment and ingredients are available at the Finale Location, please contact our staff at:

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## FINALE | Selection of 3 official Members of “Australian Pastry Team FIPGC”

### RULES | PASTILLAGE SCULPTURE AND GELATO

The Competitors must present a **pastillage sculpture** with a maximum height of **100cm** matching the official theme: **“The Music of your Nation”**,

- The Pastillage Sculpture can be prepared beforehand and assembled live. It must be mounted and airbrushed (if there is any airbrushing) on the spot
- Each competitor must present 1 type of single-portion ice cream (4 pieces in total) to be presented to the tasting jury. The single-portion ice cream must be presented as a dessert on a plate (the plate may also contain a sauce to match).
- All bases (wafer, sponge, shortbread, biscuit, meringue, crispy etc.) must be brought, already baked by the competitor team.
- The support base for the artistic pastillage piece and for the single-portion ice cream, which will be positioned on it, must be brought by the competing team; the single-portion ice cream, positioned on the pastillage piece must be visibly similar to the single-portions to be tasted, but may be made
- **Euroquip will provide the following equipment and ingredients for the candidates:**
  - Ovens, Refrigeration, Blast-Chillers, Chocolate Tempering Machines, Gelato Machines
  - Storage
  - Eggs, Flour, Yeast, Gelatine, Sugar, Milk, Cream, Butter
  - Kitchen Utensils.

**Transport and accommodation** for the **Sydney** Selections and **Finale** are not provided by Euroquip. All the expenses for the Selections are borne by the candidates at their discretion.

**All the candidates are responsible for their own specific ingredients and utensils.** If you need to verify what kind of equipment and ingredients are available at the Finale Location, please contact our staff at:

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**ALL THE ART WORKS MUST BE PRESENTED ON THE EXHIBITION  
TABLE EACH DAY AT 4.00 pm**



## FINALE | Selection of 3 official Members of “Australian Pastry Team FIPGC”

### THE JURY

The Official Jury will be comprised of 3 representatives of the Australian pastry industry. The Presenter of the competition is not entitled to vote

### EVALUATION CRITERIA

The jury will evaluate the project and art works considering the following parameters:

**Artistic Work:** 30% and includes adherence to the theme, implementation difficulties, innovation and techniques used.

**Tasting:** 40% and includes combined tastes, hot/cold, different structures of the desserts, difficulty in implementation and innovation of the dessert.

**General Impression:** 30% and includes cleanliness in the work, order at the workstation, job organization, brochure, cookbook and final table presentation.

All works will be created directly, except the pastillage, which can be brought from the personal laboratory, dismantled but not airbrushed. Airbrushing (if there is any) and assembly must be done during the competition.

### WINNERS | “Australian Pastry Team FIPGC”

The 3 selected members:

- Will win **a return flight to Italy and all accommodation expenses to compete in the “World Trophy of Pastry, Gelato and Chocolate 2021”.**
- The Australian Pastry Team FIPGC’s members are committed to training and fair behaviour towards the organizer Euroquip and the FIPGC.
- Team members have 13 months available to practice before the competition starts in October 2021.
- Have the opportunity to win the title of World Pastry Champion and win one of the prizes recognised by the International Federation Of Pastry FIPGC.

### ORGANIZATION

- The Organization (Euroquip) will provide blast chiller, tables, positive and negative holding cabinets, planetary counter, microwave ovens, induction plate, chocolate tempering machine, ice cream machine and batch freezer.
- The organization will notify in detail to all the participating teams, the equipment and raw materials present inside the workstation.
- Small equipment (e.g. bowl, scales, knives, sugar lamp, spatulas, ladles, moulds etc.) are at the participants’ expense.
- The organization will make available the neutral tables with the same tablecloths for all the teams in order to execute the works.
- Lighting and/or spotlights to illuminate the artwork, will be at the participants’ expense.
- The candidates can bring in the workstation any machinery they need for the competition.
- Travel, Transport and Accommodation expenses, are at the participants’ expense.

**CONTACTS:**

**EQUIPMENT, INGREDIENTS, STORAGE enquiries:**

02 9707 2977

[joe@euroquip.com.au](mailto:joe@euroquip.com.au)

**TECHNICAL INFORMATION ABOUT COMPETITION STAND enquiries:**

02 9707 2977

[joe@euroquip.com.au](mailto:joe@euroquip.com.au)

**APPLICATION and RULES information:**

02 9707 2977

[pastry@euroquip.com.au](mailto:pastry@euroquip.com.au)

**SPONSORSHIPS "Australian Pastry Team FIPGC"**

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**MEDIA ENQUIRIES:**

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[marketing@euroquip.com.au](mailto:marketing@euroquip.com.au)



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42<sup>nd</sup> International Hospitality Exhibition  
October 22-26, 2021 fieramilano

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**The World Trophy of Pastry - Ice Cream - Chocolate**  
25-26 October 2021  
The World Trophy of Pastry - Ice Cream - Chocolate

**The World Trophy of Professional Tiramisù**  
22 October 2021  
The World Trophy of Professional Tiramisù

**The World Trophy of Cake Designers**  
23-24 October 2021  
Cake Designers  
World Championship

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