World Pastry Championship FIPGC

OFFICIAL RULES

6 and 7 November 2027



To Whom it Applies

The participation to the FIPGC World Championship of Pastry Gelato and Chocolate, organized by the International Federation of Pastry, Gelato and Chocolate, is open to all the countries of the world.

The theme for all teams in the 2027 FIPGC World Championship will be 'FREE'.

The Championship is held every two years; in 2027, it will take place on November 6th and 7th at the Ergife Palace Hotel (https://www.ergifepalacehotel.com/), located in Largo Lorenzo Mossa, 8 - 00165 Rome.

Registration for the FIPGC Pastry World Championship

To access the competition, the Teams must send the application form (annex to the official rules) by email to the following address not later than the 30 January 2027: segreteria@federazionepasticceri.it

Each team must complete the application form, accepting the terms and conditions of the official rules, then complete it by paying the sum of € 2000,00 for the team by bank transfer to:

Federazione Internazionale Pasticceria Gelateria Cioccolateria

Terza Traversa Privata Luigi Sapio 14–Portici–80055 (NA) by and no later than 30 January 2027. Reason for transfer: Name of the Country (example: Italy) Registration for the 2027 World Pastry Championship

Banking coordinates:

BANCA DI CREDITO POPOLARE – FILIALE DI TORRE DEL GRECO (NA) ➢ FEDERAZIONE INTERNAZIONALE PASTICCERIA GELATERIA CIOCCOLATERIA ASSOCIAZIONE SENZA SCOPO DI LUCRO Address: Terza Traversa Privata Luigi Sapio 14 – Portici – 80055 (NA) ITALY IBAN:IT76U0514240302CC1026039478

Swift: BCP TIT NN XXX

THE FEE WILL NOT BE REFUNDED IN THE EVENT OF WITHDRAWAL BY THE TEAM

Information & Contacts for international registration:

Mail: segreteria@federazionepasticceri.it

The Team

Each team with professional skills in pastry, gelato and chocolate will be composed of:

- 3 Competitors from the registered nation. If the team manager deems it appropriate, he can also include professionals who have at least resided in the represented nation for at least 5 years.
- and 1 team manager

The Commissioners of the competition:

1. The Commissioners of the competition will have the task of assisting the President of the Jury and the Judges in carrying out their duties, they will have the right to control inside the working stations.

2. The Commissioners of the competition will be people belonging to the FIPGC.

3. A Manager of the Commissioners will be appointed, who will have the task of being the link between the Commissioners and the Jury.

The Supervisor:

4. The supervisor will have the task of supporting the President of the Jury in the application of the official rules in case of disputes and to make the final scores of the competition.

5. The supervisor will be the President of FIPGC.

The Workstation Assistants

6. The workstation supervisors will be at disposal of the teams for the delivery of the equipment and material supplied during the competition.

7. The workstation supervisors must check that the forms on the way in and out of the boxes are filled out correctly and ensure that all assigned goods are returned in the same condition.

8. The workstation supervisors will be people belonging to the FIPGC.

9. A person in charge of the workstation assistants will be appointed, who will have the task of being the link between the assistants and the Jury.

The Team Manager

The Team Manager has the contact with the FIPGC organizing management; the Team Manager will be the sole spokesperson for the team. It will be the responsibility of the Team Manager to register the team and to report to the other members what is requested by the Organization. The Organization will not be held liable for any failure by the Team Manager to provide information to the other members of the team. The Organization will not be accountable to any of the other members of the team. The team may appoint a member other than the Team Manager as sole spokesperson; in this case, the Team Manager, when submitting the application for registration, must fill in the last part of the application for registration itself, reserved for the appointment of a sole spokesperson other than the Team Manager. In the event of the appointment of a spokesperson other than the Team Manager, all the effects provided for herein will be produced with respect to the appointed sole spokesperson.

*The Team Manager bears full responsibility for the team's participation, under penalty of fine.

The Jury

10. The Jury of the World Championship will consist of a single Jury:

➢ Technical Jury (100% of the total competition score) composed of International Judges, the President of the Jury (appointed by the FIPGC Board of Directors), and the Honorary President of the Jury, all with proven experience in the pastry sector as well as international judges:

- The Team Managers of the competing teams
- 1 President of the Jury

- 1 Honorary President of the Jury

10.1.2 They will evaluate the artistic chocolate showpiece (20% of the total, 200 points), the artistic sugar showpiece (20% of the total, 200 points); and finally organization and cleanliness, brochure (10% of the total, 100 points) **which will characterize 50% of the competition and the remaining 50% will be characterized by**:

o Tasting of the 1st Praline (100 pts)

o Tasting of the 2nd Praline (100 pts)

o Tasting of 2 Gelato Cups, derived from the Mystery Box (100 pts)

o Tasting of the Modern Cake (200 pts)

11. The President of the Jury and the Judges will evaluate individually without comparing themselves with each other; if necessary, they will refer only to the President of the Jury. The President of the Jury may request 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 evaluations and penalties for anything not indicated in the FIPGC Regulations.

12. The Honorary President of the Jury will serve as the guarantor of the competition and will ensure that everything is carried out in accordance with the Regulations.

13. All participants must comply with the Regulations.

14. For behaviors that are not suitable for the Regulations or for the conduct of the competition, the Jury and the President of the Jury may apply penalties or even the exclusion of the team. Competitors may not have any external help. Under penalty of exclusion or penalty in the competition.

15. In the event that reasons for doubt or disagreement arise regarding any aspect of the judging function, these must be communicated promptly to the President of the Jury on the same day.

16. The Jury's decision is final.

Possible Disputes

Any disputes and/or complaints must be submitted in writing by the Team Manager to the Competition Commissioners within 30 minutes of the end of the specific competition in question

(EXAMPLE: complaints cannot be made later than 30 minutes after the end of each test).

Clothing:

- The Organization will provide each team 1 official jacket and 1 apron for each competitor.
- All competitors must wear the official clothing consisting in the competition's official jacket, black trousers, and black shoes.
- It is absolutely forbidden to use clothing that does not comply with the indications above or to affix other logos to the clothing.
- It is absolutely forbidden to wear rings, earrings, bracelets, especially to comply with health and hygiene regulations.
- Furthermore, throughout the competition, it is absolutely forbidden to display logos or other advertising material on the equipment or raw materials, the same must necessarily have all promotional labels obscured, except those of the official sponsors of the competition.
- Penalty for failure to comply with dress code: 50 points to be deducted from the team's final total.

Recipe Book and Competition Theme

The theme for all teams in the 2027 FIPGC World Championship will be 'FREE'

• Each team must deliver the presentation brochures complete with recipe book and procedure, drafts of the artistic pieces, short biography of the team members, explanation of the theme represented, photos of the competitors. Each team will produce the exhibition brochure to their own liking (it must be written in Italian, in English and in the native language of the participating team).

• All the requested material must be delivered in digital format and sent no later than October 4, 2027 (30 days before) by email to segreteria@federazionepasticceri.it (preferably in PDF format). In case of failure or partial

delivery, a penalty of 50 to 100 points will be applied to the final score of the competing Team, to be subtracted from the general total of all categories.

• For any disputes and/or complaints regarding recipes raised by Team Managers, the recipe book provided by the organization shall serve as the sole official reference; any brochures handed out by team managers to jury members during the competition will not be considered valid.

• Each Team must also present a poster based on the theme chosen for the competition, featuring the competing participants dressed "in theme".

Presentation of the Teams and assignment of the workstations

• The International Organizing Committee will present all participating Teams at the "Ergife Palace Hotel" (https://www.ergifepalacehotel.com/), located at Largo Lorenzo Mossa, 8 - 00165 Rome, on November 5, 2027, at 2:00 PM. Subsequently, the following will take place:

• The draw for the workstations/booths (which will take place on October 3, 2027);

• The draw for the competition day;

• The first Teams competing on November 6, 2027, will take position at their assigned workstation to set up their space from 4:30 PM to 6:00 PM on November 5, 2027 (immediately following the team presentation). During the space setup, advance preparations are permitted (EXAMPLE: pouring chocolate, assembling inserts, etc.), provided that at the end of the 1.5-hour slot, the booth is left clean and orderly.

• Teams competing on November 7, 2027, will take position in their booths from 5:00 PM to 6:30 PM on November 6, 2027.

•Directions to the Championship venue are available at the following link: (www.ergifepalacehotel.com). Teams can contact the Hotel for any further reservations, indicating the discount code that will be provided by the organization.

•On November 5, 2027, the teams will arrive at the competition site. After the draw, only those who participate on November 6, will be able to place the materials inside the workstations. Once the competition is over, these will collect the materials so that the space can be left free for the next competing teams.

•As regards the entry of food products at the expense of the teams, these will be checked by a FIPGC manager, who will verify the expiry date, the origin and the use of products not permitted in the country hosting the event, as well as the traceability of all finished products introduced into the boxes.

•Each Team must present the following program in 7:30 hours: Start of work at 08:00 am. End of work at 3:30 pm.

• By 3:30 pm all Teams must present the artistic pieces and the related display sweets on the exhibition table for the final evaluation of the table. (50 penalty points on the team's total if delivered late).

•The lights, the smoke machine, rotating turntables etc decided by the teams must all be strictly battery-powered, without electrical cables.

•By 4:00 p.m. the teams must leave the workstations empty and clean of all the equipment and products. (50 penalty points if the box is dirty, messy or if still left any of the own materials).

The program for the 2027 edition will include the following categories:

• Chocolate Sculpture

• Sugar Sculpture

• Tasting of 2 ice cream sundaes, 2 chocolates and 1 modern cake

Chocolate Sculpture

Competitors must present an artistic chocolate centerpiece with dimensions ranging from a minimum height of 120 cm to a maximum height of 145 cm (excluding the base). It must be crafted using all chocolate techniques, without the use of internal supports. All components of the centerpiece must be made entirely live on site during the competition; pre-made parts will not be allowed.

Chocolate Tempering Machines: Tempering machines, pre-loaded with chocolate, will be provided by FIPGC in precise and equal quantities for all teams. Once the initial supply is used up, any additional chocolate must be loaded directly by the competing teams.

N.B.: At the end of the competition, tempering machines must be left completely empty.

- By October 4, the day of delivery of the brochures, the team manager must communicate the weight for the 3 chocolates they need (white, milk and dark) and whether it must be in liquid or solid format.
- By October 15, each team will need to email the list of raw materials they need, based on the available raw materials.

Penalty for evidence of non-compliance with the rules.

•Height between 120 and 145 cm: Below or Above these dimensions: -50 points to be subtracted from the overall score of the single category for each cm above or below the dimensions.

•If an INTERNAL SUPPORT or non-edible material is identified, a 100% PENALTY will be applied and the artistic piece will be disqualified.

•The competing team will provide the support base for the chocolate artistic piece.

Sugar sculpture

• Competing teams must present an artistic sugar centerpiece containing pastillage, which must make up between a minimum of 20% and a maximum of 30% of the total volume of the piece.

• Must be between 120 cm and 145 cm (net of the base), without the use of internal supports; the various components of the work must all be created live on site during the competition and the sugar/isomalt parts of the piece brought ready will not be permitted.

• The pastillage part can be brought ready. Any coloring and/or airbrushing must be done live

• The team will have 30 kg of isomalt available for the creation of the piece.

• Equipment such as sugar lamps and small personal equipment such as knives, spatulas, etc. must be brought by the competing team.

• The competing team will provide the support base for the artistic piece in sugar and for the cake that will be placed on it.

Penalty in case of evidence of non-compliance with the rules.

• If an INTERNAL SUPPORT or non-edible material is identified, a 100% PENALTY will be applied and the artistic piece will be disqualified.

• Height between 120 and 145 cm: Below or Above the dimensions: -50 points to be subtracted from the overall score of the single category for each cm above or below the dimensions

• -10 points to be subtracted from the overall score of the single category for each kg of isomalt in addition requested by the team.

Tasting of Pralines, gelato cups and modern cake

Competitors must present n. 2 different chocolates prepared on site and during the competition, of which:

•Molded Pralines (25 total): Made using molds. (Mandatory requirement: Frascheri cream or any dairy-based product must be included in the ganache).

➢ 20 pralines for tasting and 5 pralines to be displayed directly on and integrated into the chocolate sculpture.

•Free-Form Pralines (25 total): Made without polycarbonate molds (e.g., cut, piped, or assembled pralines, with mandatory inclusion of dried fruits/nuts).

➢ 20 pralines for tasting and 5 pralines to be displayed directly on and integrated into the chocolate sculpture itself.

Penalty in case of evidence of non-compliance with the rules.

•Praline weighing less than 10g or more than 12g: -50 points to be subtracted from the overall score of the individual category.

•Pralines not integrated into the artistic piece: -50 points to be subtracted from the overall score of the individual category of the technical jury that evaluates the artistic piece.

•The competing team must provide 1 tray containing the pralines (20+20 = 40 pcs.) for presentation to the jury prior to tasting.

The tasting of the pralines for the jury is scheduled for 11:00 am

Gelato Cups Tasting: Mystery Box

- **Mystery Cream** (vanilla, coffee…)
- **Mystery Fruit** (fruit puree)

The organization will prepare mystery boxes. Each Team Manager will draw their own mystery box by lottery, and teams must create the ice cream cup using the ingredients contained in the box (flavor pairings are up to free choice).

Preparation of a dairy-based ice cream to be presented in decorated cups.

The ice cream will be prepared using ingredients revealed only at the time of the competition through a draw, which must strictly be paired with the products provided by the organization.

Presentation must be made in cups provided by the organization, identical for everyone.

- **Decorations:** The ice cream may be decorated.
- **Serving style:** The ice cream cup can be served as desired (scoops, molded/spatula technique, etc.).
- **Allowed additions:** Crumbles, wafers, sponge cake, croquant, or meringues (these preparations must be brought pre-made).
- **Quantity:** Competitors must present **20 ice cream cups**.

Scoring and Evaluation Criteria

- Taste
- Flavor Pairing
- Texture / Structure
- Cold Sensation
- Aesthetics

<u>The Gelato Cup tasting for the jury is scheduled for 12:30 PM.</u>

- Competitors must present **3 modern chocolate cakes** (consisting of at least 50% chocolate) with a maximum diameter of 18 cm, identical in both shape and flavor.
- *2 cakes for jury tasting, 1 cake to be displayed directly on and integrated into the artistic sculpture itself. This display cake may have a dummy interior, but must aesthetically match the real cakes to ensure durability on the display table.*
- All bases (wafers, sponge cake, shortcrust pastry, biscuit, meringues, croquant, etc.) must be brought pre-made by the competing team; alternatively, teams may prepare certain bases on-site upon agreement with the organization. Any glazes used to coat the cakes may also be brought pre-made.

N.B.: The Modern Cake must contain at least one cream (mousse, bavarian cream, etc.) made with nut paste (e.g., hazelnut paste, pistachio paste, pine nut paste, etc.).

- The quantity of chocolate requested by the teams will already be provided in their assigned box.
- The presentation plates for jury viewing and the tasting plates will be provided by the organization. However, if a team deems it appropriate, they may bring their own plates for presentation and jury tasting.
- The cakes will be sliced by competition stewards, who will receive instructions from the Team Manager on how to slice them correctly.
- The organization reserves the right to announce by **February 15, 2027**, whether a single, uniform mold will be used by all participants.

Penalty in case of evidence of non-compliance with the rules.

• Modern cake not integrated into the artistic piece: - 50 points to be subtracted from the overall score of the single category.

The tasting of the cake by the jury is scheduled for 2:00 pm

FOR ALL TASTINGS AND FOR THE CHOCOLATE SCULPTURE, THE FIPGC WILL PROVIDE A TOTAL OF 35 KG OF CHOCOLATE AVAILABLE TO EACH TEAM. 1 MONTH BEFORE THE COMPETITION (By October 5, the date of delivery of the brochures) THE TEAM MUST COMMUNICATE THE CHOCOLATE THEY NEED IN THE DIVISION BETWEEN (WHITE, MILK, AND DARK) and if in the liquid or solid consistency.

THE LIST OF ALLERGENS MUST BE MANDATORILY INDICATED AT THE BOTTOM OF THE RECIPES. *The FIPGC will be able to freely use the recipes (even communicating them to third parties who collaborate in any capacity with the Organization itself) without having to pay anything in any way to the teams and individual members.

ALL ARTISTIC WORKS MUST BE PRESENTED ON THE EXHIBITION TABLE BY 3:30 PM

Evaluation criteria

The juries will evaluate the works and the pieces taking into account the following parameters:

• **CHOCOLATE WORK**: 20%, includes adherence to the theme, difficulty of execution, techniques used, innovation, cleanliness in the work, organization of the work. (Total 200 points)

• **SUGAR WORK**: 20%, includes adherence to the theme, difficulty of execution, techniques used, innovation, cleanliness in the work, organization of the work. (Total 200 points)

• **TASTING**: 50% and includes goodness, flavor combinations, hot/cold, different structures of the dessert, difficulty of execution, innovation of the dessert. (Total 500 points)

• **GENERAL IMPRESSION OF THE TEAM**: 10%- order in the workstation, organization of the work, brochure, recipe book and final presentation of the table. (Total 100 points)

The competitors will have 7:30 hours to finish the work and 30 minutes to leave their workstation clean.

• 08:00 am Start of the Competition

• 11:00 am Praline Tasting

• 12:30 pm Single-portion gelato Tasting

• 02:00 pm Modern Cake Tasting

• 03:30 pm Table display and end of the Competition

•All teams will be required to clean and clear their workstations of their equipment and small items from 03:30 to 04:00 pm. The team will have to sign the exit sheet after checking all the equipment together with the workstation manager.

The winners will be announced from 6:00 pm on 7 November 2027.

Prizes:

1st Team:

• FIPGC Pastry, Ice Cream and Chocolate World Trophy (1 for each competitor)

• Gold Medal for FIPGC World Champions

• Diploma of Honor

• 5-TRAY OVEN (or some equivalent machine)

2nd Team:

• Silver Medal (1 for each competitor)

• Diploma of Honor

• 5-TRAY BLAST CHILLER (or some equivalent machine)

3rd Team:

• Bronze Medal (1 for each competitor)

• Diploma of Honor

•COUNTERTOP PLANETARY MIXER (or some equivalent machine)

Special Prizes

• Best Praline Award (CERTIFICATE)

• Best Modern Cake Award (CERTIFICATE)

• Best Ice Cream Sundew Award (CERTIFICATE)

•Best Artistic Chocolate Sculpture Award (CERTIFICATE)

•Best Artistic Sugar Sculpture Award (CERTIFICATE)

•Best Artistic Pastillage Sculpture Award (CERTIFICATE)

•Best Team Spirit Award (CERTIFICATE)

•Best Poster Award (CERTIFICATE)**•For other positions: Participation Diploma for all participating Teams.**

Duration and progress of the competition

• The competition will last a total of 7:30 hours starting at 08:00 am

• The presentation tables will be set up by 03:30 pm and the workstations will be cleaned by 04:00pm.

• Participants will be able to set up their workstations the day before the competition from 04:30pm to 06:00pm.

• During the entire competition phase, the judges together with the President of the Jury will monitor the regular conduct of the competition and will inspect the workstations at the beginning and end of the work, checking all the equipment, general cleaning of the boxes, work surface, floor, refrigerators, organic waste bin and plastics. All the material for cleaning the workstations will be the responsibility of the participating Teams.

The organization

• The organization will provide the competitors with a blast chiller, tables, positive and negative preserver, countertop planetary mixer, microwave, induction plate, chocolate tempering machines, gelato machine and creamer.

NB. The organization will communicate to all participating Teams, in detail, the equipment and raw materials present inside the workstations. The small equipment and small items (for example: bowls, scales, knives, sugar lamp, spatulas, ladles, molds etc.) are the responsibility of the participating Team. The organization will provide neutral tables with the same tablecloths for all Teams to be able to arrange the works. The lighting and/or spotlights to illuminate the artistic works will be the responsibility of the competitors.

• Competitors can bring any machinery they need during the competition into their workstation, subject to previous authorization from the organization.

• Candidates must present “works unpublished to the public” (that have not appeared in other events, competitions, etc.), under penalty of exclusion from the competition even in hindsight.

•The International Organizing Committee reserves the right to make changes to the regulation, promptly communicating it to the participating Teams via email.

Where and when

The "World Pastry Championship FIPGC" will take place at the Ergife Palace Hotel (www.ergifepalacehotel.com), located at Largo Lorenzo Mossa, 8 - 00165 Rome.

Shipping and collection of goods

• All Teams can send material and any special equipment directly to the Ergife Palace Hotel

(the cost of shipping and collection is at the expense of the Teams), after agreement with the International Organizing Committee, same for collection.

•Contact the Organizing Committee at the email address: segreteria@federazionepasticceri.it- for all agreements.

The Accommodation:

• The organization will take care of the accommodation of the participating Teams FOR A TOTAL OF 3 NIGHTS (3 competitors + team manager)

•On November 8, 2027, all Teams must leave the accommodation by 10:00 am. After this date and time, all expenses will be borne by the participants. The stay will be reserved exclusively for the Teams participating in the competition. The competing teams will be housed in double or triple rooms; any special requests (such as requests for single rooms, extra mini bar, etc.) will be borne by the applicant.

Final arrangements

All Teams who have sent the application by JANUARY 30, 2027, will accept all the conditions set out in this regulation, exempting, from the date just indicated, the organization from any liability for any dispute due to the score that will be at the sole discretion of the Official Jury and the President of the Jury, all communications must be presented to the President of the Jury at the end of every trial of the Competition exclusively in written form.

The organization also reserves the right to cancel the competition due to force majeure (in this case, the sum paid for participation will be refunded to the competing Teams) and to make changes to the regulation for logistical reasons that do not depend on the organization.

The competing parties undertake on JANUARY 30, 2027, from the moment they have sent a letter confirming acceptance of participation in the competition and of this regulation, to sign the original of this document. In default, they may be excluded, at the discretion of the organization, from the competition without this entailing any liability for the latter, renouncing the competitors, from now on, to any request for compensation and reimbursement of expenses.

The Team expressly authorizes the organization, as well as the people delegated by it, to officially register within the International Federation of Pastry, Gelato and Chocolate, and also authorizes the processing of personal data limited to the preparation of the competition and its publicity, present and future, for which they have given express acceptance to participate, pursuant to and for the purposes of Legislative Decree 196/2003. All participants will have free access to the Hotel; tickets for any companions, fans and relatives must be requested from the Organizing Committee by October 1, 2027. The Organizing Committee through the official email segreteria@federazionepasticcieri.it will send the applicant the entry codes to obtain the tickets that will have a symbolic price. It will be the applicant's responsibility to print them to gain access to the reserved area of the championships. Behaviors that are inconsistent with the final verdict are not accepted once it has been

discussed and agreed upon by the jury (via social media, as established by art.595, co 3, c.p. of Italian law, TV, magazines and any means of communication).

CHECK FOR ACCEPTANCE I ACCEPT I DO NOT ACCEPT

Competitors grant the organization, from the moment of admission to the competition, the right to use photos, videos, audio, recipe books and all the works for propaganda purposes and everything related to it in all its forms of use, renouncing from now on any request for compensation for damages, reimbursement of expenses and payment of sums in general.

CHECK FOR ACCEPTANCE I ACCEPT I DO NOT ACCEPT

PARTECIPATING COUNTRY: ----------			

CHOCOLATE TEAM COMPETITOR SURNAME:
NAME:

born			il	
	(municipality of birth – specify the State)	(prov.)	(day/month/year)	
residen t				
	(municipality of residence)		(prov.)	
			n°	
(street,square, town,,ecc.)			(house number)	
Post Code				
phone (with international code):	fax:	cell:		
(con prefisso internazionale)		(con prefisso internazionale)		
website:		e-mail:		

SPLIT SIZE (XS-SML-XL…) : _____

Man / Woman

Measure Chest cm:

Measure Hips cm:

SUGAR TEAM COMPETITOR SURNAME: NAME:

born			il
	(municipality of birth – specify the State)	(prov.)	(day/month/year)

resident		
	(municipality of residence)	(prov.)

	n°
(street,square, town,,ecc.)	(house number)

Post Code		
phone (with international code):	fax:	cell:
(con prefisso internazionale)		(con prefisso internazionale)

website:	e-mail:

SPLIT SIZE (XS-SML-XL…) : _____

Man / Woman

Measure Chest cm:

Measure Hips cm:

TASTING TEAM COMPETITOR SURNAME: NAME:

born			il
	(municipality of birth – specify the State)	(prov.)	(day/month/year)

resident		
	(municipality of residence)	(prov.)

	n°
(street,square, town,,ecc.)	(house number)

Post Code		
phone (with international code):	fax:	cell:
(con prefisso internazionale)		(con prefisso internazionale)

website:	e-mail:

SPLIT SIZE (XS-SML-XL…) : _____

Man / Woman

Measure Chest cm:

Measure Hips cm:

Would like to apply for the World Championship of Pastry Gelato and Chocolate FIPGC

- For this purpose declares

a) To be in possession of the general requirements of participation, also the specific requirements for the type of membership seen in the rules above;

b) To accept all the terms and conditions of the rules and application enclosed.

c) To communicate promptly eventual variations declared in the present application of membership;

d) To respect and not undertake activities contrary to the purpose of the Organization;

e) To be in possession of all health and sanitary requirements for the handling of food.

Legislative decree n. 196 dated 30/06/2003 and further amendments and additions "Personal data and protection Code": Privacy policy

Information: In reference to Article 13 of the Legislative Decree 196 dated 30/06/2003, we inform you that the processing of data will be made (directly/or through societies, institutions or associations) for the purposes strictly connected to the requests above. All data will be processed lawfully and correctly, the data will be recorded and stored in computer files/or on paper (guides, brochures, promotional material for national and international circulation).

As established in Article 7, you have the right, at any moment, to consult or request the modification (should you encounter errors and/or variations) the cancellation of the notified data. The eventual refusal to provide, all or in part, the data required, will automatically lead, even without any communication with regards to, the exclusion of the establishment or continuation of any further relationship.

Consensus: I declare to have received the information referred to in Article 13 of Legislative Decree 196/03 and further amendments and additions, of which I am aware of the contents and express after careful evaluation and self-determination, consent to the processing of my personal data as described in the said article.

TICK FOR ACCEPTANCE ACCEPT NOT ACCEPT

Signature of Chocolate partecipant

_____

Signature of Sugar partecipant

_____

Signature of Tasting partecipant

_____

Signature of Team Manager

_____

- *www.federazionepasticceri.it*