



PASTRY EVENT

JUNIOR PASTRY INDIAN CUP 2023

The selection for the National Junior Pastry Team, competing in the Junior Pastry World Cup held at Sigep, Rimini, Italy, will take place from January 20 to 24, 2024. The Junior Pastry India Cup 2023 is organized by Hammer Publishers Pvt. Ltd., the publishers of Bakery Review Magazine, in association with IHE Expo 2023. The national selection process will be held at the India Expo Centre & Mart, Greater Noida, NCR, India, on August 02-03, 2023.

OBJECTIVES:

The objective of the Junior Pastry Indian Cup is to create a training ground for major international competitions focused on Indian aspirants interested in global exposure. The competition showcases the talents of the upcoming next generation of pastry chefs. The event engenders a sense of belonging and valuable feelings of goodwill, quality, passion, creativity, collaboration, and respect for colleagues. All these are part of the ethics underpinning the sector, giving it solid roots and a constructive vision for the future. It will be an opportunity to share experiences and a platform for growth for young people who represent the future of the international pastry-making sector. The Pastry event plays a vital role in achieving a career at the highest technical standards.

GUIDELINES & RULES

The competition is open to Indian male or female pastry chefs aged less than 23 years as of January 20, 2024. Participants must be born on or after January 20, 2001.

TEAM

- Two Participants
- One mentor – Who will also be a Member of “JURY” for Junior Pastry Indian Cup 2023

COMPETITION THEME

- MYTHS & LEGENDS
- Sharing myths and legends from India to promote the culture and history of our nation through the creations of pastry chefs

WHERE & WHEN?

- **Venue:** India Expo Centre & Mart, during IHE Expo 2023, Hall No. 14, Pastry Arena, Greater Noida, NCR, India.
- The competition is a 2-day event held on August 02-03, 2023.
- The timetable of the competition is as follows:
- -1st day of competition: from 8:00 am to 5:00 pm
- -2nd day of competition: from 8:00 am to 5:00 pm
- The setup of stations will take place on August 01, 2023, for the teams competing on August 02-03, 2023, between 3 pm – 6 pm. No setup allowed post this.

COMPETITION SCHEDULE AND ORGANIZATION / PRE BRIEFING

- The allocation of competition workstations will be drawn on August 01, 2023, at the Bakery & Pastry Arena in the presence of the Jury Committee (names will be shared later). At the end, the competition Jury Committee will check the stations to see if the tables, fridges, oven, utensils, and floors have been cleaned. Waste baskets, which will be given to competitors, will also be inspected. Additional bin liners can be requested from the competition Committee. Teams must bring the necessary materials to clean their stations, including brushes to sweep and scrub, clothes to wash the table/equipment, rolls of kitchen paper, and scrubbing sponges to wash small utensils.
- At 7:30 am on the first day of the competition, the competition commissioners shall carry out the workstation inspection. Each drawer or box brought by the team shall be inspected. Anything found to be in breach of the competition rules will be withheld and returned to the team after the competition has ended.
- Team briefing will be held at 02:30 pm sharp on August 01, 2023.
- After the briefing, competitors (excluding mentors) will have approximately 3 hours to set up their stations, weigh their ingredients, and organize their small equipment. They can boil Sugar (Isomalt



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ASSISTANCE DURING COMPETITION

- Each team is allowed to have one assistant (of almost the same age) whose role is solely to assist with setting up the workstations and providing support to the contestant chefs. The assistant's responsibilities are limited to the designated day of August 01, 2023, for workstation setup and providing assistance with cleaning utensils during the competition on August 02-03, 2023.

UNIFORM

- Each team will be provided with two official jackets for each competitor: one to be used during the competition and another for the presentation ceremony. Additionally, each competitor participating in the competition will receive an apron.
- All competitors are required to wear the specified attire, which includes the regulation clothing along with the official competition jacket, black trousers, and black shoes.
- It is strictly prohibited to wear clothing with different logos that do not adhere to the above guidelines.
- Moreover, during the competition, displaying logos or advertising material on any clothing is not allowed. All equipment and raw materials must be stored in containers that conceal any promotional labels, except those approved by the official competition. Failure to comply with this rule will result in the team being expelled by the jury.

CATEGORIES - TEAM MENU FOR THE COMPETITION

SUGAR DISPLAY:

- The artistic sugar showpiece must have a minimum height of 120 cm, calculated from the top of the support base to the top of the work. In the event that the artistic showpiece does not comply with the aforementioned measurements, a 10% penalty shall be applied, which will be calculated based on the final score. There is no maximum height set for the showpiece.
- The Sugar display must necessarily include the chocolate cake. The Sugar Display needs to be in compliance with the theme.
- The use of Pastillage in the display should not exceed 20% of the overall composition. Pastillage cannot account for more than 20% of the entire display. Pastillage can be prepared in advance but must be white in color and should be colored during the live competition in front of the judges. If this limit is exceeded, a 10% penalty will be deducted from the final score.
- Sugar can be boiled one day in advance if required, i.e., on August 01, 2023.
- Non-edible structural supports are not permitted. The use of non-edible structural supports will result in immediate disqualification. Food colorings that meet regulatory standards are allowed.
- Silicone or special glue is not allowed for anchoring the pastillage. Only normal sugar or pastillage are allowed.
- Only pulled, poured, blown, and pressed caramelized sugar or isomalt can be used to create the artistic creation. Inedible structural supports are not allowed. The use of such inedible supports will result in immediate disqualification of the showpiece.
- Ready showpieces that have already been airbrushed or drawn are not allowed. All such work must be done on the day of the competition itself, in front of the jury.
- The decorative finishes cannot be completed on the display table. Only the competitors and the manager are allowed to bring showpieces to and be around the buffet table.

CHOCOLATE DISPLAY:

- The showpiece must have a minimum height of 120 cm, calculated from the top of the support base to the top of the work. In the event that the work does not comply with the aforementioned measurements, a 10% penalty shall be applied, calculated based on the final score. There is no maximum height requirement for the work. The chocolate display must necessarily include the chocolate cake.
- The chocolate for the display will be provided by the organisation. The chocolate display must be in compliance with the theme. The artistic chocolate showpiece must be composed exclusively of dark, milk, and white chocolate, under penalty of disqualification from the competition. The use of chocolate substitutes may be allowed for applied decorations.
- All components of the chocolate display must be made in front of the judges during the competition. Chocolate substitutes can be used for decorations. Non-edible structural supports are NOT permitted and will result in disqualification. Cocoa soluble colors are allowed.
- Each team must complete all preparations in its Cabin/Booth. Decorative finishes cannot be completed on the display table, under penalty of exclusion of the showpiece from the competition.
- Only the competitors and the team manager shall be allowed to carry the showpiece onto the table.

CHOCOLATE CAKE (ENTREMET)

- Each team must prepare two freely shaped chocolate cakes (entremets) weighing between 1000 and 1300 g maximum, including the weight of the presentation board and garnish. The cake base can be prepared in advance using options such as biscuits, dacquoise, genoise, jaconde, or similar alternatives.



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- At the scheduled time for tasting, each team must have completed two cakes (one for photography and tasting, and one for the buffet), including all decorations, and placed the cakes on the table where the competition commissioner shall submit them to the jury. The portioning of the cake shall be managed by the jury. The cake tasting shall take place on the second day of the contest, according to the order in which the teams were drawn.
- It is up to the team to provide the cardboard or another type of base to be used underneath each cake. The cake base shall be previously weighed by the competition officials, who shall define the tare to be subtracted during the weighing operations that precede the tasting. A 10% penalty on the final total shall be applied if the weight does not meet the requirements.
- Each team is required to bring all the already weighed but not mixed ingredients for the preparation of the dessert to be submitted during the contest, under penalty of exclusion from the competition.

DESSERT IN GLASS REQUIREMENT:

- Each team shall have to prepare 10 glass desserts, each weighing a maximum of 200 g. Out of the ten desserts, one will be used for photography purposes, one for buffet presentation, and eight for Jury tasting. They can have different textures combined with jellies, biscuits, crunchy nuts, etc., at the competitor's discretion.
- The tasting of the dessert in a glass shall take place on the first day, according to the order in which the teams were drawn. At the scheduled time, each team must be ready to serve the glass dessert.
- The glass dessert must be presented on a plate made of porcelain, glass, wood, or other material brought by the team. The plate shall be weighed beforehand by the competition officials, who will define the tare to be subtracted during the weighing operations preceding the tasting. A 10% penalty on the final total shall be applied if the weight does not meet the requirements.
- All decorations must be prepared during the competition; otherwise, the team shall be charged with a 10% penalty calculated on the final score.
- One glass dessert to be displayed on the final buffet must be arranged on supports in harmony with the table presentation, at the discretion of the team

DESSERT ON PLATE

- Each team must prepare 10 plated desserts: 8 for the jury, 1 for photography, and 1 for the buffet table. The individual dessert can include ingredients of the competitors' choice.
- Plated desserts should reflect the competition theme.
- Competitors can bring pre-baked bakery bases for this round. Each team should bring their own plates for displaying the desserts, selected to match the competition theme. Teams are responsible for constructing and presenting the individual plated desserts in front of the judges.
- All decorations must be completed during the competition; otherwise, a 10% penalty will be deducted from the team's final score.
- The tasting of the plated desserts will take place on the first day in the order in which the teams were drawn. Teams should be prepared to serve their desserts at the designated time.
- Teams are free to choose and bring their preferred materials (such as Plexiglas, glass, steel, etc.) for the service and presentation of the desserts.

INNOVATIVE MINIATURE PASTRIES

- Each team is required to prepare three different types of miniature pastries, such as plum cake, financier, madeleine, sablé pastry, shortcrust pastry, puff pastry, or others, totaling up to 30 pastries (10 of each type), following the specifications below:
- The 1st type: miniature pastry with a predominantly fruity taste (fresh fruit or nuts).
- The 2nd type: miniature pastry with plain chocolate.
- The 3rd type: miniature pastry without filling or icing, but instead featuring a light dusting of powdered sugar.
- Tastings will take place by placing one small pastry of each type on each of the 10 plates, with 8 plates for the jury, 1 for the photographer, and 1 for the buffet. All pastries must be prepared, baked in the competition labs, and decorated within the allotted competition time.
- Pastry numbers 1 and 2 may be filled or decorated with creams, ganaches, jams, jellies, or other ingredients, based on the team's free choice, up to a maximum of 30% of the pastry volume.
- The teams are responsible for providing their own plates to place the miniature pastries. Each plate should be labelled with numbers 1 to 3, corresponding to the three types listed above. The pastries corresponding to each type must be placed on the respective numbers on each plate. Any positioning error will result in a penalty of 5 points deducted from the final score.
- Each individual miniature pastry can weigh a maximum of 30 gm and a minimum of 20 gm. Anything more than 30 gm or less than 20 gm will incur a 5% penalty, which commissioners will deduct from the team's final score.
- Each team must bring along all the pre-weighed ingredients required to prepare the miniature pastries for the competition, ensuring that the ingredients are not mixed together.
- Tasting will take place on day 2, in the order of teams drawn. Teams must bring to the competition all ingredients for the miniature pastries, already weighed but not mixed.



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MENU

- The selected candidate has to provide us with the menu, complete recipes, and a complete ingredient list before or on July 20, 2023. No last-minute requests will be entertained.
- No chef should display a dish that he/she has already made in any previous competition

PROFILE

- Participant Chefs should be providing a complete set of their Resume, Picture in chef's jackets, some pictures of their work, Last date for submission is July 15, 2023.

INGREDIENTS PROVIDED BY ORGANISERS

- Organizers will provide the basic Ingredients like White Flour, Sugar, Eggs, Fresh Milk, Icing Sugar, Chocolate, Whipping Cream & Unsalted Butter.
- Any special ingredients required by the participating chefs have to be organised by themselves including ISOMALT.
- Plates, Platter, Glasses and Bases/ Stand for the Food or Displays have to be organised by the participating chefs.

EQUIPMENT

- Participating Team should bring their own tools & equipment. 2 work tables will be provided, 1 marble top & one either marble top or steel.
- Common Shared: Chiller, Freezer, Oven Convection, Blast Freezer will be offered
- Individual: Kitchen Aid, Induction, Microwave Oven, Weighing scale will be offered.
- All other equipment's & tools to be brought by the teams themselves. Teams need to carry their own zip lock bags or plastic take away containers for weighing & scaling of the ingredients, make sure all the containers & zip lock bags should be plain without any logo or name.
- (Time slot for each team will be offered at a Pre-briefing Stage)

COMPETITION TIME

- Competition will start on August 02, 2023 at sharp 8:00 am. Team could be present at Pastry Area, during IHE expo 2023 by 7:00 am.

COMPETITION JUDGING SCHEDULE

DAY 1

Dessert in a glass

2:00 pm Team 1
2:05 pm Team 2
2:10 pm Team 3
2:15 pm Team 4
2:20 pm Team 5
2:25 pm Team 6
2:30 pm Team 7
2:35 pm Team 8

Dessert on a plate

3:00 pm Team 1
3:05 pm Team 2
3:10 pm Team 3
3:15 pm Team 4
3:20 pm Team 5
3:25 pm Team 6
3:30 pm Team 7
3:35 pm Team 8

DAY 2

Entremets (11:30 to 12:05)

Miniatures (13:00 to 13:35)

One Team Participant Chef need to explain the creation.

Buffet Display Table should be ready by 17:00 pm & inspection by the Jury committee & Jury Members for sugar & chocolate showpiece and overall presentation and hygiene.



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SCORES AND PENALTIES

Judging Criteria:

For Dessert on a Plate, Dessert in a Glass, Miniature Pastries, Chocolate Cake

1.	Flavor	40 marks
2.	Texture	30 marks
3.	Balance	10 marks
4.	Originality & Representation of the Theme	10 marks
5.	Adherence to the Recipe	10 marks
	TOTAL	100 marks

For Sugar Showpiece

1.	Diversity Skills & Techniques	50 marks
2.	Craftsmanship & Quality of Pastillage	20 marks
3.	Overall Artistic Impression	20 marks
4.	Representation of the Theme	10 marks
	TOTAL	100 marks

For Chocolate Showpiece

1.	Diversity Skills & Techniques	70 marks
2.	Overall Artistic Impression	20 marks
3.	Representation to the Theme	10 marks
	TOTAL	100 marks

Marks

Miniature Pastries	100	400 marks
Chocolate Cake	100	
Dessert on a Plate	100	
Dessert in a Glass	100	
Sugar Art	100	200 marks
Chocolate Art	100	
Overall Presentation & Hygiene	100	100 marks
TOTAL		700 marks

All the Individual Categories have separate Marking & percentage.

10% penalties will be deducted for the following:

- Failure to comply with any part of the regulations;
- Delay in presenting any of the desserts for tasting;
- Failure to keep the stations clean and in line with HACCP standards
- During and after the competition;
- Any failures during the initial inspection;
- Failure to stick to the theme.

The scores awarded by the Jury will be FINAL and must be respected and accepted.

- The non-voting president of the Jury committee will monitor all stages of the competition. The jury committee at its sole discretion and after having consulted with the team manager in the presence of the jury president, shall be entitled to impose penalties, even if is not expressly provided for in the regulation, for serious reasons or non-compliance with the rules. These penalties shall be imposed by the end of the day on which the punishable act would take place.
- The Jury will comprise the Mentors of each of the teams; hence each team will have one judge, for a total of (Depending on no. of Teams) say 8, as on date judges, plus the Chief Jury committee.
- The judges (Mentors) from each competing TEAM will not be allowed to vote when assessing their own team's creations. The two highest scores and the two lowest scores must be justified in a written and verbal statement to the Chief Jury committee.
- RESULT – will be declared on the evening of August 03, 2023 @ Venue show floor at 6:30 pm onwards.
- All competitors will have to be in Chef Jacket provided for the ceremony & will receive a certificate of participation & Appreciation.
- 1st prize - A place at the World Junior Pastry-Making Championships to be held during the 45th edition of SIGEP 2023. The Team will Represent INDIA (Air Ticket, Transfers & Accommodation covered)



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LIABILITY

- Competitors shall assume full responsibility for any accidents that may occur to themselves, third parties, or visitors due to the improper, incorrect, negligent, or careless use of utensils, structures, furnishings, and machinery, whether provided by the Organizers or brought by the competitors. Furthermore, competitors will be held liable for any damages resulting from the inappropriate use of raw materials provided by the Organizers or brought directly by the competitors, as well as for any failure to comply with hygiene regulations. By signing these regulations, competitors acknowledge that they release Hammer Publishers Pvt. Ltd. and the IHE 23 organizers from any liability in relation to the aforementioned matters.
- All the recipes, photographs and films are the property of Hammer Publishers Pvt. Ltd. & IEML; the latter shall be entitled to use all such material in the way they think fit.

ACCOMMODATION:

- The competition organizers will cover the expenses of accommodating teams in a hotel, specifically chosen by the organizers themselves. Teams are required to be available as requested by the organizers throughout their entire stay, including during the competition, for activities such as photography sessions and interviews, in accordance with the provided schedule.
- For duration of three nights, from August 1st to August 3rd, 2023, the organizers will provide two rooms per team. To ensure privacy and comfort, separate rooms will be allocated for managers and competitors of the opposite sex. It is important to note that teams are responsible for covering their own travel expenses.

SHIPPING

The competition organizers shall NOT be held responsible for delays and shall not be involved in any way in shipments, either to or from the competition.

LOGOS, BRAND NAMES AND TRADEMARKS

- Competitors are strictly prohibited from promoting or advertising the logos, brand names, or trademarks of any brands other than the official sponsors of the championship, in any form or through any means, throughout the duration of the competition. One can view <https://jrpastryindiancup.com> for updation on sponsors.
- These regulations are legally binding and are composed in English, which serves as the official language for all legal purposes. All recipes, photos, and videos produced during the competition are the exclusive property of the organizers, who retain the right to utilize them as they see fit. The JPIC organizers maintain the right to modify the competition rules in the event of special circumstances or unforeseen events beyond their control. Furthermore, the competition organizers reserve the right to cancel the competition if such unforeseen events occur.

ORGANISED BY:

Hammer Publishers Pvt. Ltd. in Association with IHE Expo 23, Greater Noida Expo, NCR.

For any clarification feel free to write to us at

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To be signed by each Team and submitted to the organizers. Signing entails that the participants at the competition are fully aware of the above-mentioned Guidelines and Rules.

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(Sign Here)