PASTRY EVENT

JUNIOR PASTRY INDIAN CUP 2023

National Junior Pastry Team selection for Junior Pastry World Cup to be held at Sigep, Rimini, Italy, during January 20-24, 2024. The Junior Pastry India Cup 2023 is organized by Hammer Publishers Pvt. Ltd., 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 the major international competitions focused at Indian aspirants interested in global exposure. The competition showcase the talents of upcoming next generation pastry-chefs. The event engender a sense of belonging and valuable feelings of goodwill, quality, passion, creativity, collaboration and respect for colleagues. All 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. It is the Pastry event with a vital role to play in achieving a career at the highest of technical standards.

Guidelines & Rules

The Competition is open to Indian male or female pastry chefs aged less than 23 years as on 20 Jan 2024. The participants must be born on or after 20 Jan 2001.

TEAM

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

COMPETITION THEME

- Myths and legends

Sharing a myth or legend 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
- Competition is a 2 day event; August 02-03, 2023
- **Time:** 8 am – 5 pm for Each Team
- Setting of Station is on August 01, 2023, for the Team who are competing on August 02-03, 2023, between 3 pm – 6 pm.

COMPETITION SCHEDULE AND ORGANIZATION / PRE BRIEFING

- The allocation of competition work stations will be drawn on August 01, 2023, at Bakery & Pastry Arena in the Presence of the Jury Committee. (Will Share Names Later)
- At the end, the competition Jury Committee will check the stations to see if 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 roll of kitchen paper and scrubbing sponges to wash small utensils. 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 at 02:30 pm sharp on August 01, 2023.
- After briefing competitors (excluding mentor) will have approx. 3 hours to set their stations, weigh their ingredients, organize their small equipments. They can boil Sugar (Isomalt)

ASSISTANCE DURING COMPETITION

- Each team is allowed to have one assistant (almost same age), whose role is solely to assist with setting up the work stations 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 one 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.

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CATEGORIES - Team Menu for the competition

- **Sugar Display requirement:**

A minimum height of 120 cm is expected.
The use of Pastillage in the display should not exceed 20% of the overall composition.

- **Chocolate Cake requirement:**

Two cakes are to be prepared.
Each cake should weigh between 1000-1300 grams, 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.
One cake will be used for judging purposes, while the other cake will be presented at the buffet on August 02, 2023.

- **Dessert in Glass requirement:**

Ten desserts in total are needed.
Out of the ten desserts, one will be used for photography purposes, one for buffet presentation, and eight for Jury tasting.
Each dessert should not exceed 200 grams in weight.

Chocolate Display requirement:
One display is required, with a minimum height of 120 cm.

Chocolate Praline/Bonbon
30 no. (3 types, 10 pieces each) (1 presentation for Picture & 1 for Buffet presentation, 8 for Jury Tasting)

Dessert on Plate
10 Plates (1 for Picture & 1 for Buffet presentation, 8 for Jury Tasting)

Innovative Miniature Pastries
30 no. (3 types, 10 pieces each) (1 presentation for Picture & 1 for Buffet presentation, 8 for Jury Tasting)
Teams must prepare 3 different types of miniature pastries (e.g. plum cake, financiers, Madeleine's, shortbread pastry, short crust pastry, puff pastry, etc.), 10 of each, to make a total of 30:

- - 1st type: miniature pastry with a predominantly fruity taste (fresh fruit or nuts)
- - 2nd type: miniature pastry with plain chocolate
- - 3rd type: miniature pastry without filling or icing, instead featuring a light dusting of powdered.

SUGAR AND DECORATION IS PERMITTED.

- For tasting, one of each type of the miniature pastries should be placed on 10 separate plates. The miniature pastries must be presented to the judges by one member of the team during the presentation of the miniature pastries to the jury. All miniature pastries must be prepared, baked in the oven in the competition venue and decorated during the competition time.
- For type 1 and 2 of miniature pastries, the teams are free to choose to fill or decorate them with cream, custard, ganache, jam, jelly or other, which can amount up to no more than 30% of the volume of the miniature pastry.
- The Participants will have to get the plates needed for plating the miniature pastries. Plates should be marked with the number 1, 2 or 3, for the three types of pastries listed above. The miniature pastries must be placed on the numbers, according to the types described above. Placing them on the wrong plate will incur a 5-point penalty, to be 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.
- Tasting will take place on day two at 11am, in the order of teams drawn. Teams must bring to the competition all ingredients for the miniature pastries, already weighed but not mixed.

MENU

- Selected candidate have to provide us the menu, complete recipes and complete Ingredient list before or on July 20, 2023. No last minute request will be entertained.
- No Chef should make a display which 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.

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SUGAR DISPLAY

- Pastillage cannot be used more than 20% of the entire display. Pastillage can be prepared in advance but have to be white in colour. Have to be coloured during the live competition in front of the judges. Sugar can be boiled one day before if required i.e. on August 01, 2023.
- If this limit is exceeded, a 10% penalty will be deducted from the final score. Non-edible structural supports are not permitted. Use of non-edible structural supports will result in immediate disqualification. Food colourings meeting regulatory standards are allowed.
- Silicon or special glue to anchor the pastillage, pulled or blown sugars are not permitted, only normal sugar or pastillage are allowed.
- Only pulled, poured, blown, and pressed caramelized sugar or isomalt can be used to make the artistic creation; anything else will result in disqualification.
- Only the competitors & the manager are allowed to bring show pieces to and being around the buffet table.

CHOCOLATE DISPLAY

- All the components of the chocolate display have to be made in front of the Judges during competition. Only plain, milk or white chocolate can be used in the chocolate showpiece, any thing else will result in disqualification. Chocolate substitutes can be used for decorations. Non edible structural's supports are NOT permitted & will result in disqualifications. During Buffet Presentation on August 02, 2023, Chocolate cake should be a part of Chocolate Display. The cake bases must be brought to the competition baked and ready for use. Cocoa soluble colours are allowed.

INGREDIENTS PROVIDED BY ORGANISERS

- Organizers will provide the basic Ingredients like White Flour, Sugar, Eggs, Fresh Milk, Icing Sugar, Chocolate, Whipping Cream & Butter.
- Any special ingredients required by the participating chefs have to be organised by themselves including ISOMALT.
- Plates, Platter 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. Basic equipment like Work tables with marble top will be provided. (2 for each Team)
- **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	Dessert on a plate
2:00 pm Team 1	3:00 pm Team 1
2:05 pm Team 2	3:05 pm Team 2
2:10 pm Team 3	3:10 pm Team 3
2:15 pm Team 4	3:15 pm Team 4
2:20 pm Team 5	3:20 pm Team 5
2:25 pm Team 6	3:25 pm Team 6
2:30 pm Team 7	3:30 pm Team 7
2:35 pm Team 8	3:35 pm Team 8

DAY 2

Bonbons (11:00 to 11:35)
Entremets (12:00 to 12:35)
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 Bonbons, 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

Bonbons	100	500 marks	62.50%
Miniature Pastries	100		
Chocolate Cake	100		
Dessert on a Plate	100		
Dessert in a Glass	100		
Sugar Art	100	200 marks	25%
Chocolate Art	100		
Overall Presentation & Hygiene	100	100 marks	12.50%
TOTAL			100%

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.

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- 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)

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)