



# Asian Pastry Cup 2022

Acting for Sustainable Pastry Development !

25th & 26th of OCTOBER

## RULES & REGULATIONS 2022

Mains partners



Hosting venue



I.	ABOUT ASIAN PASTRY CUP 2022	3
II.	TEAM COMPOSITION – REMINDER	
	a. Competitors	3
	b. Coach	3
	c. Additional Information	3
III.	REGISTRATION FEES	4
IV.	WORLD PASTRY CUP	4
V.	COMPETITION RULES & CRITERIA	
	a. Theme	5
	b. Asian Pastry Cup official uniform	5
	c. Wastage	5
	d. Recipes	5
	e. Ingredients provided by the APC Organizing Committee	5
	f. Ingredients non-provided by the APC Organizing Committee	6
	g. During the contest	6
	h. Preparation and ready made items	9
	i. Equipment provided by the APC Organizing Committee	11
	j. Equipment NOT provided	11
	k. Hosting kitchens	12
	l. Run-down and showpieces presentation	13
	m. Judging criteria	13
	n. Penalty points	14
VI.	PRIZES & AWARDS	14
VII.	ARENA LAYOUT & FLOOR PLAN	14

## I. About Asian Pastry Cup 2020

The APC 2020 will be held the 25th rd and 26th of October at the Singapore Expo during Food&Hotel Asia, HoReCa 2022.

This unique live competition pits pastry chefs against one another, culminating in a display of the most delightful and beautiful pastry creations.

The APC aims at :

- Igniting creativity and interest in this culinary art.
- Raising the Pastry Industry status in the region.
- Providing a platform for communication and education among pastry enthusiasts in Asia.
- Promoting the best Asian Pastry Chef of the year from all over Asia.

Held in the same format as the World Pastry Cup, each team consists of four individuals – three team members who will create the showpieces, ice cream cups, chocolates cakes and plated deserts, and a jury member who will be part of the judging panel.

Associated to the "Club Coupe du Monde", the Asian Pastry Cup is the official selective platform for Asia to the World Pastry Cup in Lyon.

## II. Team composition

Each TEAM is composed of 2 COMPETITORS and 1 COACH.  
Exception could be made for guest country.

### a. Competitors

- Citizen / Permanent Resident.
- Should have a minimum of 5 years of experience in pastry.

### b. Coach

- Citizen / Permanent Resident or be employed (in pastry) in the participative country for minimum of 5 years at time of registration.
- Should have a minimum of 5 years of experience in pastry.

### c. Additional Information

- The coach will form the jury and will taste the creations of other teams.
- The coach will be responsible for coordinating the event with the APC Organizing Committee.
- The coach being also a jury member, can not represent or work for any company representing a direct conflict of interest with any of the Asian Pastry Cup sponsors.



### III. Registration fees

Each participating team pays a registration fee of SGD\$ 1000.00 **Exceptionally waved in 2022**

Fees will not be refunded if the competition is cancelled for reasons beyond the organiser's control, or if participation is cancelled by a team.

### IV. World Pastry Cup

**IMPORTANT:** winners of the APC 2020 will have to directly register their team with the World Pastry Cup (WPC) organizing committee.

Upon registration, and according to the rules and regulations of the World Pastry Cup competition, teams are required to pay a registration fee to the WPC organizing committee).

**IMPORTANT:** should a winning team decide not to register with the WPC (decision to be confirmed in writing), the next winning team (first runner-up) will then be offered to participate.

### V. Competition Rules & Criteria

Back in 2016, the APC committee introduced CSR (Corporate Social Responsibility) in its status and therefore recommended the introduction of responsible attitude within its organisation.

2022, after 6 years our engagement towards CRS is well on track, as such the new edition the committee requests that each participating team shows and demonstrates by different actions that they, as responsible professionals and fellow craftsmen, pay a special attention to the environment, but not only in terms of eco-friendly behaviour... CSR could also be expressed through actions orchestrated by the team and individuals to support young community of pastry Chefs, pay a particular attention in its product sourcing or anything that stresses on the action and attention that is given to our professional environment, nature, education and society.

A new Award is also being introduced, the ENVIRONMENT AWARD, this award shall recognize the most promising Pastry Chef talent among less exposed competitors.



### a. Theme

Futur & Environement  
Water, Source of all life

### b. Asian Pastry Cup official uniform & Attitude

Official team jackets, chef hats, and aprons will be provided by the APC Organizing Committee and must be worn throughout the competition and award ceremony.

An APC tee-shirt will also be provided for the set up time at the competition arena (this tee-shirt will also serve as entrance passport to the competition hall at the back entrance only).

All competitors and coaches must wear black pants and appropriate footwear conform to the industry grooming, throughout the competition and award ceremony. No insignias, titles, or other forms of identification may be added to the uniform. If a team (or a team member), does not comply accordingly, the team will be disqualified. The usage of the APC logo and event's name will be restricted to the official sponsors exclusively.

## NEW FOR THE 2022 EDITION

### c. Wastage

In 2020 for the first time the volume of wastage and compostable garbage will scaled and checked and demonstration of excessive wastage will be transcript into extra demerit points.

Hense, only 1 bin (20 liters) will be provided to the team and won't be remplaced during the whole day of competiton.

A good pastry chef manages and respects the ingredients he uses.

### d. Recipes

All recipes and market lists must be sent to the ORGANIZING COMMITTEE, 1 month prior to the event. Two excel templates will be provided to you, and must be dully completed by the team.

**PASSED THIS TIME NO REVIEW OF MARKET LIST WILL BE ACCEPTED**

### e. Ingredients provided by the APC Organizing Committee

Ingredients will be provided the day prior competition during the preparation time.

No ingredients will be provided by the APC organizing committee to the teams for their practice before the competition.

Team must refer to their country supporters, chefs associations, supplyer etc in order to obtain some kind of gratuities or supports.



Official final "Market List" (Valrhona chocolate / CapFruit fruit puree / Elle&Vire products ) should be sent by the team to the organizing committee 6 weeks prior to the event.

#### f. Ingredients non-provided by the APC Organizing Committee

All ingredients, other than those mentioned must be purchased and brought by the team.

- Only edible colours are permitted.
- Any specific product, only with no visible commercial brand, is permitted in the APC pastry kitchen

#### g. During the contest

The competitors will have to prepare :

>> 2+1 (Two) CHOCOLATE CAKES for 8pers and the same composition made out of VALRHONA chocolate.

The MAIN chocolate component must be Valrhona **TULAKALUM 75%**, other products from Valrhona chocolate range or Praline Range can also be chosen and used from the list provided below, within the limit of 3 kg product.

DARK CHOCOLAT: Guanaja / P125 / Manjari.

BLOND: Dulcey

INSPIRATION RANGE: Strawberry / Passion fruit / Yuzu/ Raspberry and Almond.

A maximum 3 types of chocolate for the chocolate cake.

A maximum of 1kg per type of chocolate is provided for the cake.

Glaze for entremet could be brought ready made.

Special arrangement must be made in relationship with Valrhona country business developer

- 1 chocolate cakes for tasting.- portion per person: 75g to 125g maximum
- 1 cake for picture taking by official photographer
- **1 Dummy cake for display on or within the sugar showpiece.**

Reminder the tasting jury is composed as such 6 judges + 2 international judges.

>> 10 (EIGHTEEN) PLATED DESSERTS of same composition made with CAPFRUIT products.

The competitors have to prepare a dessert of their own creation

- 6 plates for the Professional Jury
- 2 plates for international judges
- 1 plate for influencer
- 1 plate for photo shooting
- 1 dummy plate for display, visually identical, it can be prepared in advance but won't be marked.

The plated dessert should be representative of the country and should include local ingredients.

If the dessert contains ice cream or sorbet, the competitors are allowed to prepare the mixture the before during their preparation & mise-en-place. However the mix will have to be churned during the competition hour. **Each Kitchen booth being equipped with a CARPIGANI READYCHEFBATCHFREEZER machine the utilisation of Pacojet is not allowed.**

Chocolate is not a compulsory ingredient in the plated dessert, but if the competitor should decide to use some chocolate, it must be selected from the same range of VALRHONA products stated above.

The plated dessert will be displayed on or within the chocolate showpiece only using the Official APC plate provided by APC Organization committee the day of the competition.

A picture and the dimensions of the selected plate will be sent to all teams 2 months prior to the competition.

Capfruit products listed for the competition

**PRODUCT RANGE AVAILABLE IN SINGAPORE AND SUBJECT TO STOCK AVAILABILITY**

- Fruit purees: Apricot, Banana, Blueberry, Blackberry, Blackcurrant, Blood orange, Kalamansi, Exotic fruit, Fig from Provence, Pink Grapefruit, Green apple, Lemon, Lime, Lychee, Mandarin, Mango, Mara de Bois, Melon, Mirabelle plum, Orange, Passion fruit, Pear Williams, Pineapple, Prickly Pear, Raspberry, Redcurrant, Red sour cherry, Mix Red fruits, Ruby Peach, Sea buckthorn, Sudachi, Strawberry, White peach, Yuzu.

- Fruit'Elite Seasonal Flavours puree:

Apple baked with caramel and cinnamon, Berriollette (Raspberry and blueberry with violet), Lychee and raspberry with rose, Red Fennel (Strawberry and fennel).

- Fruit'Zest:

Lemon (semonila), Orange (semonila), Lime (vermicelli)

- Fruit'Elite

Dried nut puree: White raw almond.

- Fruit'IQF:

Apricot, Blackberry, Blueberry Figs, Green apple, Lingonberry, Mirabelle Fruit'Elite, Pealed chestnut, Raspberry, Red fruits, Redcurrant, Yellow peach.

A maximum of 7 (seven) kg of Capfruit products will be supplied for all the preparations, cakes and plated desserts.



## NEW FOR THE 2022 EDITION

### GELATO & ICE CREAM CUP – ICE CREAM SUNDAY

By “ice cream cup” the committee refers to the end product of the competition, which comprises a sherbet, ice cream and jelly all served in a container provided by the organisation (hereafter simply referred to as “cup”).

Ice Cream Cup:

With the aim to expand the Asian selection and parallel the rules set by the World Pastry Cup in Lyon where according to the Rules & Regulation to date instead of Ice cream Cup the World committee as introduced Frozen Lolipop.

>> 12 (Twelves) “ICE CREAM CUP” of same composition

The competitors have to prepare a dessert of their own creation

- 6 cups for the Professional Jury
- 2 cup for international judges
- 1 cup for influencer
- 1 cup for photo shooting
- **1 dummy plate for display, visually identical**

These ice cream cups MUST be composed of:

- A single scoop or quenelle of ice cream to the flavor of choice.
- A single scoop or quenelle of fruit(s) sherbet.
- A jelly, using either gelatin, agar-agar or any jellification product, the jelly will be part of the ice cream cup, and represents the Asian element of the structure.

Ice cream or sherbet scoops\* can be presented in any form or shape within the ice cream cups, and is NOT restricted to quenelle, scoop or ball shape only. (\*by scoop the jury refers to small serving

#### **Compulsory ingredients:**

Fruit sherbet will have to include, but is not limited to, Capfruit Puree. Indeed, additional ingredients are allowed as long as they emanate or are derived from sponsor products (i.e. Valrhona Chocolate from the proposed range, stabilizers, flavouring agents, and more can be obtain from Sosa)

While these are not compulsory components of the ice cream cup, whipped cream, sauces, or coulis may be used so far as they are not made using vegetable cream.

Ready-made chocolate sauces are also not permitted. Sauce or coulis can be brought to the jury on the side of the cup.

The competitors are allowed to prepare the mixture one day in advance for professional purpose. However, the gelato, ice cream, or sorbet should be churned during the competition ref to ONSITE PREPARATION.

Since Each Kitchen Booth will be equipped with a Carpigiani READYCHEF BATCHFREEZER the Utilisation of the utilisation of Pacojet is strictly not allowed.

## NEW FOR THE 2022 EDITION

### ONSITE PREPARATION DAY

This year the organization committee as decided to introduce a new component in the preparation process allowing each team more time to better prepare themselves within the contest environment.

As such instead of doing minimum preps and scaling ingredients the day prior to the competition, it has been decided that each team will starts preparation and mise-en-place directly within the Kitchen-Booth the day before the competition.

#### h. Preparation and ready-made items

As such on October, the 25th each team will have 5 hours of preparation and mise-en-place + 1h of cleaning. Competition and award ceremony will then take place on October 26Th.

During the 25th the day before, all, team will have to prepare the cakes and the different items of either the plated dessert or the Gelato Cup.

While finishing glazing and gelato churning will have to be performed during the competition day.

Dummy cake, plated dessert and Gelato Cup can be brought ready-made for PRESENTATION but will have to be assembled and glazed or finished during the competition itself.

Should the time allow it all teams will also be authorized to prepare parts of the sugar and chocolate show pieces ready to be assemble on competition day.

As such all judges will be able to control that 100% of all preparation are made by the competitors, while each team will benefit from extra time to increase the outcome of its performance.

During this time photo and Video team will also be able to take pictures and shoot video for further communication.

A public of students will also be allowed next to the kitchen for filming and photo shooting.

## >> 1 (ONE) SUGAR SHOWPIECE

To display the chocolate cake with the following mandatory requirements:

- Size of the base: 60 cm x 40cm x 20cm (non food based).
- Maximum height for showpiece (excluding the base): 125 cm (145cm including base).
- The sugar showpiece should be made with approximately: 20% pastillage, 30% pull sugar, 20% blow sugar and 30% free choice.
- The sugar cannot be cast in full or blown in a mould.
- Compressed sugar, cristallized sugar and pastillage are allowed to be brought to the kitchen YET it should only be tinted in the mass, modeled and pressed. It cannot be refined in any manner neither sanded or sprayed in advance.
- Sugar syrup is permitted.
- Pastillage or gum paste decorations can be brought: plain, dried, uncolored, unassembled.
- Ready to heat sugar blocks or drops are permitted, only for the purpose of re-heating or melting.

All material used must be edible. Non-edible products are forbidden, except for sticks used as support for sugar leaves. No vertical background decor is allowed. Fabric, base, colored linings will be provided by the competitors for display.

## >> 1 (ONE) CHOCOLATE SHOWPIECE

To display the plated dessert with the following mandatory requirements:

- Size of the base: 60 cm x 40cm (non food based).
- Maximum height for showpiece (excluding the base): 125 cm (145cm including base).
- The showpiece must be made with 100% chocolate.
- All molding must be made hollow and not full. Full mold will only be allowed for structural purposes.
- Chocolate varnish is forbidden.
- Chocolate sculpture within the showpiece isn't compulsory in regards with APC 2020 yet is it recommended since it's also part of judging criteria at the world pastry cup.

One Artistic Creation made of Chocolate integrating the sculpture created with the block of Valrhona chocolate. The block of sculpted chocolate may not be used as a base or support for the assembly of the Artistic Creation.

The rest of the creation remains free of composition.

The Chocolate artistic creation, to display the plated dessert with the following mandatory requirements:

- 20% maximum of hollow cast chocolate.
- 30% modelled or cut-out chocolate.
- The block of chocolate supplied by the organization for sculpting (mandatory). This may be carved and worked as several pieces, but the final presentation must represent a single element.
- The remaining 50% of the work is left to the candidate's appreciation.

The artistic pieces may be probed at the end of the test by the Committee in order to verify their structure if necessary.

REMINDER: All material used to prepare this creation must be chocolate based.  
The use of solid mould is forbidden.

The BLOCK of CHOCOLATE (VALRHONA) to be sculpted (mandatory) will be supplied by the APC Organization Committee to each team on the eve of the day of their tests, according to schedule, together with the other raw materials ordered by the teams.

The dimensions of the chocolate block are as follows:

- 455 L x 275 l x 150 H mm
- The block can be used horizontally, vertically...

Competitors will be allowed to use a maximum of 18kg total of chocolate for the showpiece from the following VALRHONA chocolate selection :

- Equatoriale Dark 55% - Ivoire white 33%

>> SET UP OF THE BUFFET

like in france Lyon CDM/WCP a round buffet table of 120 cm in diametre will be supply.  
ONLY SHOW PIECES will be allowed on the biuffet Except for LED lighting

**3 d Design  
TO BE UPDATED**

#### **i. Equipment which has to be shared**

- 2 chocolate machines by Selmi located at the center of the arena in front of the public both loaded with Valrhona EQUATORIAL Dark and White chocolate IVOIRE

#### **j. Equipment NOT provided**

- Small kitchen utensils, sugar lamp, torch
- Be aware that all additional pots or pans must be induction equipment; no gas would be allowed by FHA and the organisation, except for kitchen blow torch
- Ladles, dishes, cutlery, scale
- Equipment for ice sculpting
- In general, anything not specified will not be provided.

## k. Hosting Kitchen

An hosting kitchen will be assigned to each team, if you need to use it for your presacaling 1 days prior to the **onsite preparation day** on the 25th.

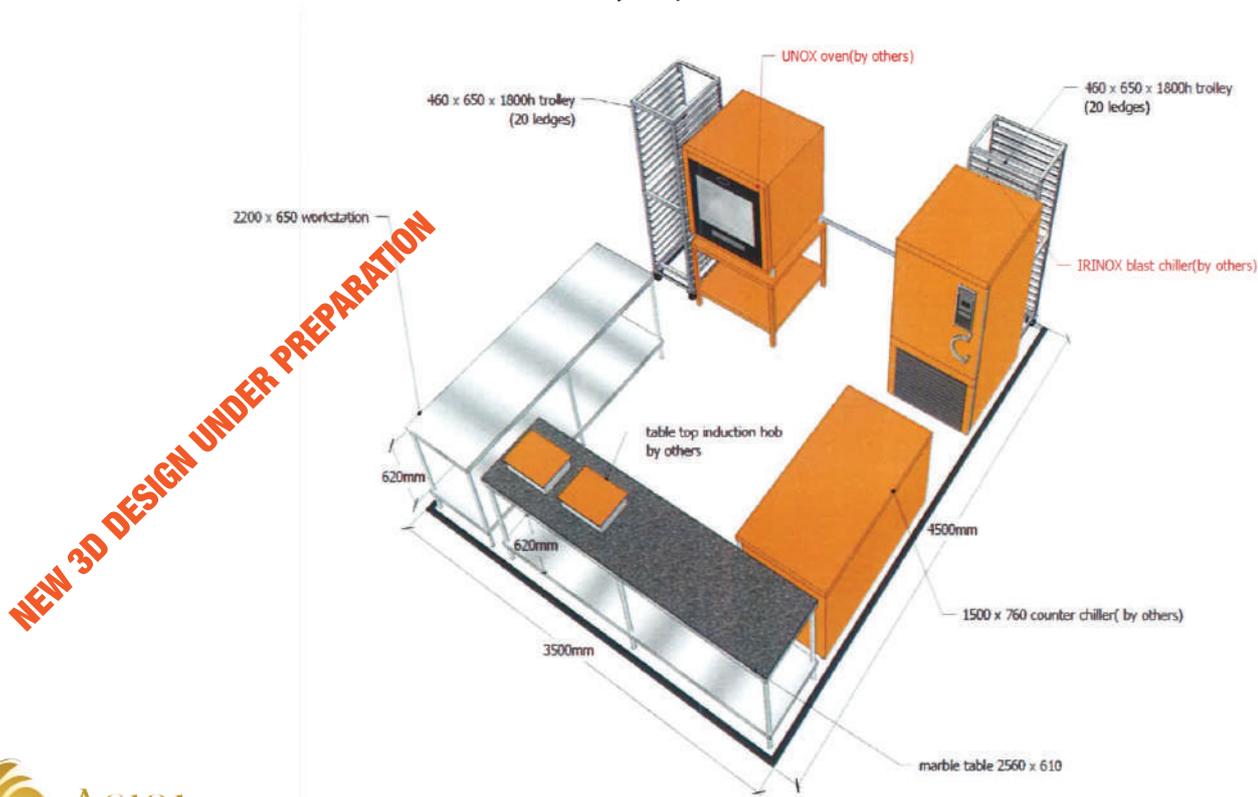
The Singapore Pastry Alliance is in charge of the Kitchen Allocation and will contact your coach with all the informations you need (address, contact, phone number...)

Please note that the APC Organizing Committee will not be responsible for all preparation products at anytime. You have to coordinate your needs in advance with the SPA and your hosting kitchen.

The organizing committee will provide the following equipment for each kitchen:

- 1 refrigerated bench with 2 doors (60x40 cm)
- 1 stainless steel table (length: 200cm, width: 80cm)
- 1 professional induction stoves (gas is strictly forbidden during competition, except for portable gas torch)
- 1 convection oven (6 trays 60x40 cm) by UNOX
- 2 trolley racks
- 1 blender (KitchenAid - ref : SKPM50)
- 1 food processor (KitchenAid - ref : 5KFP1444)
- 1 sink with hot water
- 1 blast-freezer by IRINOX
- 1 Vertical negative Holding Cabinet By IRINOX (not in the drawing bellow)
- Pots and pans
- Electrical supply inside the booth kitchen: two 13-amp power points (220v): 1 x 13Amp 1/p + 1 x 15Amp 1/p
- 10 Baking trays (40x60)
- 1 Silpat per box.
- 1 CARPIGANI READYCHEF BATCHFREEZER (not in the drawing bellow)

No brands other than those of the Asian Pastry Cup Partners must be visible inside the contest kitchens.



## I. Rundown and showpieces presentation

- The competition will last 7 hours.
- The competitors will showcase their work, one after the other at a 10-minutes interval.
- The ingredients and composition of dishes will be announced to the public.

8:30 am:	Competition begins
12.30 pm:	Tasting of the first plated dessert
1.30 pm:	Tasting of the first ice cream cup
2:30 pm:	Tasting of the first chocolate cake
3:30 pm:	Showpieces display and judging
3.45 pm to 4.30	Cleaning of kitchen and packing.
4.30 pm:	Closing of Day.
5.00 pm:	Award Ceremony

Note that official picture of each team in their official uniform will be taken just before the start of the competition.

## m. Judging criteria

- The coach cannot mark the creations of his country.
- A work score: maximum 20 points, coefficient 3, will be awarded for hygiene and cleanness, keeping within the time allowed, organization and dexterity.
- Chocolate cake tasting score: maximum 20 points, coefficient 5, will be awarded for taste, design, originality, presentation, cutting and texture.
- Dessert tasting score: maximum 20 points, coefficient 5, will be awarded for the taste, texture, originality, typicality and use of local products from the candidates' countries.
- Ice Cream Cup tasting score : maximum 20 points, coefficient 5, will be awarded for the taste, texture, originality and presentation.
- Chocolate Showpiece: maximum 20 points, coefficient 2.5, will be awarded for the artistic elegance, cleanliness, technique and assembly.
- Sugar Showpiece: 20 points, coefficient 2.5, will be awarded for the artistic elegance, cleanliness, technique and assembly.
- Presentation of the Buffet: maximum 20 points, coefficient 3, will be awarded for the artistic appeal, respect of the theme.
- The contest stewards will control the marks, counting of the votes, as well as the team ranking.  
In every category, the lowest and the highest marks will be dropped. The remaining scores will be averaged.
- In the event of a tie, the total tasting scores will take precedence.

## n. Penalty points

- 10 penalty points will be deducted from the total score for each minute of delay from scheduled timing when serving the chocolate cake and the plated dessert.
- 30 penalty points will be deducted to any team engaged in a wasteful attitude of any kind of ingredients or items. Separated rubbish bin will be provided : one for food wastes and one for packaging wastes. Food wastes will be scaled and checked at the end of the competition.
- Up to 50 penalty points deducted from the total score if the kitchen is left unclean. The Coach is solely responsible for making sure that working areas and equipment provided (oven and so on) are all clean once the team is finished and packed. The workstations will be inspected before and after the contest with the Coach.
- In the event of serious dispute over the items of the regulations, or a problem not mentioned in the rules, the matter will be discussed between the jury and the Head judge and a final decision

## VI. Prizes & Awards

- 1st Prize > Gold Medals + Trophy and SGD \$3,000
- 2nd Prize > Silver Medals + Trophy and SGD \$2,000
- 3rd Prize > Bronze Medals + Trophy and SGD \$1,500

The money prize will be transferred on the same bank account as bank provided to the organisation and will be paid one month after the end of APC.

- Best Taste (combination of Best Plated Dessert, Best Chocolate Cake and Best Ice Cream Cup) > Red Medals + Red Trophy
- Best Display (a combination of Best Showpieces) > Red Medals + Red Trophy
- Best Team Spirit > Red Medals
- Most Promising Talent by Singapore Pastry Alliance > Red Medal
- Environment award > Red Medal
- Communication award (all social media) > Red Medal

Following prizes will be given following the opening ceremony:

- Best Chocolate Cake > Red Medal
- Best Plated Dessert > Red Medal
- Best Ice Cream Cup > Red Medal
- Best Chocolate Showpiece > Red Medal
- Best Sugar Showpiece > Red Medal



VII. Floorplan

**NEW 3D PRESENTATION UNDER PREPARATION**



## Contacts

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More info on our social media

 asianpastrycup & asianpastryweek

 Asian Pastry Cup

 **YouTube** Asian Pastry Week

 [www.asianpastrycup.com](http://www.asianpastrycup.com)