

# ASIAN Gelato CUP

## COMPETITION RULES & REGULATIONS

**3 - 4 MARCH 2020**  
**SINGAPORE EXPO**



Plated Dessert Prepared by the  
Singapore National Team, Champion of Asian Gelato Cup 2018

Held in conjunction with:



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

Supported by:



[www.coppamondogelateria.it](http://www.coppamondogelateria.it)

Organiser:



Information Updated as at 25 July 2019

## 1. ASIAN GELATO CUP

Asian Gelato Cup (the “AGC”) is a biennial event designed as a national team competition supported by the Singapore Pastry Alliance, Gelato e Cultura S.r.l. and Italian Exhibition Group Expo S.p.a.. The concept of the competition is inspired by the Coppa del Mondo della Gelateria, hereinafter called the Gelato World Cup (the “CMG”) organised by Gelato e Cultura S.r.l. and Italian Exhibition Group Expo S.p.a. in Rimini, Italy. AGC will take place during FHA-HoReCa, from 3 to 4 March 2020 at Singapore Expo, Singapore. The top 3 winning teams will represent Asia to participate in the Gelato World Cup 2022 held in Rimini, Italy.

## 2. MISSION

The mission of the AGC is to heighten the tradition of artisan gelato regionally, with primarily goals of:

- Pre-selecting the top three (03) Asian teams to participate in the Gelato World Cup 2022 in Rimini, Italy
- Developing the professional skills of the gelato, dessert and pastry chefs in the region
- Igniting creativity and interest in culinary art and pastry, in particular, gelato making
- Providing a platform for communication and learning among gelato and pastry chefs around the region

## 3. REGISTRATION

Registration fee is SGD400.00 for overseas teams and SGD428.00 for Singapore team (inclusive of 7% GST). Fee will not be refunded if the competition is cancelled for reasons beyond the organiser’s control or if application is withdrawn by competitors.

For participation and enquiry about the competition, please email the organiser at [agc@foodnhotelasia.com](mailto:agc@foodnhotelasia.com).

Submission of registration form indicates acceptance of the rules and regulations of the Asian Gelato Cup 2020.

## 4. SELECTION

Admission to the AGC competition will be granted to the first eight (08) teams from different Asian nations/territories. Priority will be given to the teams representing nations/territories where an official selection has been done, provided all enrolment procedures are in proper order.

Teams may also be formed without selection but they will need to organise a presentation in their country/city so that the team can be presented autonomously. The acceptance of these teams however will be according to the discretion of the AGC Organising Committee which comprises of two (02) members selected by AGC and two (02) members selected by CMG.

The list of teams successfully selected to participate in the AGC will be notified via email by the organiser by the end of 31 October 2019.

## 5. TEAM COMPOSITION

Each team should consist of three (03) professionals made up of one (01) Team Manager and two (02) team members representing the same nation/territory with expertise in gelato, chocolate and pastry.

### A. TEAM MANAGER

The Team Manager must be a citizen or permanent resident of the nation/territory participating in the competition and employed in the gelato/culinary/pastry sector for a minimum of eight (08) years at the point of registration.

### B. TEAM MEMBERS

The two (02) team members must be a citizen or permanent resident of the nation/territory participating in the competition and employed in the gelato/culinary/pastry sector for a minimum of three (03) years at the point of registration.

#### Additional Information:

- The Team Manager will be responsible for coordinating the participation of the team with the AGC Organising Committee.
- The Team Manager, being also a jury member, he/she cannot represent or work as an employee for any company representing a direct conflict of interest with any of the AGC's sponsors.
- During the competition, the Team Manager is permitted to consult and assist the team in their preparation. However, he/she cannot judge the performance of their own team.

## 6. THE COMPETITION

### 6.1. OFFICIAL UNIFORM

Official team jackets and aprons will be provided by the organiser and they must be worn throughout the competition and award ceremony.

All team managers and members must wear black pants and appropriate footwear to conform to the industry grooming standard. No insignias, titles, or other forms of identification can be added to the uniform. If a team or any team member does not comply accordingly, the whole team will be disqualified.

Please note the usage of the AGC logo and event name will be exclusive to the official sponsors only.

### 6.2 THEME

The theme of this edition is "EASTER WONDERLAND".

### 6.3 RECIPES

The Team Manager has to email the organiser the title of the theme with all recipes and a brochure with detailed description of the creations in English and digital format to [agc@foodnhotelasia.com](mailto:agc@foodnhotelasia.com) no later than 30 November 2019, which will be printed uniformly by the organiser and delivered to all the judges and the press. Any allergens must be indicated at the bottom of the recipes.

The organiser may use the recipes, including for the purpose of communicating to third parties who collaborate in any way with the organisation itself without having to pay anything in any format to the teams and individual members.

## 6.4 THE PROGRAMME

Each team has to prepare the following five (05) categories and complete within eight (08) hours.

### I. GELATO MAKING

- i. Preparing a milk-based gelato (3 to 5 kg) to be presented and decorated in one (01) metal tub.
- ii. Preparing a water-based gelato (3-5 kg) with two (02) flavours variegated and decorated in one (01) metal tub.

The milk-based gelato will be scooped onto eight (08) wafer cones displayed on stands, and water-based gelato in eight (08) standard ice cream paper cups for jury tasting. Free style presentation as served at a real food & beverage operation, toppings are allowed.

Quantity: Total eight (08) portions each, consisting of:

- Six (06) portions for the professional jury
- One (01) portion for Chief Jury
- One (01) portion for display and photography

### II. PLATED DESSERT

The plated dessert must include a chocolate component, with a gelato or sorbet creation of their own creation. It should feature an authentic presentation of the country that the team represents and should include native ingredients.

Quantity: Total six (06) portions each, consisting of:

- Four (04) portions for the professional jury
- One (01) portion for Chief Jury
- One (01) portion for display and photography

Teams are not allowed to use pacojet. Each team may use their own dessert plates that suit their creation the best.

### III. GELATO CAKE

Each team must prepare two (02) gelato cakes, with a maximum of three (03) gelato flavours. Addition of semifreddi, fruit coulis, crunchy nougat, sponge, candied fruit, etc. is optional.

Each team must make two (02) identical decorated samples of each gelato cake creation, each measures between 18cm and 20cm diameter, with no height limit, and from which 12 portions must be cut: one (01) cake is for cutting and tasting, one (01) for photography and one (01) facsimile for the Final Grand Buffet.

### IV. GOURMET GELATO

Each team must prepare a Gourmet Gelato, i.e. Savoury Gelato, (3-5 kg) with one creation of flavour of their own choice.

The Gourmet Gelato will be scooped onto eight (08) standard ice cream paper cups for jury tasting. Free style presentation with garnishes as served at a real food & beverage operation, toppings are allowed.

Quantity: Total eight (08) portions each, consisting of:

- Six (06) portions for the professional jury
- One (01) portion for Chief Jury
- One (01) portion for display and photography

## V. ARTISTIC SHOWPIECE

To display an artistic showpiece as a centerpiece at the Final Grand Buffet with the following mandatory requirements:

- Size of the base: 60 cm x 40cm
- Maximum height of the showpiece (excluding the base): 60cm
- The showpiece must be made with 80% of chocolate and 20% of other techniques

Notes:

- Chocolate can be brought in melted or tempered.
- Ice-cream condiments can be made in advance in dummy.
- Pulled, casted, blown and any other sugar techniques and pastillage are allowed and have to represent 20% of the showpiece.
- Only plain white polished pastillage pieces and cooked sugar are allowed to be brought in for the showpiece.
- Pastillage can be brought in dried and sanded but not coloured.
- Other components, except mentioned above, must be made during the competition.
- Form and mold are permitted but the mold must represent no more than 1/4 of the showpiece. Points will be deduct if against the rules.

### 6.5 FINAL GRAND BUFFET

The organiser will provide each team with one (01) table for the buffet presentation. No background decorations will be accepted. Each team is required to supply their own linens.

No electric cable is allowed to cross the competition area. Rotating bases are allowed. The organiser, however, disclaims any liability for failure in functioning any display system.

Any work exceeding the specified dimensions will be eliminated. Dimensions will be officially measured by the contest stewards and their conclusions will be final.

### 6.6 KITCHEN EQUIPMENT

Each team will be allocated one (01) kitchen with the following kitchen equipment provided by the organiser or sponsors.

- 1 x Carpigiani Maestro
- 1 x Carpigiani Turbomixer
- 1 x Blast-freezer
- 1 x 2-door under counter freezer
- 1 x Stainless steel table, 1200 x 600 x 850mm
- 1 x Induction stove (gas is strictly forbidden at the venue, except for portable gas torch)
- 1 x Trolley rack with 10 trays
- 1 x KitchenAid Mixer
- 1 x Sink with hot water
- 1 x Microwave
- 1 x 13amp power point (230v)

The following equipment will be available at the sharing kitchen:

- 1 x Carpigiani Pastomaster
- 1 x 2-door upright chiller, 2 to 4 degree Celsius
- 1 x 2-door upright freezer, -18 to -24 degree Celsius

Teams have to use the equipment provided, unless stated otherwise. Please note that items provided above may be subject to change. Teams will be notified of such changes, if any, via email by the organiser.

Each team is advised to provide/bring in the following items, if required:

- Kitchen utensils
- Pots and pans (induction enabled)
- Sugar lamp
- Chocolate warmer
- Moulds, ladles, dishes, cutlery, scale etc.

Any additional equipment to be brought in by the participating teams has to be approved by the organiser prior to the competition. Teams are required to write in to the organiser, at the point of recipe submission, with proper description of the equipment they wish to bring in, including information such as brand, model name/number and electrical specification. It is the participating team's responsibility to ensure that the electrical load is not exceeded, causing a power failure or interruption that may affect other teams and in return resulting in loss of points.

Due to fire safety regulations, open flame cooking equipment and gas hobs and will not be allowed in the venue. Use of lighter, flambé torch, portable gas cartridge stove, candles etc. will be prohibited.

## 6.7 INGREDIENTS

A list of ingredients, if any, provided by the organiser or sponsors for the competition will be sent to the team in due course. Teams have to use the ingredients provided, unless stated otherwise.

Ingredients which will not be provided by the organiser or sponsors have to be brought in by the team themselves for the competition.

## 6.8 READY-MADE ITEMS AND PREPARATION

Please take note of the strict regulation on the pre-made items:

- Biscuit: All types of biscuits (including genoise, sponge, sacher, pain de Genes etc.), or dough (including sable, crumble, puff pastry etc.) can be prepared, baked-ready and bring in for the competition.
- Sugar: sugar syrup is permitted.
- Fondant and gum paste modeling and colouring have to be made on the spot. Shaped and dried fondant and gum paste cannot be brought in.
- Pastillage may be brought dried and sanded but not colored.

## 7. COMPETITION SCHEDULE AND SHOWPIECE PRESENTATION

All participating teams have two (02) hours to set up at the kitchen a day before the scheduled competition date.

All teams are required to report to the Kitchen Manager at least 45 minutes prior to their scheduled participation time. Teams do not present at scheduled time will be considered no-show and would be disqualified.

TIME	ACTIVITIES
07.00am	Teams arrive at the venue, enter kitchen and report to the Kitchen Manager.
07.30am	Judges to inspect the kitchens.
07.45am	Competition starts.
11.00am	Tasting of "Plated Dessert" to start. Teams to showcase their creations, one after another in five (05)-minute intervals.
12.00pm	Tasting of "Gelato Making" to start. Teams to showcase their creations, one after another in five (05)-minute intervals.
01.00pm	Tasting of "Gourmet Gelato" to start. Teams to showcase their creations, one after another in five (05)-minute intervals.
02.00pm	Tasting of "Gelato Cake" to start. Teams to showcase their creations, one after another in five (05)-minute intervals.
03.15pm	Teams to start setting up the Final Grand Buffet. Ingredients and composition of all dishes will be announced to the public.
03.45pm	Teams finish setting up the centerpiece and all creations at the display table. Judging starts.  Five (05) penalty points will be deducted from the total score for every minute delayed on setting up the Final Grand Buffet after 03.45pm.
04.15pm	Teams to clean their kitchen.
04.45pm	Judges to inspect the kitchens.
04.45pm to 06.45pm	Set up for teams participating on the next day.

## 8. JUDGING CRITERIA

Maximum 100 points will be awarded to each of the following category.

CATEGORIES	GELATO MAKING - MILK BASE	GELATO MAKING - WATER BASE	GOURMET GELATO
Gelato flavour	5-10	5-10	5-10
Gelato texture	5-10	5-10	5-10
Cold sensation	5-10	5-10	5-10
Plate aesthetic	5-10	5-10	5-10
Flavour combination	5-10	5-10	5-10
Creativity	5-10	5-10	5-10
Relevance to the theme	5-10	5-10	5-10
Serving temperature	5-10	5-10	5-10
Presentation	5-10	5-10	5-10
Overall satisfaction level	5-10	5-10	5-10
<b>Maximum Total</b>	<b>100</b>	<b>100</b>	<b>100</b>

CATEGORIES	PLATED DESSERT
Dessert flavour	5-10
Dessert texture	5-10
Flavour of individual components	5-20
Balance of taste and flavour	5-20
Creativity	5-10
Serving temperature	5-10
Overall appearance and decoration of the actual dessert	5-10
Degree of difficulty	5-10
<b>Maximum Total</b>	<b>100</b>

CATEGORIES	GELATO CAKE
Gelato flavour	5-10
Gelato texture	5-10
Interior appearance	5-10
Flavour of individual components	5-20
Balance of taste and flavour	5-20
Creativity	5-10
Serving temperature	5-10
Presentation	5-10
<b>Maximum Total</b>	<b>100</b>



CATEGORY	ARTISTIC SHOWPIECE
Representation of the theme	5-10
How well the gelato / dessert in relation to the showpiece	5-10
Attention to execution and overall look of the showpiece	5-20
Artistic value	5-30
Skills and techniques	5-30
<b>Maximum Total</b>	<b>100</b>

CATEGORY	WORKING STATION
Ability to work in front of the audience	1-5
Dexterity	5-10
Time management	5-10
Proper use of ingredients and proportion	5-20
Organisation and use of the space	5-15
Cleanliness of work station	5-20
Personal hygiene	5-20
<b>Maximum Total</b>	<b>100</b>

- The head judge, accordingly with the AGC Organising Committee 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.
- The competing teams are solely responsible for the cleanliness of the work area and all equipment provided. The workstation will be inspected before and after the competition. Any team which leaves their workstation uncleaned will be penalised up to 30 points.
- Five (05) penalty points will be deducted from the total score for each minute of delay from the scheduled timing when serving the gelato, gourmet gelato, gelato cake and the plated dessert.
- The AGC Organising Committee reserves the right to reproduce and use the entries exhibited.
- In the event of serious dispute over the regulations or a problem is not mentioned in the rules and regulations, the matter will be discussed between the jury and the head judge and a final decision will be made.
- Teams are required to submit accurate market list, taking attention to avoid food wastage. Teams with unreasonable food wastage found after completion of competition items will be penalised up to 30 points.

## 9. PRIZES, AWARDS & CERTIFICATES

A certificate of participation will be presented to all teams that have completed the competition. The respective medals will be presented to the teams who attain the following points.

Gold with Distinction = 100 Points | Gold = 90-99 Points | Silver = 80-89 Points | Bronze = 70-79 Points

The top three (03) winning teams of the AGC 2020 will have access to the Gelato World Cup 2022 in Rimini, Italy. Round trip air tickets and accommodation will be fully sponsored by the CMG organiser, subject to the terms and conditions of CMG. They have to register with the CMG organiser in order to admit to the CMG 2022. Each team will have to add two (02) team members in order to participate in the CMG 2022, according to the rules of the event. Should any of the three (03) winning teams decide not to participate in the CMG 2022, they should inform the CMG organiser in written format before 1 December 2020, and the next ranked team will then be offered to participate in the CMG 2022.

### ASIAN GELATO CUP CHAMPION

The team scores the highest points will be awarded the Asian Gelato Cup Champion of the year and hold the title until the next edition. A trophy and medals will be presented to the top three (03) teams.

### BEST PLATED DESSERT

The team scores the highest points in the “Plated Dessert” category will be awarded the Best Plated Dessert with medals and a certificate.

### BEST GELATO CAKE

The team scores the highest points in the “Gelato Cake” category will be awarded the Best Gelato Cake with medals and a certificate.

### BEST ARTISTIC SHOWPIECE

The team scores the highest points in the “Artistic Showpiece” category will be awarded the Best Artistic Showpiece and with medals and a certificate.

### BEST TEAM SPIRIT

The award will be determined and presented by the Singapore Pastry Alliance. The team awarded the Best Team Spirit will receive a certificate.

## **10. TRAVEL AND ACCOMODATION EXPENSES**

The following will be provided by the organiser to each of the confirmed participating team:

- 10.1 Economy airfare of up to SGD500 per team member and full economy airfare for the Team Manager. The reimbursement of the airfare will be based on the actual airfare incurred with the provision of original receipts. Payment will be made to the Team Manager who will pay to the team members accordingly.
- 10.2 Accommodation for two (02) team members and Team Manager, consisting of one (01) twin/double room and one (01) single room for each team for up to a total of four (04) room nights.

The Team Manager by signing the present regulation releases the organiser from any request of any kind made by the other Team Members.

## **11. NOTES ON TEAM MANAGERS**

The communications with the Organising Committee will be made exclusively by the Team Manager. As such, the Team Manager will be the only spokesperson of the team (or his/her delegate).

## **12. INTELLECTUAL PROPERTY RIGHTS AND COMMITMENT**

By entering the competition, all teams agree to take part in any publicity concerning the competition at any stage including but not limited to photos, filming and interviews.

Teams grant the organiser a non-exclusive, royalty-free, irrevocable, perpetual, worldwide license to use intellectual property rights whether registered or unregistered in any formats, including name, image, or likeness of the competitors for any business purpose, including but not limited to marketing promotion.

## **13. ENQUIRIES**

For enquiries, please contact the organiser at [agc@foodnhotelasia.com](mailto:agc@foodnhotelasia.com).

# ASIAN Gelato CUP



Thank you all our sponsors and event partners for supporting  
Asia Gelato Cup 2018

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# ASIAN GELATO CUP SPONSORSHIP OPPORTUNITIES

Expose your brand and products to key industry users and audience at Asian Gelato Cup 2020. The competition will welcome national teams across Asia to showcase their craftsmanship, which will take place during FHA-HoReCa. The top 3 winning teams will represent Asia to participate in World Gelato Cup 2022 in Rimini, Italy.

## FHA-HoReCa 2020 at a glance

**90,000** sqm  
Exhibition space

**48,000**  
Attendees from 100  
countries/ regions

**Increase Brand  
Awareness**  
to diverse F&B and  
hospitality industry

**Create an  
Impression**  
reach out to key  
decision makers



### EQUIPMENT & NON FOOD ITEMS

- › Chef Apparel
- › Blast Freezer
- › Freezer Showcase / Display
- › Freezer / Chiller
- › Chocolate Tempering Machine
- › Induction Hob
- › Microwave Oven / Convection Oven
- › Dishwasher
- › Stand Mixer
- › Kitchen Trolley with Trays
- › Silicone Mould and Mat
- › Chinaware / Glassware / Glass Tableware
- › Trophies and Gifts
- › Official Timekeeper
- › Venue Furniture
- › Digital Display / Screen

### FOOD & BEVERAGE

- › Gelato Base / Ingredients
- › Dairy - Milk, Cream, Cheese, Butter
- › Chocolate
- › Fruit and Vegetable Purees
- › Fruit Juice
- › Mineral Water / Coffee / Tea
- › Fondant
- › Ice Cream Cone / Paper Cup
- › Alcoholic Beverages - Wine, Spirit
- › Herbs, Spices, Edible Flowers
- › Fine Food Ingredients - Foie Gras, Truffle, etc.

... and many more opportunities

**Booking Deadline:  
31 October 2019**

**For enquiries  
on sponsorship,  
please contact us at  
[enquiry@foodnhotelasia.com](mailto:enquiry@foodnhotelasia.com)**

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Organiser:





**FHA**  
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**3 - 6 MAR 2020**  
**SINGAPORE EXPO**  
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## 2 MEGA EVENTS. SAME TRUSTED BRAND.

Come 2020, Food&HotelAsia (FHA) expands to bring forth more quality sourcing options from the global marketplace for buyers through TWO focused mega events.

### FHA-HoReCa at a glance

-  Over 2,000 exhibitors from 70 countries/regions
-  17 international group pavilions
-  Exhibit profile:
  - Bakery & Pastry
  - Foodservice & Hospitality Equipment
  - Hospitality Style
  - Hospitality Technology
  - Speciality Coffee & Tea

### FHA-Food & Beverage at a glance

-  Over 2,000 exhibitors from 70 countries/regions
-  54 international group pavilions
-  Exhibit profile:
  - Food & Beverage
  - Food Processing & Packaging Technology
  - Wines & Spirits  
[held alongside ProWine Asia(Singapore)]

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Organiser



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