

ASIAN
Gelato
CUP

COMPETITION RULES & REGULATIONS

25 -28 OCTOBER 2022

SINGAPORE EXPO



Held in conjunction with:



Supported by:



www.gelatoworldcup.com

Organiser:



Information updated as of 4 October 2022

01. 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 on the third day of FHA-HoReCa (25 to 28 October) which will fall on the **27 October 2022** at Singapore Expo.

The top two (02) winning teams will represent Asia to participate at the Gelato World Cup 2024 held in Rimini, Italy.

02. MISSION

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

- Pre-selecting the top two (02) Asian teams to participate at the Gelato World Cup 2024 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

03. 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will not be refunded if the competition is cancelled for reasons beyond the organiser's control or if application is withdrawn by competitors.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.

Submission of registration form indicates acceptance of the rules and regulations of the Asian Gelato Cup 2022.



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Wild Cherries
in Syrup

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BOLOGNA | ITALY
SINCE 1995

FABBRI
1905
Italian Family Company

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JUDGES



PRESIDENT, GELATO WORLD CUP

GIANCARLO TIMBALLO
Italy

Born in Udine, Giancarlo starts to work for the wine family business. Timballo. At age 30, a huge crisis in the sector leads him to change his trade, that's when the gourmet nature with a passion for Gelato reveals itself and starts to influence Giancarlo's choices.

The first step, as his parents always told him, is to learn the secrets of the new profession. In this journey Giancarlo meets the masters of modern artisan gelato: Carlo Pozzi, Luca Caviezel, Fulvio Scolari, Enzo Vannozzi, Donata Pancera who fascinate him making his curiosity and dedication grow from day to day.

In 1985, together with his wife Paola, he opens his Gelateria Timballo in Udine.

In 2000 Giancarlo Timballo is president of CO.GEL – FIPE (National Committee of Gelato-makers of the Public Businesses Italian Federation).

In 2003, along with some prestigious colleagues, he is the founding member of the Gelato World Cup and until 2016 he serves as president.

Giancarlo is also a well-known educator, since 1996 he teaches and trains students and future Gelato Chefs.



CHIEF JUDGE, ASIAN GELATO CUP

SERGIO DONDOLI
Italy

A graduate of Montecatini Terme State Hotel School grew up with enthusiasm and passion for the artisan world. For no less than 18 years, he travelled round Europe building up important culinary experience and acquiring valuable skills as both a restaurateur and gelato artisan.

In 1992, he opened his famous “Bottega di Gelateria” in the heart of San Gimignano, today Gelateria Dondoli. The only gelato parlour in the world mentioned by Lonely Planet among the top ten “best gourmet locations in the world” in 2011 and, that same year, was nominated gastronome personality of the year by FISAR.

Sergio currently holds the position of vice chairman with the CO.GEL.- FIPE (National gelato makers’ committee of the Federazione Italiana Pubblici Esercizi), and teaches at the Gelato University and Competition Commissar for the Gelato World Cup. He has been awarded countless recognitions all over the world. He has recently opened a Dondoli Gelato corner in Paris, inside an art gallery and is working on a spin off in Brazil.

JUDGES / TEAM MANAGERS



BELLA YANG
Chinese Taipei



FRANCIS WONG
Singapore



GIGI TEOH
Malaysia



JACQUELINE ANG PO
Philippines



LOUIS TANUHADI
Indonesia



YOO SIYEON
South Korea

ASIAN GELATO CUP COMMITTEE



ALEX CHONG
Singapore



DYLAN OOI
Singapore



ESTHER CHENG
Singapore



GARY LIM
Singapore



KENNY KONG
Singapore



NG CHEE LEONG
Singapore



YONG MING CHOONG
Singapore

04. SELECTION

Admission to the AGC competition will be granted to the first six (06) 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 May 2022.

05. 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 Organizing Committee.
- The Team Manager, being also a jury member, 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.

06. THE COMPETITION

6.1. OFFICIAL UNIFORM

Official team jackets and/or 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 “Tropical Paradise”.

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 no later than **15 September 2022**, 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 must 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 / stainless steel tub. Including usage of two (02) Fabbri ingredients:
 1. One Base
 2. One Flavouring Paste
- ii. Preparing a water-based gelato (3-5 kg) with two (02) flavours variegated and decorated in one (01) metal / stainless steel tub. Including usage of two (02) Fabbri ingredients:
 1. One Base
 2. One Flavouring Paste

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. Cones, cups, spoons, cone stands will be provided.

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 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 and Final Grand Buffet

Teams are not allowed to use pacojet. Chocolate gelato pre-mix are not allowed. If there is any chocolate gelato or gelato gateaux, it must only be using Valrhona chocolate, cocoa powder or praline paste.

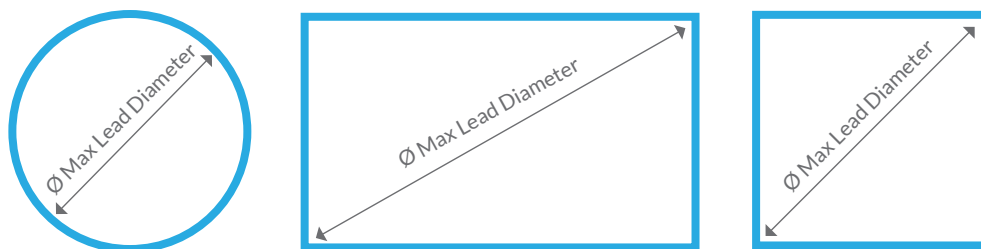
Each team may use their own dessert plates that suit their creation the best.

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 measure between 18cm to 20cm diameter.

NOTE: 20cm diameter describe as below



One (01) for photography and one (01) for the Final Grand Buffet.

IV. (APPETIZER) WITH GOURMET GELATO

NEW!

Each team must prepare one kind cold or warm appetizer in combination with the Gourmet Gelato, i.e., Savoury Gelato, with one flavour creation produced with one (01) ingredient supplied by the sponsor, whose specifications will be provided later. Total: 60-80gm each, to be presented to the jury on one (01) single plate / glass for tasting. The creation should highlight ingredients or flavours unique to the team's home country. 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 six (06) professional jury
- One (01) portion for Chief Jury
- One (01) portion for display and photography

Notes: Garnishes and topping can be prepared in advance. Competitors can decide on the type of Plates / Glassware that they would like to use. Plating equipment will not be provided by organiser.

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: 60cm x 40cm
- Maximum height of the showpiece (excluding the base): 60cm
- The showpiece must be made with 60% chocolate and 40% other technique
- Nougatine Art piece must be part of the Gelato Cake (caramel sugar and nuts, can be as decoration or gelato cake's base).

NEW!

Notes:

- Chocolate can be brought in melted or tempered.
- Competitors are able to use maximum 9kg of chocolate for the showpiece from the following VALRHONA chocolate selection:
 - Equatoriale Dark 55%
 - Ivoire white 33%
 - Milk Jivara 34%
- Nougatine Art piece can be bought in ready.
- Ice-cream condiments can be made in advance in dummy.
- Pulled, casted, blown and any other sugar techniques and pastillage are allowed and must 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 more than 1/4 of the showpiece. Points will be deducted if against the rules.

6.5 FINAL GRAND BUFFET

Each team must display one Artistic showpiece, one plated dessert, one portion appetiser with gourmet gelato and one gelato cake. Dessert and gourmet gelato can be dummy and pre-made.

The organiser will provide each team with one (01) 100 x 100 cm 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.

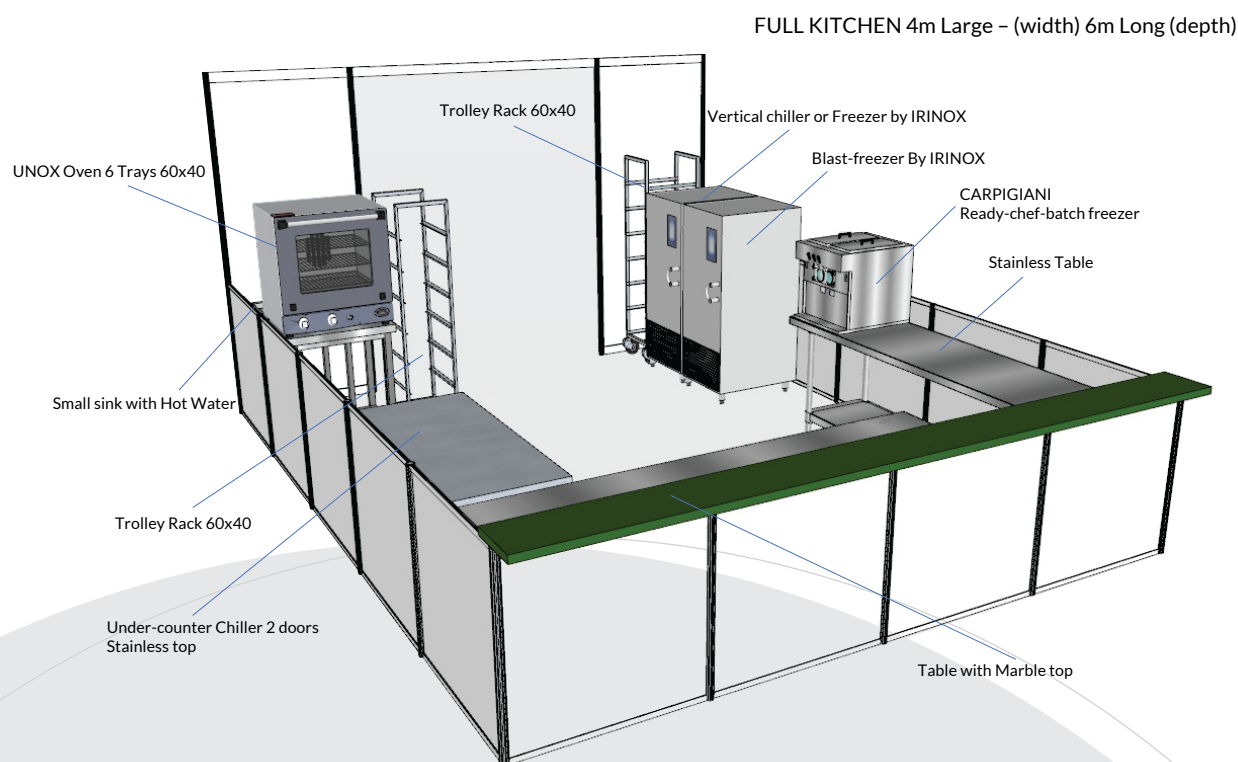
6.6 KITCHEN EQUIPMENT

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

- 1 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 below)
- 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 CARPIGIANI READYCHEF BATCHFREEZER (not in the drawing below)

The following equipment will be available at the sharing kitchen:

- 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.



Teams must use the equipment provided, unless stated otherwise. Please note that items provided above may be subjected to changes. 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
- Molds, ladles, dishes, cutlery, scale etc.
- Microwave

Any additional equipment to be brought in by the participating teams must be approved by the organiser prior to the competition. Teams are required to write into 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 must use the ingredients provided, unless stated otherwise.

Ingredients which will not be provided by the organiser or sponsors must 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.
- Garnish and topping for Gourmet Gelato can be prepared, baked-ready and brought.
- Sugar: sugar syrup is permitted.
- Colouring fondant, chocolate modeling and gum paste (For sculpture shaping and show piece) can be brought in but 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 coloured.
- NO alcoholic ingredients are allowed.

07.
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 which 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.

08.
**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
Maximum Total	100	100	100

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
Maximum Total	100

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
Maximum Total	100

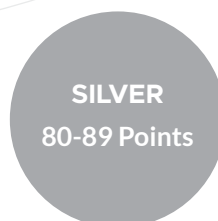
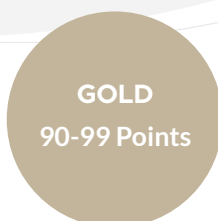
CATEGORIES	ARTISTIC SHOWPIECE
Representation of the theme	5-10
How well the gelato / dessert in relation to the showpiece	5-10
Attention to execution and overall look of the showpiece	5-20
Artistic value	5-30
Skills and techniques	5-30
Maximum Total	100

CATEGORIES	ASSESSMENT
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 workstation	5-20
Personal hygiene	5-20
Maximum Total	100

- The head judge, along with the AGC Organising Committee, will control the marks, the 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.
- The organiser reserves the right to rescind, modify or add on any of the above rules and regulations and their interpretation of these are final. They also reserve the right to amend a competition section, modify any rules, cancel/postpone the whole competition event should it be deemed necessary.

09.
**PRIZES,
AWARDS &
CERTIFICATES**

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



The top two (02) winning teams of the AGC 2022 qualify for the Gelato World Cup 2024 in Rimini, Italy. Round trip air tickets and accommodation will be fully sponsored by the CMG organiser, subjected to the terms and conditions of CMG. They must register with the CMG organiser in order to be admitted into CMG 2024. Each team will have to add two (02) team members to participate in CMG 2024, according to the rules of the event. Should any of the two (02) winning teams decide not to participate in CMG 2024, they should inform the CMG organiser and AGC organiser in writing before 1 December 2022, and the next ranked team will then be offered to participate in the CMG 2024.

Asian Gelato Cup Champion

The team that 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 that 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 that 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 that 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 SGD500.00 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 their team members accordingly.

10.2

Accommodation for two (02) team members and one (01) 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 releases the organiser from any request of any kind made by the other Team Members, by signing the present regulation.

11.
**NOTES ON
TEAM
MANAGERS**

Any communication 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 content regarding the competition at any stage, including but not limited to photos, filming and interviews.

Teams grant to 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.

ACKNOWLEDGEMENT

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EVENT PARTNERS



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ASIAN GELATO CUP SPONSORSHIP OPPORTUNITIES

Expose your brand and products to key industry users and audience at Asian Gelato Cup 2022. The competition will welcome national teams across Asia to showcase their craftsmanship, which will take place during FHA-HoReCa. The top 2 winning teams will represent Asia to participate in Gelato World Cup 2024 in Rimini, Italy.

FHA-HoReCa 2022 at a glance

50,000 sqm
combined total
exhibition space

20,000
combined total visitors from
100 countries/ regions

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

**Create an
Impression**
reach out to key
decision makers, buyers and
influencers



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 ITEMS

- › 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

**For enquiries on sponsorship,
please contact us at enquiry@foodnhotelasia.com**

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Organiser:



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25-28
APRIL 2023
SINGAPORE
EXPO



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