

ASIAN
Gelato
CUP

COMPETITION

**Rules &
Regulations**

23 TO 24 OCTOBER 2024
AT SINGAPORE EXPO

An event of:



Organised by:





VALRHONA



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01. Asian Gelato Cup

Asian Gelato Cup (AGC) is the Asia selection for Gelato World Cup in Rimini, Italy. A biennial event organised by Informa Markets, the gelato, pastry, chocolate making, and haute cuisine competition is supported by Singapore Pastry Alliance and Gelato e Cultura S.r.l.

AGC 2024, will take place on 23 to 24 October 2024 during FHA-HoReCa at Singapore Expo, Singapore. The top three winning teams will represent Asia at the Gelato World Cup 2026 held in Rimini, Italy.

02. Objectives of AGC

The AGC is organised with the following objectives:

- Select three Asian teams to participate at the Gelato World Cup 2026 in Rimini, Italy.
- Develop 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
- Provide a platform for networking and learning among gelato and pastry chefs around the region.

03. Registration

Registration fee is SGD400 per team. Registration fee is not refundable if the competition is cancelled for reasons beyond the organiser's control or if an application is withdrawn by competitors.

For participation and enquiry about the competition, please email the organiser at agcfoodnhotelasia@informa.com.

Submission of registration form indicates acceptance of the rules and regulations of the Asian Gelato Cup 2024.

04. Selection

Admissions to participate at AGC will be granted to the first 10 teams from Asia and Asia Pacific nations/territories. Priority will be granted to the teams representing nations/territories where an official national selection has been held.

The participating teams shall come from the following geographical areas:

- Asia (excluding country and regions from the Greater China),
- Pacific regions (such as Australia, New Zealand, Papa New Guinea)
- Middle East and North Africa (MENA) regions (such as Azerbaijan, Bahrain, Georgia, Lebanon, Morocco, Oman, Qatar, Saudi Arabia, United Arab Emirates, etc.)

Competition teams may be formed without official national selection, but they will need to organise a presentation in their country/city so that the team can represent their respective nation/region autonomously. The acceptance of these teams, however, will be the discretion of the AGC organising committee and organiser of World Gelato Cup.

The teams that successfully registered to participate in AGC 2024 will be notified via email by the organiser by the end of June 2024.

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 organising committee, including travel arrangement and other competition requirements. All communications between the competition team and the organiser will be performed by the team manager.

→ The team manager, who will join the judging panel as a judge, 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 Theme

The theme of this edition is "cultural heritage".



6.2 Recipes

The team manager is required to submit the following information by 1 August 2024 to the organiser at agcfoodnhotelasia@informa.com

- > Title / Name of competition theme
- > Detailed description of each of the creations
- > Recipe for each of the creations, indicating any allergens

All the above information should be submitted in English. The organiser will consolidate and print the submitted materials for all judges at the competition.

The organiser may utilise the recipes for publicity purposes and may share the information with third party collaborators and sponsors to promote the event.

6.3 The Programme

Each team is required to perform five (05) competition categories within eight (08) hours at the competition. The five (05) categories include:

A. GELATO MAKING

- Prepare one (01) milk-based gelato (3 to 5 kg) to be presented and decorated in one (01) metal tub. (two sponsor ingredients must be use)
- Prepare one (01) water-based gelato (3 to 5 kg) with two (02) flavours variegated and decorated in one (01) metal tub. (two sponsor ingredients must be use)

The milk-based gelato will be scooped onto wafer cones displayed on stands, and water-based gelato in standard ice cream paper cups for tasting by the judges. Presentation is free style similar to actual gelato shop or food & beverage operation. Toppings are permitted.

Quantity: Twelve (12) portions of each type of gelato to be served, consisting of:

- > Ten (10) portions for judges
- > One (01) portion for chief judge
- > One (01) portion for photography



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B. PLATED DESSERT

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

Quantity:

- Five (05) portions for the judges
- One (01) portion for chief judge
- Two (02) portions for display and photography and Final Grand Buffet

Teams are not allowed to use pacojet. Each team may use their own dessert plates for presentation.

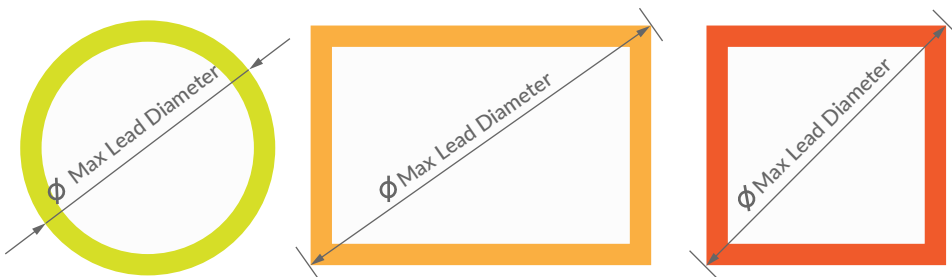


C. GELATO CAKE

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 measuring between 18cm and 20cm diameter.

NOTE: 20cm diameter describe as below



Quantity: Two (02) cakes each, consisting of:

- One (01) cake to be cut for tastings by the judges and chief judge
- One (01) cake for photography and display at Final Grand Buffet

Teams are not allowed to use pacojet. Each team may use their own dessert plates for presentation.

D. ENTRÉE WITH GOURMET GELATO

Each team is required to prepare one cold or warm entrée in combination with the Gourmet Gelato, i.e., Savoury Gelato, (60 to 80gm each) to present to the judges 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 permitted.

Quantity: Twelve (12) portions each, consisting of:

- Ten (10) portions for judges
- One (01) portion for chief judge
- One (01) portion for photography and display

NOTES: Garnishes and toppings 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.



E. 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 techniques
- > Nougatine art piece must be part of the gelato cake (caramel sugar and nuts, can be as decoration or gelato cake's base)

Additional Information:

- > Isomalt sugar add nuts and colour not consider as nougatine.
- > Chocolate can be melted or tempered prior competitors arrived at the competition.
- > Competitors are able to use maximum 9kg of chocolate for the artistic showpiece.

The following VALRHONA chocolate selections may be used:

- Ivoire White 35%
- Milk Jivara 40%
- P125 Coeur De Guanaja 80%
- Guanaja Dark 70%

The following ADAMANCE ingredients may be used:

- Lemon Puree (No Added Sugar)
- Mango Puree (No Added Sugar)
- Passion Fruit Puree (No Added Sugar)

The following ANCHOR Food Professionals ingredients may be used:

- Anchor Laminated Butter Sheet
- Anchor Unsalted Pat Butter
- Anchor Whipping Cream
- Anchor Chef's Classic Whipping Cream
- Anchor Cream Cheese

- > Nougatine art piece can be brought in ready.
- > Ice-cream condiments for grand buffet can be made in advance in dummy.
- > Pulled, cast, 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 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 deducted if against the rules.





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6.4 Final Grand Buffet

Each team must display the following items at the final grand buffet:

- > one artistic showpiece,
- > one plated dessert,
- > one portion appetiser with gourmet gelato,
- > 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.



6.5 Kitchen Equipments

Each team will be allocated one (01) kitchen with the following list of anticipated kitchen equipment provided by the organiser or sponsors. Final equipment list and kitchen layout plan will be shared closer to date.

- > 1 x Carpigiani Ready Chef Batch Freezer
- > 1 x Mint Tecnomac Multifunction Blast Freezer
- > 1 x Convotherm maxx pro BAKE oven
- > 1 x 2-door Dual Chiller/Freezer
- > 1 x 2-door under counter freezer/chiller
- > 1 x 3-tier stainless steel table, 1800 x 700 x 850mm
- > 1 x 2-tier stainless steel table, 1200 x 600 x 850mm
- > 1 x Induction stove (open flame cooking is prohibited)
- > 1 x Trolley rack
- > 1 x Mixer (5 Liter)
- > 1 x Sink with hot water supply
- > 1 x Microwave 220V / 1500W / 13A
- > 1 x 13amp power point (230V)

The following equipment will be available at the sharing kitchen:

- > 2 x Tecnomac Planner Lev S Retarder Provers Planner



Participating teams must use the equipment provided, unless otherwise stated. Please note that the 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 the following items, if required:

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

Any additional equipment / electrical appliances to be brought in by the participating teams must be approved by the organiser prior to the competition. Teams are required to inform the organiser in writing, 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 will not be allowed in the venue. Use of lighter, flambé torch, portable gas cartridge stove, candles etc. will be prohibited.

6.6 Ingredients

A list of ingredients, if any, provided by the organiser or sponsors for the competition will be sent to all competition teams closer to date. Competition 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.



6.7 Ready-made Items and Preparations

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 brought to the competition.
- > Garnish and topping for gourmet gelato can be prepared, baked-ready and brought to the competition.
- > Sugar: sugar syrup is permitted to be used.
- > Coloured fondant, chocolate modeling and gum paste (For sculpture shaping and show piece) can be brought to the competition but must 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 permitted.



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07. Official Uniform

Official chefs' uniforms and/or aprons will be provided by the organiser and they must be worn throughout the competition and at the award ceremony.

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



08. Competition Schedule and Showpiece Presentation

All participating teams will have two (02) hours to set up 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. Competition teams that are not present at the scheduled time will be considered a no-show and will be disqualified.

Competition schedule is anticipated as follows:

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.

09. Judging Criteria

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

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
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
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
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
Total	100



CATEGORIES

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 workstation	5-20
Food wastage & hygiene	5-20
Total	100

Notes to judging criteria:

- The chief judge, accordingly, with the AGC organising committee will control the marks, count the votes, and tabulate the rankings of all teams.
- In every category, the lowest and the highest marks will be dropped. The remaining scores will be averaged.
- In the event of a tie, 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 that leaves their workstation unclean will be penalised up to 30 points.
- Five 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 a serious dispute over the regulations or a problem is not mentioned in the rules and regulations, the matter will be discussed between the judges and the chief judge, and a final decision will be made.
- Participating teams are required to submit an accurate market list, paying attention to avoiding 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 to any of the above rules and regulations and their interpretation of these is 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.

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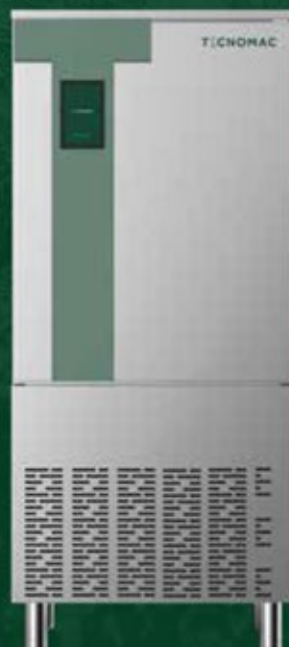
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10. Prizes, Awards & Certificates

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

CATEGORIES

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

The **three highest ranking teams** of the AGC 2024 will be selected to participate at the **Gelato World Cup 2026 in Rimini, Italy**.

Competition rules and regulations and participation entitlements will be determined by the organiser for Gelato World Cup.

The selected teams from AGC are required to register with the organiser of Gelato World Cup for admission to the world competition.

Should any of the winning teams decide not to participate at the Gelato World Cup, they should inform the organisers of Gelato World Cup and AGC in writing before 1 November 2025, and the next highest ranked team will then be offered to participate in the Gelato World Cup 2026.

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.

Best Gelato Cake

The team that scores the highest points in the "Gelato Cake" category will be awarded the Best Gelato Cake award.

Best Gourmet Gelato

The team that scores the highest points in the "Entrée with Gourmet Gelato" category will be awarded the Best Gourmet Gelato award.

Best Artistic Showpiece

The team that scores the highest points in the "Artistic Showpiece" category will be awarded the Best Artistic Showpiece award.

Best Plated Dessert

The team that scores the highest points in the "Plated Dessert" category will be awarded the Best Plated Dessert award.

Certificate of Participation

All participants at AGC will be awarded the Certificate of Participation.

11. Travel & Accommodation

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

a. 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/invoices. Payment will be made to the team manager who will reimburse the team members accordingly.

b. Accommodation

for two (02) team members and one (01) team manager, consisting of one (01) twin-sharing room and one (01) single room for each team for up to a total of four (04) room nights.

Other hotel incidental charges such as meals and laundry at hotel will be payable by hotelguests directly to the hotel. Return economy class or budget international airfare does not include excess baggage charges, international visa costs, air ticket upgrading costs.

12. Intellectual Property Rights & 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 agcfoodnhotelasia@informa.com.

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