



16–20 January 2026
Rimini Expo Centre, Italy

TECHNICAL REGULATIONS

JUNIORES PASTRY WORLD CUP EDITION 2026

SIGEP World, January 16th – 20th, 2026

Version 1 subject to change - Updated as of April 11, 2025

This document provides a description of the events for the seventh edition of the Junior Pastry World Cup. This description is intended to guide the teams on the competition events and provide technical details.

1) COMPETITION THEME

The theme of the 2026 edition competition is: A person in national history who revolutionized a sector.

Tell the story of a person from your own country who revolutionized the history of their nation through their inventions and/or actions. Pastry chefs will be required to reinterpret the theme through their creations.

Example:

Rita Levi-Montalcini was an Italian neurologist. In the 1950s, through her research, she discovered and illustrated the nerve growth factor (NGF), and for this discovery, she was awarded the Nobel Prize in Medicine in 1986.

The theme must be illustrated through artistic creations in sugar and chocolate, and among the required desserts according to the regulations.

2) REGISTRATION

Each team consists of three members. The first 12 teams that submit an official application by the deadline of July 1, 2025, completing the three registration forms listed below, will be admitted to the competition.

The registration application must be sent by e-mail to the organization at the e-mail address sigepevents@iegexpo.it no later than July 1, 2025. The following documents must be attached to the application for participation, under penalty of exclusion from the event:



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- Application form, duly completed in all its parts and signed by each member of the team.
- Professional curriculum vitae of each competitor and the Team Manager (Word or pdf, 1,000 characters max).
- Privacy policy signed by each member of the team.

3) TEAM

Each team consists of:

- N. 1 Manager - member of the international jury
- N. 2 Competitors, the maximum age to participate in the competition is 26 years old (the competitor may have turned 26 year old at the time of the competition).

Contacts with the management will be held exclusively by the Team Manager, who will be the sole spokesperson for the team. It will therefore be the Team Manager's responsibility to register the team and inform the other members of what is required by the organization.

The organization will not be held responsible for any lack of information on the part of the Team Manager towards the other members of the team.

It is therefore specified that the organization will not respond to any of the other team members.

If the team wishes to appoint a member other than the Team Manager as the sole spokesperson, the Team Manager must officially complete the specific section of the registration form reserved for the appointment of the spokesperson.

In the case of the appointment of a spokesperson other than the Team Manager, all the effects provided herein will apply to the sole spokesperson.

The Team Manager will be responsible for sending the application for participation with all the required attachments, and all communications from the organization will be sent to them. If one or both competitors withdraw, it will be the Manager's responsibility to find a replacement. If the Manager withdraws, the



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competitors must elect a new manager and notify the organization by re-completing the registration form for the new Manager.

If, within ten days of the withdrawal of the Manager or one or both competitors, and in any case no later than November 20, 2025, the new form for the replacement competitor or Manager is not sent, the organization will replace the entire team with the reserve team.

In the event of failure to receive the new form for the competitor or the Manager by November 20, 2025, the team will be eliminated, and the competition will take place between the remaining 11 teams. The thirteenth registered team will be considered the reserve team.

4) HOSPITALITY, TRAVEL, AND REFUNDS

The Team's flight and accommodation expenses will be borne by the organization, which will purchase the airline tickets and book the hotel rooms. The hotel will be determined by the organization, which will cover the costs of board and lodging for the team manager and the competitors, providing:

- 1 single room (DUS), with half board
- 1 double room, with half board

Any additional rooms, beyond those mentioned above, or any extra nights will be exclusively the responsibility of the team and not the organization. Any extra expenses will be borne by the team and paid directly by the Team Manager.

The organization will contact the Team Managers to purchase flights for the entire team. Flights will be purchased according to the following parameters:

- Economy class
- Departure and return in the same city - arrival and departure at Bologna airport
- 1 checked baggage included

If a team decides to travel by car instead of by plane, they must notify the organization by September 1, 2025. All communications of this type must be made through the Team Manager. The refund methods will

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be agreed upon with the Team Manager. The refund balance will be paid to the Team Manager's account, who will be responsible for dividing it among the team members. If the team chooses to travel by car, it is specified that the maximum refundable amount will be €500 per team.

Refund requests must always be accompanied by a scan of all travel receipts (fiscal receipts, receipts, invoices), to be sent to the organizing secretariat no later than February 1, 2026. Credit card transaction receipts are not considered valid supporting documents for reimbursement. The refund will be made to the account indicated by the Team Manager, who will be responsible for distributing the amount among the team members.

It is specified that the IEG Travel Office will handle flight bookings only for the team manager and the team members, and not for other individuals.

5) COMPETITION SCHEDULE

The 2026 Championship will take place during SIGEP World. The timeline of the competition days, with the specific times of each activity, will be provided in the subsequent update.

The 12 nations will compete in two shifts: 6 teams on the first day and 6 teams on the second day of competition. The awards ceremony will take place on the second day of the competition at the end of the competition.

The order of competition will be drawn and communicated to the teams by September 2025.

For each of the 2 competition shifts, on the day before the competition, teams will be able to enter their boxes in the afternoon to begin the mise en place and weighing of the ingredients necessary for the following day's competition.

Teams can arrive with all the weighings already prepared; it is not mandatory to carry them out in the competition box but is at the free choice of the teams.

For each of the 2 competition shifts, during the competition day, all teams will enter their boxes, where they can organize the tables and position the machines and raw materials, without starting any type of pastry work. Before the start of the competition, inspections will be carried out in the boxes by the competition



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commissioners. Every drawer or box brought by the team will be inspected, and the spokesperson of each nation will remove and place the material that the commissioner wishes to see.

Anything found not in accordance with the competition rules will be seized and returned to the team at the end of the competition. At the closing, the commissioners will check the laboratory for the general cleanliness of tables, refrigerators, ovens, machines, floors, and the waste bins provided by the organization to the teams will also be inspected.

If it is necessary to change the waste bag, the competition commissioner must be notified.

The buffet table setup must be done within the competition time, which will be indicated in the next update to the Team Managers via email. At the end of the competition, each team must vacate the laboratory and leave it completely empty and clean as it was found; the technical jury will check the cleanliness of the premises.

6) CLOTHING

It is strictly forbidden to display in the competition area any machinery, material, or advertising that is not that of the official sponsors of the event; the same applies to brands or logos on jackets, hats, aprons, or other clothing.

Competitors will receive the official jacket, apron, and hat from the organization, which they will be required to wear every day of the competition.

Managers will receive the official jacket and hat, which they must always wear during all jury phases in the Pastry Arena.

All participants must bring a complete uniform consisting of a jacket without any brand, black trousers (no jeans), hat, apron, and suitable black footwear.

7) PRODUCTS

Teams must exclusively use the products of the sponsors. The use of any other competing product is prohibited.



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The organization will only provide the basic fresh ingredients: chocolate, fresh eggs, pasteurized yolks, fresh cream, fresh milk, coffee, white wheat flour, and sugar.

ALL OTHER RAW MATERIALS NOT MENTIONED ARE THE RESPONSIBILITY OF EACH TEAM.

The ingredients must already be weighed or measured for the competition in disposable, unbranded, exclusively anonymous containers with an adhesive label specifying the weight and the product (e.g., 100 g 70% dark chocolate). Any specific product can be used with prior authorization from the commission and the organization, and by obscuring the commercial brand so that it is not visible.

It is mandatory to provide the organization with the complete list of quantities of the aforementioned ingredients by e-mail to the organization's e-mail address by October 30, 2025.

8) RECIPES

No later than November 30, 2025, the Team Manager must send the recipes to the organization, strictly using the form that will be sent by the organization; each recipe must be complete with ingredients, allergens, and technical procedure and must be written in English. No further modification or integration emails will be accepted after November 30, 2025. No other recipe book may be given to the jurors during the competition. It is strictly forbidden to mention any commercial brand in the recipes.

10) COFFEE VEGAN CAKE

Each team must present 4 identical cakes, 3 to be made during the competition and 1 fake cake to be brought already made:

- 2 for the jury/presenter
- 1 for photos
- 1 fake cake to be displayed on the presentation table
- The vegan cake must represent the theme of the competition.

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The vegan cake must obligatorily contain coffee in one of its preparations. Inside the boxes, there is an espresso machine available for the teams to use, as well as coffee. It is not mandatory to use this equipment. The vegan cake must obligatorily have a prevalence of coffee flavor.

For the creation of this product, the use of any type of mold is prohibited; all preparations must be shaped using a pastry bag, cut-out shapes, templates, etc.

All equipment that enhances the manual skill and ingenuity of the candidate will be highly appreciated.

The cakes must be made without dyes, without titanium dioxide (E171), and without sparkling powders (E172).

The cakes must be made entirely on-site. No prior preparation will be authorized, except for the baked bases used inside the cake (not as decoration).

All baked bases for this test may be brought already baked by each team, except for any baked bases used to decorate the product (under penalty of seizure plus penalty).

The plates for displaying the cake are the responsibility of each team. The plate must be of innovative material and shape; the round shape is prohibited. Each team can choose and bring the material they prefer (plexiglass, glass, steel, wood, etc.). The maximum allowed diameter for the plate is 30 cm.

The 3 vegan cakes must be for 10 people each, with identical composition and finishing. The portion per person will be 80g-120g (e.g., 800g – 1200g). The fake cake must be identical but slightly smaller, for 8 people, composed of edible products and with identical finishing to the tasted desserts. The dummy dessert must integrate perfectly into the artistic piece. The dummy cake to be displayed on the presentation table can be brought already made by the team.

At the designated time, each team must present the 3 cakes; the 4th cake will be placed on the artistic piece at the end of the competition. N.B. The fake vegan cake must be presented and incorporated into the artistic presentation.

11) STREET FOOD DESSERT FROM YOUR COUNTRY OF ORIGIN

Each team must create 15 pieces of street food dessert with influence from their country of origin, at their free choice. Any baked bases necessary for this test may be brought already baked by each team.



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The street food dessert must have these characteristics:

- Max weight 150 g, minimum weight 70g
- Typical flavor of their country
- Must be presented directly by the manager in Italian or English while the team is serving it; the time available for service is 7 minutes.

The desserts must be divided as follows:

- 12 for the jury
- 1 for photography
- 1 for the presenter, brought by the team manager
- 1 to be displayed on the final buffet table
- The supporting base for serving the dessert must be brought by each team.

12) INNOVATIVE BREAKFAST YEAST PRODUCT

The leavened product must have mother yeast (fresh or dehydrated), brewer's yeast, or both as the leavening agent; baking powders (e.g., powdered baking yeast) are not allowed.

It must be designed exclusively for sweet breakfast.

The product must weigh between 30 and 80g and must be served in take-away packaging/small plate, brought by the team.

The product must be designed with innovative shape concepts.

All equipment that enhances the manual skill and ingenuity of the candidate will be highly appreciated.

Inside the box, you will find a plunging mixer, while in the common area outside the boxes, there will be a blast chiller (1 for every 3 teams) set at 28 degrees for proofing, and a sheeter (the use of the sheeter will be shared among the teams and will be established by drawing lots for the boxes).



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The products must be divided as follows:

- 12 for the jury
- 1 for photography
- 1 for the presenter, brought by the team manager
- 1 to be displayed on the final buffet table

13) ARTISTIC PRESENTATION IN CHOCOLATE AND SUGAR

The chocolate presentation must necessarily include – under penalty of disqualification – the dummy vegan cake.

The artistic piece in chocolate must be composed exclusively of dark, milk, and white chocolate, under penalty of disqualification from the competition.

For applied decorations, the use of chocolate substitutes is also authorized.

Non-edible structural supports are prohibited, under penalty of immediate disqualification of the piece. Food colorings that comply with the law are authorized.

The work must have a minimum height of 120 cm, calculated from the top of the support base to the top of the work.

The sculpture must have at least 2 flowers in cooked sugar or isomalt, incorporated into the artistic piece.

The maximum height of the work is free.

The support base will be made of non-edible material such as plexiglass, glass, wood, etc., and will be chosen and brought by the teams.

The size of the base cannot exceed 100 cm in diameter. The organization will provide tables with a diameter of 120 cm.

Each team must complete all preparations in the laboratory.

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Decorative finishes cannot be completed on the presentation table, under penalty of exclusion of the work from the competition.

If a work is damaged in any way during transport to the display table (up to total breakage), it will no longer be possible to intervene to repair it. If a team damages the work, they will have the possibility to repair it. In this event, a penalty will be applied to the team.

In order of drawing lots, the teams will be called by the speakers approximately every 6 minutes according to the order of exit from the first box to the last.

Only the competitors and the manager will be able to transport the sculptures to the table; upon prior request to the organization, the team may ask for help from collaborators external to the competition for the transport of the sculptures to the competition table. It is essential that the collaborator wears a white pastry chef uniform.

Any member of the jury may ask the President of the Jury and the competition commissioners to verify the presentation also in relation to the internal composition and the products and materials used.

To ensure the smooth running of the test, three competition commissioners, together with the jurors, will monitor the entire course of the competition and will also have the task of reporting any technical and/or hygienic deficiencies in the production of the works.

The chocolate inside the common tempering machines will be filled by the staff appointed by the Organization and not by the competitors.

14) FINAL BUFFET

The artistic piece in chocolate must be connected to the techniques used in sugar, to obtain a more technical sculpture.

The dummy vegan cake must be an integral part of the artistic piece; it must rest, even partially, on the chocolate.

The pieces will be displayed in front of the boxes, on 120 cm tables provided by the organization, with white tablecloths. Additional ornaments are the responsibility of the team. Electrical voltages and/or water connections are not permitted.



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The presentation bases can be transported by the competitors with the help of the team manager.

Bases not recovered by the end of the competition can no longer be claimed.

15) COMPLAINTS

Complaints must be brought by the Team Managers to the Competition Commissioners within a maximum of 30 minutes from the end of each test and will be examined by the control committee at the end of the competition day. The outcome of the complaint will be communicated within the same day. In case of complaint or dispute, the original regulations in Italian will prevail. The outcome of the complaint provided by the Control Committee is incontestable.

TECHNICAL AND PROMOTING COMMITTEE

Italian Exhibition Group, SIGEP World, Roberto Rinaldini President Junior Pastry World Cup, Iginio Massari Honorary President Junior Pastry World Cup, Andrea Restuccia Technical Coordinator, AMPI, APEI, Cast Alimenti, Pasticceria Internazionale.



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