




WIAC - CULINARY OLYMPICS



INDIVIDUAL ARTISTIC PASTRY

PARTICIPATION CONDITIONS

AREZZO FIERE – WIAC Culinary Olympics

 November 1, 2, 3, 4, 2025

World Independent Association is the organizer of the event.

Event Duration

The WIAC Culinary Olympics will take place from **Friday, November 1st to Tuesday, November 4th, 2025**, during the **Cittadella del Gusto** event, held at the **AREZZO FIERE** exhibition complex.

Opening Hours

- **Participants:** from 08:00 to 20:00
- **Visitors:** from 10:00 to 20:00

Opening Ceremony

- The **national culinary teams** and **collective catering teams** will be officially presented during the **opening ceremony on NOVEMBER 1, 2025**, at the **Cittadella del Gusto**.

Closing Ceremony and Awards

- The **closing ceremony** and **award presentation** for the **team competition winners** of the **WIAC 2025 Culinary Olympics** will take place on **NOVEMBER 4, 2025**, around **6:00 PM**.

Daily Winner Announcements

- Each day, at the end of the culinary competitions, there will be an **award ceremony** for the **presentation of medals and diplomas** for cold displays, scheduled for **3:30 PM**. Times may be subject to change for organizational needs.

Clothing of National Teams

Members of the national teams must wear the **full chef uniform**, including the **toque (chef's hat)**, during all official ceremonies. **Jackets and hats must be white**. Teams may display the **logos of sponsors and partners** on their jackets.

REGISTRATION

- Registrations will be accepted **exclusively online**, through the website <https://www.world-iac.com/>. Pre-registration can be completed on the site. Afterwards, an email will be sent with instructions to complete the final registration phase.
- For more information or registration assistance, you can contact the organization via email: segretary@world-iac.com

REGISTRATION DEADLINES

- Final registration, including the **name of the participant** and **any assistant**, must be completed by **September 30, 2025**.
- Each team must send a **color photo of the participant** via email to segretary@world-iac.com by **September 30, 2025**. This photo will be used for publication.
- The **proposal** must be sent to the same email address, together with the team photo. After pre-registration, an email will be received allowing each team to submit the **recipe, names of participants**, and fill out all required forms. However, the **recipe and ingredients can be changed**. The team has until **October 1, 2025** to make any changes. Changes can be made using the dedicated link provided during registration.

PARTICIPATION FEE

- The participant must pay a **participation fee of €300.00**, plus a **deposit of €200.00**.
- The deposit will be refunded at the end of the competition only if:
 - The **participant returns the station in immaculate condition**.
 - The **team has correctly participated in the INDIVIDUAL ARTISTIC PASTRY competitions**.
- The remaining **€150.00** (from the **€300.00 fee minus the €150.00 deposit**) must be paid **no later than October 1, 2025**. This can be done via **bank transfer or online** through the website <https://www.world-iac.com/>
- Upon arrival, a **€250.00 deposit** must be paid at the **ACCREDITATION DESK**.

Important: Bank transfers are not accepted for the deposit, only cash payments on site will be accepted and will be refunded at the end of the competition.

- Teams may only participate once the full **€550.00** has been received by the organizer.
- In case of absence or failure to comply with the required competition elements, **no amount will be refunded**
- Upon arrival, a **€250.00 deposit** must be paid at the **ACCREDITATION DESK**.
- Teams may only participate once the full **€550.00** has been received by the organizer.
- In case of absence or failure to comply with the required competition elements, **no amount will be refunded**.
- **Transfer fees are the responsibility of the participant**, and **no refunds** will be issued for any amounts paid.
- **IMPORTANT:** If the workstation is not clean and orderly, or if any accessory or equipment is missing or broken due to poor handling, the **deposit will be withheld**. If the amount is insufficient, the difference will be requested. If the participant refuses to pay, they will be **excluded from the competition**.

PAYMENT METHODS

- The participation fee is **€300.00**
- An **advance payment of €150.00** must be made **by June 30, 2025**. Payment can be made **online** via the website <https://www.world-iac.com/>

or via **bank transfer** to:

Associazione Cuochi Italiani

Bank: Banca Poste Impresa

Branch: Filiale di Empoli

IBAN: IT05L0760102800001061158430

SWIFT/BIC Code: BPPIITRRXXX

Branch Code: 25056

Payment reference: Participation in the Olympics (region name)

- The payment (**€300.00 participation fee – €150.00 advance**) for a total of **€150.00** must be completed **by October 1, 2025**. The remaining amount can be paid by **bank transfer** or **online** through the website <https://www.world-iac.com/>
- Upon arrival, a **€250.00 deposit** must be paid at the **ACCREDITATION DESK**.

- The participant will can participate only once the full amount of **€300.00** has been received in the recipient's account.
- **Transfer fees are the responsibility of the participant**, and no refunds will be given for paid amounts.

IMPORTANT: If the workstation is not clean and in order, or if any accessory or equipment is missing or damaged due to poor handling, the **deposit will be withheld**. If insufficient, the difference will be requested. Teams refusing to pay will be **excluded from the competition**.

AUTHORIZED ACCESS

- Access will be granted only to those who have **completed full payment** of the fees.
- **Entry documents** (tickets, passes, ID tags, etc.) can be collected at the **ACCREDITATION DESK** at the **Cittadella del Gusto**, at **Arezzo Fiere**,

during the following hours:

- **October 31, 2025** → from 1:00 PM to 6:30 PM
- **November 1, 2025** → from 9:00 AM to 6:30 PM
- **November 2, 2025** → from 9:00 AM to 3:00 PM
- **November 3, 2025** → from 9:00 AM to 3:00 PM
- **November 4, 2025** → from 9:00 AM to 3:00 PM

- For entry requests, please write to: segretary@world-iac.com

CHANGES TO REGISTRATION

- After pre-registration, the team will receive an email with **login and password**, to manage any changes **free of charge until October 1, 2025**.
- After this date, any modification requests must be sent by email to segretary@world-iac.com, or made during the competition at the **jury administration office**.
- Any changes made **after October 1, 2025** will incur a **fee of €70.00**. Payment must be made upon arrival at the **ACCREDITATION DESK**.

CUSTOMS AND IMPORTING PRODUCTS

- In general, there should be no problems importing goods in limited quantities into Italy.

- It is essential to comply with current regulations for **foreign imports**. It is recommended to **inquire in advance** about possible customs restrictions.
- Upon request, the organization can provide a **certificate of participation in the 2025 Culinary Olympics**, which can be presented to customs authorities if needed.
- All imported products must comply with **European Union regulations** regarding **food safety, hygiene, and public health**.
- Goods can also be purchased from our **trusted partner**, to simplify the purchasing process and avoid customs issues.

COSTS OF INGREDIENTS, FOOD AND BEVERAGES

- The cost of **ingredients, beverages, and decorations** used for exhibition preparations is the responsibility of the **participating teams**.
- For more details, please refer to all forms included in your **regulations**

PREPARATION OF DISPLAYS

- Participants are responsible for **organizing their own workspace** for the preparation of the displays.

COMPETITION REQUIREMENTS

Category: Individual Artistic Pastry

- a) **Display of sweet biscuits, chocolates, petit fours, or friandises**
The preparation must serve **six (4) people**, with **four (4) different types**, totaling **16 pieces**.
Each piece must weigh between **6 and 14 grams**.

A **separate plate** with **one (1) piece of each type** must be prepared for presentation.

- b) **Four (4) individual plated desserts**
- One (1) with **chocolate** as the main ingredient
 - One (1) with **fruit** as the main ingredient
 - Two (2) freely chosen by the participant
- c) Timing for the competition: 2 hours

DISPLAY SETUP AND STRUCTURE

Tables

- Each participant will have a **1 m x 1 m table** (approximately **1 sqm**). Each table will have a **220V 16A power outlet**. Tables will be provided with a **white top and white skirting**.
- For safety reasons, it is **forbidden to remove, rearrange, or add personal tables** in the exhibition halls.

Labeling

- All displayed items must be **clearly and uniformly labeled**, indicating the name of the presented products.
- Each participant must display **their registration form**. **The jury will not evaluate any display table that lacks the registration form.** The organization reserves the right to **remove dishes that do not meet the standards** required for the "Artistic Pastry" category.

Display Placement in the Hall

- All displays must be **set up on the tables by 07:00** on the day of the competition. Out of respect for visitors, displays may **not be removed before 18:00**. Each exhibition or part of it **may only be presented once**.

JURY EVALUATION

INTERNATIONAL JURY

- All judges are **accredited in the artistic pastry discipline**. The jury reserves the **right to cut any displayed piece**, if necessary. Artistic pastry works **may or may not be tasted**. **The decisions of the jury are final and irrevocable.**



All displayed items will be **individually evaluated** using a **100-point scoring system**.



Scores with fractions or decimals will not be assigned.

⚠ In the event of rule violations as stated in the regulations, the participant may receive a **10-point penalty**, at the discretion of the jury president.

FEEDBACK FOR PARTICIPANTS

- Participants may receive **feedback on the day of the competition**. Some judges will be available to provide **comments and evaluations** on performance. Feedback will be given from **2:00 PM to 3:00 PM**, though times may vary based on organizational needs.

JURY SCORING CRITERIA

Category: Individual Artistic Pastry

Criteria	Points
Presentation and innovation	30
Composition and aesthetic harmony	30
Professional preparation, technical skills, and craftsmanship	30
Arrangement and aesthetic plating	10
Total possible score	100

 No intermediate or fractional scores will be awarded.

AWARDS

Medal Distribution

For each completed competition, the participant will receive a **diploma** and, if the score is sufficient, a **medal**.

Score	Award
100 points	 Gold medal with diploma and jury distinction
90.00 - 99.99	 Gold medal and diploma
80.00 - 89.99	 Silver medal and diploma
70.00 - 79.99	 Bronze medal and diploma
30.00 - 69.99	 Diploma of participation

INSURANCE

Participant Responsibility

The organization assumes **no responsibility for loss or damage** to personal materials or displayed items. Each participant is responsible for **their own insurance** to cover any risks related to competition participation.

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