



## The 10<sup>th</sup> International Championship of Gelato

**FRIDAY, 31 January 2020**

**11.00 - 14.00 Registration of competitors and making of the ice cream samples**

### **GOURMET ICE CREAM Competition**

- Use of at least one typical Slovenian ingredient
- We will judge: 1) originality of taste 2) structure of ice cream 3) presentation of ice cream on a plate/glass/...

### **REGULATIONS AND APPLICATION**

#### Rules:

- 1) All confectioners or ice cream makers/confectioners who have their own ice cream shop in Slovenia can apply. Participants from abroad can also participate.
- 2) Every establishment with its own ice cream manufacture can only register one competitor.
- 3) The first 6 applicants are guaranteed to participate. The organizer will do its best to ensure that other participants can also participate.
- 4) Each competitor draws a number upon application, which will mark the ice cream container and the presented plate/glass.
- 5) Each competitor brings with an already prepared ice cream base of about 3-4l, which he/she prepares in a professional ice cream maker at the Makabo showroom. The competitor also brings with him/her a plate/glass/... for presentation as well as any ingredients for decoration.
- 6) Each competitor is assigned a maximum of 30 minutes of ice cream preparation.
- 7) The competitor hands over a thermal box - 2l with ice cream as well as a decorated plate/glass, all of which is placed in a chest freezer at -14 C by the organiser. Both, the thermal box and the plate are marked with the competitor's number.
- 8) All ice cream makers wear their professional work clothes.
- 9) The members of the jury are persons who do not participate in the competition.

- 10) Each member of the jury will evaluate taste of each of the ice creams, regardless of the other jury members.
- 11) The jury member grade is rated from 0 (minimum) to 100 (maximum) and is the result of the following estimated parameters:
- Originality of the taste 0 (minimum) -50 (maximum): represents 50% of the final grade,
  - ice cream structure 0 (minimum) -30 (maximum): represents 30% of the final grade,
  - ice cream presentation 0 (minimum) -20 (maximum): represents 20% of the final grade.
- 12) Every competitor receives a diploma.
- 13) The first, second and third place winners will receive diplomas, medals, and practical awards.
- 14) The organizer reserves the right to change the rules of the competition in case that the course of the competition is improved by this change.
- 15) The Organizer does NOT take responsibility for any damage that may occur to or by the competitors during the competition.
- The entry fee is EUR 25.00 + VAT. The entry fee must be paid no later than Monday 27 January 2020. Please, transfer the amount to the company's bank account No. SI56 6100 0001 0351 896, SWIFT: HDELSI22, Delavska hranilnica d.d. Ljubljana.

## APPLICATION FOR 2020 Ice Cream Competition

The undersigned \_\_\_\_\_ from company:

\_\_\_\_\_  
Name and surname

Owner

Family member

Associate

Address: \_\_\_\_\_ Post Code: \_\_\_\_\_ Place: \_\_\_\_\_  
                    Cake shop

Phone No.: \_\_\_\_\_  
                    Cake shop                      Home phone No.

The entry fee is EUR 25.00 + VAT.

I declare that I am aware of the terms and conditions of the competition, which are set out in the Rules, which I accept without reservation and register for the competition »the 10<sup>th</sup> International Championship of GELATO”.

\_\_\_\_\_  
Signature

Please send the application form to:

**E-mail: [info@gast.si](mailto:info@gast.si)  
Primorski sejem d.o.o., Čevljarska 17, p.p. 721 , 6001 Koper**