

COMPETITION

GELATO A DUE

International Finale 2019



“GELATO A DUE” COMPETITION RULES

Competition for the best gelato maker – chef team preparing a dish based on Gelato Gourmet and one on gelato-dessert. The competition is reserved for gelato makers, chefs and restaurateurs from the same Country.

INDEX:

1. Organizers
2. Committees
3. Forewords
4. Participation
5. Admitted candidates
6. Competition
7. Clothing
8. Recipes
9. Hygiene
10. Appealing to the panel
11. Disqualifications
12. Awards
13. Liability
14. Ethical code
15. Location

1. ORGANIZERS

Longarone Fiere Dolomiti in partnership with Vecogel.

2. COMMITTEES

MANAGEMENT: Fausto Bortolot, Antonio Mezzalira, Claudio Grigoletto, Franz Zanne.

PANEL: 5 at the table, one backstage judging tidiness, cleanliness and suitable clothing. Moreover a reserve judge is foreseen in case of any variation.

President of the Panel Antonio Mezzalira.

PRESS AND SOCIAL MEDIA OFFICE: Longarone Fiere, Editrade.

3. FOREWORDS

THEME – Gelato between past and future. The cold dessert meets the local tradition and flavours.

FORMAT – The event named “Gelato a Due” will chose the best culinary gelato and the best gelato dessert on plate, whose recipes will be promoted with the competition logo on the website and in the official communications.

MISSION – The purpose is to enhance the gelato and culinary arts combination, in addition to this sector professional qualities.

ADMITTED PROFESSIONALS – Teams made by one gelato maker and one chef working in the same Nation, whose applications have been presented within the set time limit provided in the regulation and then confirmed, can participate in the competition.

WINNER – The winning team will be announced at 6:00 pm during the competition day, in the competition area.

4. PARTICIPATION

1. Selections are open for those professionals who applied by sending the application form to gelatoadue@longaronefiere.it within the set time limit on the website www.mostradelgelato.com.

2. You can download the application form on the website www.mostradelgelato.com under the COMPETITIONS section.

3. The lack of complete compilation and/or lack of signature (even partial) of the required documents, or the unsuccessful transmission of the required documents entails the disqualification of the contestant team.

4. The Organising Committee will verify all the APPLICATION FORMS received within the time limit. We rely on the receiving date of the email; in any case the Organising Committee does not account for missing or late email for any reason or cause.
5. Applications must be received by 22/11/2019.
6. The maximum number of participating teams is 12.
7. If more than 12 teams apply, the selected participating teams will be communicated on the 26/11/2019.
8. The materials mentioned above, these rules and FAQ are online and you can download them at the COMPETITIONS section on www.mostradelgelato.com.
9. The competition will take place on Monday, December the 2nd at Longarone Fiere during MIG 2019 – The International Exhibition of Artisan Gelato.

5. ADMITTED CANDIDATES

All candidates will receive an email with their application result. The candidates list with the name of those who will participate will be published on the website www.mostradelgelato.com two weeks before the competition.

6. COMPETITION

1. Competitors have to create two courses to present in six identical dishes (5 for the members of the panel and 1 for the photo). The two courses must be:
 - 1 gelato gourmet paired with a starter or main course or pizza or street food etc;
 - 1 gelato dessert on dish (with emphasis on the gelato itself).
2. The gelato blend can be brought from home - pasteurization included - and creamed at Longarone Fiere during the specific working turn of the team during the day of the competition. The maximum amount allowed per gelato flavour is 2 kg (4.6 lb).
3. Potential decorations can be brought pre-made to the competition.
4. The use of pre-made elements is allowed but can't be over 50%. Please discuss in advance any doubt with the President of the Panel.
5. On prior request, ingredients made available by sponsors can be provided (the request must reach our office 10 days before the competition: gelatoadue@longaronefiere.it).

- **Theoretical presentation**

Each competing team must present their written recipes before their working turn. The verification of the written recipes will take place during the working turn by the panel.

The courses explanation can take place when the dishes are presented or at the end of the turn, always staying within the time limit.

- **Competition duration and judgement**

1. The panel will judge the competitors.
2. A "backstage" member of the panel will be following the competitors during their performance and will give a rating (from 50 to 100) based on clothing, behaviour, tidiness, cleanliness of the workspace.
3. The winning team will be selected after the panel's ranking.
4. The working time, cleaning included, is 60 minutes.
5. It is possible to have a helper. Their clothing must be suitable and free of branding that could harm the partners/organizers image. Only your own logo is allowed.
6. Working turns will be chosen at random by the Organising Committee and communicate to competitors 5 days before the event.
7. Teams will create their dishes on the competition area at Longarone Fiere.
8. Each team competition will be given a competition number from 1 to 12.
9. Each team will be responsible to bring at their discretion plates or container in which their products will be presented.
10. The panel will give two separate judgements, one for each course:
 - **DISH QUALITY:** at the end of every turn each member of the panel will rate the dishes based on the following parameters with a score between 50 (minimum) and 100 (maximum):
 - a. Appearance x2;
 - b. Taste x3;
 - c. Combination x1;
 - d. Preparation Innovation x1.
 - **TECHNICAL SKILLS:** at the end of each working turn, or after 60', the panel will question the team. Each member of the panel can give a rating between 50 (minimum) and 100 (maximum). Judged aspects will be:
 - a. Exposition Clarity x1;
 - b. Informations Thoroughness x1.
11. Exceeding the time limits will take off 20 points per additional minute as penalty.
12. Each rating will be taken into account separately and will produce a score.
13. The final ranking is given by the sum of the scores for both dishes on behaviour during the competition and technical skills.
14. The ranking made by the Organising Committee will be signed by the President of the Panel.
15. If two teams tie, the winning team will be the one with the higher score on dishes taste.
16. Competitors may ask the Organising Committee for the full ranking during the days following the competition.
17. The available machines **for each post** at Longarone Fiere are:
 - 1 oven with baking-pans

- 1 induction plate
 - 1 blast chiller
 - 1 hand blender
 - 1 kitchen scale
 - 2 table-top batch freezers
 - 1 fridge (positive temperature)
 - 1 freezer (shared)
 - 1 washing area with a dishwasher (shared)
18. Every additional tool can be brought by the competitor if they aren't mentioned in section 17, such as pots/pans for the induction plate, zesters, etc. They can't be damaging for the sponsors image.

7. CLOTHING

Each competitor has to wear suitable clothes (gloves, pants and shoes) without any branding that could harm the sponsors image. In case of violation a penalty will be applied to the technical score by a judge supervising backstage. Jacket and headgear will be given by the organizers (please specify your jacket size in the registration form).

8. RECIPES

The Organisation can freely use the recipes (also sharing them with associates related with Longarone Fiere) as non-commercial publicity material **without any right for the competitors, but always crediting them.**

9. HYGIENE

Competitors will be responsible for the cleanliness and hygiene of the machines, equipment and working area within the set time limit.

10. APPEALING TO THE PANEL

Between the voting operations and the winner team announcement, competitors can appeal to the panel for the general competition development. The panel must analyze each appeal before the winner announcement and, if necessary, change the final ranking; otherwise the panel has to give notice to the competitor who presented the appeal of the reasons of the refusal. When every appeal will be examined, the panel will announce the winner team. **After the winner team announcement it won't be possible to present any appeal.**

11. DISQUALIFICATIONS

Additionally to the disqualifying factors mentioned above, referring to the raw materials and equipment that competitors have to bring by the regulation terms, all raw materials

and equipment not explicitly stated as valid must be considered non admissible. To avoid potential disqualifications, each competitor - before the beginning of the competition - may ask a member of the Organising Committee to certify on request the raw materials and the equipment brought by their team. The Organising Committee member, based on the written lists of raw materials and the equipment, will verify what's allowed and what isn't, piece by piece, and will certify the list provided by the competitor. Any offensive or vulgar work is excluded from the competition.

12. AWARDS

The winner team, with the second and the third teams ranked, will be awarded with the "International Final 2019 Gelato a Due" plate. Additionally, each competitor will receive a participation certificate.

13. LIABILITY

Liabilities regarding potential injuries happening to the competitors, third parties or visitors caused by the inappropriate or wrong usage of equipment, tools, structures, furnitures or machines (included both the ones provided by the Organization and the ones brought by the competitors) will fall back onto the competitors themselves.

Moreover, competitors will respond for damage caused by the wrong usage of raw materials given by the Organisation or brought by the competitors and/or for the lack of respect of hygienic rules.

Signing this regulation competitors declare to lift Longarone Fiere S.r.l. and partners from any responsibility.

14. ETHICAL CODE

Each subject having any interest, of economic or other nature, directly or indirectly or through relatives or cohabitant people, with other people or legal entities operating directly or indirectly with one of the sponsors, is required to promptly inform the Organising Committee.

15. LOCATION

Competitions will take place in the Longarone Fiere area during MIG – International Exhibition of Artisan Gelato 2019.

*Some changes at the regulation are possible. Competitors will be promptly notified about that by email before the competition.