

COMPETITION

GELATO A DUE

MIG 2021



“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 and chefs in activity.

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1. ORGANIZERS

Longarone Fiere Dolomiti in partnership with Vecogel.

2. COMMITTEES

MANAGEMENT: Dario Olivier, Antonio Mezzalira, Claudio Grigoletto, Cristina Benvegnù, Franz Zanne.

JURY: 5 at the table, one backstage judging orderliness, cleanliness and appropriate clothing. Moreover 4 reserve judges are foreseen.

President of the Jury: Antonio Mezzalira.

PRESS AND SOCIAL MEDIA OFFICE: Longarone Fiere Dolomiti.

3. GENERAL INFORMATION

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

FORMAT – The event named “Gelato a Due” will select the best culinary gelato and the best gelato dessert on plate; their 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 as well as the professional qualities of the sector.

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

WINNER – The winning team will be announced at 18:00 h 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 indicated in the rules and on the website www.mostradelgelato.com.

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

3. Failure to complete in full and/or to sign (even partially) the required documents, or failure to send even one of the required documents, will result in the exclusion of the applicant.
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 will not be held responsible for the non-arrival or late arrival of e-mails for any reason or cause whatsoever.
5. Applications must be received by 22/11/2021.
6. The maximum number of participating teams is 12.
7. The documents mentioned above, these rules and FAQ are online and you can download them at the COMPETITIONS section from www.mostradelgelato.com.
8. The competition will take place on Monday, 29th November 2021 at Longarone Fiere Dolomiti during MIG 2021 – The International Exhibition of Artisan Gelato.

5. ADMITTED CANDIDATES

All candidates will receive an email with their application result. The list with the names of the admitted candidates will be published on the website www.mostradelgelato.com before the competition.

6. COMPETITION

1. Competitors have to create two courses and present six identical dishes for each course (5 dishes for the members of the jury and 1 for the photo). The two courses must be:
 - 1 gelato gourmet paired with a starter or a first course or a main course or pizza or street food etc;
 - 1 gelato dessert on a plate (with emphasis on the gelato itself).
 2. The gelato blend can be prepared prior to the competition - pasteurization included - and processed in the competition area at Longarone Fiere during the specific working shift of the team on 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 cannot exceed 50%. In case of doubt, the President of the Jury should be consulted in advance.
 5. On prior request competitors will be provided with ingredients made available by the sponsors (requests must reach the competition secretariat at least 10 days in advance: gelatoadue@longaronefiere.it). Competitors must obtain all other ingredients themselves.
- **Written and oral presentation**

Competitors must submit their written recipes for the dishes the day before the competition. The written recipes will be checked by the jury during the working shift of the team. The explanation of the dishes can be done at the presentation of the

dish or in the final phase of the competition round as long as the time allowed is not exceeded. The presentation of the recipes also affects the vote.

- **Competition duration and judgement**

1. The jury will judge the competitors.
2. A "backstage" member of the jury will be observing the competitors during their performance and give a rating (from 50 to 100) based on clothing, behaviour, orderliness, cleanliness of the workspace.
3. The winning team will be selected after the jury's ranking.
4. The working time, cleaning included, is 60 minutes.
5. The presence of an assistant chef/gelato maker is permitted. The clothing of the assistant chef/gelato maker must be appropriate and without logos that could harm the image of the partners/organisers. Only the logo of their own business is permitted.
6. Working shifts will be chosen at random by the Organising Committee and communicated to the competitors 5 days before the event.
7. The teams will create their dishes at the competition area at Longarone Fiere.
8. Each competing team will be given a competition number from 1 to 12.
9. Each team must bring its own plates or containers for presenting the products or alternatively may use the plates provided by the organisation, requesting them when registering.
10. The jury will give two separate judgements, one for each course:
 - **DISH QUALITY:** at the end of every shift each member of the jury 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. Pairing x1;
 - d. Innovative preparation x1.
 - **TECHNICAL SKILLS OF THE TEAM:** at the end of each working shift, or after 60', the jury will ask questions to the team. Each member of the jury can give a rating between 50 (minimum) and 100 (maximum). Judged aspects will be:
 - a. Clarity of description x1;
 - b. Recipe presentation and completeness of information 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, for behaviour during the competition and technical skills of the team.
14. The ranking made by the Organising Committee will be approved by the President of the Jury.
15. If two teams tie, the winning team will be the one with the higher score on dishes' taste.
16. The competitor may request the detailed ranking list from the Organising Committee in the days following the event, while only the first three placings will be made public.
17. The following equipment is available **for each workstation** at Longarone Fiere:
 - 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 are not mentioned in section 17, such as pots/pans for the induction plate, zesters, etc. They must not harm the image of the sponsors.

7. CLOTHING

Each competitor has to wear appropriate clothes (face mask, 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 Dolomiti) 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 JURY

At the end of the judging process and before the winner is declared, competitors may submit complaints to the Jury based on the overall progress of the competition. Before announcing the winner, the Jury must examine all complaints and, if they are upheld, proceed, if necessary, to modify the final ranking, or, if the complaint is not upheld, inform the competitor who submitted the complaint of the reasons why it had been declined. Once all the claims have been examined, the jury will announce the winner. **Once the winner has been announced, no further claims of any kind may be made.**

11. DISQUALIFICATIONS

In addition to the exclusions already mentioned in the preceding paragraphs and describing the individual events, with reference to the ingredients and equipment that must be brought by competitors according to the Rules, ingredients and equipment that are not expressly declared as admissible by these Rules must be considered as not admissible and, therefore, their use will result in disqualification from the competition. Before the start of the competition and in order to prevent any disqualification, each competitor may ask the President of the Jury or his delegate to verify and approve the ingredients and equipment he intends to use in the competition. He will then proceed, based on the written list of ingredients and equipment prepared by the competitor to check item by item what is allowed and what is not, and attesting this on the list provided by the competitor. Any offensive or vulgar creation is excluded from the competition.

12. AWARDS

The first, second and third place teams will receive the "Internazionale MIG 2021 Gelato a Due" plaque. Additionally, each competitor will receive a participation certificate.

13. LIABILITY

Competitors are entirely liable for any accidents occurring to competitors, third parties or visitors as a result of the improper, incorrect, negligent or careless use of tools, structures, furniture and machinery (provided by the Organisers or brought by competitors). Competitors shall also be liable for all damage caused by the improper use of ingredients and/or failure to comply with hygiene regulations. By signing these rules competitors declare that they release Longarone Fiere Dolomiti S.r.l. and its partners from any liability.

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 2021. Two workstations will be set up.

*Changes to the regulations are possible and will be promptly notified to the teams by e-mail before the start of the competition.