

PASTRY EVENT

3-4 August 2024

Venue: India Expo Centre & Mart, Greater Noida



RULES & GUIDELINES

Attention all talented female pastry chefs in India! Pastry Queen India is calling for your participation!

It's your chance to shine on an international stage and showcase your skills, elegance, and unique style. Judged by renowned pastry experts, this prestigious competition aims to highlight the achievements of women in the culinary world. Not only does it offer a platform for you to demonstrate your expertise, but it also inspires and empowers aspiring pastry chefs, especially young female chefs.

Join us for two exciting days of competition on August 3rd and 4th, 2024, at the India Expo Centre & Mart, Hall No. 14, during the IHE Expo 2024.

Open to Indian citizens aged 20 and above, with at least three years of experience, currently working as professional female pastry chefs in reputable organizations.

Don't miss this incredible opportunity to be part of a supportive community of talented female pastry professionals!

Venue: India Expo Centre & Mart, during IHE Expo 2023, Hall No. 14, Pastry Arena, Greater Noida, India.

The competition is a 2-day event to be held on 3 & 4 August 2024.

Timing : 8.00 am to 5.00 pm (Day 01)

8.00 am to 4.00 pm (Day 02)

Rules and regulations for the 4th edition of The Pastry Queen India.

1. Competition Theme

The theme selected for the 4th edition of The Pastry Queen India 2024 competition is: Revolutionary Women.

Participants must interpret this theme and portray the narrative of a woman who revolutionized and/or inspired the world through her innovations and endeavors.

This theme encompasses various domains including music, art, entertainment, science, history, fashion, sports, literature, and more.

Example 1: Kalpana Chawla – Astronaut

A trailblazer in space exploration, Kalpana Chawla became the first woman of Indian origin to venture into space aboard the Space Shuttle Columbia in 1997. Her remarkable journey symbolizes perseverance, courage, and the pursuit of excellence.

Example 2: Rani Lakshmbai – Freedom Fighter

Rani Lakshmbai of Jhansi, also known as the "Warrior Queen," was a fearless leader and key figure in India's struggle for independence. Her indomitable spirit and valiant efforts in the 1857 revolt against British rule continue to inspire generations.

Competitors must depict the theme using either an artistic sugar and pastillage showpiece or a chocolate showpiece, while ensuring harmony with the specified products:

- Chocolate cake
- Innovative leavened breakfast item
- Plated dessert
- Street food with creative packaging (Dessert, Sweet in Nature)

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SIGEP

THE DOLCE WORLD EXPO
18-22 January 2025
Rimini Expo Centre, Italy

Contact us for further details at:

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2. Registration

- Each team consists of two members: one female pastry chef and one team manager.
- The female pastry chef must be at least 20 years old, of Indian nationality, and have a minimum of three years of work experience & must be working in a reputable organization.
- The first eight teams who submit an official application by May 31, 2024, using the specified registration forms, will be approved.
- Applications must be emailed to the organizational secretariat hammermmservices@gmail.com by May 31, 2024.
- Required documents to be attached to the application:
 - Registration fees applies per team.
 - Completed and signed application form from each team member.
 - Professional CVs of each contestant and the team manager (Word or PDF format, maximum 1,000 characters).
 - Signed privacy information from each team member.
- In the event of unforeseen circumstances, the organization reserves the right to adjust the number of teams admitted to the competition.
- Teams will be notified of their acceptance no later than June 10, 2024.
- Selected teams must provide a digital copy of a document certifying the registration of the team manager and competitor by July 1, 2024.

3. Team

- Each team consists of:
 - 1 Manager (who is also a member of the jury)
 - 1 Female Pastry chef
- All communication with the management will be handled exclusively by the Team Manager, who acts as the sole spokesperson for the team. The Team Manager is responsible for registering the team and informing the pastry chef about the organization's requirements.
- The organization disclaims all responsibility if the Team Manager fails to inform the pastry chef.
- If the team wishes to appoint the Pastry chef as the spokesperson, the Team Manager must officially indicate this on the registration form.
- If a spokesperson other than the Team Manager is appointed, all requirements will be directed to the spokesperson.
- The Team Manager is responsible for submitting the participation application form and all required documents.
- All communication from the organization will be directed to the Team Manager.
- If the Team Manager withdraws, the competitor must appoint a new manager and inform the organization by completing a new registration form.
- If a replacement form is not submitted within ten days of the withdrawal, or by July 15, 2024, the organization will replace the entire team with a reserve team.
- Each participant may have one assistant chef who will assist with station setup and Preparation on August 2, 2024, and provide assistance to the chefs during the competition on August 3 & 4, 2024 only before and after the competition time.

4. Hospitality

- The organizers will cover the accommodation expenses for the team and will handle the hotel room bookings.
- Food and accommodation costs for the team manager and competitor will be covered exclusively by the organization.

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- Two rooms will be booked from 2nd April (check in) to 5th April (Check out), consisting of two Double occupancy rooms with half-board meals.
- The organizers will only cater to the hospitality needs of the team; requests for additional accommodations for accompanying persons or family members will not be considered.
- Any extra rooms or additional nights beyond the specified dates will be the responsibility of the team, and the associated expenses must be covered by the team directly through the Team Manager.

5. COMPETITION PROGRAM

The 2024 Pastry Queen Championship will be held at India Expo Centre & Mart, Greater Noida, during IHE Expo 2024, specifically at the Pastry & Bakery Arena, Hall 14 on August 3rd and 4th, 2024.

Detailed timelines for the competition activities will be provided later.

On August 2nd, 2024, teams can only weigh the products they will use for the competition in a designated work station provided by the organizers. No baking bases or sugar components for sculptures can be prepared. Teams must arrive with all products weighed beforehand.

Starting from 3:00 pm on August 2nd, teams can enter their work stations to prepare for the competition the following day. On the first competition day, teams can organize their tables and set up equipment and raw materials but cannot start any pastry work until inspections are conducted by the competition jury committee/commissioners.

Before the start of the first competition day, work station inspections will be conducted, and any non-compliant items will be confiscated and returned at the end of the competition. Teams must keep their equipment and materials inside the work station throughout the competition, and no additional products can be brought in once the competition starts.

On the second day of the competition, buffet tables must be set up during the competition time as indicated in updates sent via email to Team Managers. At the end of the competition, teams must clear their work stations, leaving them clean and empty as they were found two days earlier. The technical jury will inspect the cleanliness of the premises.

6. UNIFORM

The Organizer will provide every Female Chef with 2 official jackets for each competitor (1 to use during the competition and 1 for the prize giving ceremony) & 1 apron.

All competitors must wear the complete regulation clothing complete with official Jacket of the competition, Apron, black trousers and black shoes. It is strictly forbidden to display any branded machinery, equipment, material on the Pastry Arena, advertising brands other than those of the official sponsors of the event; the same applies to brands or logos displayed on jackets, caps, aprons or other clothing items.

The penalty will be the exclusion of the Team, by the Jury.

All Competitors are required to wear on 2nd August, Pre briefing day :

- a complete uniform, including a logo-free White jacket;
- logo-free black trousers (no jeans are allowed);
- logo-free cap;
- logo-free apron;
- logo-free suitable black shoes.

Any non-compliance during the competition may be punishable at the sole discretion of the control committee.

7. AVAILABLE INGREDIENTS AND EQUIPMENT

Teams are required to use only sponsored products; competing products from other sources are not permitted. The organizers of TPQ India will provide the following essential raw materials, offered by sponsoring companies, to competitors: Butter, fresh whole eggs, dairy whipping cream, fresh milk, white wheat flour, and chocolate. It is mandatory for teams to submit a complete list of quantities of these basic ingredients to the organization by July 1st, 2024.

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ALL OTHER RAW MATERIALS NOT EXPLICITLY MENTIONED ARE AT THE CHARGE OF EACH TEAM.

The ingredients must already be weighed or measured for the competition in disposable, unbranded, exclusively anonymous containers labelled with adhesive stickers specifying the weight and the type of product (e.g. 100 g 70% dark chocolate). Any specific product may be used subject to prior authorization by the commissioner and by the Organization, making sure that the commercial brand is not visible.

It is mandatory to provide the Organization with the complete list of quantities of the above mentioned ingredients, to be sent by email, to the organization's email address by July 1st 2024

Participating Team should bring their own tools & equipments

Individual: 2 work tables will be provided (1 marble top & 1 SS top).

Countertop planetary mixer with 1 bowl, 1 Induction will be offered.

Common Shared: Chiller, Freezer, Oven Convection, Blast Freezer, proofing oven or proofing cabinet will be offered.

All small equipment (scales, airbrushes, sprayers, etc.) and small equipment and cutlery (knives, scrapers, pots and pans- even those specifically meant for induction plates, hand cleaning paper, etc.) must be brought along by competitors and they must ensure that the electrical voltages and sockets at the competition area are compliant with the machinery brought along by them. Each team shall also have to provide power adapters suitable for the electrical sockets and transformers necessary to be able to use the equipment brought by each individual team.

Each team is responsible for all equipment not explicitly mentioned.

8. DISPLAY OF THE SHOWPIECES

The display of the sugar and pastillage showpieces / Chocolate Showpiece shall be carried out on tables (table measuring 120 cm), set out in front of the workstation.

The display tables shall be provided by the organization and shall be covered with white tablecloths, provided by Organiser.

To ensure the smooth running of the trial, the competition jury Committee, together with the Team Managers, shall monitor the entire progress of the competition and shall also have the task of reporting any technical and/or hygienic failures in the execution of the showpieces.

The buffet table setting must be compliant with the theme of the competition and must display:

- Plated dessert
- Street food with innovative packaging
- Innovative leavened breakfast product
- Chocolate cake
- Sugar and pastillage Sculpture OR Chocolate Showpiece.

Each competitor shall be able to customize their own display table and use fabrics to set up the table, or also other decorative elements, such as spotlights or colored lights; these materials shall NOT be provided by the Organization but must be made available by each team, at their own charge. The Props of the buffet must be brought along by the participants. They may be out the material they prefer (glass, plexiglass, wood, marble, etc.) and of any size as long as they fit within the perimeter of the table. The display table shall be assessed by the jury and shall count for the final score.

9. DELIVERY OF RECIPES

The Team Manager shall have to send the recipes to the Organization no later than July 1st, 2024, strictly using the form that will be sent by the Organization. Each recipe must be written in English and complete with a full list of ingredients, allergens and technical procedures. No further email modifications or additions shall be accepted after July 1st, 2024.

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No other recipe books/Changes will be allowed during the competition post 1st July, once the recipes are send. It is strictly forbidden to mention any brand in recipes.

10. PLATED DESSERTS

Each competitor must prepare N° 13 identical PLATED DESSERTS:

- 8 for the Influencers/ Journalists / Chefs jury
- 3 for the Jury Committee
- 1 for photographer
- 1 for the display buffet

All preparations must be made in front of the judges, which must be made live on site.

Each team should bring their own plates for displaying the desserts, selected to match the competition theme.

All decorations must be completed during the competition; otherwise, a 10% penalty will be deducted from the team's final score.

The tasting of the plated desserts will take place on the first day in the order in which the teams were drawn. Teams should be prepared to serve their desserts at the designated time.

Teams are free to choose and bring their preferred materials (such as Plexiglas, glass, steel, etc.) for the service and presentation of the desserts.- The 13 dessert dishes will be brought compulsorily by the competitors.

11. STREET FOOD WITH INNOVATIVE PACKAGING

Street food desserts must comply with the following characteristic:

- Maximum weight 150 g

Each competitor must prepare N° 13 identical INTERNATIONAL STREET FOOD DESSERT WITH INNOVATIVE PACKAGING (Theme can be reflected in packaging as well)

- 8 for the Jury
- 3 for the Jury Committee
- 1 for photographer
- 1 for the display buffet

All preparations for this competition must be carried out live and inside one's own Work station.

The composition of this product is at the complete discretion of the team.

Any equipment, which is not provided by the Organization for the preparation of this product, may be brought by the team.

The presentation of the dessert shall be made by the team manager who will have to explain to the audience the dessert preparation and the research done on the history of the product.

12. INNOVATIVE LEAVENED BREAKFAST PRODUCT

Each competitor must prepare N° 13 identical INNOVATIVE LEAVENED BREAKFAST PRODUCTS with a maximum net weight of 120g:

- 8 for the Jury
- 3 for the Jury Committee
- 1 for photographer
- 1 for the display buffet

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The dough (Brioche/ croissant) to be used may be freely chosen by the team. Filling have to be made Fresh live in the workstation. Leavening control cabinets (Proofing chamber) shall be made available by the organization for all teams to share, with a setting at a temperature of 27°C with 50-55 % humidity.

NO COMPETITOR IS AUTHORIZED TO CHANGE THE MACHINE SETTINGS SET OUT IN THESE RULES.

The product may also be made inside a mold at the discretion of the team or even no mold may be used.

The leavened product must be filled with MINIMUM one filling, such as custard, jellies, jams or other.

Teams are free to add more than one filling to the product.

The dessert must be served on a plate with a minimum diameter of 24 cm (Plate size).

All preparations must be made in front of the judges, including the baking bases, which must be made live on site. All weighing must be brought already subdivided by types of ingredient.

13. CHOCOLATE CAKE(Entremet)

Each Pastry Chef must prepare N. 3 identical and equally decorated CHOCOLATE CAKES

- 1 for team managers 'tasting - DECORATED
- 1 for photography – DECORATED
- 1 for the display buffet – DECORATED

The shape of the cake may be freely chosen by the team.

Each team must prepare chocolate cakes (entremets) weighing between 1000 g and 1200 g maximum, including the weight of the garnish but excluding the weight of presentation board. The cake base can be prepared in advance using options such as Biscuits, Dacquoise, Genoise, Jaconde, or similar alternatives.

Please note that the cream /filling / jelly have to be made in the kitchen

At the scheduled time for tasting, each team must have completed 3 cakes including all decorations, and placed the cakes on the table where the competition jury committee shall submit them to the jury mentors. The portioning of the cake shall be managed by the jury committee. The cake tasting shall take place on the second day of the contest, according to the order in which the teams were drawn.

It is up to the team to provide the cardboard or another type of base to be used underneath each cake. The cake base shall be previously weighed by the competition officials, who shall define the tare to be subtracted during the weighing operations that precede the tasting. A 10% penalty on the final total shall be applied if the weight does not meet the requirements.

Each team is required to bring all the already weighed but not mixed ingredients for the preparation of the dessert to be submitted during the contest, under penalty of exclusion from the competition.

The display plate brought by the team shall be weighed by the competition Jury Committee during the inspection before the start of the competition.

14. ARTISTIC SUGAR AND PASTILLAGE SHOWPIECES

All the components of the sugar showpieces must be brought already cast, with already formed and pulled flowers or leaves, and already assembled blown pieces.

However, the assembly of the artistic showpieces must necessarily be performed in front of the audience on the day of the competition.

The showpiece size must be a minimum of 120, calculated from the top of the support base to the top of the sculpture.

The support base size may be freely chosen and proportionate to the entire display of the table and may be made out of non-edible materials, such as plexiglass, glass, wood, etc. (to be chosen and brought by the competitors).

The artistic showpiece must be exclusively composed of caramel or isomalt sugar: it may be processed as pastillage, pulled, cast,

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blown, or pressed. Please note that pastillage is a component of the sugar display and cannot overpower the entire sugar display.

Already molded pastillage must not be pulled or airbrushed; drawing and airbrushing must take place on the day of the competition in front of the jury.

No silicone guns or special glues may be used for pastillage glueing, but only sugar or pastillage itself. This also applies to pulled or blown sugar.

Competitors may bring already cooked and colored sugar or isomalt, poured into discs or plates to be re-cooked. Non-edible structural supports are not allowed. The use of structural supports amounts to the immediate disqualification of the showpiece. Food colors authorized by law are to be used.

Each pastry chef must complete the assembly of the sculpture in their own Work station.

The decorative finishes cannot be completed on the display table.

Competitors may receive assistance from their team manager or other trusted individuals in carrying the showpiece to the display table, provided they wear a professional uniform approved by the competition commissioners.

OR

15. CHOCOLATE DISPLAY:

The showpiece must have a minimum height of 120 cms, calculated from the top of the support base to the top of the work. In the event that the work does not comply with the aforementioned measurements, a 10% penalty shall be applied, calculated based on the final score. There is no maximum height requirement for the work. The chocolate for the display will be provided by the organisation. The chocolate display must be in compliance with the theme. The artistic chocolate showpiece must be composed exclusively of dark, milk, and white chocolate, under penalty of disqualification from the competition. The use of chocolate substitutes may be allowed for applied decorations.

All components of the chocolate display must be made in front of the judges during the competition. Chocolate substitutes can be used for decorations. Non-edible structural supports are NOT permitted and will result in disqualification. Cocoa soluble colors are allowed.

Each team must complete all preparations in its Cabin/Booth. Decorative finishes cannot be completed on the display table, under penalty of exclusion of the showpiece from the competition.

Only the competitors and the team manager shall be allowed to carry the showpiece onto the table.

16. Logistics

Participating Chefs would be coming on their own expense with their equipment & additional Ingredients/stuff. The organizers shall not be held responsible for delays & shall not be involved in any way in shipments, either to or from the competition.

17. SCORES AND PENALTIES

The overall score is divided into the following categories:

- Artistic expression and technical skill
- Professional ethics and hygiene
- Taste/Flavor
- Adherence to theme

Any penalties incurred, as outlined in these regulations, will be deducted from the final score. The judges' scores are final and must be respected and accepted. Each individual category has its own marking and percentage.

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A 10% penalty will be applied for the following infractions:

- Non-compliance with regulations or jury decisions
- Delay in presenting desserts for tasting
- Failure to maintain cleanliness and hygiene standards at the station during and after the competition
- Failures during the initial inspection
- Deviation from the competition theme

The scores given by the jury are final and must be respected and accepted. Contestants will be briefed on the scoring format on 2 Aug 24.

The non-voting president of the Jury committee will monitor all stages of the competition. The jury committee at its sole discretion and after having consulted with the team manager in the presence of the jury president, shall be entitled to impose penalties, even if is not expressly provided for in the regulation, for serious reasons or non-compliance with the rules. These penalties shall be imposed by the end of the day on which the punishable act would take place.

The Jury will comprise the Mentors of each of the teams; hence each team will have one judge, for a total of (Depending on no. of Teams) say 8, as on date judges, plus the Chief Jury committee.

The judges (Mentors) from each competing TEAM will not be allowed to vote when assessing their own Female Chefs creations. The two highest scores and the two lowest scores must be shared in a written and verbal statement to the Chief Jury committee.

Results will be announced on the evening of August 4, 2024, starting from 5:00 pm onwards, at the show floor venue.

All competitors will have to be in Chef Jacket provided for the Winning announcement/presentation ceremony & will receive a certificate of participation & Appreciation.

The first prize is a place for the team to represent India at the Ladies World Pastry Championships during the 46th edition of SIGEP 2025 in Italy. Airfare, transfers, and accommodation are covered.

18. LIABILITY

All liability for any injuries occurring to competitors, third parties or visitors, deriving from any improper, incorrect, negligent or careless use of tools, structures, furnishings and machinery (both those supplied by the Organization and those brought by the competitors) shall be exclusively shouldered by the competitors themselves.

Competitors shall also be liable for all damage caused by the improper use of raw materials & Machinery supplied by the Organization or brought directly by the competitor and/or for failure to comply with hygiene standards.

In this sense, by signing these regulations, competitors declare to indemnify the organization, Hammer Group and all partners and sponsors.

The organizers hold ownership of the recipes, images, and videos taken during the competition for whatever use they deem suitable.

NB

All the technical details regarding work station, ingredients, equipment shall be provided in a technical sheet once registration has taken place.

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COMPETITION JUDGING SCHEDULE (Tentative)

DAY 1 (3rd August)

Plated Dessert

1:00 pm Team 1
1:05 pm Team 2
1:10 pm Team 3
1:15 pm Team 4
1:20 pm Team 5
1:25 pm Team 6
1:30 pm Team 7
1:35 pm Team 8

Innovative leavened breakfast product

4:00 pm Team 1
4:05 pm Team 2
4:10 pm Team 3
4:15 pm Team 4
4:20 pm Team 5
4:25 pm Team 6
4:30 pm Team 7
4:35 pm Team 8

DAY 2 (4th August)

Chocolate Cake (Entremets) (11:30 to 12:20)

Street Food with Innovative Packaging (13:00 to 13:40)

(One Team Participant Chef Need to explain the creation, if needed)

Buffet Display Table should be ready by 16:00 pm & inspection by the Jury committee & Jury Members for sugar OR chocolate showpiece and overall presentation and hygiene.

Buffet Display should have all 5 items displayed by each Participant.

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