

The International Federation of Pastry, Gelato, Chocolate, Program

Day 22

11:30 am Presentation of the Contest School - of the Participating Schools - of the Jury

12: 00/14: 00 Start of Contest School (Demo Area) 1st Institute (4 students and 1 teacher);

12: 00/14: 00 Start of the Plate Dessert Competition (Box contest) 1st Institute (1 competitor)

2.30 pm: Welcome and presentation of the FIPGC Championships.

2.00 pm / 4.00 pm Contest School (Demo Area) 2nd Institute (4 students and 1 teacher)

2.00 pm / 4.00 pm Start of the Plate Dessert Competition (Box contest) 2nd Institute (1 competitor)

2.45 pm: Presentation of the Fipgc Organizing Committee

3.00 pm: "The World Trophy of Professional Tiramisù FIPGC" Tiramisù World Championships FIPGC - Presentation of the competing teams - Official Photos Competing teams

3.30 pm: "The World Trophy of Professional Tiramisù FIPGC" Tiramisù World Championships FIPGC - Explanation of rules, regulations, extraction of competitors' boxes, extraction of tastings

From 16.00: "The World Trophy of Professional Tiramisù FIPGC" Tiramisù World Championships FIPGC - Organization of teams and positioning in the boxes of the first teams

16: 00/18: 00 Contest School (Demo Area) 3rd Institute (4 students and 1 teacher)

16: 00/18: 00 Start of the Plate Dessert Competition (Box contest) 3rd Institute (1 competitor)

Day 23

08.00: "The World Trophy of Professional Tiramisù FIPGC" Tiramisù World Championships FIPGC- Beginning of the competition of the first teams

09.00: "The World Trophy of Professional Tiramisù FIPGC" Tiramisù World Championships FIPGC - Presentation of the FIPGC international jury

9: 00/11: 00 Start of Contest School (Demo Area) 4th Institute (4 students and 1 teacher)

9: 00/11: 00 Start of the Plate Dessert Competition (Box contest) 4th Institute (1 competitor)

10.00 am: "The World Trophy of Professional Tiramisù FIPGC" Tiramisù World Championships FIPGC - Innovative Tiramisù Tasting by the jury - First group of competitors

11.00 am: "The World Trophy of Professional Tiramisù FIPGC" Tiramisù World Championships FIPGC - Traditional Tiramisù Tasting by the jury - first competitors battery

11: 00/13: 00 Start of Contest School (Demo Area) 5th Institute (4 students and 1 teacher)

11: 00/13: 00 Start of the Plate Dessert Competition (Box contest) 5th Institute (1 competitor)

From 12.00: "Art Gallery Fipgc" the members of the Federation and the Excellence Teams will exhibit and create their works in artistic sugar, chocolate, cake design and pastillage

13: 00/15: 00 Start of Contest School (Demo Area) 6th Institute (4 students and 1 teacher)

13: 00/15: 00 Start of the Plate Dessert Competition (Box contest) 6th Institute (1 competitor)

3.00 pm: "The World Trophy of Professional Tiramisù FIPGC" Tiramisù World Championships FIPGC - Innovative Tiramisù Tasting by the jury - Second group of competitors

15: 00/17: 00 Start of Contest School (Demo Area) 7th Institute (4 students and 1 teacher)

15: 00/17: 00 Start of the Plate Dessert Competition (Box contest) 7th Institute (1 competitor)

4.00 pm: "The World Trophy of Professional Tiramisù FIPGC" Tiramisù World Championships FIPGC - Traditional Tiramisù Tasting by the jury - Second group of competitors

5.00 pm: "The World Trophy of Professional Tiramisù FIPGC" Tiramisù World Championships FIPGC - Presentation of the FIPGC international jury and the works created by the competitors of the first competing teams

Day 24

08.00: "The World Trophy of Professional Tiramisù FIPGC" Tiramisù World Championships FIPGC- Beginning of the competition of the first teams

09.00: "The World Trophy of Professional Tiramisù FIPGC" Tiramisù World Championships FIPGC - Presentation of the FIPGC international jury

9: 00/11: 00 Start of Contest School (Demo Area) 8th Institute (4 students and 1 teacher)

9: 00/11: 00 Start of the Plate Dessert Competition (Box contest) 8th Institute (1 competitor)

10.00 am: "The World Trophy of Professional Tiramisù FIPGC" Tiramisù World Championships FIPGC - Innovative Tiramisù Tasting by the jury - First group of competitors

11.00 am: "The World Trophy of Professional Tiramisù FIPGC" Tiramisù World Championships FIPGC - Traditional Tiramisù Tasting by the jury - first competitors battery

11: 00/13: 00 Start of Contest School (Demo Area) 9th Institute (4 students and 1 teacher)

11: 00/13: 00 Start of the Plate Dessert Competition (Box contest) 9th Institute (1 competitor)

From 12.00: "Art Gallery Fipgc" the members of the Federation and the Excellence Teams will exhibit and create their works in artistic sugar, chocolate, cake design and pastillage

13: 00/15: 00 Start of Contest School (Demo Area) 10th Institute (4 students and 1 teacher)

13: 00/15: 00 Start of the Plate Dessert Competition (Box contest) 10th Institute (1 competitor)

3.00 pm: "The World Trophy of Professional Tiramisù FIPGC" Tiramisù World Championships FIPGC - Innovative Tiramisù Tasting by the jury - Second group of competitors

15: 00/17: 00 Start of Contest School (Demo Area) 11th Institute (4 students and 1 teacher)

15: 00/17: 00 Start of the Dessert Platter Competition (Box contest) 11th Institute (1 competitor)

4.00 pm: "The World Trophy of Professional Tiramisù FIPGC" Tiramisù World Championships FIPGC - Traditional Tiramisù Tasting by the jury - Second group of competitors

5.00 pm: "The World Trophy of Professional Tiramisù FIPGC" Tiramisù World Championships FIPGC - Presentation of the FIPGC international jury and the works created by the competitors of the first competing teams

From 5.00 pm: "The World Trophy of Professional Tiramisù FIPGC" Tiramisù World Championships FIPGC - Award ceremony and winners announcement

Day 25

08.00: "Fipgc International Pastry Award" - Beginning of the first battery of competitors

09.00: "Fipgc International Pastry Award" - Presentation of the FIPGC international jury

9: 00/11: 00 Start of Contest School (Demo Area) 12th Institute (4 students and 1 teacher)

9: 00/11: 00 Start of the Plate Dessert Competition (Box contest) 12th Institute (1 competitor)

11.00: "Fipgc International Pastry Award" - Tasting of the cakes by the jury of the competitors in the first category

11: 00/13: 00 Start of Contest School (Demo Area) 13th Institute (4 students and 1 teacher)

11: 00/13: 00 Start of the Plate Dessert Competition (Box contest) 13th Institute (1 competitor)

12.00: "Fipgc International Pastry Award" - Presentation of the artistic pieces by the competitors of the first category

From 12.00: "Art Gallery Fipgc" the members of the Federation and the Excellence Teams will exhibit and create their works in artistic sugar, chocolate, cake design and pastillage

1.00 pm: "Fipgc International Pastry Award" - Beginning of the competition of the second battery of competitors

13: 00/15: 00 Start of Contest School (Demo Area) 14th Institute (4 students and 1 teacher)

13: 00/15: 00 Start of the Plate Dessert Competition (Box contest) 14th Institute (1 competitor)

15: 00/17: 00 Start of Contest School (Demo Area) 15th Institute (4 students and 1 teacher)

15: 00/17: 00 Start of the Plate Dessert Competition (Box contest) 15th Institute (1 competitor)

16.00: "Fipgc International Pastry Award" - Tasting of the cakes by the jury of the competitors in the first category

5.00 pm: "Fipgc International Pastry Award" - Presentation of the artistic pieces by the competitors of the first category

Day 26

08.00: "Fipgc International Pastry Award" - Beginning of the first battery of competitors

09.00: "Fipgc International Pastry Award" - Presentation of the FIPGC international jury

9: 00/11: 00 Start of Contest School (Demo Area) 16th Institute (4 students and 1 teacher)

9: 00/11: 00 Start of the Plate Dessert Competition (Box contest) 16th Institute (1 competitor)

11.00: "Fipgc International Pastry Award" - Tasting of the cakes by the jury of the competitors in the first category

11: 00/13: 00 Start of Contest School (Demo Area) 17th Institute (4 students and 1 teacher)

11: 00/13: 00 Start of the Plate Dessert Competition (Box contest) 17th Institute (1 competitor)

12.00: "Fipgc International Pastry Award" - Presentation of the artistic pieces by the competitors of the first category

From 12.00: "Art Gallery Fipgc" the members of the Federation and the Excellence Teams will exhibit and create their works in artistic sugar, chocolate, cake design and pastillage

From 1.00 pm: "The Best Pastry chef in the World": the parade of the Fipgc Excellence Teams and the World Champions who will give their testimonies on the future and innovation in pastry

13: 00/15: 00 Start of Contest School (Demo Area) 18th Institute (4 students and 1 teacher)

13: 00/15: 00 Start of the Plate Dessert Competition (Box contest) 18th Institute (1 competitor)

From 4.00 pm: "Fipgc International Pastry Award" - Award ceremony and announcement of the winners

From 16.00: "Fipgc Contest School" - Award ceremony and announcement of the winners