



RULES FOR THE UIBC JUNIOR WORLD CHAMPIONSHIP OF CONFECTIONERS

20-25 July 2025 in São Paulo, Brazil



✦ Article 1

The UIBC Junior World Championship is a benchmark test of upcoming talents in the confectionery trade. Within the scope of this World Championship upcoming talents shall be encouraged and the image of this craft shall be made well-known to a broad public.

✦ Article 2

The UIBC Congress decides upon the venue. The organisation of this competition is incumbent upon the appointed by the UIBC member. The execution can be conferred to an organising committee; the member association however retains overall responsibility. Before the competition takes place, the Presidium of UIBC has to accept the detailed concept presented by the organising member association. The World Championship is under the patronage of the UIBC, the General Secretariat coordinates the organisation and is responsible for the invitation and registration procedure.

✦ Article 3

On January 1st of the Competition Year, the participants must not exceed the age of 25. Participants may only participate once in the UIBC Junior World Championship.

✦ Article 4

The deadline for registrations is 28th February 2025. The registration has to be submitted by the member association through the email address admin@worldbakersconfectioners.org. The registration must include the registration form as well as a personal CV (including the participant's professional career) and evidence of the participant's age. A documentation kit with illustrated recipes of the participant's competition work has to be sent electronically by 20th June 2025 and submitted to the jury in paper form on the first day of the competition. The General Secretary verifies the incoming registrations and grants the admission to the competition according to the order of the registrations and membership status.

✦ Article 5

The competition work to be performed at the event is announced together with the other documents of the competition and is available on the UIBC web page. For each Junior World Championship, the work that has to be carried out by the competitors is newly defined.



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Article 6

The costs for board and lodging of the competitors and the members of the jury have to be covered by the organising member association.

Article 7

Venue, date, time and agenda of the competition are announced to the competitors by the General Secretary following confirmation of their registration. Moreover competitors receive a list detailing the available equipment and raw materials as annexed to the rules of competition. Equipment and raw materials that are not included in this annex have to be brought along by the competitors.

Article 8

Each participating country appoints one member of the jury. The jury member must be appointed together with the competitor by the member association.

Jury members have to possess relevant professional experience and be active in this vocational field. The jury member must be able to speak English or accompanied by a professionally experienced translator.

Jury members may not judge participants of their own country. Experience in national competitions or in auditing is a precondition for the appointment as a member of the jury. The UIBC Presidium appoints the jury president.

The jury president coordinates the briefing and supervision of the participants and the assessment of the work performed. He/She introduces the jury members to their tasks. To this purpose, an evaluation system, which has been approved by the UIBC Presidium, is available.

The organising member association appoints one expert who supervises the workshops and assists the chief expert. This expert is responsible for equipment, hygiene, and raw materials.

Remuneration of the members of the jury is the responsibility of the respective participating countries.

Article 9

The organisers and UIBC have the rights to publish recipes, photos and films of the candidates, jury members and the work produced.



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Article 10

Access to the rooms where the competition is held is only granted to competitors, jury members, the President and the Secretary General of the UIBC and the assigned auxiliary personnel. Access control is ensured by the organisers.

Article 11

The competitors are required to wear working clothes. The organisers reserve the right to stipulate that emblems of sponsors have to be affixed to the clothing.

Article 12

The jury's decision is not challengeable.

Dominique Anract

UIBC President

José María Fdz. del Vallado

UIBC Secretary-General

René Klinkmüller

Jury President



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The theme of the World Championship is “The Art of Confectionery”.

All prepared pieces must be oriented to the theme.

1. Show Piece

Production of a show piece made of sugar (caramel) / isomalt, praline, plastillage or a combination of the mentioned raw materials. The presentation of the chocolates is to be integrated into the show piece.

2. Fancy Cake (Entremet)

One entremets with a diameter of approx. 20 cm must be manufactured. A second entremet with a finished dummy-cake (like the first one) can be brought. This Cake will not be evaluated, it is only for presentation on the presentation table.

Both entremets must be decorated with a décor made of chocolate during the competition.

3. Chocolates

An assortment of 4 different chocolates (about 12 g per piece max.), at least 10 pieces per kind, which means a total of 40 chocolates, have to be completely manufactured on site. 6 chocolates per kind have to be available to be tasted by the jury. The presentation of the other chocolates has to be integrated into the show piece. A maximum number of two kinds of chocolates may be casted.

4. Dessert on a plate

Production of 5 dessert plates for the jury.

The dessert shall be made of at least 3 different small dessert elements. One of the elements shall be warm.

Each candidate will receive a secret ingredient. This ingredient, among others, must be used to make the dessert, in a way that it is recognizable.

This ingredient will be announced and issued on the day on which the workplaces are assigned.

The plates for the desserts must be brought by the candidates.

A 6th plate with a finished dummy dessert can be brought. This plate will not be evaluated, it is only for presentation on the presentation table.

The recipes for the dessert shall be written in English language. They are not part of the General Documentation.

5. Figures

Production of two different figures of the candidate's choice. The candidate must make 4 identical pieces of each figure, which means a total of 8 pieces. This work will not be tasted but just evaluated according to aesthetic criteria. All basic mixtures used in the confectionery trade can be used and combined (marzipan, chocolate coating, praline, etc.).



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Allocation of Points

1. Show piece	70 Points
2. Fancy cake	50 Points
3. Chocolates	50 Points
4. Dessert on a plate	50 Points
5. Figures	30 Points
6. Compliance with the rules	30 Points
7. Hygiene and clean work	20 Points
Total	300 Points

Points are awarded for:

- Execution
- Taste
- Appearance
- Degree of difficulty
- Innovation
- Working method
- Hygiene / Cleanliness

General Rules

All participants are required to work alone and not in a team.

A total time of 15 hours, distributed over 2 days, is available.

In addition, a preparation day of up to 4 hours is available.

On this day, the following work is allowed to be done:

- Weighing of the raw materials, in case these are not brought already weighed
- Setting up the workplace
- Become familiar with machines and equipment

9 copies of the documentation kit with illustrated recipes of the candidate's own competition work have to be submitted to the jury on the preparation day

All ingredients must be edible. All decorating elements have to be manufactured on site.

The use of silicone and plexiglass molds is permitted.

The size of the presentation table will be announced shortly. The decoration of the presentation



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table will not be evaluated. The required materials must be brought by the candidates themselves.

We hereby point out explicitly that it is not permitted for candidates to bring colored and / or precooked sugar / isomalt.

It is not permitted to use pre-printed films for diverse pattern techniques. Such films have to be designed on-site.

The secret ingredient for the dessert will be provided by UIBC (neutral) for each candidate and in the same way. The Jury President commits to not divulging the secret ingredient to anyone in advance.

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