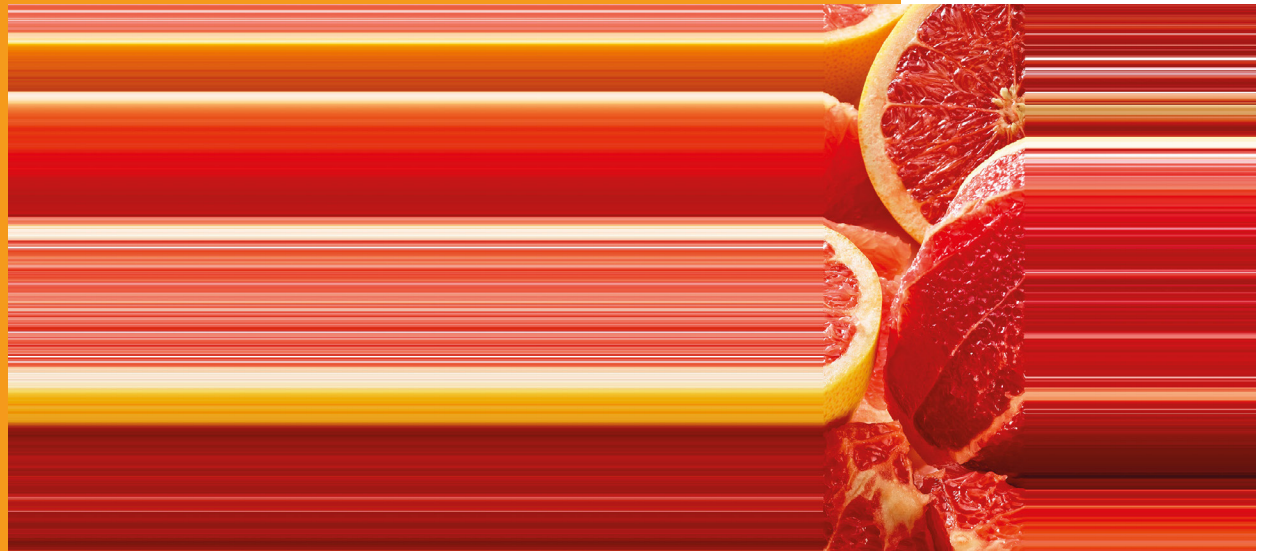


SIRH/+ COUPE DU MONDE DE LA PÂTISSERIE

Identity Sheet

20th-21st JANUARY
2023

EUREXPO LYON



+ PASTRY WORLD CUP: CREATIVITY AND RESPONSIBILITY IN PURSUIT OF CULINARY DELIGHTS

The Pastry World Cup was created in 1989, and currently assembles teams of three people (a pastry chef, a chocolate maker and an ice cream maker) to take on the various tests, which are in line with contemporary issues.

The Pastry World Cup has played a very active role in the effervescence and energy that is now felt throughout the profession. It is the major event in promoting confectionery professions worldwide. For each involved team, it is a unique opportunity to showcase their talents, techniques and cultural heritages, and to unveil the next outstanding pastry chefs from every nation.

+ A RESPONSIBLE PERSPECTIVE ON CONTEMPORARY ISSUES

In 2019, Pierre Hermé took over as President of the Pastry World Cup and changed the organising committee to be consistent with the challenges of contemporary pastry. He enlisted Claire Heitzler and Frédéric Cassel as vice-presidents of the competition, with the aim of promoting gender diversity in the sector. All three have a very clear ambition: promote the profession, its transmission and expertise, and above all, guide the competition towards more responsible pastry-making.

This commitment is notably reflected in the ban on using additives and colouring agents in all tests, but equally in the search for raw ingredients from environmentally friendly origins and production methods. Furthermore, to avoid food waste, all the products processed and used during the two days of competition are donated to associations.

For the 2023 edition, candidates will be required to adhere to the theme of “**climate change**”.

*“The world’s pastry industry is at a crossroads. It has arguably never been more attentive about taste than it is about appearance, comments **Pierre Hermé, President of the Pastry World Cup.** To successfully navigate this change of era and paradigm - and at the exact same instant when confectionery is reaching the height of popularity on social networks and prime time TV shows - the Pastry World Cup needed to embrace a more socially and environmentally responsible approach.”*



THE GRAND FINALE OF THE PASTRY WORLD CUP
WILL TAKE PLACE ON THE 20TH AND 21ST OF JANUARY 2023
DURING SIRHA LYON

+ PASTRY WORLD CUP: IN FIGURES

50

NATIONAL
SELECTIONS

4

CONTINENTAL
SELECTIONS

18

SELECTED
COUNTRIES

2

DAYS OF
COMPETITION

10^H

OF TESTS

18TH

EDITION
IN 2023



+ FOCUS ON THE SIRHA LYON

Sirha Lyon hosts the Grand Finales of the two most prestigious Food Service competitions:
the Bocuse d'Or and the Pastry World Cup.

Sirha Lyon, the world's leading food service event, is a meeting point, a gateway and a place to share ideas for all market players. 4,000 exhibitors and brands offer the very best in a wide range of products and services for the catering, hotel and food industries to some 200,000 trade visitors.



+ 2023 EDITION: THE QUALIFIED TEAMS

AFRICA

EGYPT (WILD CARD) -
GHANA (WILD CARD) -
MAURITIUS -
MOROCCO - TUNISIA

ASIA

CHINESE TAIPEI - JAPAN -
KUWAIT - MALAYSIA -
PHILIPPINES (WILD CARD)

AMERICA

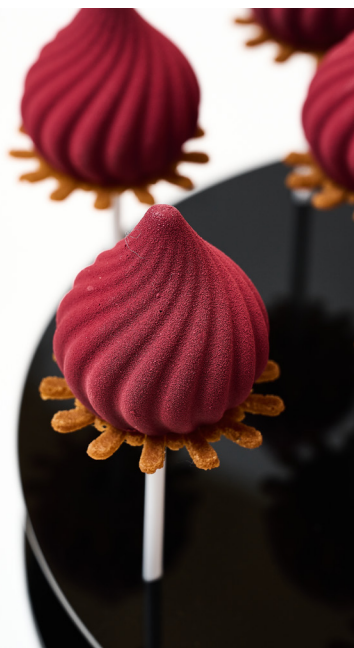
ARGENTINA - CANADA (WILD CARD) -
CHILE - COLOMBIA (WILD CARD) -
USA

EUROPE

FRANCE - ITALY -
UNITED KINGDOM



To consult all the candidates' background: [click here](#).



+ FOCUS ON TESTS

The 18 competing teams – each comprising a chocolate maker, a confectioner and an ice-cream maker – have 10 hours to create the 42 tasting desserts and 3 artistic pieces before presenting them to a discerning jury:

- + **3 whole desserts to share** with “Pure Origin” Valrhona chocolates + 1 dummy
- + **3 frozen desserts** with Capfruit puree + 1 dummy
- + **26 frozen lollipops** (new test introduced in 2022) + 10 dummies, for which the only constraint is to stay within the finger food concept so that they can be eaten in a single bite
- + **10 restaurant style desserts** (new test introduced for the 2021 Finale) with Debic dairy products
- + **1 chocolate artistic piece**, 165 cm base included
- + **1 sugar artistic piece**, 165 cm base included
- + **1 sculpted water ice creation**, 50 cm base included (the test is back, but with a new twist for this new edition!)

+ THE JURY

During the Grand Finale of the Pastry World Cup, the candidates' creations are assessed by two juries. **Cédric Grolet** is the Honorary President of this 2023 edition.

The **Tasting Jury**, comprising one representative for each competing country, assesses the candidates' creations against criteria concerning **presentation, taste, working techniques, skills, respect for the products and originality of the recipes**.

The **Restaurant Style Dessert Jury** is made up of 7 members (4 pastry chefs and 3 culinary chefs) and grades solely the Restaurant Style Dessert event. Together they judge the candidates' creations against **the same criteria** as the Tasting Jury, but **pay close attention to the seamlessness of the service**, just like in a restaurant.

To discover the list of jury members for the 2023 Pastry World Cup: [click here](#).

THE PASTRY WORLD CUP, AN ITINERANT COMPETITION

In over 30 years, **the Pastry World Cup has become one of the industry's most prestigious events and is the number one event in the global pastry scene.**

Since 2006, the competition's international scale has grown stronger than ever with the creation of various continental selections:

- + **The Asian Pastry Cup** and **the European Pastry Cup**, in 2006
- + **The Americas Pastry Cup** (formerly **Copa Maya**), in 2008
- + **The African Pastry Cup**, in 2011
- + **The Middle East Pastry Cup**, in 2020

At the end of a two-year selection process, during which 50 national and 4 continental selections take place, the 18 finalist teams will be in the spotlight during Sirha Lyon.

THEY MADE HISTORY AT THE PASTRY WORLD CUP

🇫🇷 [France] Mickaël **Azouz**, Thierry **Froissard** and Serge **Billet** - World Pastry Champions in 1989

🇧🇪 [Belgium] Pierre **Marcolini**, Rik **de Baere** and Gunther **Van Essche** - World Pastry Champions in 1995

🇫🇷 [France] Angelo **Musa**, Elie **Cazaussus** and Yuri **Neyers** - World Pastry Champions in 2003

🇫🇷 [France] Christophe **Michalak**, Philippe **Rigollot** and Frédéric **Deville** - World Pastry Champions in 2005

🇫🇷 [France] Jérôme **De Oliveira**, Jérôme **Langillier** and Marc **Rivière** - World Pastry Champions in 2009

🇪🇸 [Spain] Jordi **Bordas Santacreu**, Julian **Alvarez** and Josep **Guerola** - World Pastry Champions in 2011

🇮🇹 [Italy] Emmanuele **Forcone**, Francesco **Boccia** and Fabrizio **Donatone** - World Pastry Champions in 2015

🇲🇾 [Malaysia] Wei Loon **Tan**, Otto **Tay** and Ming Ai **Loi** - World Pastry Champions in 2019



+ WHAT IS THE INTERNATIONAL ORGANISING COMMITTEE?

The International Organising Committee (I.O.C.) sets the course for the Pastry World Cup, namely by drawing up the rules. During the competition, the members of the I.O.C. ensure that the competition runs smoothly and that the candidates comply with the rules and that the jury adheres to the marking criteria. The committee is made up of prestigious members and competition winners.

PRESS CONTACT

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