

PASTRY EVENT



Fourth Edition



**Win a golden ticket to the
Junior Pastry World Cup 2026 at
SIGEP WORLD, Rimini, Italy!**

**Winners of the Junior Pastry Indian
Cup 2025 will represent India on the
world stage - with flights,
accommodation, meals, and transfers
fully covered.**

**Your journey to pastry glory
begins here!**



ORGANIZED BY

**Hammer Management & Marketing Services & IHE Expo 2025,
at India Expo Centre & Mart, Greater Noida (NCR) on
3rd-4th August 2025**

BAKERY
Business Magazine for Bakery & Confectionery Professionals
REVIEW



**INDIA INTERNATIONAL
HOSPITALITY EXPO**
INDIA EXPO CENTRE & MART
AUGUST 3-6, 2025

www.jrpastryindiancup.com

PASTRY EVENT

RULES & GUIDELINES

The selection for the National Junior Pastry Team, competing in the Junior Pastry World Cup held at Sigep, Rimini, Italy, will take place from January 16-20, 2026. The Junior Pastry India Cup 2025 is organized by Hammer Management & Marketing Services with IHE Expo 2025.

The national selection process will be held at the India Expo Centre & Mart, Greater Noida, NCR, India, on August 03-04, 2025.

OBJECTIVES:

The objective of the Junior Pastry Indian Cup is to create a training ground for major international competitions focused on Indian aspirants interested in global exposure. The competition showcases the talents of the upcoming next generation of pastry chefs. The event engenders a sense of belonging and valuable feelings of goodwill, quality, passion, creativity, collaboration, and respect for colleagues. All these are part of the ethics underpinning the sector, giving it solid roots and a constructive vision for the future. It will be an opportunity to share experiences and a platform for growth for young people who represent the future of the international pastry-making sector. The Pastry event plays a vital role in achieving a career at the highest technical standards

GUIDELINES & RULES

The competition is open to Indian male or female pastry chefs aged less than 26 years as of January 20, 2026. **Participants must be born on or after January 20, 2000.**

TEAM

Two Participants (Contestants) & One mentor – Who will also be a Member of “JURY” for Junior Pastry Indian Cup 2025.

COMPETITION THEME

MUSIC & MELODY

Pastry chefs must channel the spirit of music into their creations, expressing the rhythm, harmony, and emotion of genres like jazz, classical, rock, or opera through flavour, form, and presentation - composing a dessert that sings without sound.

WHERE & WHEN?

Venue: India Expo Centre & Mart, during IHE Expo 2025, Hall No. 16, Bakery & Pastry Arena, Greater Noida, NCR, India. The competition is a 2-day event held on August 03-04, 2025.

The timetable of the competition is as follows:

- 1st day of competition: from 8:00 am to 5:00 pm
- 2nd day of competition: from 8:00 am to 4:00 pm

The setup of stations will take place on August 02, 2025, for the teams competing on August 03-04, 2025, between 3 pm – 6 pm. No setup allowed post this.



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COMPETITION SCHEDULE AND ORGANIZATION / PRE BRIEFING

The allocation of competition workstations will be drawn on August 02, 2025, at the Bakery & Pastry Arena in the presence of the Jury Committee (names will be shared later). At the end, the competition Jury Committee will check the stations to see if the tables, fridges, oven, utensils, and floors have been cleaned. Waste baskets, which will be given to competitors, will also be inspected. Additional bin liners can be requested from the competition Committee. Teams must bring the necessary materials to clean their stations, including brushes to sweep and scrub, clothes to wash the table/equipment, rolls of kitchen paper, and scrubbing sponges to wash small utensils.

At 7:30 am on the first day of the competition, the competition commissioners shall carry out the workstation inspection. Each drawer or box brought by the team shall be inspected. Anything found to be in breach of the competition rules will be withheld and returned to the team after the competition has ended.

Team briefing will be held at 02:30 pm sharp on August 02, 2025.

After the briefing, competitors (excluding mentors) will have approximately 3 hours to set up their stations, weigh their ingredients, and organize their small equipment. They can boil Sugar (Isomalt)

ASSISTANCE DURING COMPETITION

Each team is allowed to have one assistant (of almost the same age) whose role is solely to assist with setting up the workstations and providing support to the contestant chefs. The assistant's responsibilities are limited to the designated day of August 02, 2025, for workstation setup and providing assistance with cleaning utensils during the competition on August 03-04, 2025.

UNIFORM

Each Contestant will be provided with two official jackets, one to be used during the competition and another for the presentation ceremony. Additionally, each competitor participating in the competition will receive an apron.

All competitors are required to wear the specified attire, which includes the regulation clothing along with the official competition jacket, black trousers, and black shoes.

It is strictly prohibited to wear clothing with different logos that do not adhere to the above guidelines.

Moreover, during the competition, displaying logos or advertising material on any clothing is not allowed. All equipment and raw materials must be stored in containers that conceal any promotional labels, except those approved by the official competition. Failure to comply with this rule will result in the team being expelled by the jury.

CATEGORIES - TEAM MENU FOR THE COMPETITION

TEAM CAN OPT TO MAKE SUGAR DISPLAY OR CHOCOLATE SHOWPIECE DISPLAY 

SUGAR DISPLAY

All the components of the sugar showpieces may 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, 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.



NOTE : Junior Pastry Indian Cup 25 Winning Team will have to make both Show Pieces at Junior Pastry World Cup during Sigep 2026



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CHOCOLATE DISPLAY

The showpiece must have a minimum height of 120 cm, 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 laboratory. 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.

CHOCOLATE CAKE (ENTREMET)

Each team must prepare two freely shaped chocolate cakes (entremets) weighing between 1000 g and 1300 g maximum, including the weight of the presentation board and garnish. The cake base can be prepared in advance using options such as biscuits, dacquoise, genoise, jaconde, or similar alternatives.

At the scheduled time for tasting, each team must have completed two cakes (one for photography and tasting, and one for the buffet), including all decorations, and placed the cakes on the table where the competition commissioner shall submit them to the jury. The portioning of the cake shall be managed by the jury. 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.

DESSERT IN GLASS REQUIREMENT

Each team shall have to prepare 10 glass desserts, each weighing between 175 g to 200 g. Out of the ten desserts, one will be used for photography purposes, one for buffet presentation, and eight for Jury tasting. They can have different textures combined with jellies, biscuits, crunchy nuts, etc., at the competitor's discretion. The tasting of the dessert in a glass shall take place on the first day, according to the order in which the teams were drawn. At the scheduled time, each team must be ready to serve the glass dessert.

The glass dessert must be presented on a plate made of porcelain, glass, wood, or other material brought by the team. The plate shall be weighed beforehand by the competition officials, who will define the tare to be subtracted during the weighing operations preceding the tasting. A 10% penalty on the final total shall be applied if the weight does not meet the requirements.

All decorations must be prepared during the competition; otherwise, the team shall be charged with a 10% penalty calculated on the final score.

One glass dessert to be displayed on the final buffet must be arranged on supports in harmony with the table presentation, at the discretion of the team.



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DESSERT ON PLATE

Each team must prepare 10 plated desserts: 8 for the jury, 1 for photography, and 1 for the buffet table. The individual dessert can include ingredients of the competitors' choice. Plated desserts should reflect the competition theme.

Competitors can bring pre-baked bakery bases for this round. Each team should bring their own plates for displaying the desserts, selected to match the competition theme. Teams are responsible for constructing and presenting the individual plated desserts in front of the judges. 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.

INNOVATIVE MINIATURE PASTRIES

Each team is required to prepare 3 different types of miniature pastries,
1 Tart Based,
1 Travel Cake Based and
1 Cream based, totalling up to 30 pastries (10 of each type), following the specifications below:

The 1st type: miniature pastry with a predominantly fruity taste (fresh fruit or nuts).
The 2nd type: miniature pastry with plain chocolate.
The 3rd type: miniature pastry with icing.

Tastings will take place by placing one small pastry of each type on each of the 10 plates, with 8 plates for the jury, 1 for the photographer, and 1 for the buffet. All pastries must be prepared, baked in the competition labs, and decorated within the allotted competition time.

Pastry numbers 1 and 2 may be filled or decorated with creams, ganaches, jams, jellies, or other ingredients, based on the team's free choice, up to a maximum of 30% of the pastry volume.

The teams are responsible for providing their own plates to place the miniature pastries. Each plate should be labelled with numbers 1 to 3, corresponding to the three types listed above. The pastries corresponding to each type must be placed on the respective numbers on each plate. Any positioning error will result in a penalty of 5 points deducted from the final score.

Each individual miniature pastry can weigh a maximum of 30 gm and a minimum of 20 gm. Anything more than 30 gm or less than 20 gm will incur a 5% penalty, which commissioners will deduct from the team's final score. Each team must bring along all the pre-weighed ingredients required to prepare the miniature pastries for the competition, ensuring that the ingredients are not mixed together.

Tasting will take place on day 2, in the order of teams drawn. Teams must bring to the competition all ingredients for the miniature pastries, already weighed but not mixed.



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CHOCOLATE BONBONS

Teams must prepare 3 different types of chocolate bonbons, 10 of each, to make a total of 30:

- 1st type: chocolate bonbon with two flavour poured into one mould.
- 2nd type: Enrobed chocolate dipped with any flavoured nuts.
(Hazelnut or Almond or Pistacchio or combinations of Nuts)
- 3rd type: chocolate bonbon moulded and fruit-flavoured.

For tasting, one of each of the chocolate bonbons should be placed on 10 separate trays, making 30 chocolate bonbons in total. 8 are for the judging panel and 1 for the photographer to take photos and one for Buffet Display.

Each individual chocolate bonbon must weigh between 9 and 12 g; anything more or less than this will incur a 10% penalty, which commissioners will deduct from the team's final score.

Tasting will take place on day two i.e. 4 August 2025 at 15:00 PM, in the order of teams drawn.

Teams must bring to the competition all ingredients for the chocolate bonbons, already weighed but not mixed.

INGREDIENTS PROVIDED BY ORGANISERS

Organizers will provide the basic Ingredients like White Flour, Sugar, Eggs, Fresh Milk, Chocolate, Dairy Whipping Cream & Unsalted Butter.

Any special ingredients required by the participating chefs have to be organised by themselves including ISOMALT. Plates, Platter and Bases/ Stand for the Food or Displays have to be organised by the participating chefs.

EQUIPMENT

Participating Team should bring their own tools & equipment. 2 work tables will be provided, 1 marble top & one either marble top or steel.

Common Shared: Chiller, Freezer, Oven Convection, Blast Freezer will be offered.
Individual: Kitchen aid, Induction, Microwave Oven will be offered.

All other equipment's & tools including weighing scale to be brought by the teams themselves. Teams need to carry their own zip lock bags or plastic take away containers for weighing & scaling of the ingredients, make sure all the containers & zip lock bags should be plain without any brand logo or name.

Time slot for each team will be offered at a Pre-briefing Stage.

MENU

The selected candidate has to provide us with the menu, complete recipes, and a complete ingredient list before or on July 20, 2025. No last-minute requests will be entertained.

No chef should display a dish that he/she has already made in any previous competition.

PROFILE

Participant Chefs should be providing a complete set of their Resume, Picture in chef's jackets, some pictures of their work, Last date for submission is June 15, 2025.



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COMPETITION TIME

Competition will start on August 03, 2025 at sharp 8:00 am.
Team could be present at Pastry Area, during IHE expo 2025 by 7:00 am.

COMPETITION JUDGING SCHEDULE

AUG 3, Dessert in a glass Dessert on a plate

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

AUG 4

Entremets (11:30 am to 12:05)
Miniatures (13:00 pm to 13:35)
Chocolate Bonbons (15.00 pm onwards)

One Team Participant Chef Need to explain the creation.

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



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JUDGING CRITERIA

Item	Criteria	Max. Marks	
Dessert in Plate	Flavour	40	100
	Texture	30	
	Balance	10	
	Originality & Presentation of Theme	10	
	Adherence to the recipe	10	
Dessert in Glass	Flavour	40	100
	Texture	30	
	Balance	10	
	Originality & Presentation of Theme	10	
	Adherence to the recipe	10	
Miniature Pastries	Flavour	40	100
	Texture	30	
	Balance	10	
	Originality & Presentation of Theme	10	
	Adherence to the recipe	10	
ChocolateCake/Entremet	Flavour	40	100
	Texture	30	
	Balance	10	
	Originality & Presentation of Theme	10	
	Adherence to the recipe	10	
Sugar Showpiece or Chocolate Showpiece	Diversity Skills & Techniques	50	100
	Craftsmanship & Quality of Pastillage	20	
	Overall Artistic Impression	20	
	Representation of Theme	10	
Chocolate Bonbons	Flavour	40	100
	Diversity Skills & Techniques	30	
	Overall Artistic Impression	20	
	Texture	10	
Overall	Buffet Presentation & Hygiene		100
Grand Total			700

All the Individual Categories have separate Marking & Percentage.

10% penalties will be deducted for the following:

Failure to comply with any part of the regulations;
 Delay in presenting any of the desserts for tasting;
 Failure to keep the stations clean and in line with HACCP standards during and after the competition;
 Any failures during the initial inspection; Failure to stick to the theme.

The scores awarded by the Jury will be FINAL and must be respected and accepted.

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.



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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 team's creations. The two highest scores and the two lowest scores must be justified in a written and verbal statement to the Chief Jury committee.

RESULT – will be declared on the evening of August 04, 2025 @ Venue show floor at 5:00 pm onwards. All competitors will have to be in Chef Jacket provided for the ceremony & will receive a certificate of participation & Appreciation.

1st prize - A place at the Junior Pastry World Cup 2026 to be held during the 47th edition of SIGEP WORLD 2026.

The Team will Represent INDIA (Air Ticket with Food, Transfers & Accommodation covered)

LIABILITY

Competitors shall assume full responsibility for any accidents that may occur to themselves, third parties, or visitors due to the improper, incorrect, negligent, or careless use of utensils, structures, furnishings, and machinery, whether provided by the Organizers or brought by the competitors. Furthermore, competitors will be held liable for any damages resulting from the inappropriate use of raw materials provided by the Organizers or brought directly by the competitors, as well as for any failure to comply with hygiene regulations. By signing these regulations, competitors acknowledge that they release Hammer Management & Marketing Services and the IHE 25 organizers (IEML) from any liability in relation to the aforementioned matters.

All the recipes, photographs and films are the property of Hammer Management & Marketing Services & IEML; the latter shall be entitled to use all such material in the way they think fit.

ACCOMMODATION:

The competition organizers will cover the expenses of accommodating teams in a hotel, specifically chosen by the organizers themselves. Teams are required to be available as requested by the organizers throughout their entire stay, including during the competition, for activities such as photography sessions and interviews, in accordance with the provided schedule.

For duration of three nights, from August 2nd to August 4th, 2025, the organizers will provide two rooms per team. To ensure privacy and comfort, separate rooms will be allocated for managers and competitors of the opposite sex. It is important to note that teams are responsible for covering their own travel expenses.

SHIPPING

The competition organizers shall NOT be held responsible for delays and shall not be involved in any way in shipments, either to or from the competition.

LOGOS, BRAND NAMES AND TRADEMARKS

Competitors are strictly prohibited from promoting or advertising the logos, brand names, or trademarks of any brands other than the official sponsors of the championship, in any form or through any means, throughout the duration of the competition. Check www.jrpastryindiancup.com for updation on sponsors.

These regulations are legally binding and are composed in English, which serves as the official language for all legal purposes. All recipes, photos, and videos produced during the competition are the exclusive property of the organizers, who retain the right to utilize them as they see fit. The JPIC organizers maintain the right to modify the competition rules in the event of special circumstances or unforeseen events beyond their control.

Furthermore, the competition organizers reserve the right to cancel the competition if such unforeseen events occur.

ORGANISED BY:

Hammer Management & Marketing Services in Association with IHE Expo 25, Greater Noida Expo, NCR.

For any clarification feel free to write to us at

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