

1. Subject

The following document regulates the aspects and conditions for the participation to the Competition “Tiramisù World Cup 2019” (hereafter referred to as “the Competition”), in which the Competitors will have to prepare a dessert “Tiramisù”, in compliance with an Original Recipe or a Creative Recipe. The dessert will be brought to the judgement of dedicated Juries in order to proclaim the best Tiramisù of each Category, according to the parameters provided for in article 7.

2. Organization

The Competition is organized by The Independent Tourism Company S.r.l.s. (hereafter referred to as “the Organizer”), in partnership with public and private bodies. The Organizer has full decision-making authority on the Competition and on its stages, with due regard to this Regulation, the principle of good faith and the Italian constitutional principle of non-discrimination.

3. Stages of the Competition

The Competition starts with the opening of the registrations and ends with the appointment of the World Champion of Tiramisù for each Category, and develops in the following stages:

1. Registrations, which are available from their opening while seats last, or, anyway, not later than 30th October 2019;
2. Selections, which will take place in different Rounds both in Italy and abroad and that will end on 2nd November 2019
3. Semifinals, which will take place during the morning of 3rd November 2019;
4. Finals, which will take place in the afternoon of 3rd November 2019.

4. Admission to the participation

The participation to the Tiramisù World Cup is open to every natural person who is 18 years old or older, who comes from any Country of the World, with the only exception of gastronomy professionals. The term “gastronomy professional” includes anyone who has worked, in the last two years and at least for 6 months even if not continuously, in a professional kitchen (including, but not limited to, a restaurant, an hotel, a diner) or in a pastry laboratory on any basis. Auxiliaries (such as: shop assistants, servers, waiters) are not to be considered as gastronomy professionals. In case of conflict about the actual qualification of the aspiring Competitor, the Organizer will decide on the admission in its absolute discretion. The qualification of gastronomy professional as defined in the second paragraph of this article prevents the Competitors from registering to the Competition and, if the registration is already completed, the immediate exclusion of the Competitor.

5. Registrations

Only the entities who will register according to the times and the parameters reported on the official website www.tiramisuworldcup.com are admitted to the Competition. Once the registration is completed, the aforementioned entities will obtain the qualification of “Competitors”.

6. Categories

The competition includes two different Categories, for each of them will be proclaimed “*the World Champion of Tiramisù*”:

- category Original Recipe;
- category Creative Recipe.

The Competitors of the Original Recipe will have to prepare the tiramisù according to the traditional recipe, namely compulsorily using the six basic ingredients of the tiramisù according to the Italian Academy of Cuisine: ladyfingers, mascarpone cheese, eggs, coffee, cocoa powder, sugar. It does not admit any variation. The use of yolks is mandatory, while whites are optional.

The Competitors of the Creative Recipe will have to realize the tiramisù following an innovative recipe, even if not of their own invention, using obligatorily five of the six basic ingredients, and in particular: sugar, mascarpone cheese, eggs, coffee, cocoa powder, while the ladyfingers can be replaced with other biscuits or with sponge cake. The use of yolks is mandatory, while whites are optional. White sugar provided can be replaced with a different kind of sugar that will not be considered additional ingredient. Paying attention not to distort the nature of the tiramisù, the Competitors of this Category will have the opportunity to add to their dessert at most three ingredients of their choosing. The Competitors will also have to provide the total amount of their additional ingredients. In any case, using alcohol or alcoholic ingredients is forbidden. Further information about the ingredients can be found on the official website www.tiramisuworldcup.com.

7. Evaluation criteria

The evaluation criteria that all the Juries of the Competition will have to follow are:

5. technical execution;
6. dish equilibrium;
7. aesthetic appearance;
8. flavour and harmony;
9. taste intensity.

Further details on the evaluation criteria can be found on the official website of the Competition, www.tiramisuworldcup.com.

8. Modalities and processes of the Competition

The Competition will take place in the locations and times indicated by the Organizer, in which single Groups will be assembled and, within each Group, the Competitors will receive their correspondent desk. The number of the Groups of the Selections, and by consequence the number of the Competitors of the Semifinals and the Finals, will be determined only when the stage of the Registrations ends, in view of the number of admitted Competitors in each Category. During the preparation of the Tiramisù, each Competitor will only be able to use the ingredients provided by the Organizer, except as provided for in article 6 for the additional ingredients of the Creative Recipe. Upon reasoned request of the single Competitor, the Organizer will assess on a case by case basis the opportunity to admit an helper at the desk of the aforementioned Competitor. Except for the case as provided for in the previous paragraph, the Competitors will not have, under any circumstances, the opportunity to be accompanied, assisted or helped during the Competition. Moreover, no other person besides the Competitor will have access to each desk.

9. Stage of the Selections

Each Competitor has the right to participate in the Selections only in the round and at the desk assigned during the registration process. The Organizer, for operational reasons, will be able to assign the Competitors to another desk, and the Competitor will not have the opportunity to contest the decision. A Competitor can at most choose to compete once in both the two categories per each Round of Selections. If the Competitor passes the Semifinal stage in both categories, he/she will mandatorily have to choose in which category to compete in the Final stage. In the stage of the

Selections the Competitors will be divided into Groups, at most made up by 10 participants who are competing in the same Category (Original Recipe or Creative Recipe): every Group will have a dedicated Jury. The Juries of the Selections will be composed of gastronomy professionals and/or people from the public and/or further entities chosen by the Organizer. Only the Competitor that, following the judgment of the dedicated Jury, obtains the highest score, will have access to the Semifinals for the Category in which he/she is competing.

If the Competitor enrolled in more than one Round had already passed to the Semifinals and should win other times the Selection phase for the same category, the second classified will access to the Semifinal.

10. Stage of the Semifinals

The Competitors who win the Selections as provided for in the previous article will have access at the Semifinals in the Category they are competing. Under no circumstances the Competitor will be able to change his/her Category. For each Category the Competitors will be divided by the Organizer into Groups composed of at most 10 semifinalists. The Organizer will arrange the establishment of the Groups, in its absolute discretion. Every Group will have a dedicated Jury, composed as provided for in article 9. of professionals and/or people from the public and/or further entities chosen by the Organizer. Only the Competitor that, following the judgment of the dedicated Jury, obtains the highest score, will have access to the Final for the Category in which he/she is competing.

Admission as a competitor will be limited to those who have previously signed the release-contract pertaining to image rights, as written by the Organiser. Failure to sign the aforementioned contract will result in the exclusion of the Competitor from the Finals, with the consequent admission of the next-best competitor of the various Groups and categories in which the excluded Competitor was participating.

11. Stage of the Finals

The Competitors who win the Semifinals as provided for in the previous article will have access at the Semifinals in the Category they are competing. Under no circumstances the Competitor will be able to change his/her Category. The Final for the Original Recipe and the Final for the Creative Recipe will take place simultaneously, divided into two different Groups. The two Final Groups will be judged by a single Jury, composed of gastronomy professionals, prominent figures of the cultural and the tourism sector and representatives of the industry chosen by the Organizer, which will also nominate the President of the Jury. The Finalists that will obtain the highest score of their Group will be proclaimed by the President of the Jury:

- World Champion of Tiramisù, for the Group of the Category “Original Recipe”
- World Champion of Creative Tiramisù, for the Group of the Category “Creative Recipe”.

12. Unquestionableness of the judgment

The judgement of the Juries is incontestable and unappealable.

13. Additional information

Further regulatory details regarding:

10. The registration process for the Competitors;
11. Behaviour of the Competitors;
12. Clothes of the Competitors;

13. Tools at Competitors' disposal during the Competition;
14. Penalties and eventualities of exclusion
15. Recognitions;
16. Specific obligations of the Competitors towards the Sponsors;
17. Specific obligations of the Competitors towards the Organizer;
18. Evaluation criteria;
19. Copyright;
20. More;

can be found on the official website of the Competition, www.tiramisuworldcup.com.

This regulation is edited both in Italian and English language. In the case of discrepancy in interpretation, the Italian text shall prevail.

This regulation could be subject to progressive modifications for organization reasons until the day before the beginning of the competition.