

## **Application Form 2019**

## Please enter clearly the info below to apply

FIRST NAME:	FAMILY NAME:				
GELATERIA:	STREET:				
CITY/TOWN/DISTRICT:	POSTCODE:				
E-MAIL:					
SHOP PHONE: CELL PHONE:					
FACEBOOK ACCOUNT:					
INSTAGRAM ACCOUNT:					
WEBSITE:					
YEARS SHOP HAS BEEN OPNE:					
CHEF JACKET SIZE:					
S M L XL XXL XXXL					
Name of flavor for competition:					
Brief but amazing description of flavor:					















List of ingredients for flavor (for food service and safety puposes):					

PROVIDED BY	TYPE	QUANTITY NEEDED TO PRODUCE 100 KG OF GELATO	NOTE
Gelato Festival	Milk		
Gelato Festival	Cream		
Gelato Festival	Sucrose		
Gelato Festival	Dextrose		
Gelato Artisan			

Remember that Gelato Festival provides only the following ingredients: whole milk, cream, sucrose, dextrose and dry glucose syrup. the Technical Sponsor will provide a range of ingredients at the disposal for the competing chefs to use. All other ingredients must be covered from competitors, including transport costs at the event location

For more information please contact <a href="mailto:team@gelatofestival.com">team@gelatofestival.com</a>

To explain the production process in further depth the following event partner will contact you:

Simone Lisena (Carpigiani), Gelato Festival World Masters Production Manager

Please send a face shot along with this application for to apply. Professional style photos are requested.

## **GELATO FESTIVAL LONDON DATE 2019**

- Friday, June 28 Day 0 Production and Chef Briefing begins.
- Saturday, June 29 Day 1 First day open to public. Technical Jury
- Sunday, June 30 Day 2 Last Day open to public. Award Ceremony

The aforementioned flavor is being used to apply to enter Gelato Festival Europa 2019. By signing this registration form, I declare to have read the Rules and to accept it in all its parts.

Date & location: Sign:











