



49th UIBC International Competition for Young Bakers 2021

25-27 September 2021

Lyon, France

Organizer: SALON SIRHA – EUREXPO
Boulevard des Droits de l'Homme
69500 Bron (LYON, FRANCE)

Sponsor: UIBC
International Union of Bakers and Confectioners

**Competition Theme:
“World Of Music”**

1. General

The UIBC International Competition of Young Bakers is a very traditional championship, taking place every year since 1971 and **motivating** the best international young bakers, its goal is to **present** this to the public and have a positive impact on future professionals.

The competition should remain in good memory. **Public relations** in the form of photos, videos, TV reports, press articles, Facebook posts, Instagram, WhatsApp, Snapchat etc. are **expressly desired**, also by the participants (candidates and jury members) themselves. With their participation, all participants agree that pictures of them can be taken and published.

The hashtag of the event is **# UIBC2021**. This hashtag can already be used during the training sessions.

Questions regarding the rules should be sent in English. The Jury President will collect them and send the answers to all teams in English.

2. Admission requirements

Eligible for participation are two qualified bakers-confectioners (male/female) of each participating country, who should not be older than 25 years. The President of the Jury may allow exceptions to this rule upon reasoned request.

The age must be proved by sending a copy of the ID card together with the educational certificate when registering the candidates. Exceptions to the age limit can be requested at the time of registration, giving an explanation for the reason and with the condition that the candidate has not participated in any international competition before. The Jury President decides if a request is approved.

A **photo** of each of the two candidates in professional clothes is to be attached to the application. Participation in the competition is **only possible once** for each candidate.

3. Jury

The Jury consists of **one member of each participating country** and is to be determined by the country. Jury members should be active professionals in the bakery-confectionery trade. A **photo** of the jury member in professional clothes is to be attached to the application, as well as his/her contact details (email address and mobile phone number).

The **President of the jury** chairs the meetings. He/She ensures that the rules are followed, ensures a fair competition and appoints the winners. For the years 2018 - 2020, Bernd Kütscher (Germany) has been appointed Jury President by the UIBC.

In order to facilitate the communication within the jury, the members should also have basic notions of the English language as the official competition language.

4. Dress code

During the practical exam, the souvenir photo session and the award ceremony, candidates must be dressed as follows:

- Baker's-confectioner's trousers
- Baker's jacket / T-shirt (if possible with the country's flag)
- Hat
- Apron (not during award ceremony)

Every team is kindly requested to bring a **flag of their own country** to the Award Ceremony.

The jury wears professional jacket with dark trousers or professional trousers. A hat is not required.

In the case of an invitation to a festive final dinner, all participants are expected to wear festive clothing (f. ex. dress, shirt, cloth trousers, jacket).

5. Raw materials

All raw materials **are supplied by the host country**. The participating countries order the raw materials based on a raw material list provided by the organiser. The order must be received by the organiser at least 4 weeks before the competition.

The candidates are allowed to bring further raw materials to the competition. In the case of flour, it is only allowed to bring a **maximum of 5 kg of flour**. The rest of the flour must come from the host country. Flour indications are provided by the host country before the competition.

All raw materials, instruments, tools, etc., which are brought by the participants must be reported to the president of the jury before the preparation time, and approved by the latter. Not reported or approved material will not be admitted during the competition.

It is not allowed to bring pre-mixed raw materials. All raw materials must be weighed by the candidates during the preparation time or the competition. As an exception to this rule, fillings can be brought.

6. Recipe file

Every participating country must prepare a recipe file before the competition and hand out **one copy to each jury member, the jury president and the UIBC lead** on the competition day. The recipe file should include:

1. A presentation of the country's candidates and jury member
2. All recipes used by the countrys' candidates
3. The manufacturing process of the products, including fillings and creams

The files must be written in English.

7. Competition schedule

7.1 The day before the competition

On the day before the competition, the candidates have to show their raw materials and tools brought along. Afterwards, they have 2 hours to prepare their work in the assigned workplace. All types of work are permitted. The ovens must generally not be used, only the roasting of raw materials is allowed. The workplace must be cleaned within the preparation time.

7.2 On the competition day

The workplace can be prepared by the candidates shortly before the start of the competition, if the conditions allow it. This is decided by the jury president.

The competition time on the competition day is **6 hours**, incl. the cleaning of the work space. The President of the Jury can allow up to 20 more minutes, but he will deduct points for this.

After the competition time ends, the candidates shall prepare their presentation table. There are 30 minutes available for this.

Meanwhile, the joint show piece will be evaluated in the work space and then taken to the presentation table after its evaluation.

8. Collaboration within the team

The two participants from a country will be evaluated **a) individually** and **b) as a team**.

The two candidates of a country have to produce each their own baked goods, but they can support each other in the competition. The doughs may be produced together and sheeted (laminated, folded) together. In the categories 1 - 4, however, each participant must form his own pastries (kneading, shaping, cutting), decorate and garnish them as an individual achievement of the participant.

In category 5 the team works together and creates **a joint showpiece** on the competition theme.

9. Required products

The practical exam consists of the following categories:

Category 1: Bread

Category 2: Bread rolls

Category 3: Sweet yeast pastries

Category 4: Danish pastries

Category 5: Show piece (= team performance)

9.1 Bread Category

Each of the two candidates of a team must produce the following products on his/her own:

- a) **8 traditional breads with sourdough** in 2 different shapes, 4 pieces each
- b) **8 special breads with ingredients of own choice** in 2 different shapes, 4 pieces each

The traditional breads with sourdough are to be baked exclusively from flour, water, salt, yeast and sourdough. The types of flour are of own choice.

Each of the 16 loaves should have a **final weight of at least 300 g and a maximum of 800 g** after cooling.

The shaping of the traditional breads should be typical for the bread variety. A reference to the competition is possible, but not mandatory.

In the case of the special breads, the shaping is completely free. A reference to the competition theme is recommended.

9.2 Bread Rolls Category

Each of the two candidates of a team must produce the following products on his/her own:

- a) **30 traditional bread rolls**, in 2 different shapes
- c) **30 special bread rolls with ingredients of own choice**, in 2 different shapes

The recipes are free. The traditional bread rolls should correspond to common bread rolls in the home country or another country. The special bread rolls should relate to the competition theme if possible.

Each bread roll should have a **final weight of at least 30 g and a maximum of 70 g** after cooling.

9.3 Sweet Yeast Pastries Category

Each of the two candidates of a team must produce the following products on his/her own:

- a) **2 types of unfilled sweet yeast pastry**, 15 pieces of each type
- b) **2 types of filled sweet yeast pastry**, 15 pieces of each type

The sweet yeast pastries should **not** be made of folded-in dough, so no layers of butter or fat.

At least one type of a) should be braided.

The filling of b) must be applied before baking and bake the entire time

Each of the 60 sweet yeast pastries should have a **final weight of 40 – 80 g**

9.4 Danish Pastries

Each of the two candidates of a team must produce the following products on his/her own:

- a) **1 type of Danish Pastry without filling in traditional form**, 15 pieces
- b) **1 type of Danish Pastry with sweet or salty filling**, 15 pieces

The Danish pastries of a) should be standard market, such as croissant. The Danish pastries of b) may be decorated according to the competition theme.

Each of the 30 Danish pastries should have a **final weight of 50 – 100 g**.

9.5 Showpiece Category

While the aforementioned categories have to be performed individually by each candidate, both candidates must work **together as a team** to produce

1 baked showpiece related to the competition theme „World Of Music“.

The showpiece should not exceed a **base area of 80 cm x 80 cm** and a **height of 160 cm**. The showpiece must only consist of completely edible raw materials, this also applies to the assembly of the individual pieces. At least one third of the showpiece should consist of yeast dough, which must be clearly visible.

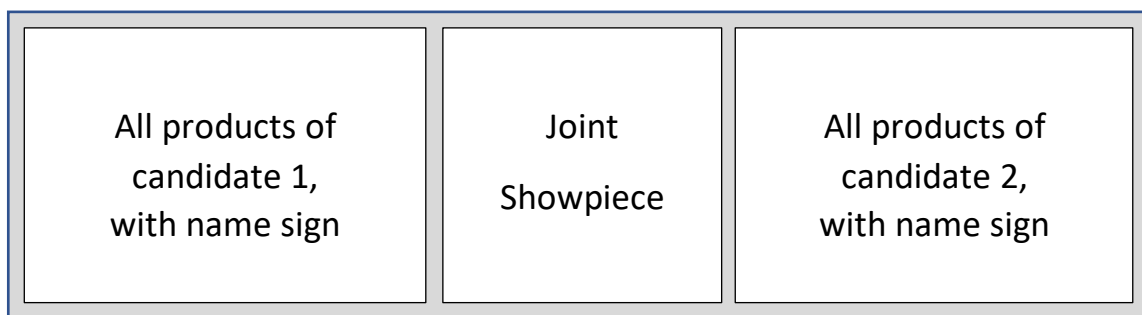
The showpiece must be assembled on the presentation table. The showpiece should remain there after the end of the competition, without breaking apart, until the jury has finished the evaluation.

10. Evaluation

After the competition time, the candidates shall prepare their presentation table. There are 30 minutes available for this.

The joint showpiece is evaluated in the workplace and then taken to the presentation table by the teams.

The presentation table is to be arranged as follows:



11. Procedure of the evaluations

The evaluation by the jury will take place as follows:

- a) Immediately after the end of the competition time, the showpiece will be evaluated in the workplace. The Jury President will randomly check the number of products and weights.
- b) While the jury evaluates in the workplace, the teams decorate their presentation table (time limit: 30 minutes). The showpiece is taken to the presentation table directly after the jury's evaluation.
- c) At the end of the presentation time, the jury evaluates the presentation tables. During this time, the teams shall cut their products for tasting in accordance with points d) and e) and arrange them on a tray.
- d) Public tasting round 1: bread and bread rolls. Each candidate will present his/her breads and bread rolls to the jury members who will be seated at a long tasting table (Note: products must be sliced and served on a tray beforehand).
- e) Public tasting round 2: Yeast pastry and Danish pastry. Each candidate shall now present his/her yeast pastries and Danish pastries to the members of the jury at the tasting table. (Note: The products must be sliced and placed on a tray beforehand).
- f) The jury checks the raw materials brought along by the teams of the following competition day and starts the preparation time.

12. Evaluations

Each jury member evaluates each candidate according to the table below, with the exception of the candidates of his/her own country. The table is only available in English.

Every jury member can give **up to 10 points per evaluation feature**, which are multiplied by various factors, summing up to 500 points per candidate. For the individual features, the jury member can, if desired, also award half points, e.g. 4.5 or 7.5 points. For the category points, this is rounded off.

The points for the showpiece apply to each of the two candidates, i.e. both candidates of a country receive the points for the joint showpiece in their own evaluation.

The Jury president is responsible for controlling the times (during preparation and competition) as well as number and weight of pieces (samples). He will apply point deductions as follows:

- up to 90 deduction points for exceeding time, according to the delay (max. 20 minutes)
- up to 30 deduction points per category for deviation from weight or number of pieces
- up to 90 deduction points for other rule violations, like unfair behaviour, use of unauthorised materials, use of additional oven space without permission, or similar.

All deductions are valid per jury member!

The category points (not the individual points) are entered, under the supervision of the jury president, in an overall table, which determines the winners.

The overall table with the category points will be open to jury members and the jury president will make it available to all jury members after the competition.

The decisions of the jury cannot be challenged. In the case of differences in opinion and interpretation of the competition rules, the English version is binding for the competition.

Jury member: _____ Rating for candidate: _____

Working method	Hygiene 0 - 10 P.	Working 0 - 10 P.	Foodwaste 0 - 10 P.			
	max. 30				=	<input type="text"/>

1) Bread	Appearance 0 - 10 P.	Technique 0 - 10 P.	Taste 0-10 P.	Summary	Factor	Category
	Traditional					
	Special				x 1,5	<input type="text"/>

2) Bread Rolls	Appearance 0 - 10 P.	Technique 0 - 10 P.	Taste 0-10 P.			
	Traditional			max. 60		
	Special				x 1,5	<input type="text"/>

3) Yeast pastries	Appearance 0 - 10 P.	Technique 0 - 10 P.	Taste 0-10 P.			
	Without filling			max. 60		
	With filling				x 1,5	<input type="text"/>

4) Danish pastries	Appearance 0 - 10 P.	Technique 0 - 10 P.	Taste 0-10 P.			
	Traditional			max. 60		
	With filling				x 1,5	<input type="text"/>

Attention, Team performances! Please score identical points for both candidates:

5) Show piece	Appearance 0 - 10 P.	Technique 0 - 10 P.	Creativity 0-10 P.			
	max. 30				x 3	<input type="text"/>

Presentation table	Theme and Appearance 0 - 10 P.	Creativity 0-10 P.				
	max. 20			=	<input type="text"/>	max. 20 P.

Total points: max. 500

Yellow marked points are published to all jury members and candidates after competition.

11. Determination of Winners and Awards

- a) All candidates and jury members will receive a participation certificate and a souvenir (medal or similar) in memory of the competition
- b) *Individual awards* – 1st place, 2nd place and 3rd place go to the candidates with the highest total score . Each winner will receive a cup and a certificate.
- c) *Team awards* - 1st place, 2nd place and 3rd place go to the three countries, whose candidates have reached the highest score together. The jury member, representing the country, receives a trophy and a certificate together with the team members. It is requested that each team brings its own national flag. The national anthem of the 1st place winner team will be played during the Award Ceremony.
- d) After the team awards, all candidates and jury members are summoned for the official final photo with all the trophies and certificates.

14. Tasks of the organiser in the host country

The organizer in the respective host country is responsible for the smooth running of the competition. This includes:

- a) **Organiser:** Before the competition, an easily reachable contact person ("organizer") on the part of the organizer is available, who organizes the details of the competition (timetables, etc.) and in coordination with UIBC and the jury president. This person should also be available during the competition itself. The contact person should speak English.
- b) **Sponsors:** The organizer will try to find sponsors to cover the costs of the competition.
- c) **Work spaces:** Provide fully equipped work spaces in which 4 - 6 teams can work in parallel. This includes appropriate raw materials as well as at least one technical supervisor, who will be available to the teams during the competition time in case of operating problems of the ovens and other questions. The supervisor should speak English.
- d) **Presentation tables and jury evaluation tables:** One presentation table per country shall be available for the presentation of the products referred to in point 10. For the tasting of the jury according to points 11 d) and 11 e), a long row of tables together with chairs (one-sided) shall be set up, preferably in front of an audience. The placement of flags with the countries of origin of the jury members is recommended. Bins for food rests are also required.
- e) **Jury room:** Provide an area in which the jury may withdraw for consultations. The room should be lockable.
- f) **Security and access:** The organizer is responsible for the safety of all participants. Together with the President of the jury, he also ensures a fair running. Thus, only the following persons are allowed to enter the competition rooms:
 - Working candidates

- Jury members
 - Employees of the organizer / technical staff
 - UIBC delegates
 - Journalists
 - Further persons only in agreement with the president of the jury
- g) **Accommodation and food:** The organizer organizes and pays a hotel as well as the catering for jury members and candidates during the competition. If the award ceremony takes place in the afternoon, an additional night should be booked.
- h) **Social program:** A small social program is organized for the not-competing teams, so that the candidates can get to know the host country or the city or region.
- i) **Final evening:** After the competition, a festive final evening will be organized for all candidates, jury members and UIBC delegates. Depending on the schedule, this can be done before or after the award ceremony, but not at the same time, because festive clothing and not professional clothing is worn during the evening.
- j) **Public relations:** The organizer is responsible for the information and invitation of journalists, including TV stations, to the competition, including contact persons for this. Also, current social media activities (post photos or videos from the competition on Facebook and / or Instagram etc.) should be carried out.
- k) **Souvenir photos:** Organization of souvenir photos of all teams individually as well as from the overall contest. The photos will be made available to all teams after the competition

14.10.2019, Bernd Kütscher

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