



Work to be performed at the UIBC Junior World Championship of Confectioners under 25 12-15 March 2020 in Taipei, Taiwan

The theme of the World Championship can be chosen freely.

However, all prepared pieces must be oriented to the selected theme.

1. Show Piece

Production of a show piece made of sugar (caramel) / isomalt, praline, marzipan or plastillage or a combination of the mentioned raw materials has to be manufactured. The presentation of the chocolates is to be integrated into the show piece.

2. Fancy Cake (Entremet)

Two entremets with a diameter of approx. 20 cm must be manufactured. One entremet is for tasting and the other for presentation purposes. Both entremets must be decorated with a décor made of chocolate.

3. Chocolates

An assortment of 4 different chocolates (about 12 g per piece), at least 10 pieces per kind, which means a total of 40 chocolates, have to be completely manufactured on site. 6 chocolates per kind have to be available to be tasted by the jury. The presentation of the other chocolates has to be integrated into the show piece. A maximum number of two kinds of chocolates may be casted.

4. Dessert on a plate

Production of 5 dessert plates for the jury.

The dessert shall be made of at least 3 different small dessert elements. One of the elements shall be warm.

Each candidate will receive a secret ingredient. This ingredient, among others, must be used to make the dessert, in a way that it is recognizable.

This ingredient will be announced and issued on the day on which the workplaces are assigned.

The plates for the desserts must be brought by the candidates.

A 6th plate with a finished dummy dessert can be brought. This plate will not be evaluated, it is only for presentation on the presentation table.

The recipes for the dessert shall be written in the English language and be presented to the jury on 19th September 2018. They are not part of the General Documentation.

5. Figures

The candidate has to manufacture two different figures of his/her own choice. He/she must make 4 identical pieces of each figure, which means a total of 8 pieces. This work will not be tasted but just evaluated according to aesthetic criteria. All basic mixtures used in the confectionery trade can be used and combined (marzipan, chocolate coating, praline, etc.)



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Allocation of Points

1. Show piece	70 Points
2. Fancy cake	50 Points
3. Chocolates	50 Points
4. Dessert on a plate	50 Points
5. Figures	30 Points
6. Compliance with the rules	30 Points
7. Hygiene and clean work	20 Points
Total	300 Points

Points are awarded for:

- Execution
- Taste
- Appearance
- Degree of difficulty
- Innovation
- Working method
- Hygiene / Cleanliness

General Rules

All participants are required to work alone and not in a team.

A total time of 13,5 hours, distributed over 2 days, is available.

In addition, a preparation day of up to 6 hours is available.

On this day, the following work is allowed to be done:

- Weighing of the raw materials, in case these are not brought already weighed

During the preparation day, 1 hour is available for the following tasks:

- Production of gelatine sugar and decoration elements out of it (no whetting and coloured form design)
- Production of sucrose and filling in molds
- Cooking of glazings
- Inking and weighing of Marzipan



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9 copies of the documentation kit with illustrated recipes of the candidate's own competition work have to be submitted to the jury on the preparation day

All ingredients must be edible. All decorating elements have to be manufactured on site.

The use of silicone and plexiglass molds is permitted.

The decoration of the presentation table will not be evaluated. The required materials must be brought by the candidates themselves.

We hereby point out explicitly that it is not permitted for candidates to bring colored and / or precooked sugar / isomalt.

It is not permitted to use pre-printed films for diverse pattern techniques. Such films have to be designed on-site.

The secret ingredient for the dessert will be provided by UIBC (neutral) for each candidate and in the same way.

The chief expert commits to not divulging the secret ingredient to anyone.

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