



50th UIBC International Competition of Young Bakers 2022 in Berlin, Germany

8 – 11th June 2022 / Competition Theme: „Nature“

Host: Bäcker-Innung Berlin (Berlin Bakers' Guild)

Location: ADB Berlin-Brandenburg, Seydlitzstraße 5, Berlin



Berlin / Photos: Wikipedia

1. General Information.....	2
2. Admission	2
3. Jury	3
4. Dress Code.....	3
5. Raw materials and tools	4
6. Recipe folder	4
7. Conduct of the Competition	5
7.1 Access to the competition area	5
7.2 Preparation time	5
7.3 Competition time	5
8. Preliminary schedule	6
9. Required competition products	7
9.1 Category 1: Bread.....	7
9.2 Category 2: Bread Rolls / Buns	7
9.3 Category 3: Sweet Yeast Pastry.....	8
9.4 Category 4: Danish Pastry / Viennoiserie.....	8
9.5 Category 5: Showpiece.....	9
10. Presentation of the products	10
11. Evaluation and determination of the winners	10
12. Evaluation sheet	11
13. Responsibility of the participating teams	12
14. Responsibility of the organiser / host	13
15. Concluding Remarks.....	14

1. General Information

The UIBC International Competition of Young Bakers is a very traditional competition that has been held annually since 1971. It serves **to motivate the best young bakers** internationally and aims to present them to the public for reasons of recruiting young talent. However, the competition is also intended to find young talent for the national teams of the countries and other international competitions.

In 2022, the competition will be held for the 50th time. This **anniversary** will even take place where the first UIBC championship was held in 1971: in the German capital Berlin. The venue is the vocational school of the Berlin Bakers' Guild, which celebrates its 750th anniversary.

Safety in times of the COVID pandemic: The UIBC assumes that it will be possible to hold the event safely in June. The host will decide on the respective rules on site. Due to the restrictions, **only vaccinated persons** can participate in the competition.

Publicity in the form of photos, videos, TV reports, press reports, social media, etc. is expressly desired. By registering, each participating person agrees that photographs may be taken of him or her and published.

The competition language is **English**.

2. Admission

There will be **8 national teams** admitted to the UIBC Youth World Championship 2022. Germany is seeded as host and defending champion. Up to 4 additional places shall be given to other teams from Europe and at least 3 places to teams outside Europe. UIBC member countries will be given preference in the admission process. If more applications are received than places available, the UIBC management will decide in dialogue with the UIBC Jury President. The decision is not contestable.

Eligible are teams of **2 bakers per participating country**, who are **not older than 25 years**. The jury president may allow exceptions to this rule on the basis of a justified application. Participating persons must be vaccinated against Covid.

The above-mentioned general conditions must be proven at the time of registration by a copy of the identity card and the apprenticeship certificate. A photograph of each of the two candidates in professional dress must be attached to the registration.

The UIBC competition is considered a junior competition for the national teams of the individual countries and their world championships. Participation in the UIBC competition is therefore **only possible once** for each candidate.

3. Jury

The jury consists of **1 member per participating country** and is appointed by the country. Jury members should be actively involved in the bakery and confectionery industry. A photo of the jury member in professional dress must be provided to UIBC, as well as his/her contact details (e-mail address and mobile number). Jury members must be vaccinated against Covid.

The jury president is in charge of the competition and the jury sessions. He sets the rules, ensures that they are observed, runs the competition, ensures fair play and names the winners. Since 2018, Bernd Kütscher (Germany) has been appointed as UIBC jury president.

To facilitate communication within the jury, jury members should have at least a basic knowledge of English, as the official competition language.

4. Dress Code

During the competition times as well as at the award ceremony, candidates must be dressed as follows:

- Bakers/Confectioners trousers
- Own professional jacket, preferably with flag of the home country*
- Headgear: Baker's cap or hat*
- Apron* (not at the award ceremony)

The jury wears a professional jacket* with dark trousers or professional trousers. Headgear is not required for the jury.

For the final dinner, all participants are expected to wear festive clothing (for ladies a dress, for men a shirt, cloth trousers and jacket).

* If the organiser provides own professional jackets, headgear and/or aprons with the logos of sponsors or similar, these are obligatory.

5. Raw materials and tools

To ensure **equal conditions for all teams**, all basic raw materials such as flour, yeast, salt, sugar, butter, milk, eggs, etc. will be provided by the organiser. For this purpose, the teams name their need for raw materials at the latest 3 weeks before the competition, on the basis of an order list sent in advance by the organiser.

The candidates are **allowed to bring further raw materials** to the competition. In the case of flour, however, only a maximum of 5 kg of flour may be brought. The rest of the flour must be taken from the organiser's stocks.

All raw materials, tools, baking tins etc. brought to the competition must be presented to and **approved by the jury** at the beginning of the preparation time. Material that has not been presented or approved may not be used in the competition.

It is **not allowed to bring pre-mixed materials**. All raw materials must be weighed out by the candidates during the preparation or competition period. As an exception to this rule, fillings may be brought to the competition ready prepared.

In order to allow the teams to prepare for the competition conditions, the organiser will provide the following information prior to the competition:

- Specifications on the flours provided
- Specifications on the size of ovens, tables, refrigeration equipment, etc. provided.
- Information on the number and size of the tools provided, such as trays, etc.
- Photos of the competition bakery

6. Recipe folder

Each participating country must prepare folders before the start of the competition and bring them to the competition in a quantity of 12. The folders should contain:

- Introduction of the two candidates
- Introduction of the jury member
- All recipes used

The folders must be written in English.

7. Conduct of the Competition

7.1 Access to the competition area

Only the following persons are allowed to enter the competition area:

- Competing teams
- Jury president and all jury members
- If necessary, 1 additional coach per team (but with distance to work tables)
- Contact person of the organiser / technical staff
- UIBC representatives
- Journalists incl. camera teams
- further persons only in agreement with the jury president

After the end of the competition, teams and guests who have not entered the competition will have the opportunity to view the competition work according to the schedule in 7.4.

7.2 Preparation time

On the day before the competition, the teams must each show the jury the raw materials and tools they have brought with them. Afterwards they have **2 hours preparation time** to prepare their work in the assigned bakery. All types of work are allowed. However, the ovens may only be used for roasting raw materials, not for baking. Within the preparation time, the workplace must be cleaned.

7.3 Competition time

The competition time on the day of the competition is **6 hours**, including cleaning of the work area and presentation of all products on the cleaned work tables.

The jury president may allow up to 20 minutes overtime upon request, but he will deduct points from the respective team for this.

8. Preliminary schedule

Location: ADB Berlin-Brandenburg, Seydlitzstraße 5, Berlin (District Berlin-Lankwitz)

Wednesday 08.06.2022

Individual arrival in Berlin and check-in at the hotel. Arrival the day before is possible at your own expense.

- from 1 p.m. Possibility to store raw materials, tools etc. brought along.
- 2.30 p.m. Welcome, opening, round of introductions**
- 3.00 p.m. Technical briefing for all teams
- 4.00 p.m. Teams 1 - 4 can prepare workplaces, teams 5 - 8 return to hotel
- 4.45 p.m. Jury checks the workplaces and raw materials brought with them
- 5.00 p.m. Preparation time for teams 1 - 4
- 7.00 p.m. End of preparation time
- 8.00 p.m. Dinner

Thursday 09.06.2022

- 7.00 a.m. Teams 1 - 4: Setting up the workplaces
- 7.30 a.m. Teams 1 - 4: Competition time, incl. cleaning and presentation
- 7.30 a.m. Teams 5 - 8: Sightseeing programme from hotel
- 1.30 p.m. End of competition, jury evaluations, lunch for the teams
- 2.00 p.m. Possibility of viewing of the presentations by teams 5 - 8 and guests
- 2.30 p.m. Dismantling of the presentations by teams 1 - 4, reset of the baking rooms
- 3.00 p.m. Teams 5 - 8 can prepare workplaces, teams 1 - 4 return hotel
- 3.45 p.m. Jury checks the workplaces and raw materials brought along
- 4.00 p.m. Preparation time for teams 5 - 8
- 6.00 p.m. End of preparation time
- 7.00 p.m. Dinner

Friday 10.06.2022

- 7.00 a.m. Teams 5 - 8: Setting up the workplaces
- 7.30 a.m. Teams 5 - 8: Competition time, incl. cleaning and presentation
- 7.30 a.m. Teams 1 - 4: Sightseeing programme from hotel
- 1.30 p.m. End of competition, jury evaluations, lunch for the teams
- 2.00 p.m. Possibility of viewing of the presentations by teams 5 - 8 and guests
- 2.30 p.m. Dismantling presentations, final jury meeting, preliminary award ceremony
- 4.30 p.m. Award ceremony, in professional dress**
- 8.00 p.m. Final dinner, in festive dress

Saturday 11.06.2022

Individual departure or individual extension of the stay in Berlin, at own expense.

This schedule is provisional and still needs to be adapted to local conditions (e.g. distance to hotel, location of dinners etc.). We reserve the right to make changes.

9. Required competition products

All teams must produce 130 products in 13 different shapes plus showpiece, in 5 categories:

- Category 1: Bread
- Category 2: Bread Rolls / Buns
- Category 3: Sweet Yeast Pastry
- Category 4: Danish Pastry / Viennoiserie
- Category 5: Showpiece

In contrast to previous competitions, each category does not have to be made by each candidate individually. There is **no individual evaluation** of the candidates! Rather, **the entire competition is a team effort**. It is possible to divide the categories within the team.

9.1 Category 1: Bread

Each team has to produce the following products **together**:

- 8 traditional sourdough breads** in 2 different shapes, 4 pieces each and
- 8 special breads** with ingredients of their own choice: 2 different shapes, 4 pieces each

Each of the breads should have a final weight of **at least 250 g** and at **most 750 g** after cooling.

The traditional breads with sourdough are to be baked using **only flour, water, salt, yeast and sourdough**. The types of flour can be chosen freely. Sourdough can be brought to the competition or prepared on the day of the competition.

The shape of the traditional breads should be typical for the respective type of bread. Fancy shapes are not desired. No reference to the competition theme is necessary here. The design of the special breads is completely optional. A reference to the competition theme "Nature" is recommended.

9.2 Category 2: Bread Rolls / Buns

Each team has to produce the following products **together**:

- 30 traditional rolls** in 2 different shapes and
- 30 special rolls** with ingredients of own choice in 2 different shapes

Each of the 60 rolls should have a final weight of at least 30 g and at most 70 g after cooling.

Recipes are optional. The traditional rolls should correspond to market bread rolls or buns in the home country or in another country. The special rolls should match the competition theme "Nature" as closely as possible.

9.3 Category 3: Sweet Yeast Pastry

Each team has to produce the following products **together**:

- a) **4 braided sweet yeast pastries** (300 – 600 g each) without filling and
- b) **20 sweet yeast pastries with filling** (60 – 120 g each) in 2 different shapes

For the 5 pastries for a) all teams can show their **braiding skills**. However, all 5 pastries must have a uniform shape, as even as possible.

The filling for b) must be applied and baked before baking.

All sweet yeast pastries should **not be made from folded (laminated) dough**, i.e. without layers of butter or other fat.

9.4 Category 4: Danish Pastry / Viennoiserie

Each team has to produce the following products **together**:

- a) **15 Danish pastries without filling** in traditional form
- b) **15 Danish pastries with sweet or savoury filling**

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

The Danish pastries without filling (a) should be of the usual market type, e.g. croissant or another shape that is traditional for the home country.

The pastries with filling (b) may be decorated in accordance with the competition theme "Nature".

9.5 Categorie 5: Showpiece

Each team has to produce 1 baked showpiece on the competition theme "Nature".

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

The showpiece should remain standing without breaking apart after the end of the competition until the jury has finished judging. If it collapses before then, what is left of the showpiece will be judged.



Showpiece of last year's winners in Lyon, France. Competition theme was music

10. Presentation of the products

At the end of the competition period, the complete 130 products plus showpiece should be ready on the work table or a separate area. The jury will evaluate the products there.

Cloths, plates, wooden boards, slates, baskets as well as pedestals with a maximum height of 20 cm above table level may be used for the presentation. Smaller decorations such as merchandise signs, ears of grain, paper flags or similar are also **permitted**.

Back panels or decorations larger than the product itself are **not permitted**. Please note that all the space is needed for the products. These would have to be partially layered/stacked.

11. Evaluation and determination of the winners

Each jury member evaluates each team according to the following table, with the **exception of their own team**. The table is only available in English.

In order to fairly compensate for differences in level (high-grading vs. low-grading), the scores of all jury members **will be equalised** for the final score: The team with the highest score will always receive 100 points per jury member for the final score, the team with the second highest score 90 points, the team with the third highest score 80 points, etc., in steps of 10.

The three teams with the highest equalised scores will be awarded 1st - 3rd place. In the event of a tie between the places, the amount of the absolute, not equalised points will decide.

The jury president will not award any points himself, but will award a team of his choice with the **special prize of the jury president**. Criteria for the special prize may be

- special team spirit
- outstanding fair play
- professional handling of a disadvantage
- particularly successful competition premiere of a team
- product innovation or outstanding quality of a product

The jury president is also responsible for checking times, numbers and weights (spot checks). He can deduct up to 75 points per jury member if a team exceeds its time limit. This also applies to unfair behaviour, excessive waste of raw materials, use of non-permitted materials or tools, etc. Such incidents will be discussed in the jury meeting.

All decisions of the jury are made to the best of their knowledge and are not contestable.

12. Evaluation sheet

Jury member: _____ Rating for team: _____

Working method	Hygiene 0 - 10 P.	Working 0 - 10 P.	Foodwaste 0 - 10 P.			
	max. 30				=	<input type="text"/> max. 30 P.
1) Bread	Appearance 0 - 10 P.	Technique 0 - 10 P.	Taste 0-10 P.	Summary	Factor	Category
	Traditional			max. 60		
	Special			<input type="text"/>	x 1,5	<input type="text"/> max. 90 P.
2) Bread Rolls	Appearance 0 - 10 P.	Technique 0 - 10 P.	Taste 0-10 P.			
	Traditional			max. 60		
	Special			<input type="text"/>	x 1,5	<input type="text"/> max. 90 P.
3) Yeast pastries	Appearance 0 - 10 P.	Technique 0 - 10 P.	Taste 0-10 P.			
	Braided			max. 60		
	With filling			<input type="text"/>	x 1,5	<input type="text"/> max. 90 P.
4) Danish pastries	Appearance 0 - 10 P.	Technique 0 - 10 P.	Taste 0-10 P.			
	Traditional			max. 60		
	With filling			<input type="text"/>	x 1,5	<input type="text"/> max. 90 P.
5) Show piece	Appearance 0 - 10 P.	Technique 0 - 10 P.	Creativity 0-10 P.			
	max. 30				x 3	<input type="text"/> max. 90 P.
Presentation	Theme and Appearance 0 - 10 P.	Creativity 0-10 P.				
	max. 20				=	<input type="text"/> max. 20 P.
Total points:						<input type="text"/> max. 500

You can also give half points (e.g. 6.5). Please fill in the list up to the GREEN fields.

To compensate for unequal scores (particularly high or low scores of individual jury members), the score will be equalised as indicated in the rules.

13. Responsibility of the participating teams

- a) **Registration by 15 February 2022** at UIBC
- b) Nomination of the participating candidates and the jury member **by 30 April 2022** at the latest, each with identification papers and photos.
- c) **Training** of the teams for the competition
- d) **Ensuring participation** through necessary visas, Covid19 vaccinations, etc.
- e) **12 folders** with portraits and recipes brought to the competition
- f) **Special raw materials** outside the basic raw material from the host
- g) **Travel costs** to Berlin and travel arrangements
- h) **Costs for additional guests** (e.g. an additional coach in addition to the jury member), if they are to participate in the supporting programme or require overnight accommodation. The organiser will only pay for 3 persons per team (two bakers and 1 jury member) and the UIBC representatives. Additional persons must be registered with the UIBC in advance!



Centre of Berlin, photo Wikipedia

14. Responsibility of the organiser / host

The local organiser is the host for all teams and the UIBC representatives. He ensures a smooth running of the competition in close dialogue with the jury president. This includes:

- a) Contact person: A contact person is available for the preparation and during the execution of the competition. The contact person should speak English.
- b) Sponsors: The organiser has the possibility to attract sponsors to cover the costs of the competition.
- c) Competition area and materials: Provision of equipped competition areas with ovens, refrigerators, freezers, kneaders, sheeters, work tables, trays, tools, materials etc.
- d) Jury room: Provision of a room where the jury can retire for deliberations. The room should be lockable.
- e) Award ceremony: Provision of a room for approx. 80 persons and provision of cups and certificates for winners as well as souvenirs (e.g. participation medal) and certificates for all participating persons and jury members.
- f) Security and access: The organiser shall be responsible for the security of all participants and for controlling access to the competition rooms.
- g) Public relations: The organiser will endeavour to invite journalists including TV stations as well as social media activities related to the competition.
- h) Accommodation and catering: The organiser will organise and finance accommodation and meals for jury members, candidates and UIBC representatives from 8 June (arrival) to 11 June (departure).
- i) Social programme: The organiser offers a half-day sightseeing programme according to the schedule so that the candidates can get to know the city.
- j) Closing evening: A festive closing evening will be organised for all candidates, jury members and UIBC representatives after the competition.

Only 3 persons per team (2 team members + 1 jury member) will be invited for accommodation, meals and excursions at the organiser's expense, plus jury president and other UIBC officials. But the organiser offers participation in the award ceremony and the supporting programme (evening events and sightseeing programme) for a maximum of 5 additional persons per team (e.g. coach or relatives), subject to prior registration, for a fee.

15. Concluding Remarks

Even though a competition must and will have winners, there is much more at stake here, as already mentioned in point 1. It is mainly about **publicising the best young bakers in each country, for reasons of recruiting young talent**. The competition will show what young bakers are capable of. This requires well-trained teams and exciting products that inspire.

But the 50th Competition in Berlin is also about **motivating the young bakers** and making sure they **have an unforgettable time**. The host, the UIBC and myself want to do everything necessary to make this happen. In view of the pandemic, this also applies to the necessary security measures. That is why the competition is deliberately held during the warm season, when the city of Berlin also shows its most beautiful side.

If you have any questions about the competition, please feel free to contact the UIBC office or me personally by e-mail. Competition-relevant questions and my answers will be published on the UIBC website for all teams for reasons of fairness.

Let's look forward together to three exciting days in Berlin, inspiring young personalities and the **celebration of the international art of baking**, accordance with the UIBC motto "Bakers without Borders".

Weinheim, 6th January 2022

Bernd Kütscher

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Scene from the award ceremony of the 47th competition in Valencia (Spain)