



The IBA – UIBC Cup of Bakers
From October 22nd – 24th, 2023
„iba“-Munich

Promoter: *German Bakers' Confederation*

Location: The **Hall** and **Booth no.** will be supplied at a later date

1. Candidates:

Two bakers from the same participating country work together as a team in the production room.

2. Presentation folder:

Please give your presentation folder (written in English) to the Jury Chairman at the beginning of the competition.

The folder should include:

- a) All recipes which will be used during the competition
- b) Description of all the products, if possible, with accompanying pictures
- c) A short description of your team on an A4 sheet of paper that can be easily removed from the folder

The presentation folder will only be used as a guide for the jury members and will not be rated.

As the folder needs to be at the disposal of the jury members throughout the competition, it is recommended to keep a separate copy of the recipes for personal use.

3. Competition schedule:

The day before the competition:

Introduction of machines and ovens	5:00 p.m. – 5:30 p.m.
Preparation time (weighing etc.)	5:30 p.m. – 6.30 p.m.

Competition:	8:00 a.m. – 3:30 p.m.
Presentation of baked goods and showpieces	3:30 p.m. – 4:00 p.m.

Product evaluations will take place during the competition:

1. Evaluation	
Danish pastries, small bakery and party products	1:00 p.m.
2. Evaluation	
Bread and showpiece	4:00 p.m.

The evaluation of the showpiece will take place in the production room before it is brought to the presentation table.

The presentation of the individual products for the 1st + 2nd evaluation is to be done by a third person – the team coach. This person can be chosen by the team or an employee of the German National Bakers Academy will be at your disposal.

The decoration of the competition tables with the produced baked goods and the showpiece must be done by the 2 team members. In this case, the help of other people is allowed. During this time the team coach should present the Bread for the bread evaluation

Awarding Ceremony on 24th October 2023

5:30 p.m.

4. Competition:

4.1 Competition preparation:

On the day before the competition there will be an introduction to the different machines, plants and ovens in order to learn how to use them properly and the teams will have a preparation time of 1 hour for weighing etc.

We sincerely request all teams to be at the German Bakers' Confederation booth punctually.

For your information, please find attached a list of available equipment and raw materials.

Any raw materials mentioned in the list are available throughout the competition. Sour dough can be made for you upon request; it is however permitted to bring your own sour dough.

Specific and/ or common raw materials from your own country, tools and equipment can be brought along. These must however be presented to the jury members before the preparation time for final approval

4.2 Competition:

The competition is about the production of baked goods with the topic "**The Animal World**". The competition is divided into the following work areas:

a) Bread

Bread must be produced from a total flour amount of 4 – 7 kilos and other ingredients according to one's own option. Recipes, assortment, weights and shapes are free of choice.

b) Small bakery and party products

Small bakery and party products must be produced from a total flour amount of 3 – 5 kilos and other ingredients at one's own option. Recipes, assortment, weights and shapes are of free choice.

c) Danish Pastries

Danish pastries must be produced from a total flour amount of 1 – 2 kilos and other ingredients at one's own option. Recipes, assortment, weights, shapes and decorations are free of choice.

d) Baked Showpiece

Raw materials from the raw-material list are at your disposal. The showpiece with the subject "**The Animal World**" must be completely edible. Apart from that, the creation is free of choice.

5. Jury and rating:

The jury consists of 4 bakery experts from abroad; the fifth jury member, Mr. LIM Wolfgang Schäfer, will be in the Chairman.

The competition will be judged accordingly:

a.) Bread		maximum score 20
	Product quality	15 points
	Technique	5 Points
b.) Small bakery and party products		maximum score 20
	Product quality	15 points
	Technique	5 Points
c.) Danish pastries		maximum score 20
	Product quality	15 points
	Technique	5 Points
d.) Baked showpiece		maximum score 20
	Product quality	15 points
	Technique	5 Points
e.) Presentation and show		maximum score 20

6. General:

During the competition and awarding ceremony the candidates must wear country-specific professional clothing as well as headgear.

The table dimensions for the final presentation of the competition works will be 1,40 m x 1,40 m. The total presentation may not exceed a height of max 1.50 m above the table surface.

Decoration materials can be prepared and brought to the competition; they will however not be rated. Ready-made bakery products are forbidden.

The presentation table of the Champions will be exhibited during the whole fair. Should some products not remain presentable for the duration of the fair, the promoter will exchange these pieces.

7. Awarding Ceremonies:

7. 1 Awarding Ceremonies

The members of the top three teams will each receive a trophy, a medal (gold, silver or bronze) and a certificate. All other teams will receive participation medals and certificates.

7. 2 Special Prize "Best Bread"

The participants of the team which received the highest score will each receive a trophy and a certificate.

7. 3 Special Prize "Best small bakery and party product"

The participants of the team which received the highest score will each receive a trophy and a certificate.

7. 4 Special Prize "Best Danish pastry"

The participants of the team which received the highest score will each receive a trophy and a certificate.

7. 5 Special Prize "Best showpiece "

The participants of the team which received the highest score will each receive a trophy and a certificate.

Weinheim, 26th March 2021

Thomas Muschelknautz