

Schedule UIBC Junior World Championship of Confectioners 2018

Revision 31st August 2018

<u>Time</u>	<u>Participants</u>	<u>Jury</u>	<u>Comments</u>
Monday, 17th September 2018: Welcome Day			
16.00	Welcome at the Hotel by Ms. Christine Wolffgram		Place: Hotel H2, Address: Olof-Palme-Straße 12, 81829 München
Tuesday, 18th September 2018: Preparation Day			
09.30	Transport of toolboxes from the Hotel H2 to the School		Driver: Mark (phone +49 178 366 81 00) Address of the School: Berufsschule für das Bäcker und Konditorenhandwerk / Simon-Knoll-Platz 3 / 81669 München
	Individual travel to the School according to your needs		
10.00-13.00	Free preparation time	11.30 Jury arrives at School 12.00-13.00 Jury-Meeting	Weighing of raw materials if you don't bring them already weighed. The ordered raw materials will be ready at the School (with the exception of isomalt)
11.30		Jury arrives at the School	Jury members are asked to organize their travel to the school themselves. Sabine Baumgarten will welcome them at the School, Room A 1.64 (1 st floor)
12.00-13.00		Jury Meeting	Room A1.64
13.00-14.00	Lunch for everybody		In the School Cafeteria

Schedule UIBC Junior World Championship of Confectioners 2018

Revision 31st August 2018

<u>Time</u>	<u>Participants</u>	<u>Jury</u>	<u>Comments</u>
14.00-15.00	Special Preparation Hour	Jury watches the candidates	<p>Room N1.09, N1.03</p> <p>The following tasks are allowed during this hour:</p> <ul style="list-style-type: none"> - Preparation of gelatin sugar and decor elements from gelatin sugar - Preparation of sucrose and filling in moulds - Cook glazings - Colouring and weighing of marzipan <p>All pre-made decors will be photographed.</p>
15.00-15.30	Cleaning of work space, packing		
15.30-16.30	<p>Meeting for everybody</p> <ul style="list-style-type: none"> - Official welcome by the German Confectioners' Association DKB - Photo at the School 		<ul style="list-style-type: none"> - Discuss the schedule of the next two days - Draw lots for work places and dessert presentation time - Distribution of secret ingredient - Submit recipe documentation kit to the jury - Distribution of chef's jackets, hats and aprons for the award ceremony (The jury members keep the jackets and should always wear them during the competition, the participants return them)
Approx. 17.00	Departure from the school to the exhibition center (everybody)		Sabine Baumgarten accompanies the group (public transport)
Approx. 17.00			Lorry drives the toolboxes and all material to the exhibition center.
18.00- 19.00	Tour with Lilli. Rough preparation of the work spaces.	The jury has finished for today.	<p>When all toolboxes have arrived, everything can be put in the work space.</p> <p>Equipment, tools and raw materials are stored at the competition site</p> <p>Participants can take one aid/assistant with them</p>

Schedule UIBC Junior World Championship of Confectioners 2018

Revision 31st August 2018

<u>Time</u>	<u>Participants</u>	<u>Jury</u>	<u>Comments</u>
Afterwards	Decoration of the presentation table		Dinner on site
Wednesday, 19th September 2018: Competition Day 1			
7.30	Be ready at competition site		<ul style="list-style-type: none"> - Submit English recipes for dessert - Change into your own work clothes
8.00-8.30	Briefing Of Work Spaces (Lilli)		
8.30- 9.30	Preparation of Work Spaces		Preparation must be finished punctually at 9.30.
09.00		Jury on site	The jury members should already wear their official Competition clothes Control of boxes
9.30-10.00	Control of boxes	Control of boxes	Controlled boxes are locked
10.00	Start of the Competition		
10.00- 12.30	Competition Time (2.5 hrs.)	Jury watches working method	Jury must stay on competition site.

Schedule UIBC Junior World Championship of Confectioners 2018

Revision 31st August 2018

<u>Time</u>	<u>Participants</u>	<u>Jury</u>	<u>Comments</u>
11.00		Jury Meeting	Schedule of the day Introduction to evaluations of the day
12.30-13.00	Lunch Break		Snacks at the booth of the DKB
13.00 – 19.00	Competition Time (6 hrs.)	Jury watches working method	Jury must stay on competition site.
from 14.00	Presentation of the desserts at the stipulated time (drawn lot)	Complete evaluation of the dessert	The evaluation takes place at the DKB booth, seated. After the evaluation, the participant places the dummy dessert on the competition table.
17.00	Delivery of chocolates for evaluation	Complete evaluation of the chocolates	All chocolates have to be delivered, but only 6 chocolates per variety will be kept by the jury, the rest goes back to the candidate after the evaluation.
18.00			Hall closes for visitors.
19.00	End of production		
until 19.30	Cleaning of the work space and departure from the hall	Cleaning of the jury room and departure from the hall	Candidates, Jury, Sabine, Lilli and Christina will walk to the restaurant „Das Wohnzimmer“

Schedule UIBC Junior World Championship of Confectioners 2018

Revision 31st August 2018

<u>Time</u>	<u>Participants</u>	<u>Jury</u>	<u>Comments</u>
20.00	Dinner at Restaurant „Das Wohnzimmer“ Adress: Heinrich-Böll-Straße 75, 81829 Munich		Candidates, Jury, Dinner Guests (each Candidate and each Jury is allowed One other guest) Sabine Baumgarten, Lillie Hauser, Christina Wolffgram
Thursday, 20th September 2018: Competition Day 2			
08.00	Morning Meeting	Morning Meeting	In professional clothes
8.30- 13.30	Competition Time (5 hrs)	Jury must be present	
10.00	First cake with decoration will be collected for tasting.	Taste evaluation of the cake in the jury room.	The cake will be cut by the own country's jury member. Cake plates for both cakes must be brought by the teams.
11.00	Visual evaluation of the second cake with decoration in the Forum	Visual evaluation of the cake (approx. 30 minutes)	All 8 decorated cakes will be on a table in the Forum and evaluated there in purely visual terms, under the moderation of Bernd Siefert. The cakes will then be placed on the presentation tables by the experts of the respective country.
until 12.00	The figures have to be ready on a plate to be evaluated in the work box.	Complete evaluation of the figures	After the evaluation of the figures, the expert of the respective country takes them to the presentation table and places them there.
From 13.00	Show piece is finished on the presentation table.	The own country's expert can help with the transport.	Show piece can be carried to the presentation table (approx. 3 min.). Small, fine decoration elements can be fixed there.

Schedule UIBC Junior World Championship of Confectioners 2018

Revision 31st August 2018

<u>Time</u>	<u>Participants</u>	<u>Jury</u>	<u>Comments</u>
13.30	End of the competition / Show piece must be complete on the presentation table.	Complete evaluation of show pieces	
From 13.30	Cleaning of work spaces	Evaluation data are entered into database, control	
Approx. 14.30		Jury meeting	
15.00	Award Ceremony	Award Ceremony	Dress code candidates and jury: Official jackets, aprons, hats
Afterwards		Final Meeting	
17.00	Dismantling of presentation tables	Jury Goodbyes	
19.00	Packing of toolboxes		Every candidate is responsible for the transport of his/her own toolbox.