



THE IBA-UIBC-CUP OF CONFECTIONERS
FROM OCTOBER 25TH – 26TH, 2023
„IBA“-MUNICH

Promoter: German Bakers' Confederation
German Confectioners' Federation

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

1. Candidates:

Two confectioners 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:

Wednesday, 25th October 2023:

Introduction to the workplace 5:00 p.m. – 5:30 p.m.

Preparation Time 5:30 p.m. – 8:30 p.m.

(The Jury will already be present here).

Thursday, 26th October 2023:

Competition 7:00 a.m. – 3:00 p.m.

Evaluation of Petits Fours and Topic specific pastries 11:00 a.m. – 12:00

Evaluation of Cake and Pralines 1:00 p.m. – 2:00 p.m.

Set up of presentation table
(with all competition products) 2:30 p.m. – 3:00 p.m.

Evaluation of presentation table
(Figures and Showpiece) 3:00 p.m. – 3:30 p.m.

Inspection of the production rooms 3:30 p.m.

Award Ceremony 4:00 p.m.

4. Competition

4.1 Competition preparation:

On the day before the competition from 5:00 p.m. – 5:30 p.m. the teams will be greeted at the booth and there will be an introduction to the different machines, plants and ovens.

- 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.
- 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 Practical components:

The competition includes the following tasks with the topic "The Animal World".

a.) Showpiece:

The production of a showpiece made of of sugar, almond nougatine and chocolate or a combination of the ingredients mentioned. All materials used in the showpiece must be completely edible. The showpiece must be at least 0,75m high and no higher than 1,50m. The basic size must not exceed 60 x 40cm. Isomalt may be brought pre boiled and coloured. Elements made with gelatine sugar or press sugar can be produced in the preparation time on the day before from 6:30 p.m. – 7:30 p.m.

b.) Cake:

The cake needs to be iced, so that it harmonizes with the showpiece. It must be produced with one baked part and three unbaked fillings. The cake must be at least 5cm high, and the basic size at least 20x20cm or have a diameter of 20cm. Two identical cakes must be produced. One is to taste and the other to present. It is permitted to bring the baked components.

c.) Petits Fours:

Three different Petits Fours (à 10 pieces) must be produced and presented on your own plate. The Petits Fours should have a maximal area of 9cm². Each type must be produced with one baked part and at least 2 unbaked fillings and/or toppings. It is permitted to bring the baked components.

d.) Pralines:

An assortment of three different types of Pralines with a weight of ca. 8 - 12 grams per piece and at least 10 pieces per type must be produced. The types should optically belong together.

- *One praline type should be made in a cast format with at least 2 fillings*
- *One praline type should be cut or cut with a shape cutter with at least 2 fillings*
- *One praline type should be a sprayed-on praline without the help of any molds with 1 filling*

e.) Figures:

Two different figures must be produced from an edible and moduable mass free of choice. Three pieces of each object must be produced, thus in total six pieces. This work won't be tasted rather judged by aesthetic criteria. It is permitted to bring the moduable mass.

f.) Topic specific pastries:

10 identical topic themed sweet pastries / cookies must be produced. These should include at least one baked filling and can be decorated afterwards. The completed pastry should have a weight of 80 - 120 g. The pastries / cookies will be judged on aesthetic and sensory criteria.

All ingredients must be edible, and all decorative elements must be made on site.

5. Jury and Evaluation:

The Jury Members will be called up by the German Confectioners' Federation und will evaluate the

- *Appearance*
- *Taste*
- *Variety / Creativity*

The competition will be judged accordingly:

a.) Showpiece		Maximum score 35
	Appearance	15 Points
	Variety / Creativity	15 Points
	Working Method	5 Points
b.) Cake		Maximum score 35
	Appearance	10 Points
	Taste	10 Points
	Variety / Creativity	10 Points
	Working Method	5 Points
c.) Petits Four		Maximum score 35
	Appearance	10 Points
	Taste	10 Points
	Variety / Creativity	10 Points
	Working Method	5 Points
d.) Pralines		Maximum score 35
	Appearance	10 Points
	Taste	10 Points
	Variety / Creativity	10 Points
	Working Method	5 Points
e.) Figures		Maximum score 35
	Appearance	15 Points
	Variety / Creativity	15 Points
	Working Method	5 Points
f.) Topic specific pastries:		Maximum score 35
	Appearance	10 Points
	Taste	10 Points
	Variety / Creativity	10 Points
	Working Method	5 Points

6. General Information:

During the practical examination, photo session and the Award Ceremony, candidates must wear the following:

- *Confectioner's trousers*
- *Confectioner's jacket*
- *Cap*
- *Apron (practical work)*
- *Work shoes*

The size of the table for the presentation of the competition products is: 1,40 m x 1,40 m.

Decoration materials can be prepared and brought to the competition; they will however not be rated.

7. Award Ceremony:

The members of the three first placed teams will each receive a cup, a medal (gold, silver or bronze) and a certificate.

The two participants of the fourth placed team will each receive a medal of participation and a certificate.

Weinheim, 26th March 2021
Thomas Muschelknautz