ABST

ALLIANCE FOR BAKERY STUDENTS & TRAINEES

Annual Conference

Bakery Competitions

TUSSAUDS Alton Towers

Saturday 11th June 2016

Index

	Page
COMPETITION RULES	3
STAGING	4
PENALTY PAGE/APPEALS PROCEDURE	5
INDUSTRY COMPETITION	
The Bakery Trainee Challenge Trophy	6
OPEN COMPETITIONS	
Horton Trophy	7
TEAM COMPETITION	
Founders	8
COMBINED CLASSES	
President's cup	9
Novice's	10
CONFECTIONERY	
Blandy	11
The Celebration Cupcake Challenge Trophy	12
Slattery Trophy	13
Renshaw Cup	14
Carved Novelty Cake	15
Goldex	16
Devon Rose Bowl	17
Callebaut Chocolate Academy Trophy	18
B.C.A Award	19
FERMENTED	
Hovis & Granary	20
Masters Cup	21
British Society of Baking Trophy	22
The Sourdough Challenge Trophy	23
Warburton's Challenge Trophy	24
Mandy Wansell	25
Masters Award	26
INNOVATION CLASSES	
The British Bakels Award	27
The Innovation Cup	28
3-D Dough Art Display	29
LIVE COMPETITIONS	
Victory (Decorated Biscuits/Gingerbread)	30
I.B.B. Live Piping (Miniature Themed Cakes)	31
Marzipan Modelling	32
Wrights Dead Dough	33
INTERNATIONAL COMPETITION	
The International Young Team Challenge	34
ADDRESSES/NOTES	35

COMPETITION RULES

- The A.B.S.T. Competitions are held at the Annual Conference.

- **All competitions** are open to members who are training in the Food industry, whether at an educational establishment or in the workplace. *(A student is anyone studying at a college/institute for a minimum of 6 weeks full-time or ten week part-time, either for a nationally recognised qualification or a college certificate. A trainee is anyone who studying on a work-based learning scheme, for a minimum of ten weeks, leading to a nationally recognised qualification or an-in house certificate, no age restrictions apply to either a student or a trainee).* The membership fee covers entry to the competitions.

- Some competitions are also open to all members, (where stated in schedule); again the membership fee covers entry to the competitions. **(For membership details see page 33).**

- No teacher of full or part time classes is allowed to enter any of the Trainee or Student only A.B.S.T. Competitions even if on a course themselves except the Horton Trophy which is open to members and none members.

- All entries **MUST** be submitted by e-mail by **(14th May 2016)** at least 28 days before the date of the competitions to the competition secretary. ***Late entries are at the discretion of the competitions secretary.***

- **Award guidelines:** each entry should be the unaided work of the competitor whose name appears on the entry form.

- **Logos & Characters**

  - **Please note No trademarked or copy written logos or characters should be used in any of the competition class's unless a written approval of permission is produced with the entry - Failure to do so will mean the entry is automatically disqualified. Breach of copy write is illegal and the ABST must be a champion for it's members welfare.**

- ***All entries not conforming to the schedule will be subject to penalty marks (see page 5).***

In all competitions, certificates of merit may be awarded at the discretion of the Judges.

- To win the **FOUNDERS CUP** a **TEAM MUST** enter all sections. Each team member must be nominated for one section. There is no age limit. Individuals may enter, but would only be eligible for the sectional awards of 1st, 2nd or 3rd Placed Diplomas.

- **Items entered in any competition could also be eligible for the B.C.A. award or the Masters award, providing the criteria set are met.**

STAGING

The competition secretary will allocate space for the staging of the exhibits. Entries will be staged on Saturday between 06:45 and 08:45. (See page 33 for location, address etc.). The competition staging area will then be **CLOSED at 09:00** to everyone except those acting as Stewards, Judges and those to whom the Competition Secretary gives permission.

Live competitions will commence at 10:30am (preparation time will commence at 09:30)

Careful transfer arrangements must be made for the protection of all exhibits sent for the competitions. Please note the committee will not, in any case, hold itself responsible for the loss of any exhibit or accessory, or any damage they may sustain on their way to and from, or during the competitions.

Damage in Transit
If an item is damaged in transit to the event then it is still worth entering it. Mark the item "Damaged in Transit" and the Judges will take this into account with few or no points deducted for the damage.

JUDGING

Judging will commence at 9:30am on the Saturday. All Live Comp competitors **MUST** be at the hall at least 15 minutes before the start of the competition (09:15am) ready to start preparation at 09:30) Judges may need to cut and examine all the exhibits entered for the competitions, even at the risk of damaging and partly destroying the exhibits.

The Chairman of Judges decisions will be final and they have the power to withhold or to modify any awards (except in the judging of the Masters & B.C.A. awards: See qualifying criteria).

Delegate Viewing of Goods and Results
Viewing will take place from 14:30 or as soon as is possible after the judging and mark verifying is completed.

PRIZES

ABST Medals
Gold, Silver and Bronze medals will be awarded on the quality of the merit/quality of the winning entries. It is possible that a 1st placed entry may not be awarded a gold medal if the quality of the entry does not meet the required standard (they would then receive a silver or bronze medal as appropriate for the quality of entry). Only 1st 2nd & 3rd placed entries are eligible for a medal.

Trophies
All competitors are advised to insure trophies they have won for the year (most colleges do this).
All Trophies are held for one year only by the winner until the next annual competition.
Trophies must be returned cleaned and polished to the Competitions Chairman for the next ABST Annual Conference.

Cash, gifts and other awards
If there is a "prize" gifted by a sponsor we will try to award it to the winner at the award ceremony, where this is not possible the prize will be sent to the relevant college for collection. Please contact the Competitions Secretary if you have not received a gift you have been awarded as soon as possible after the Conference.

AWARDS CEREMONY

Prize giving will take place on Saturday evening **PLEASE NOTE only the first prize winners will receive their certificates etc, all other certificates will be sent to the colleges after the conference.**

REMOVAL OF EXHIBITS

No exhibits may be removed from the competition hall prior to the Awards Ceremony on the Saturday. The committee regrets they cannot take responsibility for the return of any exhibit, which is the sole responsibility of the EXHIBITOR. All exhibits left in the hall will be disposed of.

Penalty Page
Please read all rules carefully

- Lecturers are not able to physically help with the competition entries other than carrying and helping display them (e.g. you may not help to make up or test toppings etc). If seen all the entries in that class from the college concerned will be DISQUALIFIED.

- Entries must be seen to have been individually made – batch made batters & dough etc that are divided between students are not allowed. Baking etc must be done by the individual entering the class. Any group of entries that are considered not individual from the college concerned will be DISQUALIFIED.

Weights
Legal average weight legislation (6% & 3 %) rules are used as a guideline.

- Plus or minus up to 3% of the target is acceptable. E.g. +/- 24g for an 800g target weight
- Plus or minus from >3% to 6%: **2** marks will be DEDUCTED. E.g. +/- 25g to +/- 47g for an 800g target weight
- Over 6% or more: **10** marks will be DEDUCTED. E.g > +/- 48g for an 800g target weight. In addition no product with this penalty can receive 1st Place unless it is an award for a combined class of which it is part.

Measurements (see individual class rules where an acceptable range may be set)

- +/- 1cm of the target : is acceptable
- +/- >1cm to 2cm of the target: 1 mark will be deducted
- >2cm to 5cm above: 3 marks will be deducted
- More than 5cm & above: The entry will be DISQUALIFIED

Missing Elements of the Class
If any element (product or other) is missing from the entry displayed for judging, then the penalties are as follows:
- Missing Element (eg: recipe sheet) All possible marks for that element will be deducted.
- Missing Products (e.g. 2 loaves required, 1 supplied). The proportion of the marks equally shared for each element will be deducted. E.g. 1 loaf of 2 required missing = minus 50% of available marks for the 2 loaves.

For any one non-compliance, other than above 10 marks will be DEDUCTED.

Artificial Decoration (other than those specifically allowed) 4 marks will be DEDUCTED for each. These include:
*Fern *Ribbons (unless otherwise stated) *Paper leaves *Banding *commercial purchased decoration *Wires

APPEALS PROCEDURE
The relevant judging panel will consider appeals.

All appeals from any individual competitor or team MUST be:

- ❑ In writing stating clearly and concisely the nature of the complaint.
- ❑ Supported by the signature of a tutor / ABST Committee member.
- ❑ Submitted to the **Competition Secretary** within one hour of the results being publicly declared.

Counter appeals **will not** be entertained. **The Judges decision is FINAL.**

Mistakes by the Judging and Organising Team
Although we try our best to double check the results and ensure that the correct entry and the correct person match up, we can make mistakes. If a mistake does happen then please let the Competitions Secretary know as soon as possible and DO NOT accept a prize/cup/award if you believe that there is a mistake.

INDUSTRY COMPETITION

The Bakery Trainee Challenge Trophy

Sponsored by AarhusKarlshamn UK Ltd

Fats for Bakery Industry

This competition is open to any TRAINEE i.e. an individual on a recognised bakery training course and working in the bakery industry

1st Prize: The Trainee Challenge Trophy to be held for one year, £100, A.B.S.T. Medal and Diploma.

2nd Prize: £50, A.B.S.T. Medal and Diploma.

3rd Prize: £25, A.B.S.T. Medal and Diploma.

Each competitor may submit one entry to this class containing the following

Bread

Produce a 800g Traditional Bloomer
(Oven Bottom Baked)

Morning Goods

Produce 1 set of 4 batched White Rolls
(To weigh no more than 280g finished)

OPEN COMPETITION

The HORTON TROPHY

This is an Open Competition Class

and can be entered by
Master Bakers, Amateur bakers, Tutors, Students
and those training in industry.

First Place will receive the Horton Trophy to be held for one year,
an A.B.S.T. Medal and Diploma.
Second place will receive an. A.B.S.T. Medal and Diploma
Third place will receive an A.B.S.T. Medal and Diploma

Bread:

Produce one Competition Quality **800g White loaf** of any shape.

Only one product entry is allowed per competition entrant.

TEAM COMPETITION

FOUNDERS CUP

Kindly Sponsored by

www.fdq.org.uk
Developing and awarding vocational qualifications
for the Bakery Industry

This competition is open to a team of four students/ trainees

The Winning Team will receive the FOUNDERS CUP
Each member of the winning team will receive £50, an A.B.S.T. Medal and Diploma.
The individual winners, for each of the sections, will receive £25 & an A.B.S.T. Diploma

Decorated Battenburg
One decorated four-piece Battenburg, 20cm in length, all decorations to be edible.

Scones
Four plain white tea scones weighing no more than **280g** collectively when judged.

Puff pastry
Three cream horn shells:
11 to 12cm in length

Bloomer
One 800g white bloomer

The PRESIDENTS CUP

This competition is kindly sponsored by

Zeelandia

Creating Possibilities

This competition is open to all students and trainees

The First Place Winner will receive: **£200,** The Presidents Cup, A.B.S.T. Medal, Diploma, plus £100 of Zeelandia equipment and two Zeelandia Master Classes for their college**.**

Second Place: £100, A.B.S.T Medal, Diploma, plus £50 of Zeelandia equipment and one Zeelandia Master Class for their college.

Third Place: £50, A.B.S.T Medal, Diploma, plus £50 of Zeelandia equipment and one Zeelandia Master Class for their college.

Bread:

Using Zeelandia's Exakt Ciabatta (10% concentrate), produce a 'traditional' Ciabatta.

Notes;

- Base recipe and process will be provided, but can be modified if desired
- 2 samples to be submitted
- Flour on the crust is acceptable, but no cutting
- Finished baked weight of each loaf to be between 250g – 350g

Confectionery:

Using Zeelandia Multi Cake Mix as a base, produce two concepts;

1. 4 x Cookies – Size/Shape is up to you, but all 4 should look the same
2. 2 x Unit Cakes – Baking forms will be provided

Base recipe and process will be provided, but can be modified if desired. For both concepts, add any combination of particulates, colours and/or flavours you like to create an attractive appearance and a great taste!

Important! A printed recipe / process details sheet should be included for all products entered. If missing 25% of marks will be deducted

If you wish to enter, please inform your course tutor/lecturer, who will request samples and information from Zeelandia via:
info@zeelandia.co.uk

Please note all entries submitted may be photographed and used for press release purposes for no additional remuneration. In acceptance of entry all entrants names and names of colleges may be photographed and used for publicity purposes by the sponsor.

NOVICE'S

This competition is kindly sponsored by

This is a competition open to students/trainees who have not entered previous N.F.B.S.S./A.B.S.T. competitions.

The overall winner will receive a **trip to IREKS in GERMANY** for themselves (and a lecturer if required), **The Chairman's Cup**, A.B.S.T. Medal and Diploma.
Second Place will receive £15, an A.B.S.T. Medal and Diploma.
Third Place will receive £10, an A.B.S.T. Medal and Diploma.

TUTORS Please Note: Entrants MUST to be able/competent/confident to travel to Germany. The winners may be required to demonstrate the making of their product to the IREKS bakers during the trip.

Swiss roll sponge The best entry in this class will receive **"The Christine Robson Memorial Trophy"** to keep for 1 year.

One Swiss roll, jam filled
(not to exceed 18cm in length and 9cm in diameter)

Tin bread The best entry in this class will receive **" The Bill O'Brien Memorial Cup"** to keep for 1 year.

One white tin loaf to weigh 400g when judged

Speciality Bread

One SPELT & HONEY BREAD tin loaf to weigh 400g when judged

(made with "IREKS SPELT & HONEY BREAD MIX" *Recipe & method information supplied*)

To obtain free samples for each entrant please contact:
Lee Pugh at lee.pugh@ireks.co.uk

Please note all entries submitted may be photographed and used for press release purposes for no additional remuneration. In acceptance of entry all entrants names and names of colleges may be photographed and used for publicity purposes by the sponsor.

CONFECTIONERY COMPETITIONS

The BLANDY CUP

This Competition is kindly Sponsored by

CBA CRAFT BAKERS ASSOCIATION

This competition is open to any Member

The winner will receive £75, the Blandy Cup Silver Salver
to hold for one year, an A.B.S.T. Medal and Diploma.
Second place will receive £50, an A.B.S.T. Medal and Diploma
Third place will receive £25, an A.B.S.T. Medal and Diploma

Decorated cake

- One decorated cake, any shape, suitable for a **wedding Anniversary**.
- To be mounted on a suitable board which will fit within an area of **30.5cm x 30.5cm** (no height restriction). A dummy can be used.

- ***The cake may be decorated in royal icing or sugar paste or a combination of both***
- ***The cake should include appropriate lettering/inscription/numerals***

NO ARTIFICIAL DECORATIONS TO BE USED

Wedding cake base

One heavy fruit wedding cake base, no almond paste or icing, approx **15.5cm** baked diameter not to exceed 1 kilogram when judged

The Celebration Cupcake Challenge

This Competition is kindly sponsored by

http://www.ingrambrothers.com/

This competition is open to all students and trainees.

The winner will receive £100, the British Sugar Cup to hold for one year, an A.B.S.T. Medal and Diploma
Second place will receive £50, an A.B.S.T. Medal and Diploma
Third place will receive £30, an A.B.S.T. Medal and Diploma

Each competitor may submit only ONE entry

Produce: Six Celebration Cup Cakes

Produce six decorated Cup Cakes and present on a board or plate with the following requirements:

1. **Topping**: Entrants must **make** a fondant icing topping and/or a fudge-style topping.
2. **Fillings**: Buttercream and/or crème fillings may also be used and should be available in a separate pot/s to taste.
3. **Recipe Sheet**: A sheet detailing the recipe used for the cake, topping/s and fillings used must be included with the entry.

- Theme – Any.
- All decorations must be handmade and edible. Sugarpaste decorations may be used to enhance the look of the fondant or fudge topping.
- **DO NOT USE ANY COPYWRITTEN LOGOS (See Rules)**

You will be marked on the following for a total of 80 marks

- Design innovation and creativity – 20 marks
- Recipe innovation (taste and texture) – 20 marks
- Workmanship (techniques and skills used eg coating, piping, textures) – 20 marks
- Presentation and visual appeal (neatness, proportion and symmetry) – 20 marks
- Failure to fulfil the topping, filling and recipe sheet requirements will be severely penalised.

SLATTERY TROPHY

This competition is kindly sponsored by The Slattery Family Bakers & Chocolatiers in Manchester www.Slattery .co.uk

Chocolate wedding cake

This competition is open to any member

The winner will receive The Slattery Trophy, a voucher for a one day course at Slattery's, an A.B.S.T. Medal and Diploma
Second place will receive a chocolate book, an A.B.S.T. Medal and Diploma
Third place will receive an A.B.S.T. Medal and Diploma

Produce a **one or two tier chocolate cake** suitable for a **wedding** using a **20cm cake base.** The cake may be double-boarded and displayed in a **30cm x 30cm area**. *There is no height restriction.*

The cake will be assessed

*All decoration should be made of chocolate (with a ganache-type coating).

Skills to be included:

***Coating *Piping *Texturing**
***Cut-outs *Tempering *Moulding**
*** Modelling (using modelling chocolate)**

Imagination, flair and creativity are the key pointers when designing your piece and will be an important factor when the piece is judged. Shades of chocolate and colour may also be used.

THE RENSHAW DECORATIVE CLASS.

This competition is kindly sponsored by

This competition is open to any student member

First place will receive The Gerry Cup, £150, A.B.S.T. Medal and Diploma

Second place will receive £100, an A.B.S.T. Medal and Diploma
Third place will receive £50,an A.B.S.T. Medal and Diploma

Decorated Celebration Cake

One **decorated cake** of any shape **not to exceed 10cm in height from the board**.
(Top decoration may be up to another 5cm in height above the coating).
The cake is to be coated in **Renshaw Ready to Roll Icing**
with a suitable motif to be incorporated in the design.

To be mounted on a suitable board, which will, fit an area of **30.5cm x30.5cm**.
(Dummies may be used)

Please see rules on Logos & Characters
Royal icing may be used for the line work, figure piping, off pieces etc.
Ribbons will be allowed, but **NO** other artificial decoration to be used.

Carved Novelty Cake

This competition is kindly sponsored by

The British Confectioners' Association

This competition is open to any student/ trainee member

First place will receive The Frank Webster Trophy (kindly donated by Mr. H. Lloyd of Cheltenham) **£50, an A.B.S.T. Medal and Diploma.**
Second place will receive £30, A.B.S.T. Medal and Diploma
Third place will receive £20, A.B.S.T. Medal and Diploma

Carved Novelty Cake

One decorated hand **carved novelty cake** of any shape and height
(do not use pre-shaped cake tins).

To be mounted on a suitable board, which will, fit an area of **35cm x35cm**.
(Cake will be tested for taste)

The cake is to be coated in **Sugarpaste** and can have sugar/gum paste decoration as well as royal iceing pipework & decoration
with a suitable motif to be incorporated in the design.

Please see rules on Logos & Characters

Royal icing may be used for the line work, figure piping, off pieces etc.
Ribbons will be allowed, but **NO** other artificial decoration to be used.

Please note all entries submitted may be photographed and used for press release purposes for no additional remuneration. In acceptance of entry all names and names of colleges may used and entrants may be photographed for publicity purposes by the sponsor.

GOLDEX CUP

This competition is kindly sponsored by

SQUIRES KITCHEN
create bake decorate

This competition is open to any member

The Winner will be awarded the Goldex Trophy to hold for one year, The Art of Sugarcraft, Sugar Florist Paste pale pink, SK Flexi Ice, SK Multi-Flower Cutter Set by Naomi Yamamoto (Designer) worth £78.39, an A.B.S.T. Medal and Diploma.
Second place will be awarded More Sugar Flowers for Beginners by Paddi Clark plus White and Holly/Ivy Sugar Florist Paste worth £26.89, an A.B.S.T. Medal and Diploma.
Third place will be awarded Sugar Flowers for Beginners by Paddi Clark plus White Sugar Florist Paste worth £21.44, A.B.S.T. Medal and Diploma.*Each competitor may submit only one entry.*

Produce a floral sugar craft arrangement or bouquet

- *Incorporate a **minimum of 3 varieties** of flowers using **cutters, pulled and Mexican hat techniques.***
- *Incorporate a **minimum** of **2 types of foliage.***
- *To fit within an area of **30x30cm.** No height restriction.*

For a total of 50 marks
You will be marked on the following:

*Quality of flowers and foliage *Wiring and taping *Spraying, dusting or glazing *Colour *Balance* Overall presentation

DEVON ROSE BOWL (Light Fruit Cake)

This competition is kindly sponsored by

AarhusKarlshamn UK Ltd
Experts in edible oils & fats

THIS COMPETITION IS OPEN TO ALL STUDENTS/TRAINEES:

The winner will receive £100, The Devon Rose Bowl to hold for one year,
A.B.S.T. Medal and Diploma
Second place will receive £50, an A.B.S.T. Medal and Diploma
Third place will receive £25, an A.B.S.T. Medal and Diploma

Produce

- One lightly fruited cake (**No cherries)** of **500g** when judged, **12cm in diameter**
- 1 x copy of recipe used with method

Up to 30% fruit on raw cake batter max.
Use salted, coloured cake margarine. (No other added salt or colours.)
Natural flavours only may be used.
Emulsifiers and crumb softeners may be used (optional)

Please remember these items must be individually made.

Please note all entries submitted may be photographed and used for press release purposes for no additional remuneration. In acceptance of entry all entrants names and names of colleges may be photographed and used for publicity purposes by the Sponsor.

Callebaut Chocolate Academy Trophy

This competition is kindly sponsored by Barry Callebaut UK Limited
- www.chocolate-academy.com / www.callebaut.com

CALLEBAUT
BELGIUM 1911

This competition is open to any member

The Winner will receive the Callebaut Chocolate Trophy for one year and a voucher for a Two day chocolate course of their choice at the UK Chocolate Academy.

Second and Third place will receive a chocolate book

All winners will receive a ABST medal and certificate

Chocolate Easter Egg presented with Handmade Chocolates

Produce **an Innovative Chocolate Easter Egg** for retail sale - the use of coloured cocoa butters and creative powders should not be more than 25% of the Finished Easter Egg. Present with **one moulded chocolate and one hand dipped chocolate** – 6 of each

Skills demonstrated should include - Tempering by seeding or microwave - **(students should submit a summary of how they tempered the chocolate**) / Moulding / Enrobing and Making of a Ganache

Innovative creative design, craftsmanship, taste and texture will be key factors the judges will take into consideration on reviewing the winning pieces.

Please note all entries submitted may be photographed and used for press release purposes for no additional remuneration. In acceptance of entry all names and names of colleges may be used and entrants may be photographed for publicity purposes by the sponsor.

Shortbread Class

This competition is open to any Student/Trainee member

First place will receive The Dibble / Duncan Shortbread Shield (kindly donated by Mr. John Furie) **£25, an A.B.S.T. Medal and Diploma.**

Second place will receive £15, A.B.S.T. Medal and Diploma

Third place will receive £10, A.B.S.T. Medal and Diploma

Traditional Shortbread Round

One unit of pre-moulded, baked shortbread
to weigh not more than 500g and not less than 300g
To be mounted on a suitably sized thin round cake board board, over-wrapped in either heat sealed plastic film or cling film.

Marking will be on the following criteria:

Neatness of Block moulding
Top Markings (stabbings) Docking
Top Bloom (Depth of Caramelisation of top colour)
Additional Docking (Blow Holes)
Evenness of Bake (Top & Bottom Crust)
Evenness of Break
Internal Structure (Presence of leafs or layers in crumb)
Internal brightness
Aroma (Butterscotch like)
Flavour & Taste

This Trophy is named in memory of Bobby Dibble (Senior Confectionary Production Manager for many years at City Bakeries Glasgow) and Ronnie Duncan (Bakery Production Manager for many at Oliver & Gurden of Oxford)
Both were multitudinous gold medal winners of professional bakery competitions and known as
"Wizards of Shortbread"

BRITISH CONFECTIONERS ASSOCIATION AWARD

The British Confectioners' Association

- This is an award of £100.00 given by the British Confectioners Association for the

BEST Overall Confectionery Item

in the competitions.

- This award will be given to the entry considered by the judges to be the best overall item of confectionery.

- **The winner must apply in writing to the Secretary of the B.C.A. for their award** saying how it is to be spent in furthering their Bakery Career, but must also comply with the following criteria:

✓ **The recipient of the award must be a bona-fide student or apprentice who is currently working in a bakery and participating/attending an NVQ course or similar in bakery subjects; who in the opinion of the judges has entered the best confectionery item across all the competitions.**

✓ **The Judges reserve the right not to make the award, if the standard is not attained.**

✓ **The required standard is to be determined by the B.C.A. member /members of the Judging panel.**

The competition secretary will speak to the member or the student to confirm the criteria for the award has been met.

FERMENTED COMPETITIONS

Hovis & Granary Cup

This competition is kindly sponsored and judged by

This competition is open to all students enrolled on a recognised Bakery course at a college.

Overall combined winner : certificate and a £60 prize
1st Prize in Each Class : certificate and a £60 prize
2nd Prize in Each Class : certificate and a £30 prize
3rd Prize in Each Class : certificate and a £15 prize

Each competitor to submit
One **GRANARY™** Cob to weigh **400g** when judged

Six Rolls: 2 wholemeal, 2 white & 2 **GRANARY™**. 60g scaled each.

Flour provided by Rank Hovis. Please e-mail stephen.sullivan-hadfield@hovis.co.uk

For any information regarding the Rank-Hovis Competitions, flour/tin samples and demonstrations from the Rank HOVIS Team please contact;

Stephen Sullivan-Hadfield
Technical Account Manager
Rank Hovis Ltd
The Lord Rank Centre
Lincoln Road
High Wycombe
Bucks
HP12 3QR

PLEASE NOTE: All completed entry forms for these HOVIS competitions must be sent/e-mailed to Chris Foxall at the above address – not the ABST competitions secretary.

MASTERS CUP

This competition is kindly sponsored by

The Worshipful Company of Bakers

This competition is open to vocational students and qualifying members of A.B.S.T. (Any student on a minimum ten-week course).

The winner will receive the Trophy, £100.00, A.B.S.T. Medal and Diploma
Second place will receive £30.00, A.B.S.T. Medal and Diploma
Third place will receive £20.00, A.B.S.T. Medal and Diploma

The winning loaf in each section of the Masters cup will receive £50.00

Each competitor may submit up to two sets of entries.

The following goods are required.

- ✓ One oven bottom coburg to weigh **800g** when judged
- ✓ One wholemeal tin loaf to weigh **400g** when judged
- ✓ One four strand plait to weigh **400g** when judged

<u>The British Society of Baking Trophy</u>.

This competition is kindly sponsored by the British Society of Baking

THIS COMPETITION IS OPEN TO ALL STUDENTS/TRAINEES:

The winner will receive The British Society of Baking Trophy, £100, an A.B.S.T. Medal and Diploma

Second Place will receive £30, an A.B.S.T. Medal and Diploma

Third Place will receive £20, an A.B.S.T. Medal and Diploma

White Tin Bread

Produce one white tin loaf to weigh **800g** when judged

The white tin loaf recipe should be based on flour, yeast, water, fat and salt (maximum 1.5% of flour weight = 15g salt per 1000g flour). The inclusion of commercial bread improvers or dough conditioners **is not permitted.** The breadmaking method is at your own discretion - straight dough, bulk fermentation, sponge and dough, etc. The final loaf should be of a regular shape, with a fine and even texture throughout.

The SOURDOUGH CHALLENGE TROPHY

This competition is open to all Students & Trainees and is kindly sponsored by

LESAFFRE
UK & IRELAND

First place will receive the Sourdough Challenge Trophy to hold for one year,
A.B.S.T. Medal and Diploma.
Second place will receive, A.B.S.T. Medal and Diploma.
Third place will receive, A.B.S.T. Medal and Diploma.
Medals will be awarded on quality of product basis (see rules section rules page 4)
A Gold Medal will receive £150, Silver £100 and Bronze £50

Using Saf Levain LV2 culture (recipe provided), produce a levain dough.
Use the levain dough in a recipe of your choice to produce **TWO** bulk-fermented sourdough loaves, each weighing 500g at the time of judging.
The loaves should be identical in shape, but the choice of shape is at your own discretion.
The loaves must not be baked in a tin.
Marks will be awarded for overall appearance, authenticity of flavour, characteristic open waxy texture, and crust quality

Ingredient Kg Method
White flour 1.800 Mix the flours and salt together in a bowl.
Disperse the Saf Levain Culture in the water, and
add to the dry ingredients.
Mix together and knead to form a firm dough,
making sure that all of the flour has been
incorporated.
Cover the dough and ferment for 18 – 24hrs at
28°C (e.g. in a dry prover)
Rye flour 0.200
Water (35 degrees C) 1.100
Saf Levain Culture 0.010
Salt 0.010
Use the levain dough in your recipe at your own discretion:
Suggested level is a minimum of 20% of the flour weight in your final dough

WARBURTONS CHALLENGE TROPHY

This Trophy was kindly donated by Warburtons

This competition is open to any student/trainee

The winner will receive the Warburtons trophy to hold for one year,
£75, an A.B.S.T. Medal and Diploma.
Second place will receive £50, A.B.S.T. Medal and Diploma.
Third place will receive £ 25A.B.S.T. Medal and Diploma.

Produce Two 400g (finished weight) Fruit Loaves with recipe. (1 loaf to be presented sliced)

You will be marked on the following for a total of 50 marks

- Finish
- Shape
- Baking
- Flavour
- Signs of healthy fermentation

THE MANDY WANSELL TROPHY

This competition is open to any student/trainee

This Competition is Kindly Sponsored by **www.bakemark.co.uk**

csm Bakery Products

The winner will receive £80 ,the Mandy Wansell Trophy to hold for one year, an A.B.S.T. Medal and Diploma

Second place will receive £50, an A.B.S.T. Medal and Diploma
Third place will receive £30, an A.B.S.T. Medal and Diploma

Each entry to consist of 4 Danish Pastries of a minimum of two types

You will be marked on the following for a total of 50 marks

- Finish
- Flavour
- Shape
- Baking
- Signs of healthy fermentation

THE MASTERS AWARD

This is a special award generously sponsored by the Worshipful Company of Bakers to the value of £100.00.

This is to be awarded to the **student/trainee** who, in the submission of the judges, produces **The BEST OVERALL LOAF** in the competitions.

Each **"WINNING LOAF",** in the separate competitions, will be judged to find the supreme loaf, irrespective of overall marks.

PRIOR TO THE AWARDING OF THE AWARD AND PRIZE MONEY
The winner will be required to submit to the Clerk of the Worshipful Company of Bakers in writing stating how they intend to use this award to further their career.

The application is subject to the approval of the executive committee

INNOVATION COMPETITIONS

THE BRITISH BAKELS AWARD

This competition is kindly sponsored by

BAKELS

This competition is open to any student/trainee

The winner will receive the British Bakels trophy to hold for one year
, £100, A.B.S.T. Medal and Diploma.
Second Place will receive £50 an A.B.S.T. Medal and Diploma.
Third Place will receive £30, an. A.B.S.T. Medal and Diploma.

Produce:
A healthy-eating cereal bar or muffin suitable for a packed lunchbox. The product should be able to be stored at ambient temperature! Present 4 samples of the product, and a recipe.

- Ingredients could include: nuts, seeds, dried fruits etc.
- Present 4 samples of the product and a detailed recipe and costing

You will be marked on the following for a total of 50 marks:

- Visual appeal
- Innovation
- Flavour
- Texture
- Marketing potential

THE INNOVATION TROPHY

This competition is kindly sponsored by

AarhusKarlshamn UK Ltd
Experts in edible oils & fats

This competition is open to all students and trainees.

The winner will receive £100, the Innovation Cup, an A.B.S.T. Medal and Diploma

Second place will receive £50, an A.B.S.T. Medal and Diploma

Third place will receive £25, an A.B.S.T. Medal and Diploma

Produce:

- 1 x sweet fermented product (can be iced or decorated)
- 1 x non-sweet/ savoury fermented product
- 1 x A4 sheet with background material explaining concept and recipes

You will be marked on the following for a total of 50 marks:

- ❑ Visual appeal
- ❑ Innovation
- ❑ Texture
- □ Marketing potential
- □ Flavour

2013 Winner

You will be marked on the following for a total of 50 marks:

- ❑ Visual appeal, Marketing potential, Innovation, Flavour and Texture

THE 3-D Dough Art Display

The Robert John Blackwell Trophy is kindly donated by Mr David Mizon of Train2Bake.co Ltd in honour of his grandfather.

The winner will receive the Robert John Blackwell Trophy (to keep for 1 year), £25, an A.B.S.T. Medal and Diploma

Second place will receive £15, an A.B.S.T. Medal and Diploma

Third place will receive £10, an A.B.S.T. Medal and Diploma

Produce: A baked and finished decoration dough display piece, suitable for a bakers seasonal shop window display.

Your piece may be 2 or 3D and should fit within an area of 400mm cubed. All the Display must be edible (with the exception of any audio, visual or mechanical elements), colours and seeds are permitted! Any gluing together of pieces must be done with edible glue, for example royal icing! No non-edible supports may be used other than a flat base board! One hour will be made available before staging to allow for final construction of your piece.

You will be marked on the following for a total of 50 marks:

- □ Visual appeal
- □ Skill
- □ Innovation

(This Professional Demonstration Pieces and meant as Inspiration Only)

LIVE COMPETITIONS

The VICTORY CHALLENGE TROPHY

This competition is open to any student/trainee

BAKO North Western
'The key ingredient to the food industry'

The winner will receive The Victroy Trophy, £25, A.B.S.T. Medal and Diploma
Second place will receive £15, an A.B.S.T. Medal and Diploma
Third place will receive £10, an A.B.S.T. Medal and Diploma

6 Decorated Biscuits/Gingerbread

Produce 6 individually decorated Biscuits/Gingerbreads

On the theme of **"Holidays"**

Using any decorative medium you wish,
all decorations must be hand made and edible.

Each biscuit/gingerbread must be no larger than 15cm x 10cm

Competitors **must** provide all their own Biscuits/Gingerbread, equipment and decorating materials.

Preparation time allowed:
30 minutes prior to competition. You may colour pastes etc during this time.

All remaining work to be carried out in the **1 hour 30 minutes provided**

The following are not allowed:

- **Previously prepared decorative pieces**
- **Artificial decorations including ribbon**

2015 "European Games" Entries

IBB LIVE PIPING CLASS

Open to any student/ trainee

The winner will receive The I.B.B. Cup, to be held for one year, £25, A.B.S.T. Medal and Diploma.
Second place will receive, £15, an A.B.S.T. Medal and Diploma
Third place will receive £10, an A.B.S.T. Medal and Diploma

All work to be done in the *two and a half hours* including 15-minute break.

4 Themed Miniature Cake's

Competitors are to provide **4** pre-coated ready to decorate miniature cakes approx 7.5cm diameter
(1 will be tested for taste).**NOT MUFFINS**.
Decoration may be different for each cake but must be on the same theme.
They may be coated in sugarpaste or royal icing. All other work on cake to be done live.

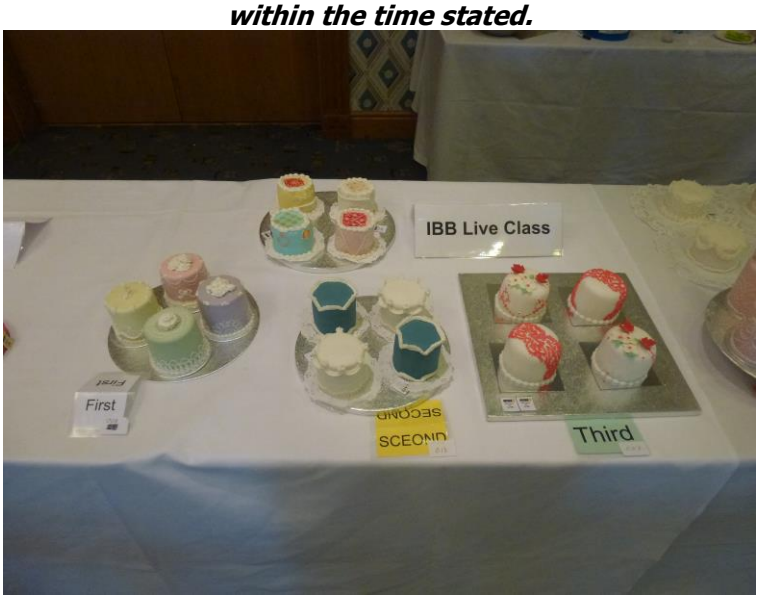
Competitors **must** provide their own equipment.
All competitors will use the royal icing provided.

The judges will be paying particular attention to the quality of your skills, which could include: * Linework *lace or piped off-pieces * brush or tube embroidery *scrollwork * over-piping *piped flowers *pressure piping, cut out or moulded sugar paste pieces.
(THIS CLASS IS TO SHOWCASE YOUR DECORATING SKILLS)

Ribbon or banding will be accepted **ONLY** on the board
The following are not allowed:

- **Previously prepared pieces e.g. flowers (should be made live)**
- **Artificial decorations**

Note: In order to be considered for 1st place/ trophy the cake must be completed within the time stated.



LIVE MARZIPAN MODELLING.

This competition is open to all members

The winner will receive the J.F. Renshaw Trophy to be held for one year, £50, an A.B.S.T. Medal and Diploma

Second place will receive £25, an. A.B.S.T. Medal and Diploma

Third place will receive £15, an A.B.S.T. Medal and Diploma

Preparation time allowed 30 minutes prior to competition, (to colour marzipan).
All remaining work to be carried out in the **two hours** provided.
Competitors will need to provide their own colours and equipment.
Competitors will be required to make three models suitable for a child's Birthday cake. The models are to be presented on a 15/16cm round board using 250g of marzipan.
Embellishments may be added to the board but must be included in the 250g marzipan.
The following are not allowed:

- ***Previously prepared pieces***
- ***Artificial decorations***

You will be marked on the following:
For a total of 60 marks

- Design
- Workmanship
- Hygiene
- Overall finish
- Use of Colours

THE WRIGHTS TROPHY

This competition has been kindly sponsored by

G. R. Wright & Sons Ltd.

The winner will receive £50, the **Wrights Trophy** to be held for one year,
A.B.S.T. Medal and Diploma
Second place will receive £30 A.B.S.T. Medal and Diploma
Third place will receive £20 A.B.S.T. Medal and Diploma

This competition is open to any student/trainee

Create a display piece suitable for display in a bakery shop window, showcasing your bread skills in modelling, decorating, design, symmetry, detail and imagination.

You may make use of pre-prepared stencils and templates, colours, seeds and dressings.

Colours CAN be used.

Competitors will be required to bring your own knives, cutters etc **including a board** approx 55.5cm x 44cm on which to place/create the bread display.

Competitors will be given 2.500Kg of Dead Dough

Preparation time allowed 30 minutes prior to start (to colour dough)

Time allowed: two and a half hours, including a 15 minute break

In order that the entrants of the competition may practice with similar dough to that used in the competitions the committee has released the following recipe:

Dead Dough:

- ✓ 2.500g strong flour
- ✓ 30g skimmed milk powder
- ✓ 40g salt
- ✓ 30g fat
- ✓ 1.300g cold water

You will be marked on the following for a total of 50 marks

□ Appearance □ Workmanship
□ Bread moulding/shaping Techniques used
□ Originality □ Balance and proportion

ADDRESSES /NOTES

For any information regarding competitions please contact:

Graham Duckworth
ABST Competitions Secretary
The Old Post Office
Main Rd
Tadmarton
Oxfordshire
OX15 5SJ

All completed entry forms except **Rank-HOVIS & Granary** *to be e-mailed to this address*

graham.duckworth@talk21.com

HOVIS & Granary Competitions
For any information regarding the Rank-HOVIS and Granary competition please contact:

stephen.sullivan-hadfield@hovis.co.uk

Stephen Sullivan-Hadfield
Rank HOVIS Ltd
The Lord Rank Centre
Lincoln Road
High Wycombe
Bucks
HP12 3QR

All completed entry forms to be sent/e-mailed to this address

Venue: 11th June 2016

The competitions are being held during the annual A.B.S.T. conference at:

The Alliance for Bakery Students & Trainees (ABST) Annual Conference
Alton Towers Conference Centre
Alton Towers Resort
Alton
Staffordshire
ST10 4DB