



52th UIBC International Competition for Young Bakers 2024 in Iceland

3rd June to 6th June 2024

Adress: Kópavogur College
Menntaskólinn í Kópavogi, Digranesvegi 51, 200 Kópavogur



Photos from 51th Competition 2023 in Taipei

Competition Theme 2024: Art of my country

Table of contents

1. General Information.....	3
2. Admission	4
3. Jury	4
4. Dress Code.....	5
5. Raw materials and tools	6
6. Recipe folder	6
7. Conduct of the Competition	7
7.1 Access to the competition area	7
7.2 Preparation time	7
7.3 Competition time	7
8. Schedule	8
9. Required competition products	9
9.1 Category 1: Bread.....	9
9.2 Category 2: Bread Rolls / Buns.....	9
9.3 Category 3: Sweet Yeast Pastry.....	10
9.4 Category 4: Danish Pastry / Viennoiserie.....	10
9.5 Categorie 5: Showpiece.....	11
10. Presentation of the products	12
11. Public jury tasting.....	12
12. Evaluation and determination of the winners	13
13. Internal Evaluation sheet	14
14. Proposed ranking by the jury member	15
15. Responsibility of the participating teams	16
16. Responsibility of the organiser / host	17
17. Concluding Remarks.....	18

1. General Information

The UIBC International Championship for 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.

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**.



Photos from the 50th competition 2022 in Berlin (Photos: Pavel Becker)

2. Admission

There will be **8 national teams of young bakers** admitted to the UIBC International Competition for Young Bakers. The team of the host country is seeded, otherwise the UIBC decides on admission. UIBC member countries will be given preference.

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.

The UIBC competition is considered a junior competition for the national teams of the individual countries and their world championship. 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.

The jury president is in charge of the competition and the jury meetings. He sets the rules, ensures that they are observed, runs the competition, ensures fair play and names the winners. The jury president is also responsible for checking times, numbers and weights (spot checks). Since 2018, Bernd Kütscher (Germany) has been appointed as UIBC jury president.

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

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, elegant clothing (for example dresses, button-up shirts, formal trousers and jacket).

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



Photo from 51st competition 2023 in Taipei (Photo: Taiwan Bakery Association)

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.

Bringing your own ingredients (max. 5 kg flour, no premixes, no pre-weighed ingredients) and your own tools, baking tins, small equipment etc. is possible. However, in order to create equal competition conditions for all teams, these must **fit into 1 standard travel case suitable for flights!** The 1-case-per-team rule also applies to the home team and teams that do not travel by air.

All ingredients, 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 recipe folders and bring them to the competition. **One copy for each jury member and three copies for the UIBC** must be brought along and presented by the respective jury member of the country at the first jury meeting. The folders must be written in English. The **folder can also be submitted digitally** (PDF format)

The folders should contain:

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

7. Conduct of the Competition

7.1 Access to the competition area

The competition takes place at **Menntaskólinn í Kópavogi (Hotel and Restaurant School), Digraanesvegi 51, 200 Kópavogur, Iceland**

At the competition area itself, only the following persons are allowed to enter:

- Competing teams
- Jury president and all jury members
- If necessary, 1 additional coach per team and only if the coach does not have sufficient view and possibility of announcements from the audience area
- Contact person of the organiser / technical staff
- UIBC representatives
- further persons only in agreement with the jury president

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 presentation tables. No overtime is possible.



Photos from 50th competition 2022 in Berlin (Photos: Pavel Becker)

8. Provisional schedule

Monday 3rd June 2024: Arrival, Welcome, Preparation

Individual arrival in Reykjavik and check-in at the hotel*

- 1.30 p.m. Bus transfer from hotel to school
- 2.00 p.m. Official Welcome
- 3.00 p.m. Technical briefing for all the teams
- 3.30 p.m. Meeting for jury members
- 4.00 p.m. Teams on day 1: prepare workplaces
- 4.30 p.m. Jury checks raw materials and tools brought along
- 5.00 p.m. Start of preparation time for teams on day 1
- 7.00 p.m. End of preparation time, transfer to hotel
- 8.00 p.m. Dinner/Evening programme

Tuesday 4th June 2024: Competition Day 1

- 6.30 a.m. Teams on day 1: Transfer from hotel to school
- 7.00 a.m. Teams on day 1: Setting up the workplaces
- 7.30 a.m. Teams on day 1: Start of competition, incl. cleaning and presentation
- 8.00 a.m. Teams on day 2: Sightseeing programme, ending at school
- 9.30 a.m. Meeting for jury members
- 1.30 p.m. End of competition, jury evaluation of showpieces and presentations
- 2.00 p.m. Jury tasting and evaluation: Teams on day 1 present their products
- 2.30 p.m. Final cleaning and resetting of the workplaces (by helpers)
- 3.30 p.m. Teams on day 2: prepare workplaces
- 4.00 p.m. Jury checks raw materials and tools brought along
- 4.30 p.m. Start of preparation time for teams on day 1
- 6.30 p.m. End of preparation time, transfer to hotel
- 7.30 p.m. Dinner/Evening programme

Wednesday 5th June 2024: Competition Day 2 and Ceremony

- 6.30 a.m. Transfer from hotel to school
- 7.00 a.m. Teams on day 2: Setting up the workplaces
- 7.30 a.m. Teams on day 2: Start of competition, incl. cleaning and presentation
- 8.00 a.m. Teams on day 1: Sightseeing programme, ending at school
- 9.30 a.m. Meeting for jury members
- 1.30 p.m. End of competition, jury evaluation of showpieces and presentations
- 2.00 p.m. Jury tasting and evaluation: Teams on day 2 present their products
- 2.30 p.m. Final jury meeting, then preparation of the award ceremony
- 4.30 p.m. Award ceremony (Dresscode: Professional clothing), then transfer to hotel
- 7.30 p.m. Festive closing evening and party (Dresscode: Elegant)

Thursday 6th June 2024: Departure

Check-out at the hotel* and departure

** Earlier arrival or later departure of teams is possible, at own expense.*

9. Required competition products

All teams must produce 140 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

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:

- a) **8 traditional sourdough breads** in 2 different shapes, 4 pieces each and
- b) **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 sourdough breads are to be baked using **only flour, water, salt, yeast and sourdough**. No other ingredients! The types of flour can be chosen freely. Sourdough can be brought to the competition or prepared on the preparation day.

The shape of the traditional breads (a) should be typical for the respective type of bread. Fancy shapes are not desired. No reference to the competition theme is necessary here. The shape of the special breads (b) is free. A reference to the competition theme is recommended.

9.2 Category 2: Bread Rolls / Buns

Each team has to produce the following products:

- a) **30 traditional rolls** in 2 different shapes and
- b) **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 (a) should correspond to market bread rolls or buns in the home country or in another country. The shape of special rolls (b) is free. A reference to the competition theme is recommended.

9.3 Category 3: Sweet Yeast Pastry

Each team has to produce the following products:

- 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 4 pastries for a) all teams can show their **braiding skills**. However, all 4 pastries must have a uniform shape, as even as possible.

The filling for b) must be applied before baking.

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

For a) no decoration after baking is allowed!

For b) decorating after baking with e.g. fruit, jam, fondant or icing sugar is allowed. Other decorations (e.g. chocolate ornaments) are also allowed. But these must be made during the preparation or competition period! Decorative elements brought along may not be used.

9.4 Category 4: Danish Pastry / Viennoiserie

Each team has to produce the following products:

- a) **20 Danish pastries without filling** in traditional form
- b) **20 Danish pastries with sweet or savoury filling**

Each of the Danish pastries should have a final weight of 60 - 120 g.

For a) the products should be of a usual market type, e.g. croissant or another shape that is traditional for the home country. Decorating after baking is only permitted if that is typical for this product (e.g. spread with hot jam and glaze with fondant).

For b) all decorations after baking are allowed. If the teams want to use sugar or chocolate ornaments for this purpose, they must be made during the preparation time or competition time.

9.5 Categorie 5: Showpiece

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

The showpiece may not exceed a **base of 80 cm x 80 cm** and a **height of 180 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 fermented dough** (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.



Left picture: The showpiece of the winners 2021 in Lyon, France (Photo Bernd Kütscher).

Right picture: The showpiece of the winners 2023 in Taipei, Taiwan (Photo TIBS)

10. Presentation of the products

At the end of the competition period, **all the products** must be on the working table or assigned presentation table. These would have to be partially layered/stacked, if necessary.

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**.

We recommend bringing small signs to the competition to label the products on the presentation table.

11. Public jury tasting

Not valid here. Only applies to competitions at a trade fair.

12. Evaluation and determination of the winners

Each jury member evaluates each team, with the exception of their own team. The following table can help, but is not obligatory. In order to fairly balance different evaluation levels (highgrading vs. lowgrading), the jury members themselves **calculate an individual team ranking from their score**, with the exception of their own team.

Only this ranking will be included in the final result, not the points behind it!

This final ranking is handed over to the jury president. The jury president determines the winners from the various rankings of the different jury members. **The teams in 1st, 2nd and 3rd place will be awarded.** In case of a tie, the jury president will decide.

To ensure the greatest possible transparency, the individual ranking of all jury members **will be published after the competition.**

The jury president may also award a team of his choice with the Special **Prize of the Jury President**. Criteria for the special prize can be a special team spirit, outstanding fair play, professional handling of a disadvantage, a product innovation or an outstanding quality of a product.

The most successful country participating in the competition for the first time will receive the **New Country Award**, unless the country has already won one of the other awards.



Photo from 51st competition 2023 in Taiwan (Photo: TIBS)

13. Internal Evaluation sheet

My points for the team: _____

(For internal use, does not count towards the final score)

Working method	Hygiene 0 - 10 P.	Working 0 - 10 P.	Foodwaste 0 - 10 P.	max. 30

Theme reference	Implementation 0 - 10 P.	Creativity 0 - 10 P.	Presentation 0 - 10 P.	max. 30

1) Bread	Appearance 0 - 10 P.	Technique 0 - 10 P.	Taste 0-10 P.	max. 60
Traditional				
Special				

2) Bread Rolls	Appearance 0 - 10 P.	Technique 0 - 10 P.	Taste 0-10 P.	max. 60
Traditional				
Special				

3) Yeast pastries	Appearance 0 - 10 P.	Technique 0 - 10 P.	Taste 0-10 P.	max. 60
Braided				
With filling				

4) Danish pastries	Appearance 0 - 10 P.	Technique 0 - 10 P.	Taste 0-10 P.	max. 60
Traditional				
With filling				

5) Showpiece	Appearance 0 - 20 P.	Technique 0 - 20 P.	Creativity 0 - 20 P.	max. 60

max. 360



This evaluation **is internal and will NOT be given**. It remains with the jury member. Instead, a final **ranking of the teams will be calculated and submitted by the jury member himself** based on his own points. See next page.

14. Final ranking by the jury member

Attention: do NOT name your own team!

Name Jury Member: _____

Based on the points I have determined and/or other evaluation criteria,
I submit the following ranking for the final placement:

1. _____ (Best Team)

2. _____ (Second Best Team)

3. _____ (Third best team)

4. _____

5. _____

6. _____

7. _____

Signature Jury Member: _____

Please note: This ranking will be **sent to all teams** after the competition for transparency reasons

15. Responsibility of the participating teams

- a) **Registration** at UIBC: Binding declaration of participation by a national team with two young bakers and one jury member.
- b) Nomination of the participating candidates and the jury member, each with identification papers and photos.
- c) **Training** of the teams for the competition
- d) **Ensuring participation** through necessary visas, vaccinations, etc.
- e) **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 Iceland 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!

16. 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: 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
- i) Sightseeing: The host will organise a small sightseeing programme so that the teams can get to know the host country.
- j) Gala evening: A festive Gala 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.

17. 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 Competition 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.

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/decisions will be published on the UIBC website** for all teams for reasons of fairness.

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

Weinheim, 15th January 2024

Bernd Kütscher

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