



**THE IBA-UIBC-CUP OF CONFECTIONERS**  
**FROM MAY 20TH – 22ND, 2025**  
**„IBA“-DÜSSELDORF**

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**Promoter:** German Bakers' Confederation  
German Confectioners' Federation

**Location:** Hall 14 and Booth no. A13

**1. Candidates:**

Two confectioners from six participating countries work as a team in a bakery and are supported by a team coach.

**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:**

**For team 1-3:**

Tuesday, 20th May 2025:

Introduction to the workplace	5:00 p.m. – 5:30 p.m.
Competition	5:30 p.m. – 8:30 p.m.

(The Jury will already be present here).

Wednesday, 21st May 2025:

Competition	7:00 a.m. – 3:00 p.m.
1. Evaluation of Petits Fours and Pralines	10:00 a.m. – 11:00 a.m.
2. Evaluation of Figures and Topic specific pastries	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.
3. Evaluation of Showpiece and Cake	3:00 p.m. – 3:30 p.m.
Inspection of the production rooms	3:30 p.m.

**For team 4-6:**

Wednesday, 21st May 2025:

Introduction to the workplace	5:00 p.m. – 5:30 p.m.
Competition	5:30 p.m. – 8:30 p.m.
(The Jury will already be present here).	

Thursday, 22nd May 2025:

Competition	7:00 a.m. – 3:00 p.m.
1. Evaluation of Petits Fours and Pralines	10:00 a.m. – 11:00 a.m.
2. Evaluation of Figures and Topic specific pastries	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.
3. Evaluation of Showpiece and Cake	3:00 p.m. – 3:30 p.m.
Inspection of the production rooms	3:30 p.m.

**Award Ceremony for all teams** **4:30 p.m.**

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

The presentation of the individual products for the 1st + 2nd evaluation is done by the team coach, alternatively an employee of the Akademie Deutsches Bäckerhandwerk can be made at 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 will take place on 22<sup>nd</sup> May 2025** **4:30 p.m.**

## 4. Competition

### 4.1 Competition preparation:

The teams will have a preparation time from 5:30 p.m. to 8:30 p.m. the day before and there will be a briefing on machines, systems and ovens. We would ask all teams to arrive at the German Bakers' Confederation booth in good time for this.

- 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 "Art".

#### **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 5:30 p.m. – 8:30 p.m. The showpiece is evaluated in the competition bakery.*

#### **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 9cm<sup>2</sup>. 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 modulable 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 modulable 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 Bakers' Confederation and the German Confectioners' Federation. The evaluation of the competition performance is based on this evaluation scheme:

<b>a.) Showpiece</b>	Maximum score 35
Craftsmanship/variety of techniques/level of difficulty	15 Points
Appearance/diversity/creativity	15 Points
Working Method	5 Points
<b>b.) Cake</b>	Maximum score 35
Craftsmanship/level of difficulty	10 Points
Taste/Texture	10 Points
Appearance/diversity/creativity	10 Points
Working Method	5 Points
<b>c.) Petits Four</b>	Maximum score 35
Craftsmanship/level of difficulty	10 Points
Taste/Texture	10 Points
Appearance/diversity/creativity	10 Points
Working Method	5 Points
<b>d.) Pralines</b>	Maximum score 35
Craftsmanship/level of difficulty	10 Points
Taste/Texture	10 Points
Appearance/diversity/creativity	10 Points
Working Method	5 Points
<b>e.) Figures</b>	Maximum score 35
Craftsmanship/variety of techniques/level of difficulty	15 Points
Appearance/diversity/creativity	15 Points
Working Method	5 Points
<b>f.) Topic specific pastries:</b>	Maximum score 35
Craftsmanship/level of difficulty	10 Points
Taste/Texture	10 Points
Appearance/diversity/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. Awarding Ceremonies:**

### **7.1 Awarding Ceremonies**

All participants will receive a medal and a certificate for their participation. The members of the top three teams will also each receive a trophy and a winner's certificate, on which the achieved ranking is visible.

### **7.2 Special Prize "Best showpiece"**

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

### **7.3 Creative Award of the Jury President**

The jury president's prize will be awarded to the team with the most innovative recipes and most inspiring products. The participants of this team will each receive a trophy and a certificate.

Weinheim, July 2024  
Thomas Muschelknautz

Attachments:

- Equipment list
- Raw material list

<b>Equipment The iba-UIBC-Cups 2025</b>	<b>Quantity per bakery</b>
June 2024	
Deck oven (with steam)	1
Proofing cabinets	1
Spiral kneading machines	1
Beater-mixers	1
Dough sheeter	1
Chocolate tempering machine (Selmi Plus EX)	Shared
wooden tables (1,60 m) open sides with lower shelf and drawers	1
stainless steel tables (1,60 m) open sides with lower shelf or drawers	2
refrigerator	1
freezer	Shared
load transport carts for baking trays	1,5
load transport carts for ingredients with rectangular bowls (60x30x30)	1
universal-glazing tables 80 x 60, 78 x 50 (4 steering rollers 2 of which are fixed)	2
digital scales (2 g/5 g accuracy of the scale, max. 6 kg/15 kg)	1
dough thermometers (0,1°C accuracy, giving quick measurement)	1
dough scales (beam scales)	1
proofing boards for bread rolls (60x80)	10
aluminum perforated sheet 78x58 cm	15
aluminum perforated sheet 60x40 cm	8
cake tray 60x20x5 cm	3
aluminum baking sheet 78x58x3,5 cm	8
aluminum baking sheet 60x40x2 cm	15
cake tray 30/26 cm	4
metal rectangular baking tins for bread	5
shelf trolleys for bread with wooden floorboards	1
casseroles stainless steel (induction)	5
cutting boards (made of synthetic)	2
hand-whisks (big)	2
hand-whisks (small)	3
flour sieves (40 cm diameter)	1
flour sieves (20 cm diameter)	1

rolling pins	1
bread baskets (round) (for 1 kg of dough)	10
bread baskets (long) (for 1 kg of dough)	10
medium-sized, round bowls for weighing up and preparing of ingredients	14
1-litre measuring cup	4
2- litres measuring cup	4
5- litres measuring cup	2
dough rulers	2
dough scrapers made of synthetics, different shapes and sizes	10
dough scrapers made of metal	10
handled scraper (rubber) different shapes and sizes	10
Piping bags (disposable)	2
Hole nozzles	2
Star nozzles	2
Pastry cutters (round/straight)	2
Pastry cutters (round/crinkled)	2
big knives (serrated edge)	2
big knives (saw)	2
big knives (smooth edge)	2
cooking knife 901.26	1
dough knives, small knives for e.g. cutting bread rolls	5
short-time alarm clock	2
dockers	1
pastry brushes	1
flat brushes (different widths)	4
water spray bottles	1
baking paper cut to size of baking trays	Shared
plastic cover sheets for dough	Shared
linen cloths to hold dough units (40 cm width)	5
wooden bread peel to load into oven (1,80 m )	1
oven brushes	1
bread / bread roll shovels	1
Leaching device 60x40 cm	Shared
full vision goggles for working with lye	1
pairs of oven gloves	2
disposable vinyl gloves in different sizes	Shared
bread roll baskets pileable for appr. 50 bread rolls	4

tin plates (60x40) (for the presentation)	10
separating wax (spray)	6
tin-openers	1
Microwave	2
Induction cooking plate	2
tempering devices for fat glazing, coating and fondant	1
universal kitchen scissors	1
granite or marble sheet for working with chocolate	1
hand blender 25cm (adjustable speed)	1
transfer foil unprinted (1 box)	Shared
foil tape, 4cm (roll)	1
foil tape, 5cm (roll)	1
airbrush	Shared
modeling set	1
aluminum roll-out set	1
air compressor for the table	Shared
painting guns, small	1
sugar lamp	1
hot air dryer	1
silicone mats 60x40cm	4
Pralines cutter	Shared
ladle, 250ml	1
ladle, 50ml	1
Angled pallet, small 20cm	2
Pallet, small 20cm	2
Pallet, large 25cm	1
Table shock freezer (for 60x40 trays / 4 shelves / up to -35°C)	1



**Raw Materials**  
**The iba-UIBC-Cups 2025**

June 2024

quantity in kg	<b>Flour and Wholemeal</b>
	wheat flour type 405
	wheat flour type 550
	wheat flour type 1050
	spelt flour 630
	rye flour type 997
	rye flour type 1150
	whole wheat fine
	rye meal fine
	oat flakes
	spelt flakes
	<b>Seeds</b>
	sunflower seeds
	sesame
	poppy seeds
	Chia seeds
	pumpkin seeds
	<b>Flavors and spices</b>
	(natural) vanilla
	(natural) lemon
	vanilla bean
	cherry brandy
	Amaretto
	Grand Manier
	Rum
	Cinnamon
	Bread spice
	caraway seeds (whole)

quantity in kg	<b>Milk products</b>
	Long-life milk
	pastry butter
	lean curd
	butter
	yoghurt
	cream (fresh) 30% fat
	<b>Jams</b>
	apricots
	mixed fruit
	<b>Coatings</b>
	Fondant, solid
	Glacier fondant, soft (for glazing)
	Modeling fondant
	Callebaut "811" chocolate coating (dark)
	Chocolate coating Callebaut "823" (milk chocolate)
	Chocolate coating Callebaut "W2" (white)
	<b>Food coloring</b>
	Food coloring, water-based <b>red</b>
	Food coloring, water-based <b>yellow</b>
	Food coloring, water-based <b>green</b>
	Food coloring, water-based <b>black</b>
	<b>Miscellaneous:</b>
	yeast
	whole egg (past.)
	Confectioners egg white (past.)
	Egg yolk (past.)
	fresh eggs
	salt
	pretzel salt
	sugar
	granulated sugar

quantity in kg	
	powdered sugar
	snow powder of sugar (decorating)
	glucose
	isomalt
	juice binder
	whole milk powder
	egg-white powder
	baking powder
	potato-starch
	potato flakes
	wheat starch
	corn starch
	baking-margarine
	sunflower oil
	olive oil
	cocoa powder
	raw marzipan paste
	Marzipan (knead with additional sugar) 2:1
	Marzipan (knead with additional sugar) 1:1
	almonds, sliced
	almond sticks
	almonds, chopped
	whole hazelnuts
	chopped hazelnuts
	grated coconut
	raisins
	honey
	Eisella Gel
	roll baking agent
	vital gluten
	vanilla creme powder
	Sheet gelatine
	whole almonds peeled
	walnut kernels
	nut-nougat (dark)