

Decorative Bread CONTEST

Produced by the
Ontario Chapter of the Baking
Association of Canada

may **16-18**

**INTERNATIONAL CENTRE
MISSISSAUGA, ON CANADA**

Decorative bread has a long rich history and is currently enjoying a comeback among bakers. Whether you call it art or food, transforming bread dough into a window display, sculpture or eye-catching centerpiece is a creative way to capture the attention of your customers.

The Ontario Chapter of the Baking Association of Canada is pleased to announce that they will be organizing a Decorative Bread Contest during Bakery Showcase, May 16 – 18 at the International Centre.

Fire up your creative and artistic talents and enter to win cash prizes and the bragging rights of being named the **Best Decorative Bread Baker for 2010!**

1st Prize - \$2,500

2nd Prize - \$1,250

3rd Prize - \$500

**Prizes available for both Professional
and Student Category**



**2008
1st place winner -
PETER FUNKE**



**2008
3rd place winner -
BERNHARD SAUTER**



**2008 2nd place winner -
BILL CLAY**

Contest Information, Rules & Regulations:

Registration Information

- Each participant must complete a Registration Application form (see enclosed form) and submit it to the BAC office on or before April 23, 2010. A \$20 refundable entry fee must accompany the application. *Note: The registration fee will be refunded following Bakery Showcase 2010 to all competitors who submit a decorative bread piece for judging.*
- All registrations must be fully completed and signed. If any information is missing, the registration will be rejected. Registrations once accepted will be confirmed via email.
- There are two categories: Professional and Student. To qualify as a student, you must be enrolled or registered in an accredited baking school and your instructor must complete the designated area on the registration form.
- Participants are restricted to one entry only. Team entries will not be allowed.
- Registrations, once accepted, will include a free pass to Bakery Showcase paid for by the Ontario Chapter of BAC.
- All costs incurred relating to the participation in this contest will be the sole responsibility of the participant entering the contest.

Contest Location, Set-Up & Removal of Entries

- The contest will be held at Bakery Showcase 2010, International Centre, 6900 Airport Rd (Airport Rd & Derry Rd), Mississauga, Ontario.
- Set-Up will be on Sunday, May 16 from 8:00am to 10:00am. Only one person is allowed to set-up their entry in the contest area. No equipment or utensils will be supplied for set-up. All participants must leave the competition area by 10:00am sharp.
- Dough recipes used to create the entry must be submitted at the time of check in at the International Centre.
- Participants are requested to leave any identification numbers, etc on display for the duration of the event.
- Removal of Entries will not be permitted before 5:00pm on Tuesday, May 18 and are the sole responsibility of the participant. Entries that remain in the contest area after 7:00pm on Tuesday, May 18 will be disposed of appropriately.

Judging

- All entries will be judged individually.
- During the judging process, only official entry numbers will be displayed with the entry. Distinguishing marks will disqualify the entry.
- Entries must be:
 - No larger than 2 feet long by 2 feet wide by 32 inches high
 - Piece must be supported with its own medium, no artificial or inedible frames or internal supports can be used
 - Piece can be presented on a board however all parts of the piece must be confined to the maximum dimensions of the board which should not exceed the dimensions listed in 3a
 - Food based glues can be used however the use of glue guns or other non food grade gluing materials are prohibited
 - Non food grade paints or colourings are not permitted
- Judging will be based on the following weighted 4 point scale with winners determined by the highest scores.
 - Originality (25%)
 - Creative design & aspect
 - Use of original ingredients and finishes
 - Artistic features (25%)
 - Aesthetic qualities
 - Sound design principals
 - Well proportioned
 - Visually appealing
 - Technical Achievement (25%)
 - Degree of difficulty
 - Technically sound
 - Conforms to specifications
 - Variety of Dough usages (25%)
 - Overall appearance and use of doughs
 - Finishes inviting, appealing to the eyes
 - Baked colour relevant to application
 - Contrast/blending of colours and textures
 - Balanced proportion of different doughs
 - Balance between dead and yeast doughs
 - Good dough quality (not cracked, chipped or broken)

- Penalties and exclusions will apply in the following areas:
 - Piece is greater than the maximum dimensions
 - Use of non food grade colours
 - Use of artificial or inedible frames or supports
 - Use of non food grade gluing material
 - Failure to provide dough recipes used
- Judging will take place on May 16, 2010 from 10:00am to 12:00 noon or as time is required. During this time, no communication with judges will be allowed.
- Judges reserve the right to reject entries that do not meet the criteria listed above.
- Winners will be announced at 4:00pm on May 16, 2010

General Information

- All entries must be a bona fide manufacture of the participant and should have been specifically produced for Bakery Showcase. Any prize winner may be called upon to prove authenticity of the entry. Failing satisfaction, awards/prizes may be cancelled or withheld.
- By entering the contest and in consideration of being allowed to participate and possibly win a prize the participant agrees to:
 - Abide by all contest rules
 - Respect that the judges decisions are final
- All entries entered into the contest will be displayed at the participants own risk.
- Neither the Ontario Chapter, the Baking Association of Canada nor any contractor charged with providing a service can be held responsible for any loss or damage to displays during the course of the event.
- The Ontario Chapter and/or the Baking Association of Canada at its sole discretion reserves the right at any time and without notice to amend or add to these rules in a reasonable way so as to ensure the fair conducting of this contest.

For More Information:

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