



Bake International competition 4 - 6 November 2022
Competition schedule

Head Judge: David Close

Deputy Head Judge: Jane Hatton

David Close is Head Judge for Cake International. Having trained as a professional chef and served 27 years with the RAF, David is well known in the baking and confectionery circles as a highly regarded professional judge.

Jane Hatton is a lecturer for creative confectionery at Southbank University National Bakery School.

Please direct any questions to questions@ichf.co.uk

You **must not under any circumstances** contact **any** of our individual judges directly.

1. Sourdough Bread

Sourdough bread is a naturally leavened bread that doesn't use commercial yeast to rise

- Present for judging a 500g (1lb 2ozs) sourdough loaf
- Shape is competitor's choice
- Must not be baked in a tin
- You must not use dough conditioners
- You must type your recipe and place in an envelope beside your exhibit
- The bread will be cut and tasted
- Your bread must be placed on a 25cms (10") cake board

2. A Bread Basket

Produce a bread basket suitable for a breakfast buffet

- A minimum of 3 design products of competitor's choice must be shown
- The recipes for all 3 products must be typed and placed in an envelope beside your exhibit
- The bread will be cut and tasted
- Your bread basket must fit within an area of 40cms x 40cms (16")

3. A Dough Display

We want you to showcase your creativity with a dough display using an autumn/harvest theme. Present a flat dough display using either a salt dough or a dead dough (no yeast).

- Use salt dough or dead dough - i.e. no yeast
- The display must be suitable for autumn/Harvest theme



- Showcase creativity, design, balance and proportion with a range of practical skills such as moulding, shaping and cutting
- Cutters may be used with discretion
- Natural colours are permitted
- Present the display in an area of 40cms x 40cms (16")

4. A Naked Rich Fruit Cake

Present for judging 1 round rich fruit cake.

- The cake must be round
- You must not use any almond paste covering
- The cake will be approximately 16cms (6") in diameter
- The cake must not exceed 1kg in weight when judged
- Recipes must be typed and placed in an envelope beside your exhibit
- The cake will be cut and tasted
- The cake must be placed on a 20cms (8") round cake board

5. A Drip Cake

- The sponge cake must not exceed 20cms (8") in diameter
- No height restriction
- The cake filling, topping, flavour, colour, texture and design to be competitor's choice
- Recipes to be typed and placed in an envelope beside your exhibit
- The cake will be cut and tasted
- The cake must be placed on a 25cms (10") round cake board

6. Afternoon Tea Pastries

Present 12 pastries suitable for an afternoon tea.

You must create 3 different designs (sponge based, pastry based and macarons/meringue base) consisting of 4 pastries in each design.

- 12 pastries for an afternoon tea
- 3 different designs (sponge based, pastry based and macarons/meringue based) 4 of each design
- Flavours and fillings are the competitor's own choice
- Recipes to be typed and placed in an envelope beside your exhibit
- These pastries will be cut and tasted
- Your display must fit within a 40cms x 40cms (16") area