



Last year's winner
for innovation

IT'S COMPETITION TIME!

THE CBA WILL ONCE AGAIN BE HOSTING ITS BAKERY COMPETITION AT ITS BUSINESS DAY ON 5TH JUNE 2024 AT THE HILTON WEMBLEY

Categories (see full rules and guidance overleaf)

- | | |
|--|---|
| 1. Apprenticeship/Student
Category 4 Assorted Tray Bakes
2 slices of each (variety), 200g max
per slice | Sponsored by:
SAVENCIA |
| 2. BAKO 60th Birthday Celebration
Sponge Cake
10" board max no dummies | Sponsored by:
THE BAKO GROUP |
| 3. Innovation Sporting Event Snack | Sponsored by: |
| 4. International Sweet
200g max | Sponsored by: |
| 5. Laminated Pastry Savoury
150g max | Sponsored by:
ANGEL REFRIGERATION |
| 6. Sourdough | Sponsored by:
ADM MILLING LTD |
| 7. Signature Bake | Sponsored by: AB MAURI |
| 8. White Tin Loaf
800g max | Sponsored by: |

Members will be invited to enter the following categories which will be judged by our esteemed panel of bakery experts.

Winners of each category will be put forward for our prestigious Champion Baker Award. Can you demonstrate the skills and talent to compete with our 2023 Champion Baker, Yann Coiet, Head Baker at Harrods?

The announcement of the winners will take place during our awards evening on 5th June.



SCAN THE QR CODE
OR CLICK HERE TO
REGISTER FOR THE
COMPETITION

There will be an individual Award for each class and the points from each class will be accumulated to arrive at Champion Baker. A trophy will be presented for the Champion Baker. Trophies are held for 12 months but remain the property of the Craft Bakers Association.

Sponsored by:



Rules & Conditions

1. Closing date for entries: 31st May 2024
2. No Judge or member of his/her family is permitted to compete in any class where they are judging.
3. All exhibits must be the bona fide manufacture of the competitor, who may be called upon to prove the correctness of his/her entry to the satisfaction of the committee. If the committee are not satisfied the award in that class may be withheld.
4. Competition points will be awarded as follows, 1st 6 points, 2nd 4 points, 3rd 3 points, Very Highly Commended 2 points.
5. In addition to the individual award for each class, points will be accumulated to arrive at the overall winner.
6. Judges may withhold any award or points at their absolute discretion.
7. Entries will only be accepted on the official entry form obtained from the CBA by email or downloaded from our website.
8. On receipt of a completed entry form, official numbers will be posted to every competitor for every entry in each class entered. Competitors must attach these numbers securely to every exhibit correctly, numbers must be attached to each side of 400g loaves and to each end of 800g loaves.
9. Competitors may have as many entries as they wish in any class but will only be awarded one prize in any one class.
10. Any distinguishing marks (other than the official number tickets) will lead to that entry being disqualified.
11. All competition entries must be presented to the competition organisers in person to the said venue no later than 9.45am on 5th June to allow time to stage exhibits ready for the commencement of judging at 10.00am. If the competition entries are not able to be delivered in person, please contact the organisers for instructions and guidance to ensure your exhibits are staged correctly on your behalf.
12. No competitor will be allowed to remain in the judging area whilst judging is taking place.
13. The Judges reserve the right to cut, examine and test as they deem fit all goods entered in the competition.
14. Awards will be awarded subject to the rulings of the Judges.
15. Should any competitor wish to lodge an objection to any award in the competition he/she must do so immediately to the chairman of the organising committee with a deposit of £25 which will be withheld if the objection is overruled.
16. The organising committee cannot be held responsible for the delay or loss of any form, fee or receipt in connection with this competition but every care will be taken to avoid such losses.
17. Cups and trophies remain the perpetual property of the Craft Bakers Association. Winners of cups and/or trophies may be asked to sign a bond for its safe custody and return in a safe and clean condition ready for next year's competition.
18. Exhibits must remain on show and not be removed until after 4pm on the day of the competition.

Guidance Notes

1. **Apprenticeship/Student Category, 4 Assorted Tray Bakes** - Let your imagination run wild!
2. **BAKO 60th Birthday Celebration Sponge Cake** - Find a creative way to celebrate 60 years of the BAKO Group
3. **Innovation Sporting Event Snack** - The judges would prefer a hand-held snack, new either in, shape, flavour or eye appeal.
4. **International Sweet** - A maximum weight of 200g, embracing the cultures of the world.
5. **Laminated Pastry Savoury** - A maximum weight of 150g.
6. **Sourdough Bread** - Flavour and eating quality will be uppermost in the judges' thoughts when judging this class.
7. **Signature Bake** - A baked and finished product unique to your bakery representative of your craft. Can be sweet or savoury and something new in, shape, flavour, or eye appeal.
8. **White Tin Loaf** - Must not be more than 30 grams above or below the stated weights. All competitors must comply with all specifications laid down or risk disqualification.