

Bakery Fair Philippines Together With Angel Yeast China Are Now On Its Quest To Search For The Next Bakers Cup 2017 Superstar!

- If You Are A Filipino Between 18 To 55 Years Old
- A Professional Bakers/Chefs/Enthusiasts Who Currently Works In Food Or Baking Industry
- Has Excellent And Creative Skills In Making Steamed Buns.

The Organizing Committee is composed of representatives from the following organizations:

- **Filipino-Chinese Bakery Association Inc.**
- **Angel Yeast China**

CONTACTS ON THE ORGANIZING COMMITTEE

Bakery Fair 2017 and Bakers Cup 2017 Chairman

Mr. Bien Enrico Ah

E-mail: President@fcbai.org

COMMITTEE CHAIRWOMAN

Ms. Catherine Blas Yu

Cellphone: +639228987900

E-mail: Cathy@bakerscup.org

RULES & COMPETITION

Mr. Eugene Tan

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Email: Eugene@bakerscup.org

Secretariat:

Ms. Sarah Verganio

Ms. Lory Lansangan

COMPETITION SCHEDULE

Deadline of Registration: Feb 1, 2017, 2:00pm
Elimination Round: Feb 3-4, 2017
FCBAI Baking Center
8:00am-12:00nn; 1:00pm-5:00pm
Final Round: Feb 18, 2017
WTC, Competition Area
10:00am-3:00pm

INFORMATION AND REGISTRATION

You can download your Registration Form from our website visit www.bakerscup.org for more information. Deadline for submission of registration is on Feb 1, 2017 at 2pm.

REGISTRATION OF ENTRIES

For the submission of requirements such as ID, NSO Birth Certificate, vocational or award certificates you can scan your documents and email it to Ms. Cathy Blas Yu at Registration.angel@bakerscup.org. Please submit the requirements on or before Feb. 01, 2017.

SUBMISSION OF ENTRIES

Please refer to FORMS attached. This will be use to submit your recipes in order to join the elimination round.



CONTESTANT QUALIFICATION

- Contestant must be aged between 18 and 55 at the time of registration.
- Contestant should be working professionally as a chef or baker/ enthusiasts in his/her own business, or currently working in food or baking industry.
- Contestant must be a Filipino citizen (Please scan proof of citizenship. Ex. Passport, NSO-Certified Birth Certificate or similar)
- Contestant must be willing to be trained and compete abroad if chosen as one of the winners.
- Contestant preferably should have a valid passport

SCREENING OF APPLICANTS

- The Philippine Bakers Cup 2017 Committee reserves the right to dethrone any applicant if he or she does not possess the requisite qualification, lacks character of integrity, or has engaged in unethical/improper conduct in the industry or society.
- Contestant must possess good moral character and in good standing for he or may represent FCBAI in future engagements.

ORDER OF PLAY

PRELIMINARY ROUND

Competitors will be informed of their competition date during the scheduled Orientation Dates

Time: February 3-4, 2017

Venue: Filipino-Chinese Bakery Assn. Baking Center
1967 Rizal Avenue, Sta. Cruz, Manila

ANNOUNCEMENT OF THE FINALIST

Finalists will be chosen on the last of day of the preliminary round. They will be informed by email, phone, courier or registered mail.

FINAL ROUND

Dates: February 18, 2017

Time: 10AM-3PM

Venue: Bakery Fair 2017, World Trade Center, Pasay City

COMPETITION RULES

Contestants who are qualified to the elimination round are required to submit their recipe entries.

Contestants are NOT ALLOWED to talk with any persons from the audience during the competition. They are to remain undisturbed during the duration of the competition.

STEAM BUN CATEGORY

OBLIGATORY STEAMED BUN

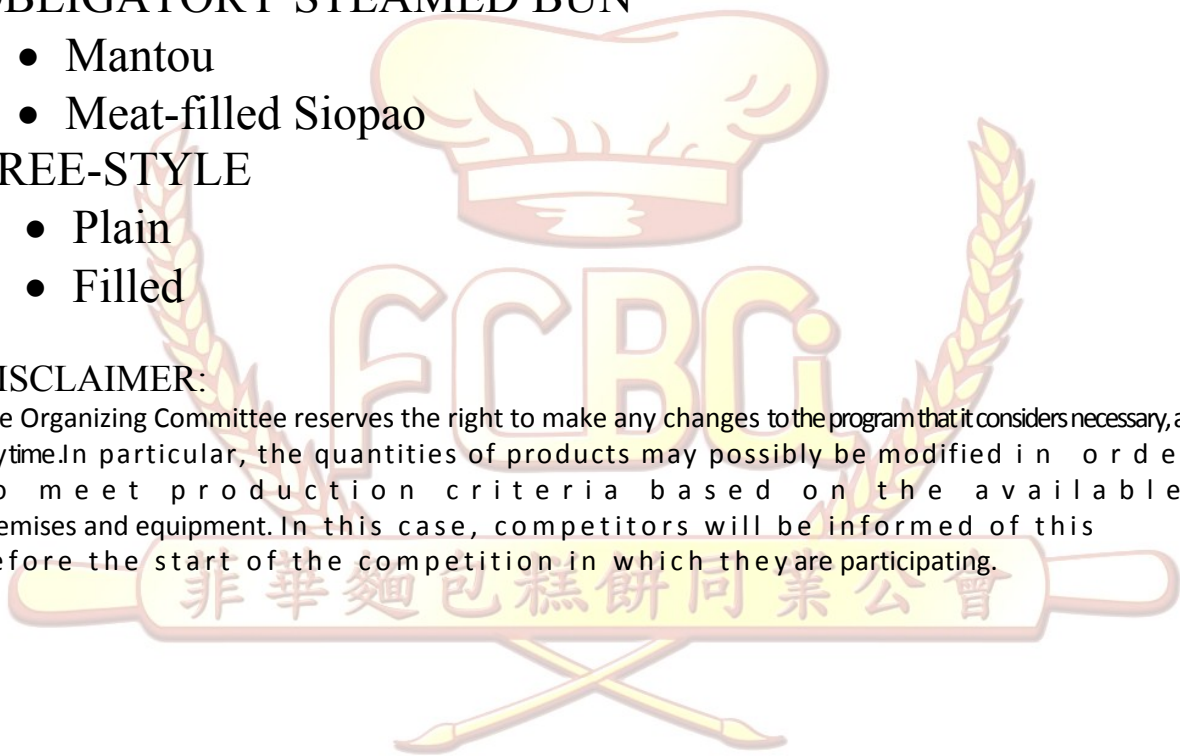
- Mantou
- Meat-filled Siopao

FREE-STYLE

- Plain
- Filled

DISCLAIMER:

The Organizing Committee reserves the right to make any changes to the program that it considers necessary, at any time. In particular, the quantities of products may possibly be modified in order to meet production criteria based on the available premises and equipment. In this case, competitors will be informed of this before the start of the competition in which they are participating.



RULES FOR STEAM BUN (ELIMINATION ROUND)

Contestants must be able to produce: **OBLIGATORY STEAMED BUN**

A. Mantou

- **80 grams \pm 5 grams x 5 pcs.**
- **Length 6cm \pm 1cm**
- **cell structure, uniformity**

B. Meat Filled Siopao

- **90 grams total x 5 pcs.**
- **2:1 dough-filling ratio**
- **You may bring the filling ingredients during the competition date and mix on site.**
- **vegetable content must be 20% of total filling by weight.**

FREESTYLE

A. Plain or Colored

- **dough weight 100-200 grams x 5 pcs.**

Must use Natural Food Coloring – (example: carrot juice, spinach puree, squash....)

JUDGING CRITERIA

PER PRODUCT

Basic Skill	15%
Uniformity	15%
Taste	10%
Cell Structure	10%
Appearance	25%
Creativity	<u>25%</u>
TOTAL	100%

The Organizing Committee provides competitors with the basic flour, INSTANT ANGEL yeast, sugar, salt and other ingredients detailed below.

USE OF FLOUR

LIST OF FLOUR TYPES

- Bread flour
- All Purpose flour
- Whole wheat flour
- Cake flour

Contestants may bring their own flour that is not provided by the organizer. See APPROVAL OF ADDITIONAL EQUIPMENT AND RAW MATERIALS.

YEAST

Participants must use the yeast provided by the organizers. **Angel Instant Dry Yeast.**
No other brand of yeast allowed.

LIVE SOURDOUGH AND STARTERS

Contestants may use these but not compulsory. Contestants must inform the organizer if they are using sourdough or starters upon registering for the contest.

IMPROVERS

The organizers will provide Angel improvers available for the team. Competitors may use these but they are not compulsory. No other brand of improvers allowed.

PREMIX OR CONCENTRATES

Premix, flour mixes and concentrates are not authorized.

End.