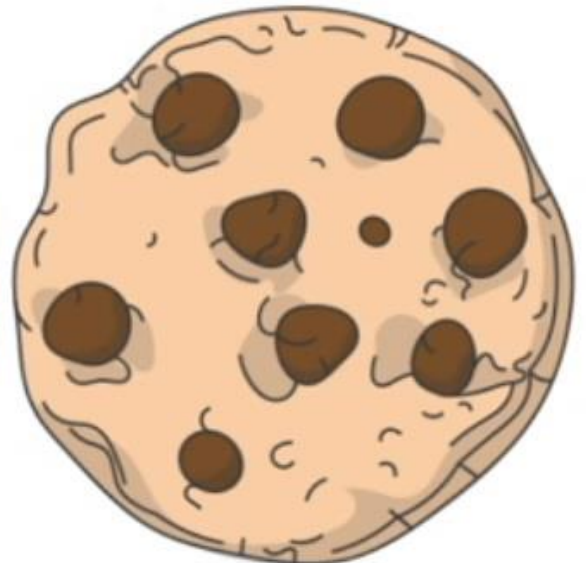


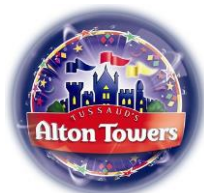
Centenary Conference Competition Schedule 2025



CELEBRATING



YEARS OF BAKERY STUDENT SUPPORT
1925 - 2025



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COMPETITION RULES

- **The competitions** are open to ABST members who are training in the Bakery & related Food industries, whether at an educational establishment or in the workplace. *(A student is anyone studying at a college/institute for a minimum of 6 weeks full-time or ten week part-time, either for a nationally recognised qualification or a college certificate. A trainee is anyone who studying on a work-based learning scheme, for a minimum of ten weeks, leading to a nationally recognised qualification or an-in house certificate, no age restrictions apply to either a student or a trainee).* The membership fee covers entry to the competitions.
- If a class has been won by the same person twice in a row, then we respectfully ask that they do not enter that class again.
- Some competitions are also open to all members, (where stated in schedule); again the membership fee covers entry to the competitions. **(For membership details see page 40).**
- **No teaching staff** of full or part time classes is allowed to enter any of the Trainee or Student only A.B.S.T. Competitions even if on a course themselves except the Horton Trophy which is open to members and non-members.
- All Entry Forms **MUST** be submitted by e-mail by **(Friday 23th May 2025)** to the competition secretary. **Late entries WILL NOT be accepted. Changes (due to mistakes or accidents) are at the discretion of the competitions secretary and may not be accepted.**
- **Award guidelines:** each entry should be the unaided work of the competitor whose name appears on the entry form.
- **Logos & Characters:** Please note No trademarked or copy written logos or characters should be used in any of the competition classes unless written evidence of permission is displayed with the entry - Failure to do so will mean the entry is **automatically disqualified**. Breach of copy write is illegal and the ABST must be a champion for it's members welfare.
- **Recipe Sheets:** If a recipe sheet is required for the competition, then this must be provided using the ABST recipe template, typed and printed off, This sheet can be altered "within reason" to accomodate additional information. **Any other format will be penalised 3 marks, per required recipe sheet.** See rules below for missing recipe sheet.

All entries not conforming to the schedule will be subject to penalty marks (see below).

- To win the **FOUNDERS CUP** a **team of 4 must** enter all sections. Each team member must be nominated for one section. There is no age limit. Individuals may enter, but would only be eligible for the sectional award diplomas.
- To win the **Junior Challenge Cup** a **Team of 3 must** enter all sections. Each team member must be nominated for one section. Age limits apply.
- **Items entered in any competition could also be eligible for the B.C.A. award or the Masters award, providing the criteria set are met.**
- **NEW RULES**
 - All Products & main components must be made by the person entering e.g. Puff pastry made into cream horns where the puff pastry must be made by the entrant, (commercially available puff party must not be used). Jams & toppings (fondant, etc.) can be handmade or from a commercial source.

Penalty points

Please read all rules carefully

- **Lecturers** are not able to physically help with the competition entries other than carrying and helping display them (e.g. they may not help to make up or apply toppings etc). If seen all the entries in that class from the college concerned will be **DISQUALIFIED**.
- Entries must have been individually made – batch made batters & dough etc that are divided between students are not allowed. Baking etc must be done by the individual entering the class. Any group of entries that are considered not individual from the college concerned will be **DISQUALIFIED**.

Weights

Please ensure you test how much weight your products lose and then plan for this, so that they are the correct weight on Saturday morning for judging.

Legal average weight legislation (T1 & T2) rules are used as a penalty guideline (unless otherwise stated).

Target Weight Category	Underweight: 10 Point Penalty	Underweight: 2 point Penalty	No Penalty	Overweight: 2 Point Penalty	Overweight: 10 Point Penalty
65g Roll	50g or less	51-54g	55-75g	76-80g	81g or more
250g Baguette	220g or less	221-224g	225g-275g	276-280g	281g or more
400g	370g or less	371-387g	388-424g	425-430g	430g or more
500g	470g or less	471-484g	485-530g	531-535g	536g or more
800g	770g or less	771g-784g	785g-830g	831-835g	836g or more

In addition, no product with a -10 penalty can receive 1st Place unless it is an award for a combined class of which it is part.

Measurements (see individual class rules where an acceptable range may be set)

- +/- 2cm of the target : is acceptable
- +/- 2cm to 3cm of the target: 1 mark will be deducted
- +/- 3cm to 5cm of the target: 3 marks will be deducted
- More than +/- 5cm of the target: The entry will be DISQUALIFIED

Missing Elements of the Class

If any element (product or other) is missing from the entry displayed for judging, then the penalties are as follows:

- **Missing Recipe Sheet** (or other required element): 20 marks will be deducted. If a recipe is required for more than one product and one is missing then the penalty will be the division of the required recipes.
- **Missing Products** (e.g. 2 loaves required, 1 supplied). The proportion of the marks equally shared for each element will be deducted. E.g. 1 loaf of 2 required missing = minus 50% of available marks for the 2 loaves.

For any one non-compliance, other than above up to 10 marks will be DEDUCTED at the Competitions Secretary's discretion.

Artificial Decoration (other than those specifically allowed)

4 marks will be DEDUCTED for each.

These include:

*Fern *Ribbons (unless otherwise stated) *Paper leaves *Banding *commercial purchased decoration *Wires

Other Penalty Awards

For any other single non-compliance not previously described (e.g. no entry tickets) marks will be DEDUCTED at the Competitions Secretary's discretion. In extreme cases and at the Competitions Secretary's discretion an entry can be disqualified. These decisions will be recorded in case of appeals.

APPEALS PROCEDURE

The relevant Chairman of Judges & The Competitions Secretary will consider appeals.

All appeals from any individual competitor or team MUST be:

In writing stating clearly and concisely the nature of the complaint. Supported by the signature of a tutor / ABST Committee member. Submitted to the **Competition Secretary** within two hours of the results being publicly declared. Counter appeals **will not** be entertained. **The Competition Secretary's decision is FINAL.**

STAGING of Entries

The competition secretary will allocate space for the staging of the exhibits. Entries will be staged on Saturday between **06:45 and 08:45**. (See page 33 for location, address etc.). The competition staging area will then be **CLOSED at 09:00** to everyone except those acting as Stewards, Judges and those to whom the Competition Secretary gives permission.

Baskets & the boxes used to transport entries must be removed from the area asap.

Careful transfer arrangements must be made for the protection of all exhibits sent for the competitions. Please note the committee will not, in any case, hold itself responsible for the loss of any exhibit or accessory, or any damage they may sustain on their way to and from, or during the competitions.

To send entries by courier etc. contact the competitions Secretary for the correct delivery address and contact. Failure to use this system could mean entries do not reach the correct site.

Damage in Transit

If an item is damaged in transit to the event then it is still worth entering it. Mark the item "Damaged in Transit" and the Judges will take this into account with few or no points deducted for the damage.

JUDGING Process & Judges

All the judges invited onto the judging team have a vast amount of relevant bakery knowledge, many of them are specialists, have taught on the subject or have represented their country internationally.

We ensure that judging is fair by using a multi approach procedure.

- 1) All entries are anonymous to the judges (only the Competitions Secretary or their representative has the names associated numbered entry tickets).
- 2) Each competition class is judged in pairs (or a small team).
- 3) If one of the judges is a lecturer/trainer who has students/learners entered into the class (or other conflict of interest) then they declare this and do not take part in the placings/points allocation of the judged items, although they are still free to comment on the entries.
- 4) Once judged, the awarding of places must be agreed with and countersigned by the chairman of judges for that particular product area, or both chairmen if it is a combined class.
- 5) The judges mark against pre-set criteria using the details published in this schedule.
- 6) Any judge's queries about judging criteria, penalties, etc. are discussed with the Competitions Secretary (who does not Judge any class) and a decision is agreed by them. This decision is recorded and is final.
- 7) It is not required of the judges to taste every product (this would be impossible), Judges are asked to narrow down possible top place candidates to a manageable number through visual appearance, then further through internal aspects (cutting) and then a final top 3 placings are decided (with an optional very highly recommended).
- 8) Each winning product is identified by its number on the judges marking sheet and the numbered "First, Second, Third and if applicable, Very Highly Recommended" place indicators. The marking sheets are then checked by the steward team (to check if the sheets match the place indicators) before they are processed by the Competitions Secretary (or their representative).
- 9) All 1st 2nd & 3rd placed individual entries will receive an ABST medal, however Gold, Silver and Bronze medals are awarded on the quality/merit of the winning entries at the discretion of the Judges.
- 10) In team events only the winning team will receive medals.
- 11) In order for the judging of the "Best in show classes" Masters Award & B.C.A. Award to be completed a representative from the Worshipful Company of Bakers (for the Masters Award) and similarly a representative from the British Confectioners Association (for the B.C.A. Award). Both these awards are discretionary and only if the quality of the top product is sufficient are they awarded.

Any suggestion of unfair judging or bias on the judging team will be taken seriously both for the judge/s involved and the person suggesting it. There is an official appeals procedure and this must be followed. **The**

ABST pride ourselves at the professional manner in which all our judges operate and any unsubstantiated comments of unfairness will be severely dealt with.

Judging will commence at 9:00am on the Saturday.

All Live Comp competitors **should** be at the hall **at least 15 minutes before the start of the competition** (09:15am) ready to start preparation at 09:30. Anyone not there will still be allowed to start but will not be given additional time to finish (i.e. all class competitors will have the same finish time).

Judges may need to cut and examine all the exhibits entered for the competitions, even at the risk of damaging and partly destroying the exhibits.

The Chairman of Judges & Competitions Secretary's decisions will be final and they have the power to withhold or to modify any awards (except in the judging of the Masters & B.C.A. awards: See qualifying criteria).

Live Filming

The "Live" competitions that take place at the conference may be filmed and broadcast / streamed either live on the ABST's Facebook page or recorded and made available on one of the ABST's social media sites. If a student enters a live category competition class then they fully agree that this filming can take place and fully agree to the use of such material by the ABST. No student names will be displayed with these images without full written consent of the student.

No remuneration will be given for taking part in or the use of any piece of film taken during these competitions.

Delegate Viewing of Goods and Results

Viewing will take place from 14:30 or as soon as is possible after the judging and mark verification is complete. **The first 15 minutes will be reserved for those students with additional needs or mobility issues (such as a wheelchair),** colleges should inform the ABST committee if there are any students requiring this facility in advance.

PRIZES

ABST Medals

All 1st 2nd & 3rd placed individual entries will receive an ABST medal, however Gold, Silver and Bronze medals are awarded on the quality/merit of the winning entries at the discretion of the Judges.

E.g. It is possible that a 1st placed entry may not be awarded a gold medal if the quality of the entry does not meet the required standard (they would then receive a silver or bronze medal as appropriate for the quality of entry) and similar for the other positions.

Only 1st 2nd & 3rd placed entries are eligible for a medal.

In team competitions, only the winning team will receive medals.

Trophies

All competitors are advised to insure trophies they have won for the year (most colleges do this).

All Trophies are held for one year only by the winner until the next annual competition.

Trophies must be returned cleaned and polished to the Competitions Chairman for the next ABST Annual Conference.

Cash, gifts and other awards

If there is a "prize" gifted by a sponsor we will try to award it to the winner at the award ceremony, where this is not possible the prize will be sent to the relevant college for collection. Please contact the Competitions Secretary if you have not received a gift you have been awarded as soon as possible after the Conference.

AWARDS CEREMONY

Prize giving will take place on Saturday evening **PLEASE NOTE only the first prize winners will be guaranteed to receive their certificates etc. All other certificates will be sent to the colleges after the conference if not available over the weekend.**

REMOVAL OF EXHIBITS

The committee regrets they cannot take responsibility for the return of any exhibit, which is the sole responsibility of the EXHIBITOR.

Colleges etc. will be required to help with the removal / disposal of exhibits from the hall.

All exhibits left in the hall will be disposed of.

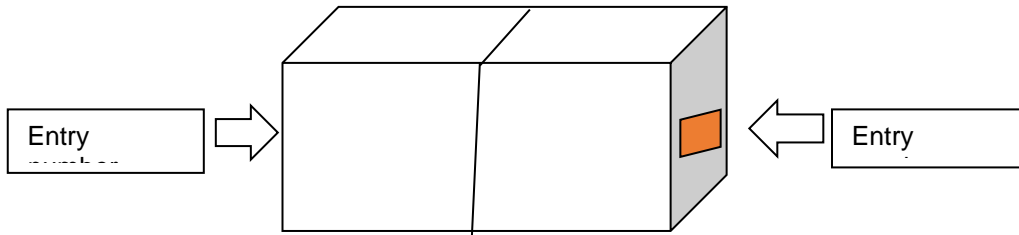
No competition exhibits should be sold or gifted for human or animal consumption as they are not stored in food safe conditions and could contain metal pins (that hold entry tickets on).

Mistakes by the Judging and Organising Team

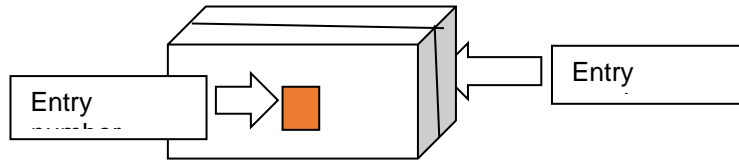
Although we try our best to double check the results and ensure that the correct entry and the correct person match up, we can make mistakes. If a mistake does happen then please let the Competitions Secretary know as soon as possible and DO NOT accept a prize/cup/award if you believe that there is a mistake.

Positioning of Entry Labels

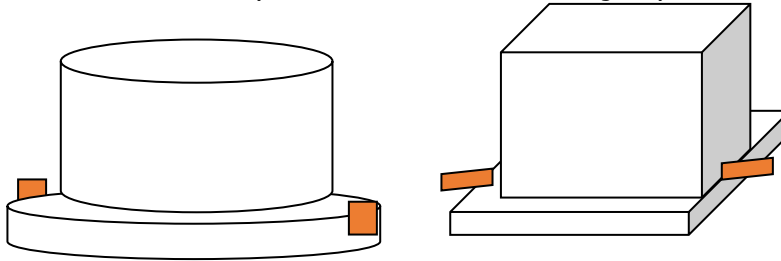
All **800g Loaves** – are cut through the width, place entry tickets one on each end.



All **400g Loaves** – are cut through the length, place entry tickets one on each side.



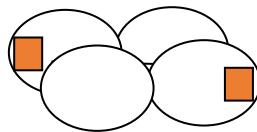
Cakes Displayed on Boards should have an entry ticket positioned on each side of the board.
(follow the maximum board size guide)



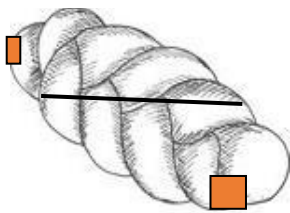
Multiple items displayed on Boards or Plates e.g. Danish Pastries
should have an entry ticket positioned on each side of the board.
(follow the maximum board size guide)



Batched Rolls – are cut through 2 of the rolls
the entry tickets should be positioned on opposite sides of the batched set.



Plaited Breads – are cut diagonally through the width. **Baguettes** – are cut along the length.
Place entry tickets one on each end.



INDUSTRY COMPETITION

The Bakery Trainee Challenge Trophy

This competition class is kindly sponsored by **FDQ**



Apprentice end-point assessment
and qualifications for the food industry



This competition is open to any Student/Trainee member on a recognised bakery training course **AND** working in a bakery for at least 8 hours a week.

(The Bakery must be confirmed on the entry sheet)

1st Prize: The Trainee Challenge Trophy to be held for one year, £100, A.B.S.T. Medal and Diploma.

2nd Prize: £50, A.B.S.T. Medal and Diploma.

3rd Prize: £25, A.B.S.T. Medal and Diploma.

Each competitor must submit

Traditional Bread:

- 2 x **Traditional Artisan French Baguette** (NO Dough Conditioner to be used)
- 5 cuts, to weigh (finished) 250g (+/- 25g) each. Open texture & Oven Bottom Baked – on silicone paper is acceptable.

Modern Morning Goods:

- 2 x **Plain, all butter, Bi-Colour Croissant**. Product may be glazed but NOT filled or topped.

Recipe/Method sheet must be provided for both elements. (On the ABST Recipe template Sheet)

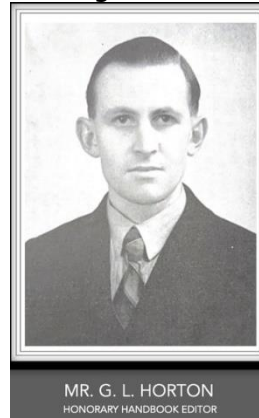


Winner 2024

OPEN COMPETITION

The HORTON TROPHY

This historic Trophy is named after the original editor of the Bakery Students Handbook Mr G.L. Horton and the competition was started in his memory after he died at the Battle of El Alamein in WW2 at the age of 31.



**This is an Open Competition Class
and can be entered by
Tutors, Students and those training in industry.**

THERE IS NO MONEY PRIZE FOR THIS CLASS

First Place will receive the Horton Trophy to be held for one year,
an A.B.S.T. Medal and Diploma.

Second place will receive an. A.B.S.T. Medal and Diploma

Third place will receive an A.B.S.T. Medal and Diploma

Produce one **Competition Quality** 800g White **Oven Bottom loaf of any shape**
Only one product entry is allowed per competition entrant.

TEAM COMPETITIONS

FOUNDERS CUP

History: This Cup was gifted by Denis Casey who founded the first London Bakery Students Society in 1905 and has always been The Senior Team Competition.

Kindly Sponsored by Nelstrops



A Team consisting of four student/ trainee members

The Winning Team will receive the FOUNDERS CUP

Each member of the winning team will receive £50, an A.B.S.T. Medal and Diploma.

The individual winners, for each of the sections, will receive £25 & an A.B.S.T. Diploma

6 x Coloured & Decorated Macaron Shells (Tops only, not filled)

- Displayed on a board, no larger than **15cm²**

Scones

- Four plain white tea scones weighing no more than **280g** collectively when judged.
- Displayed on a square board no larger than **15cm²**

Three Palmiers

- **Hand made** Puff Pastry, made into Palmiers half dipped in chocolate. Displayed on a square board no larger than **15cm²**

400g Wholemeal (+seeds/grains) Loaf

- One loaf to weigh 400g at the time of judging.
- Can be tin or tray baked.
- Optionally: Any whole seeds & wholegrains can be used in the recipe.



Winners 2024

The Junior Challenge Cup

This Cup was purchased in 1938 by the National Federation of Bakery Student Societies (NFBS) it was also one of the three original competitions, this one especially for teams of younger bakers.

Kindly Sponsored by Aрызta



This Competition is open to a team of 3 students / trainees who are **16 or 17** years of age on the day of the competition (at conference).

The Winning Team will receive the Junior Challenge Cup to hold for 1 year.
Each member of the winning team will receive £50, an ABST Medal and a Winners Certificate

Victoria Sandwich (Creamed method)

- 2 x 15cm sponges sandwiched with strawberry jam and dusted with caster sugar.
- Displayed on a round silver board no larger than **20cm x 20cm**

Bulk Fermented White Cottage Loaf

- One 800g Bulk Fermented White Cottage Loaf (no dough conditioner to be used)
- With recipe.

Decorated Birthday Cake

- 1 x 20cm (8 inch) round dummy to be used, not to be higher than 12cm from the board.
- Any icing material may be used. All decoration must be edible.
- Displayed on a round silver board no larger than **28cm x 28cm**

DO NOT USE ANY COPYWRITTEN LOGOS or CHARACTERS (See Rules)



Winners 2024

The PRESIDENTS CUP

This competition is kindly sponsored by British Bakels



This competition is open to all student and trainee members

The First Place Winner will receive **£100**, The Presidents Cup, A.B.S.T. Medal & Diploma.

Second Place: £50, A.B.S.T Medal & Diploma.

Third Place: £25, A.B.S.T Medal, Diploma.

This competition is to test a students ability in all the three disciplines of Bread, Cake & Pastry.

Bread:

Produce: **One Ciabatta Loaf from a scratch recipe (at least 300g finished weight)**

Confectionery:

Using: **Bakels Multi Mix Cake Mix Complete (code number 382755)**

produce:- **A decorated caterpillar cake (Swiss roll measuring 8" or 20cm)**. It must be rolled with a raspberry jam filling only.

Pastry:

Produce: **A 6" or 15cm round Treacle Tart**

A printed recipe / process details sheet must be included for all products. Please use the ABST recipe template provided.

Colleges (NOT Students) please contact William.Bowen@bakels.com for the MultiMix Complete ingredients for this competition.

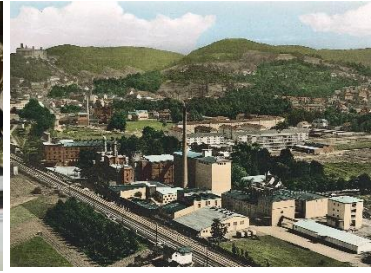
Please note all entries submitted may be photographed and used for press release purposes for no additional remuneration. In acceptance of entry all entrants names and names of colleges may be photographed and used for publicity purposes by the sponsor.



Winner 2024

The NOVICE'S Award (Chairmans Cup)

This competition is kindly sponsored by **IREKS**



A picture of the IREKS site in 1956

ONLY open to student/trainee members who have not entered any previous A.B.S.T. product competitions.

(other classes at the same conference may be entered)

First Place will receive £100, **The Chairman's Cup**, A.B.S.T. Medal and Diploma.

Second Place will receive £50, an A.B.S.T. Medal and Diploma.

Third Place will receive £25, an A.B.S.T. Medal and Diploma.

Cake:

One "retro" Cherry Cake (in a 1lb/400g loaf tin) – The recipe should contain at least 200g of whole Glace cherries per cake.

displayed on a rectangular board no larger than 25 x 15cm)

The best entry in this class will receive

"The Christine Robson Memorial Trophy" to keep for 1 year.

Bread:

One traditional white Bloomer loaf to weigh 400g when Judged (dough conditioners can be used).

The best entry in this class will receive

" The Bill O'Brien Memorial Cup" to keep for 1 year.

(Christine and Bill were both long serving ABST committee members, who both sadly passed away in 2012.

Bill taught at Salford College, & Christine taught at Thomas Danby College Leeds)

Speciality Bread:

One SPELT & HONEY BREAD tin loaf to weigh 400g when judged.

made with "IREKS SPELT & HONEY BREAD MIX" *Recipe & method information supplied*

For samples of this mix colleges please contact

daren.roots@ireks.co.uk

Please note all entries submitted may be photographed and used for press release purposes for no additional remuneration. In acceptance of entry all entrants names and names of colleges may be photographed and used for publicity purposes by the sponsor.

The Bakery Students Bakery & Confectionery Trophy

This competition is kindly sponsored by



Open to all student and trainee members

The First Place Winner will receive **£100**, The Bakery Students Bakery & Confectionery Trophy (to hold for 1 year), A.B.S.T. Medal & Diploma.

Second Place: £50, A.B.S.T Medal & Diploma

Third Place: £25, A.B.S.T Medal, Diploma

Historical Bread: The National Loaf

- 2 x 400g (finished weight) National Loaf (1 hr Bulk Fermented) The recipe should be made from 85% UK wholemeal flour, 10% White Flour & 5% Rye/Barley/Potato or combination of these flours, NO added Gluten, approximately 68% water, 2% salt, 3% yeast and a maximum of 0.2% dough conditioner (to represent the ascorbic acid added to the historic recipe).



Confectionery:

- 6 x Individually Decorated Fondants (Fondant Fancies). Please present 2 varieties, 3 fondants of each variety. These must be coated in fondant (NOT sugar paste). Pastel colours only, any decorations must be hand-made and edible. Display on a 20cm square silver board.

A printed recipe / process details sheet must be included for both bread & confectionery products.

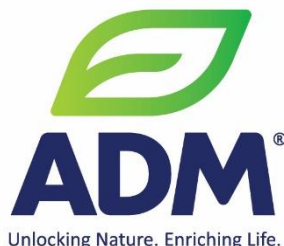
Please note all entries submitted may be photographed and used for press release purposes for no additional remuneration. In acceptance of entry all entrants names and names of colleges may be photographed and used for publicity purposes by the sponsor.

CONFECTIONERY COMPETITIONS

The BLANDY CUP

The third of the original competition cups, bought in memory of Mr John Blandy who helped set up the first recognised professional accredited classes for bakery.

This competition is kindly Sponsored by ADM Milling



This competition is open to any Student / Trainee under the age of 21 at the date of the Conference.

First Place will receive £100, the Blandy Cup (or it's replacement) to hold for one year, an A.B.S.T. Medal and Diploma.

Second place will receive £50, an A.B.S.T. Medal and Diploma

Third place will receive £25, an A.B.S.T. Medal and Diploma

Decorated cake

- A decorated cake, any shape, suitable for a **Centenary Anniversary**.
- *The cake (Dummy) may be coated in royal icing or sugar paste*
- *Piping in Royal icing must be shown as part of the decoration.*
- Suitable inscription and **numerals** need to be on the cake.
- To be mounted on a suitable board which will fit within an area of **30.5cm x 30.5cm** (no height restriction). Dummies must be used.
- **NO ARTIFICIAL DECORATIONS TO BE USED**

Baked Wedding Cake

- One, round, heavy fruit wedding cake, no almond paste or icing, approx **15.5cm** baked diameter not to exceed 1 kilogram when judged.
- Displayed on a 20cm round silver board.

Each element is worth 50% of the available marks.



Winner 2024

The Celebration Cupcake Challenge

This Competition is kindly sponsored by **Kudos Blends**

KUDOS
BLENDS

<https://www.kudosblends.com/>



This competition is open to all students and trainee members.

The winner will receive £100, the "Cup Cake Challenge Trophy" (kindly Donated by British Sugar) to hold for one year, an A.B.S.T. Medal and Diploma
Second place will receive £50, an A.B.S.T. Medal and Diploma
Third place will receive £30, an A.B.S.T. Medal and Diploma

Each competitor may submit only ONE entry

Produce: 8 "Fashions of the last 100 Years" Themed Cup Cakes

Produce 8 cup cakes. 4 different designs, 2 cakes of each design. based on the theme "Fashions of the last 100 years (1925 to 2025).

Present on a board or plate no larger than 30cm² with the following requirements:

- **Topping & Fillings:** Must be made from scratch & ambient stable.
- **Recipe Sheet:** A sheet detailing the recipe used for the cake, topping/s and fillings used, must be included with the entry.
- All decorations must be handmade and edible. Sugarpaste decorations may be used to enhance the look of the fondant or fudge topping, HOWEVER **this is not a sugarpaste decoration class.**

(Rules) Please note No trademarked or copy written logos or characters should be used in any of the competition classes unless written evidence of permission is displayed with the entry - **Failure to do so will mean the entry is automatically disqualified.** Breach of copy write is illegal and the ABST must be a champion for it's members welfare.



Winner 2024 (Olympics Theme)

SLATTERY TROPHY

This competition is kindly sponsored by **The Slattery Family Bakers & Chocolatiers in Manchester** www.Slattery.co.uk

Slattery



Chocolate wedding cake

This competition is open to any ABST member

The winner will receive The Slattery Trophy, £100, an A.B.S.T. Medal and Diploma (+ optional work experience)
Second place will receive £50, an A.B.S.T. Medal and Diploma
Third place will receive £30, an A.B.S.T. Medal and Diploma

Produce a **one tier chocolate cake** using a **20cm cake base (round or square)**. The chocolate cake base should use the following recipe (weight adjusted for your Cakes Size)

Caster Sugar	300	Cake Margarine	220		
Whole Egg	280	Milk	140	High Ratio Cake flour	240
Cocoa Powder (Bournville)	50	Baking powder	5		

Beat sugar & cake margarine until light. Blend in the egg then the milk. Fold in the sieved (flour, cocoa powder and baking powder mix) until clear. Bake in a low oven until firm (the cakes centre temperature should reach 85°C). Cool fully before decorating.

- maximum 12 cm in height, suitable for a **wedding**
- Use a ganache coating
- The cake may be double-boarded and displayed in a **30cm x 30cm area**.
- *There is no height restriction on the decoration, all of which must be made of chocolate and edible. Shades of chocolate and colour may also be used.*

The cake will be assessed (tasted)

Imagination, flair and creativity are the key pointers when designing your piece and will be an important factor when the piece is judged.



Winner 2024

The RENSHAW Creativity Award

This competition is kindly sponsored by **RENSHAW (Part of the Bakels Group)**



Advert from 1949

This competition is open to any student member

First place will receive The Renshaw Silver Salver, £100, A.B.S.T. Medal and Diploma

Second place will receive £75, an A.B.S.T. Medal and Diploma

Third place will receive £50, an A.B.S.T. Medal and Diploma

Decorated Celebration Cake : Theme : Popular Music of the last 100 Years

Please see rules on Logos & Characters

One Decorated Cake of Any Shape

- Not to exceed 15cm in height from the board including the top decoration.
- The cake is to be coated in Marzipan and decorated in Ready to Roll Fondant Icing.
- Royal icing may be used for the line work, figure piping, run-outs, etc.
- You must demonstrate **at least 3** of the following techniques:
 - Modelling, Painting, Moulds, Hand-piping, Cut-outs
- A suitable inscription, e.g. Music "1925-2025", must be incorporated into the design.

To be mounted on a suitable board, which will, fit an area of **30.5cm x 30.5cm**.

(Dummies should be used)



Winner 2024 (Olympics Theme) Also won the Best Patisserie/Confectionary Item in Show.

Ribbons will be allowed, but **NO** other artificial decoration to be used.

The Lorna Jones Memorial Carved Novelty Cake

This Trophy is in memory of Lorna Jones who was head of bakery at Thameside College and sadly passed away from Cancer in 2019, she was a wonderful cake decorator & educator with a passion for supporting students. She is dearly missed.

This competition is kindly Sponsored by BAKO North Western



'The key ingredient to the food industry'

This competition is open to any student/ trainee member

**First place will receive "The Lorna Jones Memorial Trophy"
£100, an A.B.S.T. Medal and Diploma.**

Second place will receive £50, A.B.S.T. Medal and Diploma

Third place will receive £25, A.B.S.T. Medal and Diploma

Carved Novelty Cake

- One decorated hand **carved novelty cake** of any shape and height
- Do not use pre-shaped cake tins. Cakes will be cut and may be tasted.
- To be mounted on a suitable board, maximum size **35cm x35cm**.
- Any internal supports must be edible (raw spaghetti is not allowed).

The cake is to be coated in **Sugarpaste** and can have sugar/gum paste decoration as well as royal icing pipework & decoration

A suitable inscription e.g. *Happy Birthday* **MUST** be incorporated in the design.

DO NOT USE ANY COPYWRITTEN LOGOS or CHARACTERS (See Rules)

Royal icing may be used for the line work, figure piping, run-outs, etc.
Ribbons will be allowed, but **NO** other artificial decoration to be used.



Winner 2024

Please note all entries submitted may be photographed and used for press release purposes for no additional remuneration. In acceptance of entry all names and names of colleges may be used and entrants may be photographed for publicity purposes by the sponsor.

The GOLDEX Award

This class is sponsored by Bakery Business Magazine



This competition is open to any student or trainee member

The Winner will be awarded the **Frank Webster Trophy** to hold for one year, £100, an A.B.S.T. Medal and Diploma.

Second place will be awarded £50, an A.B.S.T. Medal and Diploma.

Third place will be awarded £25, A.B.S.T. Medal and Diploma. *Each competitor may submit only one entry.*

Produce a floral sugar craft arrangement, display or bouquet

- *Incorporate a minimum of 3 varieties of flowers and 2 types of foliage using **all** the following techniques: **cutters, pulled and Mexican hat.***
- *To fit within an area of **30cm x 30cm.** No height restriction.*

Using The Supplied Form: Complete and include the following information on the supplied sheet: Each variety of flower, which technique was used for each flower type, Each types of foliage, which technique was used for each foliage type. (Missing form will incur a penalty of 10 points/50)



Winner 2024

DEVON ROSE BOWL

This competition is kindly sponsored by **PURATOS**



THIS COMPETITION IS OPEN TO ALL STUDENT/TRAINEE MEMBERS:

The winner will receive £100, The Devon Rose Bowl to hold for one year,
A.B.S.T. Medal and Diploma

Second place will receive £50, an A.B.S.T. Medal and Diploma

Third place will receive £25, an A.B.S.T. Medal and Diploma

Traditional:

- One Traditional Cake e.g. Lemon Drizzle, Battenberg, Victoria Sandwich, etc.
- Present on a silver board no larger than **15cm**
- 1 x copy of recipe and method

Modern:

- One reinvented version of the chosen classic cake type.
- The essence of the product must stay the same but the shape, size, decoration and the ingredients can be altered to showcase a modern take on the product.
- Present on a silver board no larger than **15cm**
- 1 x copy of recipe and method

Please remember these items must be individually made.



Winner 2024 (Coffee Cake Reimagined)

Callebaut Chocolate Academy Trophy

This competition is kindly sponsored by **Barry Callebaut UK Limited**
- www.chocolate-academy.com / www.callebaut.com



This competition is open to any student / trainee member

The Winner will receive the Callebaut Chocolate Trophy for one year and a voucher for a Two day chocolate course of their choice at the UK Chocolate Academy (worth £550 - no monetary alternative)

Second will receive £50 and a chocolate book
Third place will receive £30 and a chocolate book

All winners will receive an ABST medal and certificate

Chocolate Easter Egg presented with Handmade Chocolate Bar

Produce

- 1) **An Innovative Chocolate Easter Egg** for retail sale - the use of coloured cocoa butters and creative powders should not be more than 25% of the Finished Easter Egg.
- 2) 3 identical Chocolate snacking bars. Must have 3 layers one of which must include Chocolate ganache. May include other elements for texture e.g. fruit gel, wafer, biscuit, pieces, nuts, etc.
1 x copy of recipe used with method.

Innovative creative design, craftsmanship, taste and texture will be key factors the judges will take into consideration on reviewing the winning pieces.



Winner 2024

Please note all entries submitted may be photographed and used for press release purposes for no additional remuneration.
In acceptance of entry all names and names of colleges may be used and entrants may be photographed for publicity purposes by the sponsor.

Shortbread Class

This Class is Kindly Sponsored by Scottish Bakers



This competition is open to any Student / Trainee member

**First place will receive The Dibble / Duncan Shortbread Shield
£100, an A.B.S.T. Medal and Diploma.**

Second place will receive £50, A.B.S.T. Medal and Diploma

Third place will receive £25, A.B.S.T. Medal and Diploma

Traditional Shortbread Round

- One unit of pre-moulded, baked shortbread
- To weigh not more than 500g and not less than 300g
- To be mounted on a suitably sized thin round cake board,
- Over-wrapped in either heat sealed plastic film or cling film, which will be removed for judging.

Quality Attributes:

Neatness of Block moulding
Top Markings (stabbings) Docking
Top Bloom (Depth of Caramelisation of top colour)
Additional Docking (Blow Holes)
Evenness of Bake (Top & Bottom Crust)
Evenness of Break
Internal Structure (Presence of leafs or layers in crumb)
Internal brightness
Aroma (Butterscotch like)
Flavour & Taste



Winner 2024

This Trophy is named in memory of Bobby Dibble (Senior Confectionary Production Manager for many years at City Bakeries Glasgow) and Ronnie Duncan (Bakery Production Manager for many at Oliver & Gurden of Oxford) Both were multitudinous gold medal winners of professional bakery competitions and known as "Wizards of Shortbread". The shield was kindly donated by Mr. John Furie (Former NFBSS President) in their memory.

The BAKERS & CONFECTIONERS ASSOCIATION AWARD



- This is an award of £100.00 given by the **Bakers and Confectioners Association** for the **BEST Overall Confectionery/Patisserie Item** in the competitions.
- This award will be given to the entry considered by the judges to be the best overall item of (none fermented) Patisserie/Confectionery.
- ✓ **The recipient of the award must be a bona-fide student or apprentice who is currently working in a bakery and participating/attending an NVQ course or similar in bakery subjects; who in the opinion of the judges has entered the best confectionery item across all the competitions.**
- ✓ **The Judges reserve the right not to make the award, if the standard is not attained.**
- ✓ **The required standard is to be determined by the B.C.A. member /members of the Judging panel.**

The competition secretary will speak to the member or the student to confirm the criteria for the award has been met.



Winner 2024

FERMENTED COMPETITIONS

The Harvester Cup

This competition is kindly sponsored by AB Mauri UK & Ireland



AB Mauri UK & Ireland

This competition is open to all students enrolled on a recognised Bakery course at a college/University.

Overall combined winner : £100, ABST Gold Medal, certificate and The Harvester Cup

1st Prize in Each Class : ABST Silver Medal, certificate and a £50 prize

Brief:

Using the Harvester Bread Mix present

- 1) One oven bottom cob – to weigh 400g when judged
- 2) One tin loaf – to weigh 400g when judged
- 3) Six rolls – to weigh 75g each when judged, any shape/dressing to allow for versatility/flair

Marks will be awarded for overall appearance, weight and creativity on the rolls.

Recipes

	Loaves	Rolls
Harvester Malted Wheat Flour	100%	100%
Salt	1.6%	1.6%
Bread fat/Shortening	1%	2%
Bread improver	1%	1%
Yeast	2.5%	2.5%
Water	55%	55%



Winner 2024

Colleges (not students) please contact Chris.Abbott@abmauri.com for samples and make up instructions/video link to produce the entries.

MASTERS CUP

This competition is kindly sponsored by



The Worshipful Company of Bakers

This competition is open to students and trainee members of the ABST

The overall winner will receive the Master Cup for one year,

£100, A.B.S.T. Medal and Diploma

Second place will receive £50, A.B.S.T. Medal and Diploma

Third place will receive £25, A.B.S.T. Medal and Diploma

The winning loaf in each section of the Masters cup will receive £25

Each entry requires the following elements

- One oven bottom coburg to weigh **800g** when judged
- One wholemeal tin loaf to weigh **400g** when judged
- One four strand plait to weigh **400g** when judged



Winner 2024

The British Society of Baking Trophy.

This competition is kindly sponsored by the British Society of Baking



THIS COMPETITION IS OPEN TO ALL STUDENT/TRAINEE Members:

The winner will receive The British Society of Baking Trophy,
£100, an A.B.S.T. Medal and Diploma

Second Place will receive £50, an A.B.S.T. Medal and Diploma

Third Place will receive £25, an A.B.S.T. Medal and Diploma

The Scientific Loaf of the 1950's: 1 x Chorleywood Method

800g 4 Piece Lidded Tin Loaf

This loaf demonstrates the application of Science to the baking industry when the UK was recovering from WW2 and using home grown food/wheat was essential for future security.

- Produce one white **4 Pieced lidded Tin Loaf** to weigh **800g** when judged
- The mixing method should be the **Chorleywood mixing method**.
- The loaf should be 4 pieced/cross panned and lidded.
- No dressing e.g. flour or seeds.

The final loaf should be of a regular shape, with a fine and even texture throughout.



Winners 2024 (BFP Coburg)

The SOURDOUGH CHALLENGE TROPHY

This competition is open to all Student & Trainee members and is kindly sponsored by



First place will receive £100, the Sourdough Challenge Trophy to hold for one year, A.B.S.T. Medal and Diploma.

Second place will receive £50, A.B.S.T. Medal and Diploma.

Third place will receive £25, A.B.S.T. Medal and Diploma.

Using Saf Levain LV2 culture (recipe provided below), produce a levain dough.

- Use the levain dough in a recipe of your choice to produce **TWO** bulk-fermented sourdough loaves, each weighing 500g at the time of judging.
- The loaves must be identical in shape, but the choice of shape is at your own discretion.
- The loaves must not be baked in a tin.
- No dough conditioners / bread improvers are allowed.

Levain Starter Method

White flour 1.8kg, Rye flour 0.2kg
Water (35 degrees C) 1.1kg
Saf Levain Culture 10g
Salt 10g

Mix the flours and salt together in a bowl.
Disperse the Saf Levain Culture in the water @ 35°C, add to the dry ingredients.
Mix together and knead to form a firm dough, making that all of the flour has been incorporated.
Cover the dough and ferment for 18 – 24hrs at 28°C in a dry prover)

Stage 2: Use this levain dough in your recipe at your discretion: Suggested level is a minimum of 20% of the weight in your final dough

Please contact Andy Layte: a.layte@lesaffre.com for samples of starter culture.



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(e.g.
own
flour

Winner 2024

The FRUIT LOAF CHALLENGE

This competition is kindly Sponsored by Zeelandia UK?



Zeelandia

This competition is open to any student/trainee member

The winner will receive the Fruit Loaf (Warburtons) trophy to hold for one year, £100, an A.B.S.T. Medal and Diploma.

Second place will receive £50, A.B.S.T. Medal and Diploma.

Third place will receive £25 A.B.S.T. Medal and Diploma.

Fruit Loaves

2 x 400g (finished weight) Fruit Loaves of any shape using Zeelandia Exact Zest Mix as part of the recipe.

- 1 loaf to be presented sliced
- Any mixture of dried fruit may be used.
- Minimum of 20% dried fruit on DOUGH WEIGHT must be used.
- Provide recipe sheet using the ABST Recipe Template
- Lecturers can obtain Zeelandia Exact Zest Mix by contacting Andrew Taylor
Email: andrew.taylor@zeelandia.co.uk



Winners 2024

THE Danish Pastry (MANDY WANSELL) TROPHY

Created in memory of Miss M. J. Wansell (Mandy) who was NFBSS Chairman in 1992

This competition is open to any student/trainee member

This competition is kindly sponsored by **CSM Ingredients (UK)**
csmingredients.com



The winner will receive £100, the Mandy Wansell trophy to hold for 1 year,
An A.B.S.T. Medal and Diploma

Second place will receive £50, an A.B.S.T. Medal and Diploma

Third place will receive £25, an A.B.S.T. Medal and Diploma

Produce 4 Danish Pastries of 4 different types

- Present on a silver board maximum 30cm x 30cm
Pastry must be laminated with Pastry Fat (not butter).

Flex Quarto Pastry Margarine can be provided by CSM Ingredients

Colleges please contact holly.wales@csmingredients.com



2024 Winners

THE MASTERS AWARD

This is a special award generously sponsored by the **Worshipful Company of Bakers** to the value of £100.

This is to be awarded to the **student/trainee** who in the opinion of the judges produces

The BEST OVERALL LOAF

in the competitions.

Each "**WINNING LOAF**", in the separate competitions, will be judged to find the supreme loaf, irrespective of overall marks.

POST THE AWARDING OF THE PRIZE CERTIFICATE

As this prize is a charitable trust donation, the winner will be required to submit a letter/e-mail to the Clerk of the Worshipful Company of Bakers stating how they intend to use this award to further their career.

Only once this has been received will the ABST Treasurer will release the prize funds.

Clerk@bakers.co.uk Bakers Hall, Harp Ln, London EC3R 6DP



INNOVATION COMPETITIONS

THE Healthy Eating Innovation Award

This competition is kindly sponsored by



This competition is open to any student/trainee

The winner will receive The Healthy Eating Innovation Award to hold for one year, £100, A.B.S.T. Medal and Diploma.

Second Place will receive £50 and A.B.S.T. Medal and Diploma.

Third Place will receive £25, and A.B.S.T. Medal and Diploma.

Produce:

- To produce a snack/ on the go bar, using Bakels Low Sugar Vegan caramel as a component within the bar recipe, the competitor will have to produce 4 bars, along with a recipe detailing ingredients used, further to this the competitor should also write an 'Elevator pitch' around who their target market is, where the bar will be sold, how does it fit in with current market trends/what trends does it align/adhere to?
- Display on a silver board (max 25cm x 25cm)

Ingredients could include: nuts, seeds, dried fruits, fibre, etc.

Lecturers: Please contact William Bowen (National Commercial Manager)
Email: William.Bowen@bakels.com for your Bakels Low Sugar Vegan caramel.

Attributes:

- Visual appeal, Innovation, Flavour, Texture, Marketing potential



2024 Winner

THE INNOVATION TROPHY

This competition is kindly sponsored by **EDME**



This competition is open to all students and trainees

The First Place Winner will receive, The Innovation Trophy,
A.B.S.T. Medal, Diploma, and **£100.**
Second prize Medal, Diploma, and **£50,**
third prize Medal, Diploma, and **£25**

In honour of 100 years of ABST, we invite you to showcase your baking creativity and skill by crafting two innovative loaves that celebrate the unique and rich characteristics of malted grains and beer-based bread.

Create two distinct 400g loaves:

1) *Malt-Based Loaf using EDME's Artisan Pantry Malted Flours*

Present 1 x 400g loaf of any shape using EDME's malted flours. Options:

- A. Sweet Malt 30 (subtle sweet flavour and light colour)
- B. Rich Malt 400 (deeper, robust malt flavour and dark colour)
- C. Mix & match!

2) *Beer-Based Loaf*

Present 1 x 400g loaf of any shape using beer as a key ingredient. This bread can be sweet or savoury, drawing on the traditional methods of beer-based bread making. Feel free to incorporate additional ingredients to enhance the texture, flavour, and appearance of your loaves. Experiment with shaping, scoring, or presentation styles to make your bread stand out.

For samples of EDME's Artisan Pantry Malted Flours, please contact Rebecca at rebecca.cwiklinski@edme.com

For Both Recipes: Include recipe and make up instructions, using the ABST Recipe Template.

Maximum Display size 25cm x 25cm for Both product.

Marks will be awarded for appearance, taste, overall concept, market research, concept originality

THE 3-D Dough Art Display

The Robert John Blackwell Trophy was kindly donated by Mr David Mizon in honour of his grandfather.

This Class is open to all ABST Student & Trainee Members and is kindly sponsored by UK Flour Millers



UK FLOUR
MILLERS



The winner will receive the Robert John Blackwell Trophy (to keep for 1 year), £100, an A.B.S.T. Medal and Diploma

Second place will receive £50, an A.B.S.T. Medal and Diploma

Third place will receive £25, an A.B.S.T. Medal and Diploma

Produce: A baked and finished decoration dough display piece, suitable for a bakers seasonal shop window display.

Based on the Theme: The Last 100 Years 1925-2025

- Your piece should contain some 3D element and should fit within an area of 40cm x 40cm, any height.
- Any non-edible audio, visual or mechanical elements must be hidden.
- Any visible elements (other than lights) must be edible.
- The structure must be self supporting; no non-edible supports may be used other than a flat base board.
- Only Natural Colours are allowed e.g. spices, cocoa powder, etc. No liquid or paste Food Colours to be used. **Details of any colours used should accompany the display piece on a printed A4 sheet.**
- Any gluing together of pieces must be done with edible glue, for example royal icing or isomalt.

DO NOT USE Copyright Characters or logos

At least one hour will be made available before staging to allow for final construction of your piece (**in the holding areas**) as space in the hall is very limited.



Winner 2024 (Olympics Theme)

LIVE COMPETITIONS

The VICTORY CHALLENGE TROPHY

Is sponsored by

Country Style 

This competition is open to any

Team consisting of TWO student/ trainee members

The winner will receive The Victory Trophy, and each team member will receive £75, A.B.S.T. Medal and Diploma

The second-place team will receive £50 each, an A.B.S.T. Medal and Diploma

The third-place team will receive £25 each, an A.B.S.T. Medal and Diploma



Produce 1 x Decorated Gingerbread House suitable for a Bakers Window Display

- To be presented on a silver board – Maximum size 35cm x 35cm, no height restriction.
- Gingerbread house pieces must be produced in advance by the entrants.
- All Decorations **MUST** be edible and **handmade**.
- House must be constructed during the competition.
- Decorative piping must be included in the structure (during the competition).
- You may add model figures (optional), but these must be made on the day.
- All icing must be supplied ready-made by the team (in advance of the start time).
- The Numerals "100" should be incorporated somewhere into the design.

DO NOT USE ANY COPYWRITTEN LOGOS or CHARACTERS (See Rules)

Preparation time allowed: 30 minutes prior to competition.
You may colour pastes etc during this time. All remaining work to be carried out within the **2 hours provided**.



Winning Team 2024 (Christmas Theme)

IBB LIVE PIPING CLASS
Sponsored By Dawn Foods UK



Open to any student/ trainee member

The winner will receive The I.B.B. Cup, to be held for one year,
£100, A.B.S.T. Medal and Diploma.

Second place will receive, £50, an A.B.S.T. Medal and Diploma

Third place will receive £25, an A.B.S.T. Medal and Diploma

All work to be done in the *two and a half hours* including a 15-minute break.

4 Era's (1925-2025) Themed Miniature Cakes

Competitors are to provide **4** pre-coated ready to decorate miniature cakes approx 7.5cm diameter **NOT MUFFINS**. (1 will be cut).

Decoration may be different for each cake and based on an Era between 1925 & 2025.

1 Cake must be coated in Royal icing and decorated live include the following techniques:

Scrolls, Lattice work, run-out.

The other 3 may be coated in sugarpaste or royal icing.

All other decoration work on cakes are to be done live at the ABST Conference.

Competitors **must** provide their own equipment.

All competitors will use the royal icing provided.

*The judges will be paying particular attention to the quality of your skills, which could include:**

Linework *lace or piped off-pieces * brush or tube embroidery *scrollwork * over-piping *piped flowers *pressure piping, cut out or moulded sugar paste pieces.

(THIS CLASS IS TO SHOWCASE YOUR DECORATING SKILLS)

Ribbon or banding will be accepted **ONLY** on the board

The following are not allowed:

- **Previously prepared pieces e.g. flowers (should be made live)**
 - **Artificial decorations**

Note: In order to be considered for a Gold Medal the cakes must be completed within the time stated.



Winner 2024

(This competition will be filmed live –
Please see Live Filming section in the Competition Rules section)

LIVE MARZIPAN MODELLING.

This Trophy was kindly gifted to the ABST by Mr John F Renshaw



This competition is open to all Student/Trainee members

The winner will receive the J.F. Renshaw Trophy to be held for one year, £100, an A.B.S.T. Medal and Diploma

Second place will receive £50, an A.B.S.T. Medal and Diploma

Third place will receive £25, an A.B.S.T. Medal and Diploma

Make three marzipan models suitable for a Birthday cake.

- **The models are to be presented on a 15-16cm round board.**
- Max 250g of marzipan (Provided for you by Renshaws).
- No inedible internal supports (including raw spaghetti) are allowed.
- **You may NOT colour marzipan in advance of the preparation period.**
- Preparation time allowed 30 minutes prior to competition, (to colour marzipan).
- All remaining work to be carried out in the **two hours** provided.
- *Competitors will need to provide their own colours and equipment.*
- Embellishments may be added to the board but must be made out of the 250g marzipan allocated.

The following are not allowed:

- ❖ ***Previously prepared pieces, Artificial decorations***



Winner 2024

(This competition will be filmed live –
Please see Live Filming section in the Competition Rules section)

Dead Dough Modelling Plaque

This competition has been kindly sponsored by



G. R. Wright & Sons Ltd.

The winner will receive £100, the **Wrights Trophy** to be held for one year,
A.B.S.T. Medal and Diploma

Second place will receive £50 A.B.S.T. Medal and Diploma

Third place will receive £25 A.B.S.T. Medal and Diploma

This competition is open to any student/trainee member

Create a display piece suitable for display in a bakery shop window

Celebrating: 100 years of the ABST

showcasing your bread skills in modelling, decorating, design, symmetry, detail and imagination.

You may make use of pre-prepared stencils and templates, colours, seeds and dressings. **Only Natural Colours are allowed e.g. cocoa powder, spices, plant powders.**

Competitors will be required to bring their own knives, cutters, rolling pins, etc. **including a board** approx 55.5cm x 44cm on which to place/create the bread display.

Competitors will be given 2.500Kg of Dead Dough

Preparation time allowed 30 minutes prior to start (to colour dough)

Time allowed: two and a half hours, including a 15 minute break

In order that the entrants of the competition may practice with similar dough to that used in the competitions the committee has released the following recipe:

Dead Dough:

- ✓ 2.500g strong flour
- ✓ 30g skimmed milk powder
- ✓ 40g salt
- ✓ 30g fat
- ✓ 1.300g cold water

Attributes

- Appearance, Workmanship,
Moulding/Shaping
- Originality, Balance & Proportion



Winner 2024

(This competition will be filmed live - Please see Live Filming section in the Competition Rules section)

Questions about the competitions

If you have any questions about any of the competitions you can ask them by contacting...

Graham Duckworth
ABST Competitions Secretary
@ graham.duckworth@talk21.com
Please allow 3 working days for a response

All completed entry forms should be e-mailed (in MS word format) to the following e-mail address: graham.duckworth@talk21.com

Please do not PDF or change the document format as the manes etc need to be copied and pasted into a master document.

Venue: Saturday 14th June 2025

The competitions are being held during the annual A.B.S.T. conference at Alton Towers Conference Centre.

Any posted items must be arranged with the Competition Secretary in advance

Example Marking Sheet

Each competition has its own marking scheme depending on its required elements. The following is an **example only** of the marking sheet used by the judges.

Class: The Bakery Students Bakery & Confectionery Trophy					
Required elements: <ul style="list-style-type: none"> • 1 x 800g (finished weight) London Bloomer. (Bulk Fermented – no improver, Hand Moulded, no Tin, no flour dressing, 12 cuts, Oven bottom baked - not on silicone.) • 1 x Swiss roll, Raspberry jam filled (not to exceed 18cm in length and 9cm in diameter, displayed on a rectangular board <u>no larger than 25 x 15cm</u>) • A printed recipe / process details sheet should be included for <u>both</u> bread & confectionery products using the required template. 					
Entry Number	Points for Bloomer /25	Points for Swiss Roll /25	Penalty points (if any)	Total	Placing (1 st , 2 nd 3 rd , VHC)
Judges Comments/notes:					
Signature of Judges:					
Signature of Head Judge/s:					