



# Singapore Bake-A-Star Championship 2021 (7th Edition)

Organised by Singapore Bakery & Confectionery  
Trade Association (SBCTA)





# About SBCTA

The Singapore Bakery & Confectionery Trade Association (SBCTA), formerly known as Sin Chew Bakery Association, was established in 1947 by a group of passionate bakers to help grow the industry.

Over the years, SBCTA has been playing a major role in assisting the development of member' businesses.

With a current membership of over 100 members, SBCTA hopes to promote, prosper & fire the passion for the bakery arts industry in Singapore and connect & collaborate with professionals in the local and international bakery industry.

# About Singapore Bake-A-Star Championship



The Championship was inaugurated to recognise baking talents and to encourage creativity and innovation among professional and student bakers in Singapore.

Through this Championship, the Singapore Bakery and Confectionery Trade Association (SBCTA) hopes to increase awareness of the endless creativity and varieties of bakery products for consumers to enjoy.



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# Entry Criteria

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## I. Professional Bakers:

- All Bakers/Pastry Chefs working in Singapore
- 18 years and above at point of registration
- Must currently be in the baking industry for at least 2 years
- Must currently be employed by companies registered & operating in Singapore

## 2. Student Bakers:

- 16 years and above at point of registration
- Must currently be learning baking at a local institution



# Championship Rules & Regulations

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## I. PARTICIPATION

Participation Fee: SGD150 (Professional Bakers)  
SGD50 (Student Bakers)

Participation fee is non-refundable in the event that the Championship is cancelled for reasons beyond the Organiser's control or the withdrawal of the Participant's application.

To participate, complete the Participation Form and send it to [secretariat@sbcta.org.sg](mailto:secretariat@sbcta.org.sg) by **10 September 2021, 1800hr**.

Each participant can only participate in one category.

## II. RECIPE & INGREDIENTS

Participants must email the recipe in English & digital format, including the full list of ingredients and how they intend to use them, to [secretariat@sbcta.org.sg](mailto:secretariat@sbcta.org.sg) by **10 September 2021, 1800hr**. Allergens must be indicated.

Ingredients used will be subject to the Organiser's review & approval.

A list of ingredients, if any, provided by the Organiser for the Championship will be sent to participants in due course. Participants must use the ingredients provided, unless otherwise stated.

Ingredients that are not provided by the Organiser will have to be weighed & brought in by the Participants for the Championship.



### III. KITCHEN EQUIPMENT

- ChungPu 2-Deck 4 trays Oven                   x 1
- 4-Door Chiller/Freezer                           x 1
- 3-Door Counter Chiller                           x 1
- S/Sreel 1500mm Working Table               x 1
- Retarder Proofer                                   x 1
- Spiral Mixer (3kg Flour)                       x 1
- Cake Mixer (7 litres)                           x 1
- Trays Trolley                                       x 10
- Baking Trays                                       x 1
- Induction Cooker                                 x 1
- Weighing Machine                               x 1
- Oven Gloves                                       x 2
- Foot Pedal Dustbin                              x 1
- Sinks   x 3
- Blast Freezer                                      x 2

Participants must use the equipment provided, unless otherwise stated. Please note that items provided above may be subject to change. Email notification will be sent to inform of such changes.

# Championship Rules & Regulations





### III. KITCHEN EQUIPMENT

Each Participant/team is advised to bring in the following items, if required:

- Kitchen utensils
- Display plates and decorations
- Pots & pans (induction enabled)
- Chocolate warmer
- Moulds, dishes, cutlery, scale etc

Any additional equipment to be brought in by the Participant must be approved by the Organiser prior to the Championship.

Participants are required to submit a list of equipment that they wish to bring in, at the point of recipe submission, with proper description & information such as brand, model name/number and electrical specification. Failure to comply will result in loss of points.

Due to fire safety regulations, open flame cooking equipment and gas hobs will not be allowed in the venue. Use of lighter, flambe torch, portable gas cartridge stove, candles etc are prohibited.

# Championship Rules & Regulations

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# Championship Rules & Regulations



## IV. PENALTIES

Penalties will be imposed for the following:

Exceeding allocated time	1 point each for every 5 mins late, maximum of 6 points can be deducted
Unclean baking area	From 0 to 5 points maximum, according to level of uncleanliness
Neglect of professional attire	From 0 to 4 points maximum, according to level of negligence
Total	Max. of 15 penalising points

## V. INTELLECTUAL PROPERTY RIGHTS & COMMITMENT

By entering the Championship, all Participants have agreed to take part in any publicity concerning the Championship at any stage, including but not limited to photos, filming and interviews.

The Organiser reserves the right to use the Participants' names, images for promotional or publicity purposes either directly or indirectly, without the prior consent of the Participants.

## VI. GENERAL TERMS & CONDITIONS

Should there be overwhelming response for any category, there may be a shortlisting round to select finalists for the Championship.

All decisions made by the Championship Organising Committee, Judges and Secretariat in all matters relating to the Championship shall be final and binding.

For all enquiries, please email [secretariat@sbcta.org.sg](mailto:secretariat@sbcta.org.sg) or whatsapp/call 9623 1644.



# Championship Schedule

10 September  
1800hr

Participation Deadline

10 November  
0800hr - 0900hr  
0900hr - 1500hr

Cake  
*Preparation*  
Cake & Cake Decoration  
*Competition*

1600hr

Presentation of Awards  
*Cake Category*  
*Cake Decoration Category*

1700hr - 1800hr

Bread & Viennoiserie  
*Preparation*

11 November  
0900hr - 1500hr  
1600hr

Bread & Viennoiserie  
*Competition*  
Presentation of Awards  
*Bread & Viennoiserie Category*

Please note that the schedule may be subject to change. Email notification will be sent to inform of such changes.

All Participants are required to report at least 45mins prior to their scheduled participation time. Participants who fail to arrive at scheduled time will be considered as no-show and disqualified.





# Championship Categories

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## I. PROFESSIONAL BAKERS

(A) BREAD & VIENNOISERIE

(B) CAKE

(C) CAKE DECORATION



## 2. STUDENT BAKERS

(A) BREAD & VIENNOISERIE

(B) CAKE

(C) CAKE DECORATION



# (A) Bread & Viennoiserie Category

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This category aims to challenge the Participant to create interesting and tasty breads that will excite consumers and effect upcoming trends in baking. There will be SIX parts in this category which the Professional Bakers are required to compete. For Student Bakers, they are only required to compete in the first THREE parts.

## (I) EUROPEAN BREAD

Weight (after baked): 450 - 500gm/pc  
Quantity: 10 pcs (2 for judging, 8 for display)

## (II) SOFT BUN

- (a) Healthier Choice (E.g. Sugar-free, high-fibre, natural sweetener with fruits)
- (b) Local Flavour (with fillings)

Weight (after baked): 75 - 100gm/pc  
Quantity: 15 pcs for each type (5 for judging, 10 for display)

## (III) BAGUETTE (Length: 50 - 55cm)

Weight (after baked): 300 - 350gm/pc  
Quantity: 10 pcs (2 for judging, 8 for display)

## FROZEN DOUGH CREATIONS

### (IV) FROZEN CRUSTY DOUGH\* (White, Rye, Sour, Country, Wholemeal, Multi-grains and Mixed herbs)

- (a) Weight (before baked): 350gm (No Baguette)  
Quantity: 10 pcs (2 for judging, 8 for display)
- (b) Weight (before baked): 100gm  
Quantity: 12 pcs (4 for judging, 8 for display)

### (V) FROZEN SOFT DOUGH\* (Premium sandwich loaves, sweet dough and brioche dough)

- (a) Size of baking tins provided: H110mm x W115mm x L195mm  
Weight: Participants to decide  
Quantity: 10 pcs (2 for judging, 8 for display)
- (b) Small Sweet Bun  
Weight (before baked): >100gm (without fillings)  
Quantity: 12 pcs (4 for judging, 8 for display)
- (c) Small Savoury Bun  
Weight (before baked): >100gm (without fillings)  
Quantity: 12 pcs (4 for judging, 8 for display)

### (VI) BREAD SHOW PIECE\*

Participants are required to prepare a showpiece and setup during the competition for display.  
Size: 60cm x 60cm x 90cm



*\*only for Professional Bakers*

# (A) Bread & Viennoiserie Category

## JUDGING CRITERIA

	Presentation (Aesthetic)	Creativity	Taste	Technique (Volume)	Crumb Structure (Weight)	Buffet Table Presentation/ Show Piece	Correct Basic Preparation of Food & Hygiene	Working Skill & Kitchen Organisation	Total
EUROPEAN BREAD	20	20	40	20	-	-	-	-	100
SOFT BUN (HEALTHIER CHOICE)	20	20	40	20	-	-	-	-	100
SOFT BUN (LOCAL FLAVOUR)	20	20	40	20	-	-	-	-	100
BAGUETTE	15	-	40	15	30	-	-	-	100
FROZEN CRUSTY DOUGH (A)*	25	50	25	-	-	-	-	-	100
FROZEN CRUSTY DOUGH (B)*	25	50	25	-	-	-	-	-	100
FROZEN SOFT DOUGH (A)*	25	50	25	-	-	-	-	-	100
FROZEN SOFT DOUGH (B)*	25	50	25	-	-	-	-	-	100
FROZEN SOFT DOUGH (C)*	25	50	25	-	-	-	-	-	100
BREAD SHOW PIECE*	-	-	-	-	-	40	30	30	100

### NOTES:

- All Participants must submit their recipes and themes.
- Recipes submitted must be the original creation of the Participants.
- No restrictions on the shapes of bread products.
- Dried fruits and nuts are permitted.
- Premixes and all improvers are not allowed.
- Fillings for soft buns can be pre-prepared.
- All fillings must be stored in the chillers at the proper temperature & hygienically packaged.

*\*only for Professional Bakers*



# (B) Cake Decoration Category

This category aims to challenge the Participants to be creative and original. The participants will be judged on visual appearance, presentation, technical merits, composition and colours proportion.



(I) THEME: Wedding Cakes

(II) JUDGING CRITERIA

JUDGING CRITERIA	TOTAL
1. CAKE THEME - WEDDING CAKES	20
2. CREATIVITY & IDEA	20
3. WORKMANSHIP & CRAFT SKILL	15
4. TASTE OF CAKE	10
5. PRESENTATION & APPEARANCE	10
6. COMPOSITION & COLOUR PROPORTION	10
7. DEGREE OF DIFFICULTY	10
8. CORRECT BASIC PREPARATION OF FOOD & HYGIENE	5
TOTAL	<u>100</u>

(III) NOTES

- Please provide:
  - a separate piece of real cake, which can be decorated and prepared ahead of the competition for tasting by the judges.
  - write up to accompany the work piece so that the judges have a clearer picture of the presentation.
- Participants can use fondant, gum paste, buttercream, chocolate or a combination of the mediums.
- Non-edible material can be used as internal structure of the display cake, but they must be covered by edible material.
- The work can consist of human & animal figurines, cartoons, foods, landmarks, buildings etc. as long it is in line with the theme.
- The bottom tier of the cake should not exceed 60cm. There is no height limit.
- For Professional Bakers, each entry must consist of a minimum of FIVE tiers with at least two real cakes with a minimum width of 4 inches. Bottom three tiers can be prepared ahead of time with the remaining top two tiers to be completed from scratch during the competition.
- For Student Bakers, each entry must consist of a minimum of THREE tiers with at least two real cakes with a minimum width of 4 inches. Bottom tier can be prepared ahead of time with the remaining top two tiers to be completed from scratch during the competition.



# (C) Cake Category

This category aims to challenge the Participants to create interesting and tasty cakes that will excite consumers and effect upcoming trends in baking. There will be THREE parts in this category which the Professional Bakers (team of TWO) are required to compete. For Student Bakers (individual), they are only required to compete in the first TWO parts.

## (I) BAKED WHOLE CHEESECAKE

Weight: 1 - 1.2kg per pc (not including decoration)

Quantity: 2 pcs (1 for judging, 1 for display)

Both pieces must be fully decorated

## (II) PETITE GATEAUX

(a) Fruits Base

(b) Chocolate Base

Weight: 75 - 100gm/pc

Quantity: 10 pcs for each type (5 for judging, 5 for display)

## (III) SHOW PIECE\*

Participants are required to make a showpiece using edible materials such as fresh cream, chocolate, sugar, nuts etc.

All showpieces must be made on the spot.

Size: 60cm x 60cm x 90cm

## NOTES:

- Participants can bring raisers, not exceeding 15cm for presentation
- Products must be labelled clearly stating for display or tasting
- Additional marks will be given for cakes that taste good and have low sugar content





# (C) Cake Category



## JUDGING CRITERIA

JUDGING CRITERIA		TOTAL
1. MISE EN PLACE		10
<ul style="list-style-type: none"><li>Planned arrangement of materials for trouble-free working &amp; service</li><li>Correct utilisation of working time to ensure punctual completion</li><li>Clean proper working methods during the competition &amp; after</li></ul>		
2. PROFESSIONAL PREPARATION		25
<ul style="list-style-type: none"><li>Correct basic preparation of food &amp; hygiene</li><li>Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Appropriate baking &amp; cooking techniques must be applied for all ingredients</li><li>Working skill &amp; kitchen organisation</li></ul>		
3. SERVICE		5
<ul style="list-style-type: none"><li>Punctual delivery of each entry at the appointed time is a matter of urgent necessity. Full points will be awarded if service flows smoothly &amp; cakes come out on time from the kitchen</li></ul>		
4. PRESENTATION & INNOVATION		10
<ul style="list-style-type: none"><li>Comprises an appetising, tasteful, elegant presentation &amp; modern decoration</li></ul>		
5. TASTE		50
<ul style="list-style-type: none"><li>Typical taste of food should be preserved</li><li>The cake must be of appropriate taste and freshness</li><li>In terms of quality, flavour and colour, the dish should conform to today's nutritional standards</li><li>Show Piece*</li></ul>		
*only for Professional Bakers		
TOTAL		<u>100</u>



