

TINAPAY

— natin —

PINOY BREAD BAKING COMPETITION



Mahalin Pagkaing Atin



COMPETITION GUIDELINES

PREPARING FOR THE COMPETITION

1) Each team need to prepare two (2) bread entries for the eliminations: one (1) regional bread and one (1) modern bread. Come the Grand Finals, the three (3) elimination winners will have to prepare the same bread entries they had, plus one additional bread variant of their choice (either a regional or modern bread).

a. **Regional bread** – is associated with a region or a place within a region in the Philippines.

b. **Modern bread** – is inspired by a local bread (regional or national) but has a surprising twist in the form of ingredients, baking methods, flavors, and technique.

2) The ingredients and recipes will be submitted via an online form posted on the TinapayNatin webpage: www.maxschicken.com/tinapaynatin

3) Teams can submit improvements to the recipe on August 26, 2016, which is two (2) weeks after the announcement of qualifying teams. Take note of the following dates:

- August 12 – Deadline of submission of entries
- August 19 – Announcement of qualifying teams
- August 26 – Deadline of improved recipes

4) Qualifying teams can no longer add ingredients but can change the quantity of each individual ingredient, as specified in their application form. Event marshals will be conducting inspections during the competition proper to ensure that this is followed. Those who bring in extra ingredients shall be disqualified from the competition.

COMPETITION PROPER

I. Equipment / Baking Tools

1) Only an oven and a standard 4x2 feet workstation will be provided for each team at the venue, hence participants are required to bring in their own utensils and baking tools, a list of which must be sent together with the final recipe on August 26.

2) The following equipment will not allowed at the competition proper:

- Electric mixers
- Dough kneaders
- Any mechanized equipment, with the exception of digital weighing scales

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3) Each team must also bring their own fire extinguisher to the venue.

II. Attire

1) Participants must wear plain white shirts (with or without collar) and black pants, both of which must be free from any branding and embroidery. Teams with members who are not wearing the proper attire will not be allowed to participate.

III. Baking process

1) Participating teams will be provided with the ingredients they specified on their respective lists during the competition proper. Teams must bake their breads in accordance to their final recipe.

2) Teams must choose which between Pilmico Sun Moon Star Hard Wheat Flour and Pilmico Wooden Spoon All Purpose Flour they intend to use during the competition. One (1) kilogram of chosen flour will be used for each bread entry with 10% buffer for dusting.

3) Bread dough must follow straight dough method. Participants are required to do the mixing manually.

4) Dough improvers, preservatives, and emulsifiers are strictly prohibited from the competition. Bringing of such ingredients are grounds for disqualification.

5) Competing teams are given four (4) hours to prepare and bake their bread entries based on the production grid to be provided prior to the competition date.

IV. Judging

1) Participants will be judged based on the following criteria:

- a. Correct Professional Preparation (15%)
- b. Presentation of Bread Story and General Impression (15%)
- c. Technique and Practicality (30%)
- d. Taste (40%)

2) Each team must present their bread entries on a white platter ONLY.

3) Each team strictly has two (2) minutes to pitch their bread.

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