

BREAD IN THE CITY - 国际烘焙大赛(中国区选拔赛)
Bread in the City - Bakery World Cup (China Region Selection)

比赛
规则

RULES &
REGULATIONS

TIME:

2024 WED. 星期三

04.24

2024 FRI. 星期五

04.26

深圳会展中心(福田)

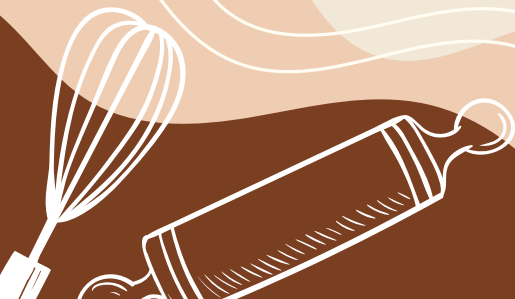
Shenzhen Convention & Exhibition Center (Futian)

1-A10



 **目录**
CONTENT

组委会及联系方式 Organising Committee and Contact Information	05
参赛者及参赛形式 The Contestants & Participation Format	06
报名 Application	07 - 08
参赛选手及评审裁判职业装束 Dress Code for Contestants and Judges	09
评审、协调和工位卫生 Jury and Co-ordination & Hygiene	10 - 11
面粉、酵母和食材的使用 Use of Flours, Yeasts and Raw Ingredients	12 - 14
额外材料和附加食材的使用与批准 Additional Materials and Ingredients Used and Approved	15
建议及比赛日程安排 Recommendations & Competition Programme	16
作品介绍手册 Presentation Booklet	17
按类别划分的产品描述 Description Of Products By Category	18
恰巴塔和特殊面包的规则 Rules for Ciabatta and Special Breads	19 - 23
甜面包（酥皮类）和馅饼（挞类）规则 Rules for Sweet Viennoiserie and Baked Tarts	24 - 25
咸味产品的展示规则 Rules for Savoury Presentations	26 - 28
所有产品的最后摆台及艺术面包作品 Final Presentation & Artistic Piece	29
奖项设立 Prizes	30





欢迎辞

MESSAGE OF WELCOME

热烈欢迎 Bread in the City - 国际烘焙大赛（中国区选拔赛）的全体参赛选手及赛事组委会的各位尊敬的评委。本届大赛将于 2024 年 4 月 24-26 日在 SIGEP China 深圳国际手工冰淇淋、烘焙及咖啡展览会同期举办。

承袭意大利 SIGEP-The Dolce World Expo，全球领先致力于甜品烘焙和咖啡餐饮业的 B2B 展会 40 年甜蜜事业，SIGEP China 在中国市场的登陆将作为整个行业创新的参考点，以意式手工冰淇淋、烘焙、糕点、巧克力、咖啡五大板块为着力点，为华南及大湾区市场显著的消费势能和商业交流机会提供 360 度的甜点和咖啡新视界。

作为首个战略布局中国华南地区的国际手工冰淇淋、烘焙及咖啡展览会，SIGEP China 以深圳为中心，辐射粤港澳大湾区，于 2023 年 5 月正式登陆中国市场，既获得了行业的大力支持与广泛赞誉。Bread in the City- 国际烘焙大赛是由 SIGEP Rimini 组织，Richemont Club 协办的烘焙专项比赛，旨在集结来自世界各地的队伍汇聚在意大利里米尼，展开一场关于面包技术的交流与比赛。

Bread in the City - 国际烘焙大赛（中国区选拔赛）今年首度亮相 SIGEP China 展会现场，为期两天的激烈赛程，将覆盖五大项十八小项赛题如恰巴塔面包、披萨、咸点与艺术面包等项目。同时，主办方更倾力邀请了烘焙领域的国际知名裁判入驻赛事组委会。各位厨师选手们请尽情发挥你们创造力和精湛的技艺，呈现出具有创意性、观赏性、美味可口的作品，届时让我们拭目以待各位选手们一举俘获裁判的味蕾，征服他们专业的品评。获胜团队将代表中国直飞意大利在 2025 年 Bread in the City 的全球总决赛与世界各地的佼佼者一争殊荣。

在此，我谨代表 SIGEP China 深圳国际手工冰淇淋、烘焙及咖啡展览会及 Bread in the City - 国际烘焙大赛（中国区选拔赛）主办单位科隆展览、艾意吉展览以及历峰俱乐部（中国）向我们的合作伙伴中国西点顶厨俱乐部与伊莎莉卡烘焙网表示最诚挚的感谢。

预祝所有参赛厨师赛出热情与精彩，收获理想的成绩，并祝愿首届 Bread in the City - 国际烘焙大赛（中国区选拔赛）取得圆满成功！

董事总经理 Michiel Kruse

科隆展览（北京）有限公司



A warm welcome to all the contestants of the Bread in the City - Bakery World Cup (China Region Selection) and the distinguished judges of the event organising committee. The competition will be held from 24-26 April 2024 at SIGEP China, Shenzhen Exhibition & Convention Center (Futian), Shenzhen, China.

Inheriting 40 years of sweet business from SIGEP - The Dolce World Expo, the world's leading B2B exhibition dedicated to the dessert-and-coffee Foodservice Industry, SIGEP China's resounding appearance in the Chinese market will serve as a reference point for innovation in the entire industry. With five major segments of Gelato, Bakery, Pastry, Chocolate and Coffee as its focus, the fair provides a new 360-degree view on desserts and coffee for the vibrant consumer momentum and business opportunities in Southern China and the Greater Bay Area market.

As the initial international exhibition for gelato, bakery, pastry, chocolate and coffee to strategically position itself in the Southern China region, SIGEP China officially debuted in the Chinese market in May 2023, is centered in Shenzhen and radiating throughout the Greater Bay Area, and has received strong support and wide acclaim from the industry. Bread in the City, an international baking competition organised by SIGEP Rimini and coordinated by Richemont Club Italia, with the patronage of Richemont Club International, aims to gather teams from around the world in Rimini, Italy, for an exchange and competition on bread-making techniques.

The Bread in the City - Bakery World Cup (China Region Selection) will make its inaugural unveiling at the SIGEP China this year. The intense two-day competition is poised to cover five major categories and eighteen sub-categories, such as Ciabatta, Pizza, Savoury and Artistic Piece. The organisers have also invited internationally renowned judges from the baking industry to join the event organising committee. Chefs and participants, please unleash your creativity and showcase your exquisite skills to present innovative, visually appealing, and tasty creations. We look forward to seeing the participants captivate the judges' taste buds and impress them with their professional evaluations. The winning team will represent China and compete against top contenders from around the world in the global finals of Bread in the City in Italy in 2025.

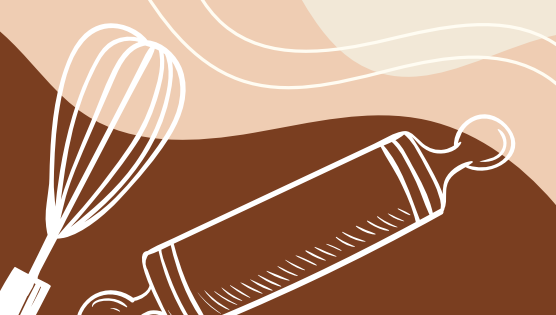
On behalf of Koelnmesse, I would like to express our sincere gratitude to IEG and Richemont Club China, our co-organisers of SIGEP China and Bread in the City - Bakery World Cup (China Region Selection), and our partners Top Pastry Chef Club of China and YesliCake for their great support.

We wish all the participating chefs an impressive performance and achieving ideal results in the Bread in the City - Bakery World Cup (China Region Selection) 2024, and a great success to the debut of the event!



Michiel Kruse

Managing Director, Koelnmesse (Beijing) Co., Ltd



组委会 **Organising Committee**

组委会由以下人员组成：

曹继桐先生 - 中国历峰俱乐部主席

Mr. Gino Cao - President of Richemont Club China

电话 Tel. : 13701096704

邮箱 Email: 717975425@qq.com

刘健先生 - 中国历峰俱乐部秘书长兼财务主管

Mr. Colin Liu - General Secretary & Treasurer of Richemont Club China

电话 Tel. : 18600241944

邮箱 Email: colinliu@aliyun.com

穆也先生 - 历峰国际俱乐部中国秘书

Mr. Mu - Secretary of Richemont Club China

电话 Tel. : 15533520363

邮箱 Email: piaoliumu1900@163.com

余伟元先生 - 历峰俱乐部中国南方区域负责人

Mr. Yu - Southern Regional Director of Richemont Club China

电话 Tel. : 13501581292

邮箱 Email: yuweiyuan0101@163.com

叶卫先生 - TPCC 中国西点顶厨俱乐部主席

Mr. Louie Ye - President of Top Pastry Chef Club of China

电话 Tel. : 13917776630

邮箱 Email: louieye2014@163.com

沈明贤先生 - SIGEP China 高级项目经理

Mr. Steven Shen - Senior Project Manager, SIGEP China

电话 Tel. : 158 2186 3599

邮箱 Email: steven.shen@koelnmesse.cn



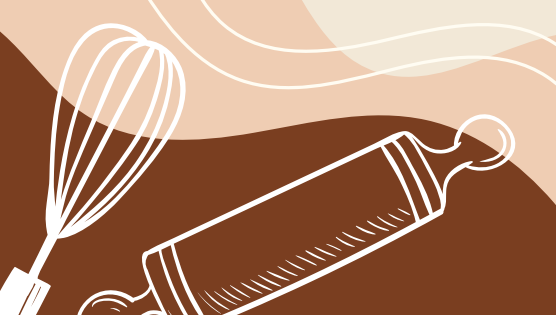
参赛选手 The Contestants

- 1) 参赛者在报名之日必须年满 18 周岁且不超过 45 周岁。每个参赛者都必须有经过验证的专业经验。
 - 2) 参赛者必须是中国国籍（含香港，澳门和台湾）
- 1) The contestants must be between 18 and 45 years old at the time of registration.
Each contestant must have proven professional experience.
 - 2) The contestants must be of the nationality of China (including Hongkong, Macao and Chinese Taipei).

参赛形式 Participation Format

比赛以团队形式参与，由两名参赛选手组成。总计筛选出 10 支参赛队伍。
两名参赛选手中的一人将被提名为队长，也是唯一获准与评审团主席交流的人。

The competition is open to selected 10 teams formed of two contestants.
One of the two contestants will be nominated team leader and will be the only one permitted to communicate with the President of the jury.



报名

申请开放时间：2024 年 1 月 9 日

申请截止日期：2024 年 2 月 26 日

比赛报名向所有申请的专业人士开放，须在 2024 年 2 月 26 日晚上 18:00 之前

将签署的申请表发送电子邮件至 Vanessa.Long@koelnmesse.cn

报名申请将由评委团主席进行评估。所有申请人将在 2023 年 2 月 26 日之前收到一封含申请结果的电子邮件。

被录取的候选人需要支付 200 元的参赛费，通过银行转账 / 支付宝到组委会公司账户并备注选手名字



账户名称：科隆展览（北京）有限公司

账号：346756013386

从收到参赛报名成功结果之日起，候选人将有五天时间（不迟于 2024 年 3 月 1 日星期五）发送其参赛确认回执并支付费用。

未支付费用或未发送参赛确认将导致候选人被排除在外。



Application

Application opening date: 9 Jan 2024

Applications must be received by 26 Feb 2024

The selections are open to all professionals who have applied by sending the signed application form to Vanessa.Long@koelnmesse.cn no later than 6 p.m. (UTC/GMT+8) on 26 Feb 2024.

Applications will be evaluated by the Judge Presidents. All applicants will receive an E-mail with the outcome of their application no later than 26 Feb 2024.

Candidates admitted to the pre-selections are required to pay a participation fee of RMB 200, to be paid by bank transfer/Alipay to the following account, with the notes added as "Bread In The City (China Region Selection) competition + name of contestant"

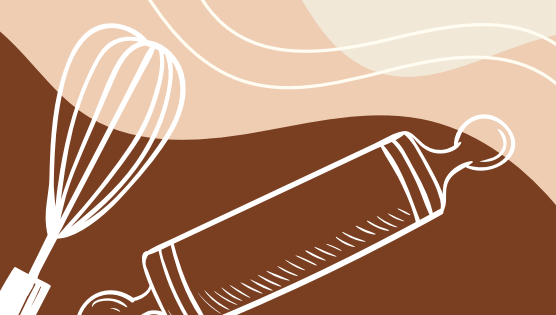


Account Name: Koelnmesse (Beijing) Co., Ltd.

Account number: 346756013386

From the day of receipt of the positive result, the candidate will have five days - no later than Friday 1 March 2024 - to send his confirmation of participation and arrange the payment.

Failure to make payment or send the confirmation of participation will result in the exclusion of the candidate.



参赛选手职业装束

Each contestant must be dressed as required with the following:

- 厨师服上衣：组委会提供
- 厨师帽：组委会提供
- 围裙：组委会提供
- 裤子：自备要求必须黑色
- 鞋子：自备防滑黑色工作鞋

参赛者不允许穿着带有非赛事赞助商的商标或广告品牌的制服，否则将被排除在比赛之外。

- 1) Chef's Uniform (provided by Organising Committee)
- 2) Chef's Hat (provided by Organising Committee)
- 3) Chef's Apron (provided by Organising Committee)
- 4) Black Pants (provided by contestant)
- 5) Appropriate footwear (provided by contestant)

No insignias, titles, or other forms of identification can be added to the uniform. If contestants and assistants does not comply accordingly, the one(s) will be disqualified from the competition.

评审裁判的职业装束

Each jury must be dressed as required with the following:

- 厨师服上衣：组委会提供
- 帽子：组委会提供
- 裤子：自备且黑色
- 鞋子：自备且黑色

- 1) Chef's Uniform (provided by Organising Committee)
- 2) Chef's Hat (provided by Organising Committee)
- 3) Black Pants (judges' own)
- 4) Appropriate footwear (judges' own)



评审和协调 Jury and Co-ordination

评审团的意见为最终意见，并根据评审团主席制定的标准进行评估。

评审团主席

评审主席不参与投票。他 / 她负责执行规则并确保评委和参赛对手的参赛精神。

评审团成员

1. 必须是专业性的，由五至七名成员和主席组成。
2. 评审团成员由组委会提名，提名者须具备一定烘焙专业水平，并具有相关证书或业内成就。
3. 评审团成员不得与参赛选手有任何家庭、工作、培训或咨询关系。
4. 评审团成员的分数将在每天比赛结束时收集和记录。成员可以在结果公布前两小时修改他们的分数。

评审团成员在比赛过程中不得进入工位。

只有评审团主席、协调员、设备和食材负责人以及主席提名的其他人员可以进入。

The Jury's word is final and assesses on criteria set out by the President of the jury.

The President of the Jury

The President of the jury cannot vote. He/she is responsible for ensuring the judges' and contestants' adherence to the rules and the spirit of the competition.

Members of the Jury

The jury is consists of 5-7 Members and the President of the jury.

The Members of the Jury are appointed by the Organising Committee. They will be chosen for their skill and professional representation. The Members of the jury must have no connection through either family, work, training or consultation with the participating contestants.

Jury member's evaluations will be collected and recorded at the end of each day of the competition.

Members of the jury can modify their evaluations up to two hours before the announcement of the results.

Members of the jury are not permitted to enter the laboratory while the challenges are ongoing.

Only the President of the Jury, the Coordinators, the persons in charge of equipment and ingredients, and other persons nominated by the President will have access to the laboratory .



工位卫生 Hygiene

选手有责任在规定的时限内保持其工位和材料的清洁和卫生。
该项条款现场评审团将进行考核并计入选手分数。

Contestants are responsible for the cleanliness and hygiene of their workspace and materials in the time allocated to them. This clause will receive the attention of the jury and count towards the score.



比赛使用的面粉、酵母和原料

组委会将向参赛者提供面粉、酵母和常用原料，详情如下

使用的面粉清单

小麦粉 W 180	每个工位 10 公斤
小麦粉 W 220	每个工位 10 公斤
小麦粉 W 280	每个工位 10 公斤
小麦粉 W 340	每个工位 10 公斤
小麦粉 T 1 280W	每个工位 10 公斤
小麦粉 T 2 280W	每个工位 10 公斤
全麦面粉	每个工位 5 公斤
黑麦面粉	每个工位 5 公斤
粗粒小麦粉碎	每个工位 5 公斤
粗面粉	每个工位 5 公斤

参赛者必须将以上面粉用于以下类别的所有产品：

- Ciabatta 和特制面包
- 甜面包（起酥类）点和挞类
- 咸味产品
- 披萨

在准备家乡调味面包并且仅用于这种面包时允许参赛者使用自己的面粉，条件是：

- 需要通过电子邮件提前将名称和产地提交给组委会批准

酵母

组委会将提供以下类型的酵母：

- 新鲜活性酵母

改良剂

不允许使用任何形式得改良剂，提倡本真面包

预拌粉和提前混合好的粉类

不允许使用任何形式得预拌粉包括提前混合好的粉类



Use of Flours, Yeasts and Raw Ingredients

The following is a list of the flours, yeasts and raw ingredients made available to the contestants by the Organising Committee.

List of flours

Wheat flour W180	10 kg per laboratory
Wheat flour W220	10 kg per laboratory
Wheat flour W280	10 kg per laboratory
Wheat flour W340	10 kg per laboratory
Wheat flour Type 1 W280	10 kg per laboratory
Wheat flour Type 2 W280	10 kg per laboratory
Wholemeal flour	5 kg per laboratory
Rye flour	5 kg per laboratory
Re-milled semolina flour	5 kg per laboratory
Coarse semolina flour	5 kg per laboratory

Contestants must use these flours for all products in the following categories:

- Ciabatta and special breads
- Viennoiserie and tarts
- Savoury products
- Pizza

For the preparation of the herb bread, and only for this bread, the contestant is permitted to use their own flour on the following conditions:

- It must be submitted for the approval of the Organising Committee, preferably via email.

Yeasts

The following types of yeast will be made available to the teams by the organisation:

- Active fresh yeast

Improvement Agents

Not permitted

Mixes And Premixes

Not permitted



食材和其他产品的使用

Use of Raw Ingredients and Other Products

乳制黄油 / Dairy butter	5 公斤 / kg
牛奶 / Milk	3 升 / L
奶油 / Cream	1 升 / L
砂糖 / Caster sugar	3 公斤 / kg
棕糖 / Brown sugar	1 公斤 / kg
巧克力棒 / Bar of chocolate	0.5 公斤 / kg
盐 / Salt	2 公斤 / kg
酥皮用黄油片 / Butter sheets for puff pastry	4 公斤 / kg
奶粉 / Powdered milk	1 公斤 / kg
糖粉 / Icing sugar	1 公斤 / kg
新鲜鸡蛋 / Fresh eggs	30 / eggs
巴氏杀菌全蛋 / Whole pasteurised eggs	2 公斤 / kg
巴氏杀菌蛋黄 / Pasteurised yolks	1 公斤 / kg
巴氏杀菌蛋清 / Pasteurised egg-whites	1 公斤 / kg
特级初榨橄榄油 / Extra virgin olive oil	3 升 / L
新鲜酵母 / Fresh yeast	1 公斤 / kg
光亮胶 / Piping gel	1 公斤 / kg
马苏里拉披萨用芝士 / Mozzarella for pizza	2 公斤 / kg
去核青橄榄 / Pitted green olives	2 公斤 / kg
油浸蘑菇 / Mushrooms in oil for pizza	2 公斤 / kg
油浸洋蓟心 / Artichokes in oil	2 公斤 / kg
银鱼柳 / Anchovies	200 克 / g
牛至 (干) / Oregano	100 克 / g
番茄碎罐头 / Canned Crushed Tomatoes	4.1 公斤 / kg
白松露酱 / White Truffle Sauce	540 克 / g
黑松露酱 / Black Truffle Sauce	540 克 / g

如果需要其他的新鲜食材或其他类型的食材，请在购物中心购买并自行来带现场。

It is possible to purchase any necessary raw ingredients, or other raw materials at the Shopping Centre.



额外材料和食材的使用与批准 Additional Materials and Ingredients Used and Approved

参赛者可以使用组委会提供的设备和食材。

选择使用不在清单上的食材的参赛者，可以携带其他食材入场。不可以携带已经在清单上列出的食材类别，必须使用组委会提供的食材。

参赛者自带的额外材料和食材清单必须在比赛一周前发送邮件至 Vanessa.long@koelnmesse.cn 告知组委会，组委会应以书面、传真或电子邮件的方式批准、提出意见或拒绝补充材料和食材。

参赛者必须在比赛前一天将这些额外的材料或食材清单提交给评审团主席。

注意：任何食材已预先称重的包装都是不允许的。参赛选手可以携带的额外材料的种类和数量没有限制。

注意事项：

评审团保留反对使用其认为不合适的食材的权利。

A full list of equipment will be provided to contestants by the Organising Committee on Friday 1 March 2024.

Prior to the competition, contestants may bring equipment and ingredients that are not on the list, with the exception of flour, which must be provided by the Organising Committee. All recipes for ingredients to be used by contestants must be submitted to the Organising Committee by Monday 25 March for approval.

PLEASE NOTE, if contestants bring supplementary ingredients, they must not be pre-weighed.

If there is any suspicion that the ingredients have been pre-weighed, they will not be accepted.

Conditions:

The jury reserves the right to refuse the use of raw materials it judges to be inappropriate.



建议

Recommendations

所有准备工作通常必须在工位进行，包括馅料物和装饰。只有需要浸渍的准备工作才能携带现成的。

注意：尽可能避免浪费。评审团将确保参赛者限制浪费。过度浪费将被扣分。

All preparations must normally be carried out at the workstation, including stuffing objects and decorations. Only preparations that require dipping should be brought ready-made.

Note: Avoid waste wherever possible. The jury will ensure that participants limit waste. Points will be deducted for excessive waste.



比赛日程及安排

Competition Programme

比赛日期：2024 年 4 月 24-25 日

比赛前一天：1 小时选手需要完成所有准备工作（制作面团或馅料）

比赛当天：8 小时工作 +1 小时打扫

如超过时间限制，比赛将在 20 分钟后停止。

Competition Dates: 24 – 25 Apr 2024

Preparation: 1 hour before competition date to make the dough or filling

During the competition: 8 hours competition and 1 hour clean-up

If the time limit is exceeded, the competition will be stopped after 20 minutes.



作品介绍手册 Presentation Booklet

参赛者必须就其制作的产品填写说明手册，并于比赛当天携带 10 份复印件至比赛现场提供给评审团进行查看。
手册形式不限。

手册必须涵盖内容如下：

- 每位选手的个人简历描述及照片
- 准备的每个产品的描述，组成如下：
 - 产品名称
 - 产品照片
 - 产品定义和来源
 - 其作品中使用的食材
 - 制备方法以及售卖特点说明

Contestants must create an explanatory booklet about the products they are making, the booklet will be handed to each member of the jury on the morning of the competition. Provide for at least 10 booklets.
Booklet form: free form

The booklet must consist of:

- 1) A description of each contestants with personal photo
- 2) An explanation of each product made, as follows:
 - Name of the product
 - Photograph of the product
 - Definition of the product and its origins
 - The ingredients used in its composition
 - Method of production



按类别划分的产品描述 Description Of Products By Category

恰巴塔面包和特制面包

恰巴塔必做面包

- 恰巴塔
- 黑麦（酸粉）面包

自选口味面包

- 自选口味的特殊面包
- 营养健康面包
- 国家的风味面包（特色）

西点和酥皮类

自选口味的西点

- 西点第一款使用发酵面团（丹麦酥）
- 西点第二款配酥皮（无酵母起酥面）

挞类

- 混酥（甜黄油面团）
- 清酥（无酵母起酥面）酥皮

咸味产品

- 传统披萨（玛格丽特）
- 花式创意披萨
- 咸味挞类配清酥（起酥面）酥皮
- 咸味挞类配混酥（咸黄油面团）
- 咸味面点酥皮类使用发酵面团
- 长面包卷自选口味



布理欧和吐司面包

- 小牛奶面包卷
- 俱乐部三明治
- 长方形吐司面包

Ciabatta and Special Breads

Compulsory Breads

- Ciabatta
- Sourdough Bread

Free Choice Breads

- Individual creation special bread
- Nutritional bread
- Home country herb bread



Viennoiserie and Tarts

Free Choice Viennoiserie

- Viennoiserie n° 1 with leavened pastry
- Viennoiserie n° 2 with leavened puff pastry

Baked Tarts

- Shortcrust pastry tart
- Puff pastry tart

Viennoiserie and Tarts

- Traditional pan/bakery pizza (Margherita)
- Pan/bakery pizza (Free choice)
- Quiche with puff pastry
- Quiche with shortcrust pastry
- Savoury filled viennoiserie
- Small long loaves

Brioche and Toast

- Mini milk rolls
- Filled club sandwich
- Rectangular pan loaf



恰巴塔和特殊面包的规则 Rules for Ciabatta and Special Breads

必须制作的面包

Compulsory Breads

1. 恰巴塔 Ciabatta

传统的 ciabatta 只能使用组委会提供的小麦粉、水和盐来准备。它必须用面包酵母 (*Saccharomyces cerevisiae*) 和 / 或预混物 (例如 biga、poolish 或母面团) 发酵。

在准备传统的恰巴塔时, 参赛者不得使用任何其他成分。

The traditional ciabatta will be prepared only with the wheat flour provided by the organisation, water and salt. It will be leavened with baker's yeast (*Saccharomyces cerevisiae*) and/or with a starter (Biga, Poolish, Old dough).

No additives may be used by contestants in the preparation of the traditional ciabatta.

面粉重量
Weight of Flour

3000 克 (包括预混合)
3000g (including starters)

烤后重量
Weight of Baked Ciabatta

150-200 克
150-200 g

烘烤
Baking

在平炉烤箱中烤制
in deck ovens

必须在比赛开始 4 小时后将恰巴塔提供给评委进行评分。

The "Ciabatta" must be ready for the jury to judge 4 hours after the start of the challenge.



2. 黑麦（酸粉）面包 Sourdough Bread

这种面包中唯一的发酵剂是天然酵母，由小麦和黑麦面粉加水（可以放入盐）制作面团或这两种食材中的一种加水（可以放入盐）制成的面团，水经过自然酸化发酵以使面包发酵。但是，允许在混合的最后阶段向面团中添加面包酵母，最大剂量为该阶段使用的面粉重量的 0.2%。

A type of bread whose only leavening agent is naturally occurring yeast, consisting of a mix of wheat and/or rye flour and drinking water (possibly with salt added), which undergoes a process of natural fermentation which serves to ensure that the dough rises. However, the addition of baker's yeast is permitted in the final stage of the mix, up to a maximum dose of 0.2% of the weight of flour used in this stage.

面粉重量
Weight of Flour

3000 克（包括预混合）
3000g (including starters)

饼数
Number of Loaves

自由选择
free choice

面包重量
Weight of Loaves

自由选择
free choice

面包形状
Shape of Loaves

自由选择
free choice

烘焙
Baking

自由选择
free choice

3. 自选口味面包 Bread of Your Choice

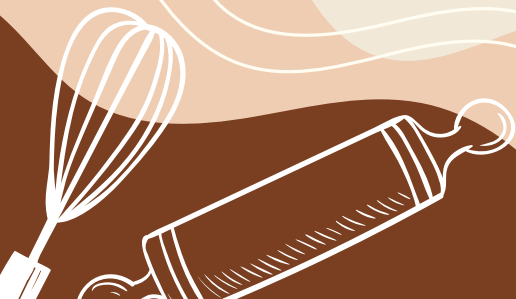
您自选面包款式和风味

根据每个国家 / 地区特色的各种面包将允许参赛者在形状、风味、食材和外观方面自由表达自己。

您选择的面包可以经过装饰，并且可以由组委会提供的不同面粉按照传统配方制成。

The variety of breads available in each country will allow contestants to express themselves through shape, flavour, ingredients and presentation.

Free choice breads can also be decorated and will be made to traditional methods, using with the various flours provided by the organisation.



自选口味的特殊面包 Individual Creation Special Bread

选手自选口味制作面包

参赛者可以制作自己创意的面包或者已经存在的面包。

他们必须使用组委会提供的面粉，但可以使用额外的配料。

Contestants must make breads of their own creation or existing breads.

They must use the flours supplied by the organisation but can use other supplementary ingredients.

面粉重量
Weight of Flour

3000 克 (包括预混合)
3000g (including starters)

饼数
Number of Loaves

自由选择
free choice

面包重量
Weight of Loaves

自由选择
free choice

面包形状
Shape of Loaves

自由选择
free choice

烘焙
Baking

自由选择
free choice



4. 营养健康面包 Nutritional bread

参赛者必须使用营养面粉和配料制作具有高营养价值的面包，由他们自己创造或已经存在。

经组委会批准，参赛者可以使用组委会提供的面粉，也可以自带面粉和其他配料。

Contestants must make bread with a high nutritional value, of their own creation or an existing bread, using nutritional flours and ingredients.

Contestants can use the organic flours provided by the organisation or can bring the flours they wish to use, as well as any supplementary ingredients, to be submitted for approval to the Organising Committee.

面粉重量
Weight of Flour

3000 克（包括预混合）
3000g (including starters)

饼数
Number of Loaves

自由选择
free choice

面包重量
Weight of Loaves

自由选择
free choice

面包形状
Shape of Loaves

自由选择
free choice

烘焙
Baking

自由选择
free choice

营养面包必须在比赛开始后 7 小时提供给评委小组进行评分。

The " Nutritional bread" must be ready for the jury to judge 7 hours after the start of the challenge.

营养健康面包需要选手现场讲解。

Requires explanation by the contestants on-site.



5. 参赛者国家特色面包 Home country herb bread

参赛者必须使用组委会提供的面粉或另一种面粉来制作由一种或多种本国典型原料制成的风味面包。

如果参赛者想使用自己的面粉，必须征得组委会的批准。

Using either the flours provided by the organisation or different flours, contestants must make a herb bread containing one or more ingredients traditional to their own country.

If contestants wish to use their own flours, these must be submitted for approval to the Organising Committee.

注意：不允许使用预拌粉或混合面粉。

PLEASE NOTE, flour mixes are not permitted.

面粉重量
Weight of Flour

3000 克（包括预混合）
3000g (including starters)

饼数
Number of Loaves

自由选择
free choice

面包重量
Weight of Loaves

自由选择
free choice

面包形状
Shape of Loaves

自由选择
free choice

烘焙
Baking

自由选择
free choice

国家特色面包需要选手现场讲解。

Requires explanation by the contestants on-site.



酥皮类和挞类的规则

Rules for Sweet Viennoiserie and Baked Tarts

面点和挞类是 21 世纪面包店橱窗中不应缺少的产品。在这个场合，参赛者有机会展示他们的技能，发挥他们的想象力和创造力，因为他们表达了产品质量、美学和多样性等基本要素。参加面点和挞类类别的参赛者必须制作以下各种产品：

Viennoiserie and baked tarts have a fundamental place in the modern bakery. This is the contestants' chance to show off their skills and give free reign to their imagination and creativity, expressing themselves on principles such as quality, aesthetics, and the diversity of products.

Contestants competing in the viennoiserie and tarts category must present the following varieties of product:

1. 带有甜发酵面团的面点（布理欧）

N° 1 – Viennoiserie With Sweet Leavened Pastry

2. 酥皮（起酥）面点

N° 2 – Viennoiserie With Leavened Puff Pastry

3. 酥皮起酥饼

N° 3 – Puff Pastry Tart

4. 混酥（黄油甜面团）面团酥皮

N° 4 – Shortcrust Pastry Tart

注意：所有西点都可以在烘烤之前或之后填充馅料。

PLEASE NOTE, all viennoiserie can be filled before or after baking.

1. 甜面团西点（布理欧）

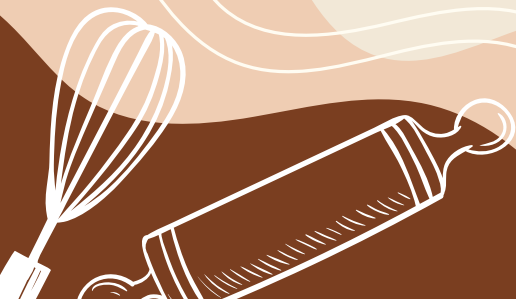
Viennoiserie With Sweet Leavened Pastry

夹心或未夹心的面点（例如蛋奶冻、水果等），带有甜发酵面团

- 15 块 80 - 100 克烹调后，包括馅料

n° 1 - Viennoiserie with sweet leavened pastry, filled or unfilled (custard, fruit etc)

- 15 pieces of 80 - 100 g when baked, including fillings



2. 酥皮（起酥发酵面团）面点（丹麦类面包） Viennoiserie In Leavened Puff Pastry

夹心或未夹心的糕点（例如蛋奶冻、水果等），带有起酥的点心

-15 块 80 - 100 克烹调后，包括馅料

n° 2 - Viennoiserie with leavened puff pastry, filled or unfilled (custard, fruit etc)

- 15 pieces of 80-100 g when baked, including fillings

3. 酥皮起酥馅饼 Puff Pastry Tart

说挞类，里面填满了奶油冻、水果、果酱等，必须在烘烤前填馅

自由选择馅饼重量

- 3 件重量在 500 到 700 克之间。

- 10 件重量在 120 到 170 克之间。

所有挞类同一类别和形状

n° 3 - Puff pastry tart, filled with custard, fruit, jam etc. Tarts must be filled before baking.

Tart weight: no restrictions.

- 3 pieces weighing between 500 g and 700g

- 10 pieces weighing between 120g and 170g

Both tarts must be of the same type and shape.

4. 混酥（黄油甜面团）面团酥皮 Shortcrust Pastry Tart

混合酥面团，馅料是奶油冻、水果、果酱等。必须在烘烤前填馅。

- 3 件，重量在 600 克到 800 克之间

- 10 件，重量在 150 克到 200 克之间

所有短面团酥皮必须同一类别和形状

n° 4 - Shortcrust pastry tart, filled with custard, fruit, jam, etc. Tarts must be filled before baking.

- 3 pieces weighing between 600 g and 800 g

- 10 pieces with a combined weight of between 150 g and 200 g

Both tarts must be of the same type and shape.



咸味产品的展示规则

Rules for Savoury Presentations

参赛者必须使用组委会提供的面粉制作自己制作的含馅心咸味产品。

Contestants must present filled savoury goods of their own creation using the flours provided by the organisers. Contestants are permitted to use supplementary ingredients.

1. 传统披萨（玛格丽塔）

Traditional Pan Pizza (Margherita)

传统披萨（玛格丽特）配番茄和马苏里拉奶酪

3 件装在组委会提供的直径 30 烤盘上。自由选择面团重量

n° 1 - traditional pizza (Margherita) with tomato and mozzarella topping

- 3 pieces in pans of Ø 30, provided by the organisers. No limit on dough weight

2. 花式创意披萨

PIZZA in the pan (FREE CHOICE)

带有精美配料的比萨饼

3 件装在组委会提供的直径 30 烤盘上。自由选择面团重量

n°2 - pizza with free choice of topping

- 3 pieces in pans of Ø 30, provided by the organisers. No limit on dough weight

这两种披萨必须在比赛开始 5 小时后提供给评委团进行评分。

Both types of pizza must be ready for the jury to judge 5 hours after the start of the challenge.

3. 咸味塔类搭配清酥面皮

Savoury Pie Made Puff Pastry Dough

自选挞类，如豆类，奶酪，意大利熏火腿等。挞类必须在烘烤前填充馅料。您选择的挞类重量

3 件重量在 500 到 700 克之间，20cm

10 件重量在 120 到 170 克之间，10cm

所有大小形状必须一致

n° 3 - quiche with free choice of filling, legumes, cheese, ham etc. Quiches must be filled before baking

Tart weight: no limit

- 3 pieces weighing between 500 g and 700 g

- 10 pieces weighing between 120 g and 170 g

Both tarts must be of the same shape and type.



4. 带酥皮西点混酥（黄油咸面团）的咸味挞类 Sablée Pastry Quiche

自选带馅挞类，如豆类、奶酪、意大利熏火腿等。馅饼必须在烘烤前填馅。

- 3 件，重量在 600 克到 800 克之间

- 10 件，重量在 150 克到 200 克之间 所有馅饼的类型和形状必须相同。

n° 4 - quiche with free choice of filling, legumes, cheese, ham etc. Quiches must be filled before baking.

- 3 pieces weighing between 600 g and 800 g

- 10 pieces weighing between 150 g and 200 g

Both tarts must be of the same shape and type.

5. 含馅咸味面点（发酵的起酥面团） Savoury Filled Viennoiserie

含馅咸味面点

- 15 个 烤后 80 - 100 克，包括馅料

n° 5 - savoury filled viennoiserie

- 15 pieces of 80 - 100g when baked, including fillings

长面包 Small Long Loaves

长面包，馅料与您所在地区的风味美食有关

- 20 个 烤后 110 - 130 克，包括馅料

n° 6 - long loaves with free choice of filling that is connected with the cuisine of the contestant's country

- 20 pieces of between 110 g and 130 g when baked, including fillings

小牛奶面包 Small Milk Rolls (Mini)

小牛奶面包，里面有您选择的与您所在地区的风味美食相关的馅料

- 30 个 烤后 55 - 65 克，包括馅料

n° 7 - small milk - dough bread rolls with free choice of filling that is connected with the cuisine of the contestant's country

- 30 pieces of between 55 g and 65 g when baked, including fillings



长方形面包模具中的面包（吐司面包） Rectangular Pan Loaf

用组委会提供的面粉准备长方形面包模具中的面包

面粉重量 2000 克（包括预拌粉）

烤后重量 900 - 950 克

面包罐的尺寸 30x10x9（由组委会提供）

必须将其中一个长方形面包提交给评委团

n° 8 - pan loaves will be baked in rectangular tins with the flours provided by the organisers

Weight of flour: 2000 g (including starters)

Weight of baked loaves: 900 - 950 g

Size of pans: 30x10x9 (provided by the organisers)

Presentation: one of the pan loaves must be presented to the jury

含馅三明治 FILLED SANDWICHES

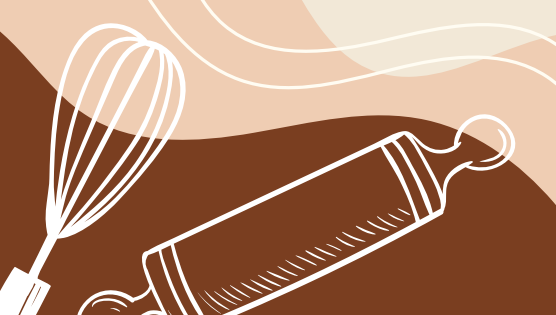
参赛者必须使用长方形面包（吐司面包）制作三明治

选择与他们国家的风味美食有关

30 件 55 - 65 克，包括填充物

n° 9 - contestants must use the pan loaf to create sandwiches with a filling of their choice connected with the cuisine of their country.

- 30 pieces of between 55 g and 65 g, including fillings.



所有产品的最后摆台 Final Presentation

面包将在组委会提供的展示架上向公众展示。

在您所在国家 / 地区的面包、传统物品或产品的最终展示和展示中被允许，以及丝带、标签和媒体，以增强摆台效果。

The breads will be displayed to the public on a presentation stand supplied by the organisers.

At the final presentation and display of the breads, it is permitted to use traditional objects or products from the contestant's country/region such as ribbons, labels, or any props that enhance presentation.

重要信息提示：

参与意味着接受这些规则。如有任何版本差异，赛事组委会保留最终解释权。

Important Notice:

Participation implies acceptance of these rules. The organising committee reserves the right of final interpretation in case of any version differences.

艺术面包作品 Artistic Piece

准备最后的演示文稿需要一件艺术作品。其成绩不计入最终比赛成绩。

这件作品可以在工作台上现成或组装。比赛前一天将为参与者提供一个空间来完成这件作品，以及重新制作和烹饪在旅途中丢失或损坏的任何元素。

艺术作品底座的尺寸为 60x60 厘米。

作品的最小高度为 60 厘米。

主题是“丰收...”

最佳艺术作品将获得单独计分的特别奖。

For the staging of the final presentation an artistic piece is required whose evaluation will NOT be included in the competition's final assessments.

It may be brought as a finished piece or can be assembled on site. The day before the competition there will be an area available for contestants to complete the piece or to re-make and cook any pieces that may have been lost or damaged during the journey.

Minimum height of the piece 60 cm, with the theme: "Harvest...".

The best artistic piece will receive a special, separately assessed prize.



奖项设立 Prizes

奖项 Prize

- 1 第一名 (团体将代表中国前往意大利参加国际烘焙大赛的最终决赛)
- 2 第二名 (团体)
- 3 第三名 (团体)
- 1st Place Team (the team will represent China in the final of the International Baking Competition)
- 2nd Place Team
- 3rd Place Team

特别奖 Special Prize

最佳披萨 特别奖
最佳恰巴塔 特别奖
最佳展示 特别奖
最佳营养面包 特别奖
最佳艺术面包作品

Best Pan Pizza Special Prize
Best Ciabatta Special Prize
Best Presentation Special Prize
Nutritional Bread Special Prize
Best Artistic Piece Special Prize



主办单位
ORGANISED BY



协办单位
CO-ORGANISED BY



科隆展览（北京）有限公司
Koelnmesse (Beijing) Co., Ltd.

上海市静安区南京西路1717号会德丰 3103(200040)
Unit 3103 Wheelock Square, No.1717 Nanjing West Road