



4.2 INGREDIENTS

A list of ingredients, if any, provided by the organiser or sponsors for the competition will be sent to the participants in due course. Participants have to use the ingredients provided, unless stated otherwise.

Ingredients that will not be provided by the organiser or sponsors have to be weighed and brought in by the participants themselves for the competition.

Participants have to email the menu and recipe indicating the full list of ingredients and how they intend to use them in English and digital format to the organiser at admin@singbake.org.sg no later than 1st April 2020. The ingredients used will be subject to the organiser's review and approval. Allergens must be indicated.

4.3 KITCHEN EQUIPMENT

One (01) participant from BREAD and VIENNOISERIE and TWO (02) participants from CAKE will be allocated one (01) same kitchen with the following equipment provided by the organiser or sponsors.

- ChungPu 2 decks 4 trays oven x1
- 4-doors Chiller/Freezer x1
- 3-doors counter Chiller x1
- S/steel 1500mm working table x1
- Retarder Proofer x1
- Spiral Mixer (3kg Flour) x1
- Cake Mixer (7 litres) x1
- Dough Sheeter x1
- Trays Trolley x1
- Baking Trays x10
- Induction Cooker x1
- Weighing Machine x1
- Oven Gloves x2
- Foot Pedal Dustbin x1

The following equipment will be available at the sharing Kitchen:

- Sinks x3
- Blast Freezer x2

Participants have to use the equipment provided, unless stated otherwise. Please note that items provided above may be subject to change. Teams will be notified of such changes, if any, via email by the organiser.



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

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

Any additional equipment to be brought in by the participants has to be approved by the organiser prior to the competition. Participants are required to write in to the organiser, at the point of recipe submission, with proper description of the equipment they wish to bring in, including 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, flambé torch, portable gas cartridge stove, candles etc. is prohibited.

4.4 COMPETITION SCHEDULE AND BAKERY PRODUCTS PRESENTATION

All participants are required to report to the Kitchen Manager at least 45 minutes prior to their scheduled participation time. Participants who fail to arrive at scheduled time will be considered as no-show and would be disqualified.

The competition will be held across 2 days. BREAD, VIENNOISERIE and CAKE DECORATION categories will each consist of 5 participants. Cake category competition will consist of 10 participants. The tentative schedule is as follows:

DATE	EVENTS	TIME
22 July 2020	BREAD: Preparation	6.00pm to 7.00pm
	VIENNOISERIE: Preparation	7.00pm to 8.00pm
23 July 2020	BREAD Competition	6.00am to 11.00am
	CAKE DECORATION Competition	8.00am to 4.00pm
	VIENNOISERIE Competition	12.00pm to 6.00pm
24 July 2020	CAKE Preparation	9.00am to 10.00am
	CAKE Competition	10.00am to 4.00pm
	2019 Cake Decoration Champion Demo	10.00am to 2.00pm
25 July 2020	Awards Ceremony	1.00pm



4.5 PENALTIES

EXCEEDING ALLOCATED TIME	UNCLEAN BAKING AREA	NEGLECT OF PROFESSIONAL ATTIRE	TOTAL
1 point each for every 5 mins late, maximum of 6 points can be deducted	From 0 to 5 points maximum, according to level of uncleanliness	From 0 to 4 points maximum, according to level of negligence	Max of 15 points

5. INTELLECTUAL PROPERTY RIGHTS AND COMMITMENT

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

Participants will grant the organiser a non-exclusive, royalty free, irrevocable, perpetual, worldwide license to use intellectual property rights whether registered or unregistered in any formats, including name, image, or likeness of the competitors for any business purpose, including but not limited to marketing promotions.

6. ENQUIRES

For enquiries, please contact the organiser at admin@singbake.org.sg or (65) 6744 2729.