

RULES FOR STEAMED BUN COMPETITION

1. Contestants should be at the FCBAI Baking and Research Institute on February 20, 2019, 8:00 AM.
2. Contestants should be in proper uniform. Inspection of uniforms shall commence at 8:30 AM. Proper uniform refers to the following:
 - White Shirt
 - Closed Footwear
 - Hairnet and Apron (will be provided for by FCBAI)
3. Lists of Standard tools will be provided for by FCBAI individually to each contestant. Tools such as knives, dough cutter, rolling pin, wooden pole, weighing scale, mixing bowl, plates, plastic bags etc.
4. Lists of Equipment (machines) will be provided for by FCBAI individually to each contestant. Equipment such as Mixer, Gas burner, Steam Basket, Wok, Steamer. However, two (2) contestants will share one (1) dough roller.
5. Contestants who bring and use their own ingredients shall be subject to inspection by the Competition Committee prior to competition proper.
6. The Judges shall be composed on the following representation:
 - From FCBAI – 3 Judges
 - From Angel Yeast – 2 Judges
7. The decision of the judges is final.
8. The Prizes for the winners shall be as follow:
 - 1st Prize - P 30,000.00
 - 2nd Prize - P 15,000.00
 - 3rd Prize - P 7,000.00

All qualified contestants will be each a Certificate of Participation.

9. Contestants must produce the following:

○ OBLIGATORY STEAMED BUN

❖ Mantou

- 80 grams \pm 5 grams x 10
- Length – 6cm \pm 1cm
- Cell Structure – Uniformity

❖ Meat Filled Siopao

- 90 grams total x10
- 2:1 dough – filling ratio
- Filling must be mixed on-site. Pre-mixed/pre-made filling is not allowed.
- Vegetable content must be 20% of total filling by weight.

○ FREE-STYLE

❖ Plain or Colored

- Dough weight 100-200 grams x 10 pcs
- Must using Natural Food Coloring.

❖ Filled

- 60-100 grams x 10 pcs
- using Natural Food Coloring
- Prepared sweet or savory fillings may be used.

10. The JUDGING CRITERIA / SCORING RULES are explained in details in Form 1 with the following breakdown scores.

<u>PER PRODUCT</u>		<u>PER CATEGORY</u>	
Appearance	40%	Mantou	30%
Taste	10%	Steamed Bao	30%
Quantity Volume	10%	Optional Variety	<u>40%</u>
Novelty	20%	TOTAL	100%
Business Transformation Feasibility	<u>20%</u>		
TOTAL	100%		

11. The Operation (Scoring) Form for the Individual Competition can be found in Form 9. Under the Process column, kindly write down the preparation and cooking procedures, including the filling ingredients. Under the “Features”

column, kindly attach the final product picture with a simple description of the products

12. The Organizing Committee provides contestants with basic flour, Angel Instant Dry Yeast, sugar, salt and other ingredients detailed as follow:

- FLOUR TYPES

- ❖ Whole Wheat Flour

13. Contestants may bring their own flour other than that provided by the organizer, subject to inspection by the Competition Committee prior to competition proper.

- YEAST

- Participants must use the yeast provided by the organizers – ANGEL Instant Dry Yeast.

- LIVE SOURDOUGH OR STARTERS

- Contestants may use live sourdough & starter but its use is not compulsory. Contestant must inform the organizer if they are using sourdough or starters upon registering for the contest. The sourdough or starters will be subject to inspection by the Competition Committee.

- IMPROVERS

- The organizers will provide improvers available for the competition. Contestants may or may not use these improvers. Its use is optional.

- PREMIX OR CONCENTRATES

- Premix, flour mixes and concentrates are not authorized.