



EMIRATES CHEFS GUILD FZ-LLC

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Sounbula Mills Artisan Bakery Arena Class 2025

The Emirates Culinary Guild in association with its Flour Mill partner Sounbula Mills, announce the second edition of a Practical competition for Bakers of traditionally made breads from scratch that will be launched at the Emirates salon Culinaire 2025, 21st to 23rd May at EXPOCULINAIRE 2025 in Expo Centre Sharjah United Arab Emirates.

The owner and Managing director of Sounbula Mills , Mr. Karim Al Azhari, said that this is an exciting time for the Sounbula Mills brand and being associated with The Emirates Culinary Guild and its committee of professional bakers led by Master baker Jurgen Ellenback will be an important step to uphold traditional baking techniques and teaching to young bakers and professional alike". He added The Sounbula Mills are also in collaboration with bakers to develop custom made flour types to be used in all applications of the baking of bread.

The competition will be held across the full 3 days and the teams will be required to demonstrate their skills and talents to the judges of the World Association of chefs societies and locally based professional judges all of whom will be called upon to assist in this competition.

The ECG and Sounbula Mills are also working with the professional German baking equipment company Miwe to bring to the competition a fully equipped professional bakery that will be used by the bakers at the competition. Miwe the worlds leading baking technology company.

Class Rules and regulations:



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The competition is open to all professional bakers or pastry chefs working in the United Arab Emirates and GCC and the competition will follow Worldchefs judging guidelines and practical cookery regulations.

Notes on the Practical Cookery Classes - These notes pertain to all practical cookery classes. They must be read in combination with the brief of the class entered.

1. The preparation, production and cooking skills of each team must be demonstrated during her/his time in the kitchen.
2. Waste and over-production will be closely monitored. Please refer to the ECG Sustainability Guidelines on the website
3. Teams are to avoid the use of single use plastics, acceptable items are reusable, recyclable, compostable, bio-degradable, items for ingredient containers etc., reusable tasting spoons to be used.
4. There is a point penalty deduction for wastage or over-production.
5. Timing is closely monitored.
6. There is a 2-point penalty deduction for each minute that the meal is overdue.
7. All food items must be brought to the Salon in hygienic, chilled containers: Thermo boxes or equivalent.
8. Failure to bring food items in a hygienic manner will result in disqualification.
9. Unless otherwise stated, teams must supply their own plates/bowls/platters with which to present the food.
10. Teams must bring with them all necessary mise-en-place prepared according to WORLDCHEFS guidelines in the hot kitchen discipline (www.worldchefs.org). Please see below details rules to be followed for the class.
11. No premix flours/bread mixes will be allowed to be brought into the competition kitchen only sponsored flours to be used.
12. Teams to ensure they read the latest Food safety guidelines from Worldchefs'
13. Teams are to provide their own pots, pans, tools and utensils if required.
14. All brought appliances and utensils will be checked for suitability. The use of any additional equipment must receive prior approval before the competition from the organizers.
15. The organizers shall provide a professional commercial equipped bakery kitchen for the competition, please see attached drawing and list of equipment available in the kitchen for use.
16. The following types of pre-preparation can be made for the practical classes:
EXPLANATION (what foods are permitted to be brought into the kitchen)
 - a) Fruit pulps – fruit purees may be brought in but not as a finished filling.
 - b) Decor elements – 100% must be made in the kitchen.
 - c) Custards and related to be prepared in the competition kitchen
 - d) Savory fillings allowed



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17. No pre-cooking, poaching, marinating etc. is allowed.
18. No ready-made products are allowed.
19. No pork products are allowed.
20. No alcohol is allowed.
21. Within 10 minutes after the end of the competition, teams must have the kitchen thoroughly cleaned and tidied and ready for the next team to use.
22. Two copies of the recipes - typewritten - are always required.
23. Submit one copy of the recipe/s to the clerk when registering.
24. Submit one copy of the recipe to the duty marshal at the cooking station.

Class brief

- Two bakers per team, each with corresponding tasks working as a team, any level of baker can be on the team
- Timings as following:

		21st					
Day 1	May	07:00 till 12:30 hrs	Team 1	Team 2	Team 3		
		12:30 till 18:00 hrs	Team 4	Team 5	Team 6		
		22nd					
Day 2	May	07:00 till 12:30 hrs	Team 7	Team 8	Team 1	Team 2	
		12:30 till 18:00 hrs	Team 3	Team 4	Team 5	Team 6	
		23rd					
Day 3	May	08:00 till 14:30 hrs	Team 7	Team 8			

9 Teams

Prep

Finish

- Competitor to bring all ingredients except sponsored flour product available in the competition kitchen on the day of the event.
- Competitor to bring their own baking tools, including molds, baking tins, parchment paper, display baskets, etc.
- Each team will compete over 2 days, day 1 for dough preparation and day 2 for baking
All products shall be tasted as part of the judging criteria and remaining items shall be used for the National cuisine challenge class if possible during the Salon Culinaire.
- The following equipment shall be available in the kitchen: deck oven w/ proofer, proofer chamber, planetary mixer, dough sheeter, tabletop spiral kneader, tabletop mixer, induction cooker, upright chiller, upright freezer, tables and kitchen sink, ice cubes. All equipment shall be shared between teams



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- Training sessions from the ECG Bakery development committee shall be done during 5 months prior to the competition. These sessions are open to all competitors as first right of refusal.
- Typed written recipes and presentation cards to be provided by the team
- All items shall be cut and tasted as part of the judging criteria

Each competing team is to produce the following products in the competition kitchen:

NOTE: STRICTLY NO ADDITIVES, NO PRE-MIXES, NO BREAD IMPROVERS & NO BAKERY INGREDIENTS ENHANCER ON ALL THE RECIPE FORMATION.

1. Traditional French Baguette, Sourdough Baguette

- Competitor to prepare from scratch three (3) pcs identical traditional baguette or sourdough baguette.
- Baguettes should weight 280gms – 320gms after baking.
- Competitor choice of free hand or baguette molds are allowed.

2. Artisan Bread Loaves

- Competitor to prepare from scratch; whole meal bread loaves, sourdough bread loaves & seeded bread loaves, three (3pcs) identical portions of each kind.
- Bread loaves should weight 450gms – 500 gms after baking.
- Competitor choice of free hand or tin molds are allowed.

3. Selection of Dinner Rolls

- Competitor to prepare from scratch three (3) kinds of dinner rolls of their choice, six (6pcs) identical portions of each kind.
- Competitor can use the bread loaves dough if deem necessary.
- Dinner rolls should weight 30-40 gms after baking.
- Only free hand shaping, molds is NOT allowed.

4. Braided Sweet Bread

- Competitor to prepare two (2) pcs of free size braided sweet bread.
- Present braided sweet bread either glaze before or after baking.

5. Viennoiseries/Croissants



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- Competitor to prepare two (2) types of croissants preferably Butter Croissants & Pain au Chocolat, six (6) identical portions of each kind.
- Weight of each croissant should be 50-60 gms after baking.

6. Danish Pastries

- Competitor to present three (3) types of Danish pastry of their choice, three (3pcs) identical portions of each kind.
- Weight of each Danish should be 50-60 gms after baking.
- Croissant dough is allowed if deemed necessary.
- Extra points given if Danish dough was used.

7. Puff Pastry Butter

- Competitor to present six (6) identical portions of free size palmier.
- Competitor to present two (2) kinds of savoury puff of your choice, three (3pcs) identical portions of each kind.
- Competitor can bring their own choice of filling for the savoury puff.

Judging and judging points:

A team of International and regional Worldchefs Accredited pastry/bakery chefs shall judge the competition, in conjunction with Master bakers from the Emirates Culinary Guild. Judging point system shall be based on Worldchefs standards:

Medals

Gold with Distinction	100 Points
Gold	99-90 Points
Silver	89-80 Points
Bronze	79-70 Points
Diploma	69-60 Points

Judging Points: Total points achievable 100

Mise en place and cleanliness 5 points

Hygiene and food waste 10 points

Correct professional Preparation Work skills 20 points

Service on time 5 points

Presentation 10 Points

Taste 50 points



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Trophy

A special trophy shall be awarded by Sounbula Mills to the highest points achieved by a single team of bakers of the competition, "The SOUNBULA MILLS UAE Bakery team of 2025"

Ends