



BAKING CUP WEST AFRICA 2024

GENERAL REGULATIONS
OF THE COMPETITION



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GENERAL REGULATIONS OF THE COMPETITION

« BAKING CUP WEST AFRICA 2024 »

ENGLISH VERSION

PRESENTATION OF « BAKING CUP WEST AFRICA 2024 »

1. DEFINITION OF THE COMPETITION

Lesaffre is the exclusive organiser of the “BAKING CUP WEST AFRICA 2024” competition created as part of the 50th anniversary of the Baking Center™.

The “BAKING CUP WEST AFRICA 2024” competition is open to all bakers, whether they own, manage or work in a bakery. The competition associates the baker with the bakery in which he works. The competing baker and the bakery in which he works are therefore inseparable face to the organisation of the competition.

The “BAKING CUP WEST AFRICA 2024” competition has been extended to the “Central & West Africa” geographical area according to Lesaffre’s commercial mapping. The precise list of countries eligible for the competition is given in appendix 3.

« BAKING CUP WEST AFRICA 2024 » will take place in 3 phases:

- Preselection (phase 1) corresponds to the participant's registration for the "BAKING CUP WEST AFRICA 2024" competition. 3 candidates among the valid entries will be selected by the jury based on several criteria to take part in the national selection (phase 2) in their country.
- National selection (phase 2) involves the 3 pre-selected candidates per country who will have to complete a technical baking test and a presentation, assessed by a panel of experts. The candidate with the best overall score will win their place and represent their country at the big final (phase 3), which will take place at the Baking Center™ in Abidjan.
- La big final (phase 3) concerns the winners from each country, who will travel to the Baking Center™ in Abidjan. They will have to complete two technical tests and a presentation explaining their achievements, assessed by a panel of experts. The finalist with the best overall score will be declared the winner of the "BAKING CUP WEST AFRICA 2024" Competition.

The "BAKING CUP WEST AFRICA 2024" competition includes a first prize for the winning baker, and participation gifts for the finalist bakers. These prizes are made up of several elements, some of which are intended for the baker himself and others for the bakery in which he works. These elements are specified in point 19 of the "[Rules for the big final at the Baking Center™ in Abidjan](#)" section of these rules. Participation gifts will be awarded to all the candidates who took part in phase 2 of the competition.

2. ORGANISATION

2.1. PLANNING

The preselection registration period, the national selection date and the announcement of the result vary from country to country. Please refer to the table below for the dates corresponding to your country.

Country	Competition announcement	Preselection dates	National selection date	Winner announcement
Senegal	April 4th 2024	April 22 th to May 11 th 2024	May 28th 2024	June 4th 2024
Cape Verde		April 29 th to May 20 th 2024	May 31st 2024	June 7th 2024
Togo		May 6 th to May 11 th 2024	June 13rd 2024	June 21st 2024
Mali		May 13 th to June 3 th 2024	June 20th 2024	June 27th 2024
Cameroon		May 20 th to June 10 th 2024	June 25th 2024	July 2 nd 2024
Nigeria		May 20 th to June 10 th 2024	July 3rd 2024	July 10th 2024
Ghana		May 13 th to June 7 th 2024	July 9th 2024	July 16th 2024
Ivory Coast		May 17 th to June 11 th 2024	July 16th 2024	July 23rd 2024
Conakry Guinea		July 22 nd to August 16 th 2024	September 18th 2024	September 25th 2024
Congo Brazzaville		July 29 th to August 23 rd 2024	September 24th 2024	October 1st 2024
Gabon		August 2 nd to August 27 th 2024	September 27th 2024	October 4th 2024
E. Guinea		August 5 th to August 30 th 2024	October 1st 2024	October 8th 2024

The locations of the various national selections will be announced later.

The big final will take place from **11 to 14 November 2024** with the prize-giving ceremony on **14 November 2024** during the 50th anniversary evening of The Baking Center™.

2.2 YOUR CONTACT

The official competition contact address is: info.ivoire@lesaffre.com

2.3 WHERE DO WE TALK ABOUT THE « BAKING CUP WEST AFRICA 2024 »

WEBSITES : Lesaffre.ci et Lesaffre.ng

SOCIAL MEDIA: [LESAFFRE WEST AFRICA](https://www.facebook.com/LESAFFREWESTAFRICA)

WHATSAPP: Through the local distributor sales force

3. CANDIDATE'S COMMITMENT AND COMPLIANCE WITH THE RULES

3.1. CANDIDATE'S COMMITMENT

Once the candidate has confirmed his/her participation in the "BAKING CUP WEST AFRICA 2024" competition by sending the information requested in phase 1, he/she undertakes to:

- Participate in the national selection and in the big final in Abidjan if selected at the end of phases 1 and 2,
- Be available to travel from 10 November to 15 November 2024 to Abidjan in Côte d'Ivoire and, to do so, complete all the compulsory administrative and sanitary formalities (passport, visas, vaccinations, etc.),
- Organise their preparation for the tests in phases 2 and 3 of the competition,
- Comply with the competition rules before, during and after the tests,
- Ensure full acceptance of their application by their manager if they are an employee of the bakery in which they work (written authorisation to be completed and provided in appendix 2),
- Embody the values of the LESAFFRE brands in his/her country before, during and after the competition,
- Accept to be photographed and filmed, and to take part in interviews,
- Share his/her recipes for the products made in the final.

The candidate confirms that he/she is not a demonstrator or a professional with a direct or indirect relationship with an equipment, raw materials, or ingredients company.

3.2. COMPLIANCE WITH REGULATIONS

The "General Regulations", including the three phases of the competition, are the common basis for all the events in the "BAKING CUP WEST AFRICA 2024" competition.

These rules are intended to be as precise and transparent as possible, to enable candidates to prepare as well as possible for the tests required. To respond to any need to update these rules, the Organising Committee reserves the right to make any clarifications, developments or changes it deems appropriate at any time, both to the products and to the programme of competitions.

These rules are confidential and reserved exclusively for the candidate.

Candidates commit to respecting the "General Rules" and to loyally following the directives of the Organisation Committee.

The regulations, in English, are available in French. In the case of a disagreement, only the French version will be legally recognised.

4. CONFIDENTIALITY AND IMAGE RIGHTS

4.1. CONFIDENTIALITY

These regulations, as well as the appendices attached to them, are confidential.

They will be sent exclusively to candidates in the "BAKING CUP WEST AFRICA 2024" competition. No external distribution is permitted without written authorisation from Lesaffre.

4.2. IMAGE RIGHTS

Each candidate taking part in the "BAKING CUP WEST AFRICA 2024" competition consents to LESAFFRE, free of charge and for an unlimited period, using and reproducing their image by any means known or unknown to date and distributing it in any form whatsoever (publications, exhibition, projection, Internet, electronic photo library, etc.).

The image rights certificate must be returned by email to the Organisation Committee or in person on the day of the national selection in the country (phase 2).

PRESELECTION RULES (PHASE 1)

5. CONDITIONS OF PARTICIPATION

To take part in the "BAKING CUP WEST AFRICA 2024" competition, a person must:

- Be aged 18 or over at the time of their application, i.e. on the day they submit their application,
- Be a confirmed professional baker (kneader, employee, manager and/or owner of a bakery),
- When the baker (mixer and/or employee) is a person other than the manager and/or owner of the bakery, the two persons are considered to form a single entity regarding the organisation of the competition,
- In the case described above, the manager and/or owner of the bakery is jointly and severally liable with the candidate baker; he or she participates in his or her employee's presentation and agrees to his or her participation,
- Only one baker per bakery may take part in the competition,
- In the case of a bakery chain, only one bakery in the chain is authorised to present a candidate.

The Organising Committee reserves the right to cancel applications suspected of fraud or cheating.

6. PHOTO STAGING

The application for the "BAKING CUP WEST AFRICA 2024" competition begins with the submission of two photos and the completion of the form.

Candidates must produce a creative/inspiring recipe of their choice and send two photos:

- 1 photo of the recipe alone
- 1 photo of him/herself with the recipe

Alongside these photos, they must send the recipe in its entirety, with the food ingredients and proportions used and the steps completed. The recipe must be sent in written form.

They must also include their reasons for applying to the "BAKING CUP WEST AFRICA" competition. These reasons must be sent in writing.

Please note that all recipes and/or reasons not directly linked to the bakery's activity and to the use of yeast as a bread-fermenting agent are not accepted.

The various elements listed above must be posted on the competition's different communication platforms via the "LESAFFRE&ME" mobile application or through the registration link provided before the last day of the preselection period mentioned in the section "[Presentation BAKING CUP WEST AFRICA - 2.1. Planning](#)" at midnight (local time).

7. NATIONAL SELECTION

The jury of experts will select the 3 best creations and motivations submitted.

The differentiation criteria for determining the 3 best creations and motivations are based on:

- The quality of the creative/inspiring recipe produced (originality of the recipe),
- The quality of the communication of the creative/inspiring recipe created,
- The candidate's ability to take part in the national selection and the big final at the Baking Center™ in Abidjan (phases 2 and 3 of the competition).

The candidates, creators of these 3 best realisations and motivations, will be allowed to participate in the national selection of their country (phase 2).

NATIONAL SELECTION RULES (PHASE 2)

8. CONDITIONS OF PARTICIPATION

Only candidates selected by the jury of experts are admitted to their country's national selection.

9. CHALLENGES

The challenges to be achieved during the national selection of the "BAKING CUP WEST AFRICA 2024" competition are conceptual, technical, and hygienic.

- At the conceptual level, the candidate will have to defend to the jury the reasons for taking part in the "BAKING CUP WEST AFRICA" competition and for producing the creative/inspiring recipe (bread and Viennese pastries) using a well prepared, precise, and convincing argument, demonstrating the candidate's determination and ability to reproduce the creative/inspiring recipe.
- At the technical level, candidates must demonstrate their baking skills by making 2 types of bread product (a bread or a Viennese pastry - brioche or puff pastry) in front of the jury. The expected performances focus on the quality of the finished products. The specifications for these two products are defined in chapter 4 of these regulations.
- In terms of hygiene, the candidate must keep the working environment clean during and after the test. The candidate must return the work surface and the materials used in the state in which he found them, i.e. clean.

10. JURY

Depending on the country, the jury is composed of three or four members, chosen for their professional skills and expertise.

- A member of staff representing the local Lesaffre distributor in the country
- An expert in baking techniques
- An expert in marketing and/or sales

The jury is responsible for ensuring that the competition runs correctly and respects the values embodied in its definition.

The jury is supreme, and its decisions are deemed to be uncontested.

11. PRODUCT SPECIFICATIONS

Two types of bread products are required:

The first is a bread recipe based on the following criteria:

- Make 10 pieces of bread product.
- Each product must weigh between 200g minimum and 700g maximum.

The second is a Viennese pastry recipe based on the following criteria:

- Make 15 pieces of Viennese pastry products (brioche or puff pastry).
- Each product must have a cooked unit weight of between 60g and 150g minimum.

The products presented for each recipe must be identical, of the same weight (to within +/- 2%, cooked products, calculated on an average of 5 pieces), of the same shape and of the same quality.

12. PROCESS OF THE TECHNICAL TEST

12.1. MATERIAL ORGANISATION

The 3 candidates are expected to work shifts on the same day.

To guarantee optimum working conditions for the candidates, a bakery technician from the Organising Committee will be present throughout the competition to ensure that the equipment is working properly and to provide functional technical assistance.

12.1.1. THE BAKERY AND ITS EQUIPMENT

Each candidate has a clearly defined work area within the test venue.

The organisation will provide candidates with the basic bread-making equipment.

Depending on their recipes, candidates are allowed to bring their own equipment.

12.1.2. RAW MATERIALS AND FOOD INGREDIENTS

The Organising Committee will provide the candidate with the flour, yeast and common raw materials defined below.

Flour,

The organisation will provide the candidate with the type of flour available on the market.

Yeasts,

The organisation provides the candidate with the LESAFFRE yeasts available on the market.

No other yeast is allowed.

Bread improvers,

The organisation provides LESAFFRE improvers available on the market. The candidate may use them, without obligation.

No other bread improver is allowed.

Other raw materials and food ingredients,

Depending on the recipes, candidates are allowed to bring their own raw materials and food ingredients. They may also bring their own equipment, as required.

12.2. PROGRAM

12.2.1. ORDER OF CANDIDATES / ALLOCATION OF WORKSPACE

The technical baking test takes place over one day in 3 rounds: 7am to 1pm, 9am to 3pm and 11am to 5pm. The day of the national selection test is mentioned in the section "Presentation BAKING CUP WEST AFRICA - Organisation - Planning" (refer to the selection date for your country). The order in which the candidates will appear will be decided beforehand.

12.2.2. PRESENTATION

Time : ½ hour

At this stage, the candidate can set up his work area and present to the jury, for validation, the additional ingredients and materials previously approved by the Organising Committee.

12.2.3. PRODUCTION

Time : 6 hours

During this stage, the members of the jury can assess the candidate's organisation, production program, working method and behaviour.

If necessary, the candidate is authorised to extend the duration of his/her work by a maximum of 10 minutes of additional time.

In this case, penalty points "malus" will be deducted from the result.

12.2.4. CLEANING THE WORKSPACE, EQUIPMENT AND SMALL ITEMS OF EQUIPMENT

Time: ½ hour

Hygiene and the maintenance of the work area and equipment during and after the test are grading criteria.

Candidates must return their work area and equipment in the same state of cleanliness as they found it. They must also return all small items of equipment in the same state of cleanliness.

The candidate is responsible for the cleanliness and hygiene of the premises, for ensuring that the equipment is in good technical working order and for returning all the small items of equipment within the time allowed.

If this clause is not respected, the jury will decide on the penalty points « malus » to be awarded.

12.3. PRODUCTS EVALUATION CRITERIA

Bread and Viennese pastry products are assessed according to several criteria:

6. Following the recipe (following the recipe given/presented),
7. Respect for the number of pieces requested,
8. Respect the weight,
9. Organoleptic quality (visual, feel, taste, texture),
10. Hygiene.

“Bonus” points are awarded for:

- Compliance with the bread-making diagram,
- The quality of the oral presentation.

“Malus” points are deducted based on:

- Exceeding the time limit,
- Damaging the cleanliness of the bakery,
- Neglecting professional appearance.

13. SELECTION FOR THE FINAL AT THE BAKING CENTER™ IN ABIDJAN

The candidate with the highest score will be expected to travel to the Big final of the « BAKING CUP WEST AFRICA 2024 » competition at the Baking Center™ in Abidjan to represent his/her country as a finalist.

His/her travel (flight ticket) and accommodation will be supported by the Organising Committee.

The other candidates who do not obtain the best score will receive goodies and two boxes of Saf-Instant yeast for their bakery.

RULES OF THE BIG FINAL AT THE BAKING CENTER™ IN ABIDJAN (PHASE 3)

14. CONDITIONS OF PARTICIPATION

Only candidates who have successfully passed their country’s national selection are eligible to take part in the Big final of the « BAKING CUP WEST AFRICA 2024 » competition at the Baking Center™ in Abidjan.

15. CHALLENGES

During the Big final of the « BAKING CUP WEST AFRICA 2024 » competition, challenges areaux niveaux conceptuel et technique.

- At the conceptual level, the candidate must explain to the jury why he is taking part in the « BAKING CUP WEST AFRICA » competition and describe his career as a baker.
- On the technical level, candidates must demonstrate their baking skills by making 2 types of bread products in front of the jury. The expected performances focus on the quality and creativity of the finished products. The specifications for these two products are defined in chapter 4 of these regulations.

16. JURY

Depending on the country, the jury is composed of three or four members, chosen for their professional skills and expertise.

17. An expert in baking techniques

18. An expert in sales

19. An expert in marketing

The jury is responsible for ensuring that the competition runs correctly and respects the values embodied in its definition.

The jury is supreme, and its decisions are deemed to be uncontested.

20. PRODUCT SPECIFICATIONS

Two types of bread products are required:

The first is a recipe using a local cereal flour chosen at random by the candidate. This is the “Evolution” recipe.

The second is a free creation of a Viennese pastry recipe (brioche or puff pastry) chosen at random by the candidate. This is the “Signature” recipe.

20.1. « EVOLUTION » RECIPE

5 types of local cereal flour are drawn at random to make one of the bread products proposed in appendix 4 of these rules.

The candidate draws one of the local cereal flours and chooses one of the bread products proposed by the Organising Committee.

From among these baked products, the candidate must choose one that will become the basis for his or her own “Evolution” recipe using a local cereal flour.

The elements of the basic recipe of those chosen bakery product may be modified on condition that the dough obtained from the recipe remains as dough fermented with LESAFFRE brand yeast and uses a local cereal flour.

Bread products must respect the following criteria:

- Be a bread product,
- Be made from one or more doughs exclusively fermented with one of the LESAFFRE yeasts,
- Use only food ingredients,
- Use only local cereal flour selected at random,

- Be of a cooked unit weight of between 200g minimum and 700g maximum,
- Be commercially viable.

The expected result is a product offering like the basic recipe:

- Modified enough in terms of recipe and/or diagram to be considered an attractive evolution of the product in terms of appearance and/or ingredients and/or taste,
- Intended to stimulate the market.

The local cereal flours presented are:

- Manioc flour
- Sorghum flour
- Millet flour
- Maize flour
- Fonio flour

The Organising Committee will provide candidates with a range of local cereal flours.

20.2. « SIGNATURE » RECIPE

The candidate draws one of the pastry recipes proposed in appendix 4 of these rules. They are free to modify the product in their "Signature" recipe, subject to the following conditions:

- Be a viennoiserie product (brioche or puff pastry)
- Be made from one or more doughs exclusively fermented with one of the LESAFFRE yeasts,
- Use only food ingredients,
- Be of a cooked unit weight of between 60g minimum and 150g maximum,
- Be commercially viable,
- Be creative and innovative enough to surprise.

20.3. QUANTITIES

For each of the two recipes, the candidate must present the jury with a number of pieces defined according to the type of bakery product:

- 10 pieces of bread products,
- 15 pieces for Viennese pastries.

The products presented for each recipe must be identical, of the same weight (to within +/- 2%, cooked products, calculated on an average of 5 pieces), of the same shape and of the same quality.

21. PROCESS OF BIG FINAL

21.1. MATERIAL ORGANISATION

It is planned that groups of candidates will work simultaneously in different time slots defined in advance over two days. To guarantee optimum working conditions for the candidates, two Lesaffre technicians will be present throughout the tests to ensure that the equipment is working properly and to provide functional technical assistance.

21.1.1. THE BAKERY AND ITS EQUIPMENT

Each candidate has a designated work area within the test venue.

The organisation provides each candidate with all the equipment needed for the bread-making tests at the Baking Center™ in Abidjan.

In addition, some equipment is to be shared between candidates when they will be working simultaneously.

For this shared equipment, candidates must define their respective conditions of use by mutual agreement, just before the start of production.

21.1.2. SMALL ITEMS OF EQUIPMENTS

A set of small items of equipment is provided for candidates in each work area.

21.1.3. VALIDATION OF ADDITIONAL SMALL ITEMS OF EQUIPMENTS

Candidates who want to use small, more specific items of equipment must submit a written list and description of the additional equipment they intend to use during the competition.

The additional equipment must be supplied by the candidate himself.

The list of additional equipment must be sent by e-mail to the Organising Committee no later than two weeks before the big final.

The Organising Committee, on the advice of the Chairman of the Jury, will give its approval, comments, or refusal on the material(s) by return e-mail.

The day before the competition, the candidate must present this additional small equipment to the Chairman of the Jury, who will check that it complies with the list and description provided by the candidate at the time of the request.

21.1.4. RAW MATERIALS AND INGREDIENTS

The Organising Committee will provide the candidate with the flour, yeast and common raw materials defined below.

Flour,

The organisation will provide the candidate with the type of flour available on the market.

Yeasts,

The organisation provides the candidate with the LESAFFRE yeasts available on the market.

No other yeast is allowed.

Bread improvers,

The organisation provides LESAFFRE improvers available on the market. The candidate may use them, without obligation.

No other bread improver is allowed.

Other raw materials and food ingredients,

Depending on the recipes, candidates are allowed to bring their own raw materials and food ingredients. They may also bring their own equipment, as required.

21.1.5. VALIDATION OF ADDITIONAL RAW MATERIALS AND FOOD INGREDIENTS

Candidates who want to use more specific raw materials and food ingredients must submit a written list and description of the additional raw materials and ingredients they wish to use during the competition.

The raw materials and additional ingredients must be supplied by the candidate himself.

The list of raw materials and additional food ingredients must be sent by e-mail to the Organising Committee no later than two weeks before the big final.

The Organising Committee, on the advice of the Chair of the Jury, will give its approval, comments or refusal on the raw materials and food ingredients by return e-mail. The day before the competition, the candidate must present these additional raw materials and food ingredients to the Chairman of the Jury, who will check that they comply with the list and description provided by the candidate at the time of the request.

21.2. PROGRAM

21.2.1. ORDER OF CANDIDATES / ALLOCATION OF WORKSPACE

The technical baking test will take place over two days in several rounds: 7am to 1pm, 9am to 3pm and 11am to 5pm at the Baking Center™ in Abidjan.

The running order of the candidates will be defined beforehand by the Organising Committee.

21.2.2. PRESENTATION

Time : ½ hour

At this stage, the candidate can set up his work area and present to the jury, for validation, the additional ingredients and materials previously approved by the Organising Committee.

21.2.3. PRODUCTION

Time : 6 hours

During this stage, the members of the jury can assess the candidate's organisation, production programme, working method and behaviour.

If necessary, the candidate is authorised to extend the duration of his/her work by a maximum of 10 minutes of additional time.

In this case, penalty points will be deducted from the result.

19.1.1. CLEANING THE WORKSPACE, EQUIPMENT AND SMALL ITEMS OF EQUIPMENT

Time: ½ hour

Hygiene and the maintenance of the work area and equipment during and after the test are grading criteria.

Candidates must return their work area and equipment in the same state of cleanliness as they found it. They must also return all small items of equipment in the same state of cleanliness.

The candidate is responsible for the cleanliness and hygiene of the premises, for ensuring that the equipment is in good technical working order and for returning all the small items of equipment within the time allowed.

If this clause is not respected, the jury will decide on the penalty points « malus » to be awarded.

19.1. PRODUCTS EVALUATION CRITERIA

The evaluation of the products, in the form of a numerical score, is based on the following criteria: (the points calculation grid will be communicated later)

For the « Evolution » product,

- Respect for the instructions in the rules by using local cereal flour selected at random,
- How different the recipe and/or diagram are from the reference product,
- Respect for the number of pieces requested,
- Respect the weight,
- Organoleptic quality (aesthetic, visual, feel, taste and texture),
- The physical aspect linked to the regularity of the pieces of the same product,
- Hygiene.

For the « signature » product,

- Compliance with the regulations,
- The originality of the product,
- Respect for the number of pieces requested,
- Respect the weight,
- Organoleptic quality (aesthetic, visual, feel, taste and texture),
- The physical aspect linked to the regularity of the pieces of the same product,
- Hygiene.

In addition, a 'bonus/malus' system increases or decreases the overall rating based on product evaluation.

“Bonus” points are awarded for:

- Compliance with the bread-making diagram,
- The quality of the oral presentation.

“Malus” points are deducted based on:

- Exceeding the time limit,

- Damaging the cleanliness of the bakery,
- Neglecting professional appearance.

22. THE BAKING CUP WEST AFRICA 2024 PRIZE

The winner of the "BAKING CUP WEST AFRICA 2024" will be awarded his or her prize by the Managing Director of Lesaffre Ivoire at the 50th anniversary party of the Baking Center™ in Abidjan.

The "BAKING CUP WEST AFRICA 2024" competition is endowed with a prize of a total value of 12,400 dollars, corresponding to the prize of the winning candidate (and the bakery in which they work) as well as the 12 other finalists. Details are given below:

- A free supply of Saf-instant yeast to the winning bakery to the value of 3,000 dollars.
- A gift voucher of \$2,000 for the winning candidate.
- A gift voucher of \$750 for the second-place candidate.
- A gift voucher of \$400 for the third-place candidate.
- A gift voucher of \$250 for the "Coup de Coeur" public special prize.
- These amounts in dollars will be converted into the currency of the winner's country at the official exchange rate in November 2024.

The distribution of the total value of the prizes as well as the values of each attribute are chosen and defined by Lesaffre.

All finalists will be awarded an elite diploma (rewarding the bakery to which they belong) and a free supply of Saf-Instant yeast for their bakery to the value of 500 dollars, except for the winner's bakery. This amount in dollars will be converted into the currency of the country of each finalist, at the official exchange rate prevailing in November 2024.

APPENDICES

- 1. CANDIDATE'S LETTER OF COMMITMENT**
- 2. AUTORISATION TO TAKE PART IN THE COMPETITION**
- 3. LIST OF PARTICIPATING COUNTRIES**
- 4. RECIPES**

Appendix 1

CANDIDATE'S LETTER OF COMMITMENT

Name – First Name : _____

Quality: Candidate for the « BAKING CUP WEST AFRICA 2024 » competition

COUNTRY: _____

In accordance with chapters 3.1 and 3.2 of the "BAKING CUP WEST AFRICA 2024" presentation and chapter 1 of the "Pre-selection" rules (phase 1),

- Commits to respect all the conditions of participation in the "BAKING CUP WEST AFRICA 2024" competition, that concerning the involvement of his/her manager (manager and/or owner) if he/she is an employee of the bakery in which he/she works,
- Commits to respect the rules of the selection (phase 1) and the final (phase 2), and to follow the instructions of the President of the Jury and the Organising Committee,
- Acknowledges that the French regulations have been translated into English and that, in the event of a dispute, only the French document will be binding,

In accordance with chapter 4.1 of the "BAKING CUP WEST AFRICA 2024" presentation,

- Commits to respect the confidentiality of the presentation and the "rules" of the competition.

In accordance with chapter 4.2 of the "BAKING CUP WEST AFRICA 2024" presentation,

- Authorises LESAFFRE, free of charge and for an unlimited period, to use, reproduce by any process known or unknown to date and to distribute in any form whatsoever (publications, exhibition, projection, Internet, electronic photo library, etc.) his or her image.

The candidate's participation in the "BAKING CUP WEST AFRICA 2024" competition implies his/her agreement to all the clauses of these rules.

The Organising Committee

The Candidate

Date and Signature

Date and Signature

Appendix 2

AUTORISATION TO TAKE PART IN THE COMPETITION

Name – First Name: _____

Phone: _____

Email: _____

Bakery Name: _____

COUNTRY: _____

I, undersigned _____ owner of the bakery
_____, authorise my employee
_____ to take part in the « BAKING CUP WEST AFRICA
2024 » competition.

I am fully understanding that my employee's participation in the competition implies his/her commitment to comply with the rules and guidelines established by the Organising Committee.

I also understand that my employee's presence, in the event that he/she is selected for phases 2 and 3, is mandatory and I agree to let him/her participate in the national selection (phase 2) defined by the "GENERAL RULES OF THE BAKING CUP WEST AFRICA 2024 COMPETITION" and in the big final at the Baking Center™ in Abidjan (phase 3) which will take place from 11 November to 14 November 2024.

I therefore acknowledge the responsibilities involved in participating in the competition and agree to discharge the competition organisers and any other third parties associated with the event from any responsibility for any injury, loss or damage suffered by my employee while participating in the competition.

The Organising Committee

The Owner

Date and Signature

Date and Signature

In duplicate

Appendix 3

LISTE OF PARTICIPATING COUNTRIES

Cameroon
Cape Verde
Congo Brazzaville
Ivory Coast
Gabon

Ghana
Conakry Guinea
Equatorial Guinea
Mali
Nigeria

Senegal
Togo

Appendix 4

Product type:	Traditional French baguette
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Raw materials used	
List	Characteristics
Wheat flour	Strong
Salt	
Yeast	Saf-instant "Red"
Improver	Ib& "Red"



Bread-making process		
Recipe	Quantity	Method
Wheat flour = basic 100	1 kg	Kneading: 5 mins + 2 mins (spiral)
Water: 67%	670 ml	Dough temperature: 25 °C
Salt: 2%	20 g	Proof in tray: 1 hour 30 mins at yyy°C
Saf-instant "Red" yeast: 0.3%	3 g	Division
Ib& "Red" improver: 0.1%	1 g	Resting: 20 mins at yyy°C
		Shaping
Dough total:	1.694 kg	Final proof: 30 to 45 mins at yyy°C on a proofing cloth
		Baking time: 25 mins at 250°C in a deck oven with steam

Product type:**Sandwich loaf****Raw materials used**

List	Characteristics
Wheat flour	Strong
Sugar	
Fat	Oil or other
Yeast	Saf instant "Red"
Salt	
Improver	Ibis "Red"

**Bread-making process**

Recipe	Quantity	Method
Wheat flour + basic 100	1 kg	Slow speed mixing: 5 mins (spiral)
		Fast speed kneading: 7 mins (spiral)
Water: 55% (45% + 10% ice) 550 ml		Dough temperature: 30°C
Sugar: 5%	50 g	Proving 5 mins at room temperature
Fat: 3%	30 g	Division: according to size of tins
Salt: 1.8%	18 g	Resting: 5 mins at room temperature
Saf instant "Red" yeast: 1.5%	15 g	Shaping
Ibis "Red" improver: 0.3%	3 g	Final proof: 1 hour (tin uncovered) at 35°C
		1 hour 30 mins (tin covered) at 35°C
Dough total:	1.666 kg	Baking time: 35 mins at 200°C, in a deck oven with steam

Product type:	Brioche
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Raw materials used	
List	Characteristics
Wheat flour	Pastry flour with 12-13% protein
Sugar	
Butter	82% fat
Yeast	Saf-Instant "Gold"
Eggs	Fresh eggs
Salt	
Improver	Ibis "Red"



Bread-making process		
Recipe	Quantity	Method
Wheat flour = basic 100	1 kg	Kneading: Spiral,
		in two stages:
Water: 30%	300 ml	Without butter - Slow speed mixing: 3 mins
Eggs: 20%	200 g	- Fast speed kneading: 3 mins
Butter: 20%	200 g	With butter - Fast speed kneading: 6 mins
Sugar: 15%	150 g	Dough temperature: 28°C
Salt: 2%	20 g	Proving: 10 mins at room temperature
Saf-Instant yeast: 1.5%	15 g	Division
Ibis "Red" improver: 0.1%	1 g	Knock back
		Rest for 10 mins at 25°C
Dough total:	1.886 kg	Shaping
		Fermentation: 1 hour 30 mins at 28°C
		Bake for 15-25 mins at 180°C

Product type:	Croissant
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Raw materials used	
List	Characteristics
Wheat flour	Pastry flour with 12-13% protein
Yeast	Saf-Instant "Gold"
Fine sugar	
Salt	
Butter	
Puff pastry butter	
Eggs	
Improver	Light green Magimix



Bread-making process		
Recipe	Quantity	Method
Wheat flour = basic 100	1 kg	Base temp: 45°C
Water 55% (35% + 20% ice)	550 ml	Slow speed mixing: 5 mins (spiral)
Sugar: 12%	120 g	Fast speed kneading: 3 mins (spiral)
Salt: 2%	20 g	Dough temperature: 20°C
Butter: 3%	30 g	Proving: 30 mins at 5°C, flat
Saf-Instant yeast: 1.5%	15 g	Butter: 25% of dough weight
Light green Magimix improver: 1.5%	15 g	Turning: 1 double turn + 1 single turn
		Resting: 30 mins at 5°C between each turn
		Rolled-out pastry (lamination): final thickness 3 mm
Dough total:	1.75 kg	Base of croissant: 11 cm
		Proof: 2 hours 30 mins at 28°C
Butter: 25% of dough weight	440 g	Baking time: 15 mins at 165°C (ventilated oven)

