



BAKING INDUSTRY
RESEARCH TRUST



Bulletin

Summer edition

In this edition of the bulletin, you will find details a new award that the Trust members have developed on behalf of the Bakers Association. This award reflects the close link between the initial training bakers gain when they enter the industry and the ongoing skill development that occurs through research.

We also review the research grant project conducted by Duane Trotter and highlight the science fairs that the Trust sponsors through their bakeinfo project.

NZAB “Young Bread Baker of the Year” Award:

This new award, that will be presented annually by the New Zealand Association of Bakers (NZAB), is for the best newly qualified bread baker in New Zealand.

The winner will be presented with a cup and a research grant up to the value of \$10,000 for research such as overseas travel to look at new technology, ingredients, process or trends in products.

The winner will be expected to present the findings of their research to a NZAB meeting.

Eligibility:

- As a minimum – level 3 NZQA Qualification in a Baking discipline (certificates to be provided) that must be completed within 5 years from commencing training. (Note that it is our intention to make this a level 4 minimum once the in-store bakery qualification at this level is available)
- No age restriction
- Candidates must be no more than 2 years from completion of their most recent NZQA Qualification
- Previous winners of the award may not enter in subsequent years
- Numbers will be restricted to the best 6 (as agreed by the judges) candidates per year with the judges decision final

Nomination forms:

- Are available from Marcia Dunnett, the Executive Officer of the NZAB
- Includes a self assessment and bakery manager assessment under various headings



Evaluation:

During their evaluation candidates will be expected to:

- Complete a 3 minute verbal presentation on who they are and some background about themselves and their bakery
- Complete a 60 minute written test
- Participate in a practical evaluation which requires the candidate to produce several breads from set ingredients then explain to the judges why those products and the procedures used were chosen.
- Present a 10 to 15 minute presentation on a pre- chosen research topic for which the candidate will need to demonstrate a sound research approach (references) and communication skills. Candidates can be expected to answer 2 to 3 questions on their presentation. The focus of the judges will be the quality of the data presented and the candidates understanding of their topic. A candidate may choose to use a visual aid (such as a power point) but could also choose to give a solely oral presentation.
- Complete a short interview with the judging panel (5 to 10 minutes). This latter session will test the ability to think through answers in an interview situation.

Examples of the type of topic to be expected:

- Outline changes in mixing capability in the last 10 years
- Evaluate the Pros and Cons of folate addition to bread
- Show the trends in NZ bakery products in the last 5 years

Weighting:

• Practical	35%
• Written	30%
• Research & presentations	30%
• Interview	05%

Key dates:

- Nomination closing date – 9th February, 2007
- All candidates eligible for final award advised of research topic by 16th February
- Judging – 8th March, 2007
- Presentation of Award – 8th March

Any queries can be directed to either Annette or Marcia, both of whose contact details are listed at the end of this bulletin.



Research Grant report: Side wall project

The use of laser technology, according to industry representatives, could be a simple solution to a rather complex question with this project involving the use of lasers to measure thousands of loaves of bread as they travelled along a production line. The data was collated immediately, allowing for quick detection of what is commonly known in the industry as sidewall collapse or top cave.

Project leader Duane Trotter, from Goodman Fielder's Technical Support team, says "Baking is not an exact science," When a less-than-perfect loaf comes off the end of a line, you have to consider any number of things that might have changed in the baking process."



Duane Trotter

"What we did was use laser technology to measure each loaf of bread for side collapse and top cave, and in turn this raw data was processed. This method meant that we did not have to physically measure each loaf. Instead they were measured as they moved along the conveyor and this information was captured directly on a computer."

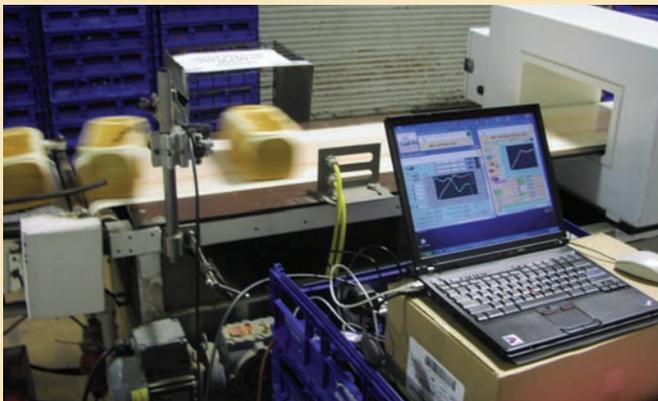
"It meant we could quickly pick up on anomalies or patterns and track them back to corresponding bakery equipment or process."

"I think the best part of the research is that it can be done in real-time. We can get valuable information that can be analysed straight away."

Mr Trotter says Crop & Food Research's Arran Wilson, who developed the software, was a crucial partner. "I couldn't have done it without the support of Arran who brought his wealth of experience in baking research to the project."

He said although it was early days, the equipment had enabled one factory to detect a problem with the oven-stage of its manufacturing process.

"We were able to pinpoint some loaf anomalies and essentially highlight where in the process, improvements could be made."



Laser technology developed by Crop & Food Research's Arran Wilson to measure collapse of loaves.



bakeinfo.co.nz

It is great to be able to report that in the period June to September, 2006 there was over 31,000 visitors to the bakeinfo site. Visitors seemed to be quite varied with visitors accessing both the nutrition and school information areas as well as the more traditional information areas.

The Schools Info Series has been reviewed by a media expert, and changes have been made to make the material more accessible and attractive to busy students. This includes adding a link to the School Information section on the home page of the bake info website as a form of promotion, adding more colour pictures to the site and also including more 'fantastic facts'.

Under the 'School Resources' section we have also added a Science Fair section, which lists the results for 2006. The bakeinfo team has been sent various photos of winning entrants projects which will be linked to the results table. Of the 22 science fairs around the country we awarded prizes, on behalf of the industry at 18. Tim Lindley kindly volunteered to judge the Canterbury & Westland Science Fair and found the standard of entries to be very high and awarded a couple of additional Merit awards. There was a lot of interest in topics such as glycemia, diabetes, obesity risk and food – makes the lifestyle foods project seem very relevant.



As we head into the holiday season, I hope you all have a great break and/or a productive holiday period depending which part of the country you are in. In the next quarter I will cover a healthy eating project conducted by the Christchurch Polytechnic. Might be appropriate reading for those of you who splurge in the next couple of months!

Merry Christmas

Annette Campbell



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