



Welcome to the spring edition of the Baker's Bulletin.

In this newsletter we feature Bree Scott, joint winner of this year's Young Bread Baker Award. Her win is proof that you don't need to be from a large plant bakery to have success in this competition. Bree noted that while the plant bakers had the edge on technical aspects, the craft baker's hands on skills showed in the final presentation.

Stories about Jason Keesing and Kyle Tainsh (both previous winners of the Award), including how they spent their

scholarship grants, and where they are currently at in their careers, can be found on the [Bakeinfo website](#)

Nominations for the 2015 competition close in two weeks, on Friday 14th of November. Participating is a great opportunity for our up and coming bakers, but they've got to be in to win, so complete the required form (link found later in this newsletter) and send it in now.

- Tania

Call for nominations for NZ 2015 "Young Bread Baker of the Year" award

The "Young Bread Baker of the Year" is an award presented annually by the NZ Association of Bakers for the best newly qualified bread baker in New Zealand.

The 2015 competition will be held in Auckland on the 18th and 19th of February. The Association of Bakers are now inviting nominations for the award competition. Forms for nominations can be downloaded and printed by visiting the [Bake info website](#).

It is important that the form is completed as fully as possible, attaching copies of all relevant academic and trade examination results. Completed forms should be sent to the address indicated on the form by 14 November 2014.

The winner of the award 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 may also be asked to represent New Zealand at the LA Judge Award competition which will be held in Sydney in May 2015.

Criteria for participation in the Young Bread Baker of the Year competition is as follows:

- 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.
- Candidates must be no older than 30 years of age on 1 January 2015;
- Candidates must be no more than 2 years from completion of their most recent NZQA Qualification;
- Previous winners of an award may not enter in subsequent years, unless specifically invited to participate by the NZAB;
- The NZAB reserves the right to utilise pre-selection should candidate numbers be greater than the testing facilities can handle.

Candidates participating in the 2 day competition will be expected to demonstrate the following skills:

1. An ability to professionally introduce themselves to the judges
2. An ability to deliver a high quality, well researched 10 to 12 minute presentation on a topic supplied a minimum of 4 weeks prior to the competition commencing
3. An excellent knowledge of baking theory with particular focus on bread baking and general bakery science
4. An ability to produce a range of products including lidded breads, hand moulded breads and small goods in a test bakery environment
5. An ability to calculate bakery percentages and product costings.

Candidates will be expected to be in Auckland by 9am on the first day of competition and will be finished by 3.30pm on the second day.

All candidates will be expected to attend a casual meal on the evening of the first day of competition so they can interact with other candidates and the judges.

A programme will be sent out once applications close, and details on meal venue and accommodation options will be supplied closer to the date.

Please note, that if more nominations are received than the contest venue can accommodate, a preliminary elimination round, consisting of a short multiple-choice theory exam will be held in late November.

Arrangements will be made so that nominees can sit this exam at, or in the same area as, their workplace.

Please contact the Baking Industry Research Trust's Secretary, Tania Watson, on 021 165 9949 or at bakingresearch@clear.net.nz if you have any queries about the competition.

Bree Scott – Joint winner of the 2014 Young Bread Baker Award

It's early morning in Lyttleton, and while the port town is just waking up, Bree Scott and her father Ian have been hard at work for a few hours already making pies, breads, cakes and pastries for the wharf workers, truck drivers and local residents who will soon start streaming through the Lyttleton Bakery doors.

Bree obviously loves baking and her face lights up when she talks about the Young Bread Baker Competition. "I learned so much about bread from taking part in this competition. It was very inspiring to win. I worked hard and it paid off. That's very exciting. It really motivates you."

While it's business as usual for Bree after winning the Award she has made good use of her prize. Her dream of opening a small speciality cake business was jump started with a trip to Melbourne to visit the city's bakeries and cake shops, as well as a plant bakery. She has been able to invest in a mixer and tins too. Bree's start-up business, Glamour Cakes, now has its own spot on the bakery counter, a Facebook page and orders are coming in.

The cake-filled windows she saw in Melbourne were the inspiration behind the window frame she uses to display her cakes in the bakery. Bree is building a portfolio of her cakes to give customers an idea of what she can do. Bree is also selling individual slices to give all customers the chance to enjoy her unique creations. She has also started making more cakes with chocolate to cater for the large number of male customers who come into the bakery and favour rich sweet treats.

Bree says cakes have always been her focus so she never thought to enter the Young Bread Baker Award. Encouragement and help with the technical aspects of bread making from NZ Bakels staff Brent Hughes and Natasha Patterson boosted her confidence and convinced her to enter. "I really felt like I was jumping into the deep end. I put in lots of practice, borrowing the bakery when it wasn't open," says Bree, a self-confessed perfectionist.

Her fastidiousness paid off during the competition when she found herself with a batch of collapsed sweet buns. With an hour and half to go and the other contestants already finished and cleaning up, she took a risk and, rather than submit a product she wasn't happy with for judging, baked the entire batch again. It paid off. The judges took note of her approach – no panic, just a swift recalculation of the situation and the desire to get it right.

Bree believes her presentation was another factor in winning the competition. With two plant bakers and two craft bakers competing, Bree



says the plant bakers had the edge on the technical aspects of the competition, but the craft bakers' hands on skills showed in the final presentation. "It would have been good if I had known more theory," she says, "but the competition gave me great insight into bread and I realised there is so much more I can learn."

Good background knowledge is crucial in the competition, Bree says, but being able to work alongside others is also essential. "You need to be patient because you have to work with others, sharing ingredients and equipment. You have to time everything to fit in with what the others are doing. I was also very relaxed in my presentation to the judges. For the personal presentation I spoke without notes, directly to the judges. I think that made a big difference."

Talking to the other contestants and finding out more about their backgrounds and the work they do was invaluable for Bree. After a day of presentations and a visit to the Chelsea Sugar factory, the four contestants had the chance to talk informally at dinner. "I got to know them better when we all went out to dinner together after the first day of the competition. It made me realise I could make a change to plant baking if I really wanted to." Bree has taken ideas from the competition back into her workplace, with different cuts to the breads they make and stencilling designs in flour on the loaves.

Bree has been going into the bakery with her father since she was a small girl, sitting on the bench and watching Ian make bread and pies. "He would give me bits of dough to play with and make something. And he was always coming home with lovely cakes for us to try."

Despite this, Bree never thought to become a baker, originally planning to go into hospitality management. But a closer look at this option led to the realisation it wasn't for her. "Dad asked 'Why don't you come and work with me here in the bakery'," she says, "and it was like a light bulb going on. I started my apprenticeship when we still had the bakery in London Street, and finished it here just after winning the competition." Bree and Ian have worked out of a porta cabin since the 2011 earthquakes. The new bakery and cafe is under construction next door and they hope to be in by the end of December. In the meantime, Bree has a small business to build, and a tray of bread to get out of the oven and into the shop.

