

Trainee Bakers, will your loaf take you down the Bread Carpet?

Trainee bakers across the land with an eye to glory have a fantastic opportunity to shine!

For the second year, Tiptree Patisserie are sponsoring the Trainee Baker category of the Tiptree World Bread Awards with Brook Food.

“It means a great deal to us to partner this category,” says Daren McGrath, Managing Director of Tiptree Patisserie. “We really want to encourage the next generation of bakers and we know there is a lot of talent out there.”

Last year, the winner was Jessica Dalton of University College, Birmingham whose white split tin and wholemeal tin were triumphant.

“My advice would be is not to be scared to enter, thinking others are more experienced. I always thought bread is not my strong point but that’s what made me enter these competitions, it motivates you more. Also, it’s not about winning (of course it’s great if you do) but it’s about understanding what you could do better next time by getting feedback from the judges. It’s a great experience and you’re able to showcase your skills.”

Jessica Dalton, BSc Bakery and Patisserie Technology student at University College, Birmingham.

The 90-strong judging panel this year includes Richard Bertinet, Henry Herbert and Daren McGrath, chaired by master baker Stephen Hallam, MD of Dickinson & Morris.

So roll up your sleeves right now and register your entry <http://www.worldbreadawards.com/enter/> and you don’t need to do anything more until Wednesday 26 September 2018 when your loaves will have to be delivered to Cathedral Hall, Westminster Cathedral, London.

It could be you, braving the flashlights and hobnobbing with the aristocracy of the baking world at the bread Oscars in October!

<http://www.worldbreadawards.com>

@BreadAwardsUK

For further information and interview requests, please contact: Cat Shaw, email: cat@thefoodawardscompany.co.uk Mobile 07866 689932

Editors’ Notes:

Tiptree is headline sponsor of the World Bread Awards. The first Tiptree preserves were made in 1885 and Tiptree jams and preserves are now sold across the world, many of them made with fruit still grown on their farms in Essex www.tiptree.com

Brook Food are the UK's leading supplier of New and refurbished bakery equipment. Passionate about the bakery industry and proud to pass on this enthusiasm to their customers Brook Food supply machinery to all sectors of the baking industry, offer consultation and design services and run bakery courses in their state of the art test facility. www.brookfood.co.uk

Carr's Flour Mills - When Jonathan Dodgson Carr founded the company in 1831 he knew that to make the best bread you need the very best flour. Today Carr's combines the latest technology with centuries-old milling skills to produce flours of the very highest quality and consistency. www.carrs-flourmills.co.uk

KitchenAid - the original KitchenAid Artisan 4.8L Stand Mixer was designed in 1937 by one of the great American style gurus, Egmont Arens, and it remains timeless in its simplicity and function, creating perfect dough. www.kitchenaid.co.uk

Muntons has been producing malt and malted ingredients for over 90 years, since it was established in 1921. During this time Muntons has grown to become a significant international player in the supply of malts, malt extracts, flours and flakes to the food and drinks industry. <http://www.muntons.com>

Shipton Mill, the Gloucestershire water mill, specialises in ancient wheats and organic flour and is sponsor of the Real Bread Campaign category. Founded by John Lister, Shipton Mill traces its origins back to a flour mill on the same site in the Middle Ages. "We are long-standing supporters of the Campaign and it is the perfect match for us." <https://www.shipton-mill.com>

Tiptree Patisserie – the home of exceptional quality handmade patisserie and cakes, including their award winning Victoria sponge. The Patisserie pride themselves on the quality of the ingredients they use in the making of their products, the individual skill and attention that goes into baking by hand and ultimately the exceptional quality of their finished delights. <http://www.tiptreecakes.com>

Zeelandia Ltd is part of the Royal Zeelandia Group, serving the professional baking industry around the world with high quality baking ingredients. The company was established in 1900 in Holland and has been operating in the UK since 1956. In 2017 James Fleming & Co a company with over 150 years of experience in the production of jams, caramels and mincemeats became part of the Royal Zeelandia Group <http://www.zeelandia.co.uk>

- **Event supporters of Tiptree World Bread Awards with Brook Food:**

- Andrew Ingredients <http://andrewingredients.co.uk>

- Craft Bakers' Association <http://www.craftbakersassociation.co.uk>
- The Kids Cookery School www.thekidscookeryschool.co.uk
- National Bakery School <http://www.lsbu.ac.uk/about-us/history>
- Northern Ireland Good Food <https://www.nigoodfood.com>
- Real Bread Campaign <http://www.sustainweb.org/realbread/>
- Toast Ale <http://www.toastale.com>