

## **Trainee bakers to the Stage!**

Dust off your loaf tins, big up your bread skills, get a slice of the action!

It's time to enter the Tiptree Patisserie Trainee Baker category of the UK bread Oscars, Tiptree World Bread Awards with Brook Food 2019.

You could be basking in the spotlight in October, rubbing shoulders with stars of the bread world at the glittering Awards Evening in central London and even raising the trophy above your head.

What's more, for the first time, the winner of the Tiptree Patisserie Trainee Baker award will be treated to a day under the guidance of Daren McGrath, Managing Director of Tiptree Patisserie, the artisan cake and patisserie bakery based in Witham, Essex.

Here, the lucky winner will have the chance to work with the team of bakers, chefs and cake decorators and experience all aspects of this commercial bakery, and the individual skill and attention that goes into their baking

"For the third year in a row, Tiptree Patisserie are proud to sponsor the award for the student and apprentice baker, at the Tiptree World Bread Awards 2019.," says Daren McGrath, Managing Director of Tiptree Patisserie.

"We are excited that the category this year is open to all students and apprentices from all over the UK. The experience of entering will give them a great opportunity to show their skills to an experienced panel of judges and it may even open a door to the next stage of their career. As well as giving them some very constructive feedback to their products and skills."

The magnificent 90-strong 2019 judging panel includes Henry Herbert, Fabulous Baking Brothers & Hobbs House Bakery, Eyal Schwarz, Head Baker, E5 Bakehouse and Frances Quinn of Great British Bake Off.

*Note: For the purposes of this competition, 'Trainee' is defined as an Apprentice Baker or a student (full or part-time) currently attending a baking course at a recognised United Kingdom bakery school or college*

Tiptree World Bread Awards with Brook Food – open for Trainee Baker entries from 5 February 2019 until 11 September 2019.

<http://www.worldbreadawards.com>

@BreadAwardsUK

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## 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](http://www.tiptree.com)

**Brook Food** are suppliers of bakery equipment to the entire industry from micro-bakeries right the way to industrial plants, they are passionate about the bakery industry and proud to pass on this enthusiasm to their customers when working with them on equipment solutions for their businesses [www.brookfood.co.uk](http://www.brookfood.co.uk)

**Carr's Flour Mills** - Founded in 1896 on the principles of excellence, innovation and customer satisfaction, the millers at Carr's take extreme care to ensure all of their flours fulfil their baking potential. It is this personal touch, alongside the very best 21<sup>st</sup> century technology, which ensures only the finest flours are produced, time after time. [www.carrs-flourmills.co.uk](http://www.carrs-flourmills.co.uk)

Instagram and Twitter: @carrs\_flour #GettingTheBestOutOfWheat #CarrsFlour

The original **KitchenAid** Stand Mixer was designed in 1937 by one of the great American style gurus, Egmont Arens. 100 years on and KitchenAid remains the watchword for solid, substantial, beautifully made appliances that are built to last.

[kitchenaid.co.uk](http://kitchenaid.co.uk)

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**Shipton Mill**, lovingly restored by John Lister in 1979, has had a mill situated on this site since the Domesday Book, and craftsmanship remains at its heart. They mill a beautiful range of flours, from well-loved classics, to specialist rare varieties of ancient grains. Their product has been described as the "Prada or Gucci of flours" and they supply the most exciting and talented bakers from all over the world.

**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](http://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/>
- Scotland Food and Drink <http://www.foodanddrink.scot>
- Toast Ale <http://www.toastale.com>