



SAF GOLD BAKERS CUP 2017

GUIDELINES FOR THE ELIMINATION ROUND

REGISTRATION OF ENTRIES

The top contestants in the elimination round will make their way to the semi-final round to be held regionally before the grand finals in the World Trade Center during the Bakery Fair 2017.

INFORMATION AND REGISTRATION

You can download the Registration Forms at www.safgold.com. Registration starts on September 01, 2016. Deadline for submission of entries will be on October 01, 2016. Entries must be submitted to the following offices or email to:

LUZON

Name of Contact Person: **Ms. Catherine B. Yu**
Venue for Elimination: **FCBAI Baking Center**
1967 Rizal Avenue, Sta. Cruz, Manila
Telephone Number: **254-25-26; 254-25-18; 0922-8987900**
Email-address: **luzon@safgold.com**

VISAYAS

Name of Contact Person: **Mr. Arvin Chua**
Venue for Elimination: **Philippine Foremost Milling**
Jalandoni St., Iloilo City
Telephone Number: **0922-8229139; 0917-3001516**
Email address: **visayas@safgold.com**

MINDANAO

Name of Contact Person: **Ms. Joanne Reyes**
Venue for Elimination: **Philippine Baking Institute**
Ecoland Dr, Talomo, Davao City
Telephone Number: **(082) 2868552; 0917-8632586**
Email address: **mindanao@safgold.com**

For further inquiries, please call the above mentioned contact number for more details.

CONTESTANT QUALIFICATION:

- I. **AGE BRACKET:** Contestant must be aged between **18 and 50** at the time of registration.

- II. Applicant cannot be current demonstrators or professionals in direct or indirect contact with an equipment, raw materials or ingredients company. (e.g. HRM Students, Professional Bakers, Home bakers, Hotel Chefs & others are open to join this contest)
- III. Contestant must be a Filipino citizen. Be studying or working here at the time of the competition.
- IV. Must PROVIDE proof of identity at least two (2) valid government-issued IDs (Example: Voter's ID, Driver's License, UMID for SSS, Philippine Passport, NSO-Certified Birth Certificate or similar). It shall be included in the submission of entries.
- V. **SUBMISSION OF ENTRIES:**
Each contestant must submit one (1) Sweet Dough Recipe (Sweet Dough with Sweet Filling) with dough weight ranging from 50-100grams. This is the same recipe that will be baked during the Semi-Finals if selected to participate. Entries will be submitted to the following offices mentioned on the previous page.

NOTE: Please make sure to email or send the original entries to the respective offices before the due date.

The selected semi-finalists shall be informed through phone call confirmation and email. They will be informed of their competition dates and guidelines.

COMPLIANCE WITH THE RULES

Contestants swear on their honor to abide by the general rules and to follow the Jury President's instructions.

CHOSEN SEMI FINALISTS EACH WILL RECEIVE A CERTIFICATE, CASH AMOUNTING TO Php5,000.00 as TRAVEL AND ACCOMMODATION ALLOWANCE.

ORDER OF PLAY

1. The selected semi-finalists participants are to arrive on competition site at the designated time and venue. Call time is 7:00. The Competition starts at 8:00am until 4:00pm.
2. Upon arrival to competition site, participants are to check their respective mixers, ovens if they are all functioning well.

3. Ingredients availability are also to be checked. Semi-finish products are prohibited in the competition area. If found to have bring without notice, consequence of disqualification will be implemented.
4. The contestants will be making 2 types of Sweet Dough:
 - a. Sweet Type Dough Size (50-100grams) *fillings not included for the dough size.
 - b. Savory Type Dough Size (50-100grams) *fillings not included for the dough size.You may opt to put filling as much as you want. Any type of fillings is allowed.
5. The venue site for the Semi-Final competition shall be as follows:

NCR

Name of Contact Person: **Ms. Catherine B. Yu**
Venue for Elimination: **FCBAI Baking Center**
1967 Rizal Avenue, Sta. Cruz, Manila
Telephone Number: **254-25-26; 254-25-18; 0922-8987900**
Email-address: **luzon@safgold.com**
Date: October 20-22, 2016
Time: 8:00am-4:00pm

VISAYAS

Name of Contact Person: **Mr. Arvin Chua**
Venue for Elimination: **Philippine Foremost Milling**
Jalandoni St., Iloilo City
Telephone Number: **0922-8229139; 0917-3001516**
Email address: **visayas@safgold.com**
Date: October 29, 2016
Time: 8:00am-4:00pm

MINDANAO

Name of Contact Person: **Ms. Joanne Reyes**
Venue for Elimination: **Philippine Baking Institute**
Ecoland Dr, Talomo, Davao City
Telephone Number: **(082) 2868552; 0917-8632586**
Email address: **mindanao@safgold.com**
Date: October 29, 2016
Time: 8:00am-4:00pm

6. The winners shall moved on to the finals and will be informed thru registered mail and phone call confirmation.



ELIMINATION

SAF FORM 1

**2017 BAKERY FAIR SAF GOLD BAKER'S CUP
APPLICATION ENTRY FORM**

Name		Gender	() Male	() Female	2x2 ID Picture
Referred by: Dealer's Name/Bakery/School					
SSS/ ID#					
Email Address			Date of Birth (mm/dd/yyyy)		
Address				Zipcode	
Landline No.			Cellphone No.		
Company			Company No.		
Present Position					
	Position	Baker	Year	Since	
Work Experience					
Seminars & Awards					



2017 BAKERY FAIR SAF GOLD BAKER'S CUP

ELIMINATION

SAF FORM 2

RECIPE NAME _____

Contestant Name		Product Category	SWEET DOUGH with SWEET FILLING
-----------------	--	------------------	---------------------------------------

Ingredients	(%)	Weight in Grams	Procedure
Total			

NOTE : You are allowed to use this template for the fillings as well.
 You may replicate this template for all your recipe formulations to be submitted.



ELIMINATION

SAF FORM 3

2017 BAKERY FAIR SAF GOLD BAKER'S CUP

Picture of Finished Products

Front Top View of Product

Sectional/Sliced View of Product



ELIMINATION

SAF FORM 4

2017 BAKERY FAIR SAF BAKER'S CUP

SAF Gold Selfie Moments

Please place a picture of yourself holding the finished bread on one hand and SAF Gold in the other hand.

(Note: Contestant face must be clearly seen, same with the bread and SAF Yeast)

Please post a picture of the your final product display with SAF Yeast.

