

# Mondial du Pain Application Process



The Bread Bakers Guild of America is excited about participating in the 9th Mondial du Pain. This will be the third time the United States has participated in the competition.

The Guild is officially beginning the selection process for applicant and the selection process for USA competitors at the Mondial du Pain held at the International Fair in Saint-Etienne, France in October 2023. The 6th Mondial du Pain (World of Bread Contest) is organized by the Ambassadeurs du Pain.

The World of Bread was designed to assess the professional skills of the participants to demonstrate, through practice, to a wide audience, the evolution and progress of Art Boulanger, give new ideas for gastronomy, nutrition and stimulate young profession. Great importance is attached to the preparation of neat, balanced and diverse breads, and also to an attractive presentation.

## How Mondial du Pain Differs from the Coupe du Monde de Boulangerie

The Mondial du Pain is similar to the Coupe du Monde in that the team is required to present a variety of Bread and Viennoiserie as well a showpiece within an 8 hour time frame. However, it differs in that the team for the Mondial du pain is comprised of only one lead baker and a commis (assistant) as opposed to a three person team. The commis' role is to work as a support to the lead baker during the competition not to work separately from the lead baker as an independent competitor.

The batch sizes are smaller in the Mondial du Pain than in the Coupe du Monde but the number of different products is similar. Another major difference is that the showpiece is smaller and is not made during the actual competition. It is made in advance close to the competition date and then transported to the competition. After the baking is completed, there are an extra 30 minutes at the end of the competition in which the teams assemble the finished piece.

Like the Coupe du Monde, preparing for the Mondial du Pain requires a tremendous amount of dedication, commitment and hard work. It is also an incredible learning experience in which the competitors learn and grow in the craft

## **Guild Competition Mission Statement**

- To foster goodwill and promote education in the field of artisan baking throughout the world.
- To demonstrate to the world that American professionals have evolved to a high degree of baking ability and have established a tradition based on ethnic diversification while remaining uniquely “American.
- To instill pride and to provide leadership and education to artisan bakers and bread lovers all over America.

## **Requirements to Apply**

The candidates should apply as a team consisting of a Candidate and a Commis.

On the Selection Page you will find a copy of the rules from the 2021 Mondial du Pain competition. These will give you an idea of what the competition entails.

Selecting the candidates is only the first step of the process. If selected as one of the two members, you will be required to uphold your responsibility to the team by practicing on your own time and attending regular practices. Initially these official practices (2 full sessions producing your entire product line on both days) will be once per month and then will become more frequent as the competition gets closer. Please be sure that you are able to commit the time necessary before going through the application process. If you are selected as a member you will also need to be willing and able to commit no less than two consecutive weeks of time to travel to France for the Mondial du Pain.

### **All Applicants must be active members of The Bread Bakers Guild of America**

In order to comply with the official rules of the Mondial du Pain 2023, we will be following the same rules for our selection process.

All Applicants must meet the following criteria:

*Candidate must be over age 25 on January 1, 2023.*

*Commis must be under age 22 on January 1, 2023.*

*The Candidate must be a baker resident of the USA and have 5 years minimum experience.*

*The Commis must be a resident of the USA.*

The Bread Bakers Guild will provide a coach to train with and go with the selected team to France in October of 2023 after the initial selection process. Expenses for the trip to France for the Mondial du Pain will be covered by the Ambassadeurs du Pain and The Bread Bakers Guild of America (travel, accommodations, and meals).

## Application Process for Mondial du Pain 2023

Send requested files by email to: [rebecca@bbga.org](mailto:rebecca@bbga.org) with "Mondial du Pain Application" in subject line OR by mail on CD by mail postmarked no later than September 15, 2022 to:

The Bread Bakers Guild of America  
P.O. Box 8679  
Cranston, RI 02920

*If you have any questions regarding the Application process, please email, [rebecca@bbga.org](mailto:rebecca@bbga.org) or call 707-935-1468, ext 700.*

Upon review of the applications by the BBGA, those candidates that are judged as having the necessary skills and background to be part of the team will be selected to participate in a practical tryout.

<b>Team Selection Timeline</b>	
<b>September 15<sup>th</sup> 2022</b>	<b>Application Deadline</b>
October 1 <sup>st</sup> 2022	<b>Candidate Notification</b> Tryout Location and further details will be provided at time of notification. A list of the equipment available for the selection competition will be provided. A list of basic ingredients (flour, sugar, dairy) that will be available for use will also be provided.
Spring 2023 (time and place TBA)	<b>The Selection Tryout</b> Each team has one hour to prepare on day 1 and 8 hours to finish the bake on day 2 (cooking cannot be done overnight (i.e., Sous vide...etc.). Candidates will travel for the tryout at their own expense.
Spring 2023	<b>Selection Announcement (1 main team and 1 alternate team)</b>
March-October	<b>Practices</b> <i>Travel expenses to Team USA Practices will be paid by The Guild</i>
October 2023	<b>Mondial du Pain</b> <i>Travel expenses will be paid by the Ambassadeur group and BBGA</i>

### Questions to incorporate within your Application *(all categories)*

The application must include your response to the following questions as well as all items for the category selected.

1. Why do you want to compete in the Mondial du Pain?
2. How do you feel competing will benefit you and The Guild?
3. Have you attended an International Baking Competition in the past?
4. Have you tried out for a spot on a previous team? If so, what year and what category?
5. What makes you most qualified to compete?

## REQUIRED ATTACHMENTS:

Completed Application (You must include “Questions” listed on previous page.)
Resume or CV
2 professional references
<p><u>Applicants applying for the Candidate Position</u> are required to submit formulas in spreadsheet format with bakers percents and process notes that you feel best exemplify your skills and style of baking and demonstrate your proficiency in each of the following 8 categories.</p> <p>Formulas submitted will only be shared with the selection committee and may still be used in the practical part of the tryout process.</p> <p>There should be a separate file with a picture of each finished product.</p> <p>Include a brief description with the formula (optional)</p>

**NOTE:** A timeline and scoring rubric will be provided a few weeks after October notification so candidates can see how they are being scored within the different categories.

### Category 1—Baguette Dough

Candidates must make a baguette dough using 5 kilos of flour.

From this dough the candidate must produce:

- 10 identical baguettes at 250 grams each (baked weight)
  - No flour on the surface of the bread
  - Minimum of 5 scores
  - 50-55 cm long
- 5 identical loaves of long bread at 400 grams each (baked weight)
  - Batards or Baguettes
- Remaining dough must be used to make 3 different artistic shapes
  - Weight and shape at the discretion of the candidate

### Category 2—Health and Nutrition Bread

Nutrient dense bread (made with seeds, whole grains, alternative grains... etc.) that has a maximum of 10 grams of salt per kilo of dough.

- Using 8 kilos of dough, prepare 3 different shapes
  - Weight of the loaves and shape at the discretion of the candidate

### Category 3—Organic Bread

This bread must be made using only organic ingredients (including yeast).

A portion of natural levain must be used in this bread.

The organic yeast will be supplied for use at the selection competition.

- Using 8 kilos of dough prepare 3 different shapes
  - Weight of the loaves and shape at the discretion of the candidate

## Category 4—Bread that Represents the USA

Make a bread that is representative of the United States in its composition.

- Use 3 Kilos of flour
  - Shape and weight at the discretion of the candidate

## Category 5—Sandwiches

The candidates will be required to prepare a “balanced sandwich” (on nutritional level), weighing between 200g and 250g. A total of 10 identical sandwiches will be prepared.

These will be judged on their aspect, originality, taste and nutritional qualities.

Candidates will be free to choose the type of bread they will use. The products used to prepare the sandwiches will be supplied by the candidates.

Applicants will not be required to prepare items in the Sandwiches category during the tryouts

## Category 6—Croissant

Prepare a croissant dough using 1 kilo of flour. From this dough each candidate must make:

- 12 traditional croissants (bent shaping) at 65 grams each (baked weight)
- 2 different “Prestige” varieties (artistically presented with amazing texture and flavor)
  - One Must be chocolate
  - The other flavor is at the discretion of the candidate
  - Weight must be between 90 and 100 grams per finished piece (after baking)
  - 10 pieces of each variety
  - The products must be filled before baking
    - Garnish and décor can be applied after the bake but the products must be relatively complete before the bake
    - You cannot pipe in fillings after the bake

## Category 7—Brioche

Prepare a brioche dough using 1 kilo of flour.

From this dough each candidate must make:

- 2 different braids
  - Number of strands and weight at the discretion of the candidate
- 2 different “Prestige” varieties (artistically presented with amazing texture and flavor)
  - The flavors are at the discretion of the candidate
  - Weight must be between 90 and 100 grams
  - 10 pieces of each variety
  - The products must be filled before baking
    - Garnish and décor can be applied after the bake but the products must be relatively complete before the bake
    - You cannot pipe in fillings after the bake

## Category 8—Artistic Piece Category

Three photos or drawings including descriptions of bread or pastry-based creations that exemplify your abilities:

- The pieces should display your style, design sense, and creative expression
- The explanation should give a background on the piece, explanation of the elements used, and explanation of any techniques that you feel are unique or special
- This category has the most freedom of any of the three, therefore, you are encouraged to be generous with your descriptions

Applicants will not be required to complete an Artistic piece during the Spring 2023 Tryouts. However, candidates will be required to bring detailed sketches of a showpiece concept to the tryouts. Each candidate will explain their concept to the judges and explain how they plan to construct it (materials, colors...etc).

The following excerpt from the 2021 Rules are provided as guidance in your photos or drawings:

- *The candidates will choose a theme representative of the national identity of their country of origin.*
- *The artistic piece is realized in advance by the candidate and the commis. Brought by the candidate, it has to be assembled and finished on site.*
- *The artistic piece will be put together in the last half hour of the contest (from 2 pm to 2.30 pm).*
- *Dimensions:*
  - *Maximum length: 60cm.*
  - *Maximum width: 60cm*
  - *Minimum height: 80cm*
- *To support your artistic piece, a wooden base (60cm x 60cm) covered with a fabric, will be supplied by the Organization.*
- *No display base, other than that provided by the organization, will be allowed.*
- *The raw materials used must be edible.*