**The East Coast Bagel Championship**

**October 1-2, 2023**

**Official Rules and Regulations**

The East Coast Bagel Championship will be limited to the first fifteen (15) entrants who are fully qualified, registered and confirmed for either the traditional or non traditional divisions. This competition will require all competitors to boil their bagels prior to baking.

1. A competitor is defined as a baker (pâtissier, breadmaker, chef, dougher, boulanger, pastry chef, dough puncher, pastry cook or pastry maker). To be eligible, a competitor must be 16 years of age at the time of entry.
2. Artisan Bakery Expo East employees and their family members, as well as speakers and presenters are not eligible, nor are employees or representatives of advertisers, exhibitors or other suppliers to the industry or their affiliates.
3. Registration for the competition will be available online at <https://artisanbakeryexpoeast.com/> and will remain open until all available places are taken. Competitors may enter the competition when they register to attend; or a spot in the competition may be added later to an attendee registration by logging in to the registration system via the show website. A valid registration will constitute acceptance by the competitor of all contest rules. Each competitor will be required to submit an abbreviated bagel recipe that includes the title, list of ingredients and a short description during the registration process.
4. All competitors will be required to submit a printed recipe card with a list of ingredients and a brief description (50 words or less) of their signature bagel prior to the start of the competition. Once recipe cards are submitted, competitors will be permitted to produce only that bagel, without changes and/or substitutions. Provide detail that would allow a judge reviewing the card to recreate your bagel by using only the recipe card. Please note: Judges will ONLY have access to the recipe DESCRIPTION, not the name of the bagel or competitor.
5. Your entry must be a baked bagel using any combination of ingredients.
6. Each competitor will be required to provide the dough and all ingredients needed for ten (10) bagels. In addition, each contestant must provide their own bagel boards, as well as their ingredients used in the boiling process, such as malt, etc.
7. Each competitor will have the use of the following kitchen appliances: deck oven, mixer, stove, butane burner, and commercial reach-in refrigeration.
8. The criteria for a Traditional bagel is as follows. All other entries will be considered a Non-Traditional bagel.

**Traditional** **Division** – Plain, sesame seed, poppyseed, or everything bagels only.

**Non-Traditional Division** – Your non-traditional bagel, along with your favorite toppings and a schmear/generous slather of cream cheese. Please note that the schmear will be included in the scoring for the creative use of ingredients points awarded to each competitor.

1. All competition entries must be prepared onsite during the preparation or competition period. Each competitor will have a maximum of one (1) hour of dough preparation time on Day-1 for mixing and shaping and a maximum of two (2) hours of prep and cook time on Day-2. No previously prepared entries will be accepted.
2. Once presentation plates have been issued, each competitor is responsible for his or her plate prior to being presented for judging.
3. All Competitors will be required to use the supplied presentation plates. No custom or personal presentation plates will be permitted.
4. The final judging table will consist of five (5) judges. Each competitor will be required to create five (5) presentation plates.
5. The competing dishes will be presented to a panel of five (5) judges.
6. Competitors must be courteous and respectful at all times. Additionally, competitors should not obstruct pathways or aisles within the prep or kitchen area or interfere with another competitor’s entry. Doing so could result in point deduction or disqualification.
7. Competitors are responsible for cleaning their competition station and small-wares. A point deduction will result, if your station has not been cleaned to the satisfaction of the competition coordinator before exiting the area.
8. Each entry will be judged on its own merits as opposed to comparatively against the other entries.
9. A prestigious panel of judges will score the bagels on a 1 to 5 scale on the basis of taste, creativity, execution, and visual appearance. Scoring will be as follows:

**Traditional**

Taste – 40%

Execution – 25%

Visual Appearance/Shape – 10%

Bake & Texture – 25%

**Non-Traditional**

Taste – 40%

Execution – 15%

Creative use of Ingredients – 10%

Visual Appearance/Shape – 10%

Bake & Texture – 25%

1. Judging Methodology

**Taste:** Taste will be judged on a scale of 1 (inedible) to 5 (perfect), with 2.5 being a mid-point or average score. Additional considerations include the balance of flavors and ingredients used by each competitor. Note: .5 points are allowed in scoring this competition.

**Execution:** Each entry will be evaluated by overall and specific judge’s interpretations of a dish’s structure, edibility, potential featured ingredients, design and preparation.

**Visual Appearance:** While judging each bagel, judges will be instructed to base their assessment on the appearance of the entry, but also consider the overall presentation of its components and flavors.

**Bake & Texture:** The quality of the bake and texture of the bagel. Chewy – It is characterized by a shiny, tough crust an chewy crumb. These features are the result of the bagel’s composition, its long retarding time and the dough boiling step prior to baking making the bagel dense and very chewy.

**Creativity or the Creative use of Ingredients (Non-Traditional Division ONLY):** Bagels will be judged on creativity and innovation. How did the competitor manipulate the ingredients used? Would the entry be considered innovative or a new adaptation of a traditional classic bagel?

1. Prizes – The winner and World Champion of each division will receive $500 and a trophy. Second and third place finishers will receive a trophy. The entry in the non-traditional bagel with the best Schmear will receive $250 and a trophy.
2. The decisions of the judges are final in all aspects of this contest, including the scoring.
3. Payment of any local, state or federal taxes are the responsibilities of the winners. There will be no substitutions of prizes as offered except at the discretion of Artisan Bakery Expo East® show management. Prizes are non-transferable.
4. Winners will be expected to provide banking information and taxpayer identification number (W-9/8) at the conclusion of the competition to facilitate the payment.
5. Refunds: No refunds will be processed after September 1, 2023.