

Bulletin

SUMMER ISSUE - DECEMBER 2016



Welcome to the summer edition of the Baker's Bulletin

December signifies the end of the calendar year and as we roll into Christmas we wish all our members, customers, and colleague's a safe and happy festive period. This issue of the Bulletin highlights the baking industries commitment to ongoing training and technical development with the Young Bread Baker of the Year Competition. We recognise the value of training at all levels and are pleased to support and develop this aspect of our industry.

Congratulations to Matt Watson of Nelson for his achievement in winning this year's award and congratulations also to all contestants who took part.

Merry Christmas! - Peter Rewi, President



NZ's top 2016 Young Bread Baker announced

A plant bread baker from Nelson won the 2016 Young Bread Baker of the Year Competition, after two days of rigorous theoretical and practical testing.

Matt Watson of Quality Bakers Nelson receives a \$10 000 research grant, which he plans to use to visit AB Mauri in the Netherlands to learn more about enzymes.

Judging Co-ordinator Tania Watson of the New Zealand Association of Bakers says the objective of the competition is to find and reward the best newly qualified young bread baker in the country, and to identify bakers with potential whose talents can be fostered with development opportunities and mentoring.

"It's great to have both plant and craft bakeries represented this year. They bring different strengths and challenges to the competition but they have all done remarkably well. If nothing else, this serves as a confidence builder and shows them what they are capable of."

The competition requires entrants to demonstrate their ability in three areas: practical baking, theoretical knowledge of baking technology, and presentation of research – this year on bread from the USA, the UK and New Zealand.



Judge Everard Wijdeveld of NZ Bakels, where the competition was held, says being a top master baker requires talent, knowledge and skill, but more importantly passion, commitment and the right attitude. "This year's Young Bakers have all shown that they have these traits. There is no doubt that they will enrich the New Zealand baking industry in years to come."

Judge Mark Harris from Couplands Bakeries sees the entrants as future leaders in the baking industry. "It's interesting to note the differences between plant and craft trained bakers, but they all have a high level of skill."

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Matt Watson – Winner of 2016 Young Bread Baker of the Year Competition - "I like to learn something new every day."



NZAB Young Bread Baker of the Year Competition entrants Jordan Holland (Bakeshack), Matt Watson (Quality Bakers Nelson), David Dodds (Quality Bakers Auckland) and Hilary Faul (Gilbert's Fine Food)



Jordan Holland says that the secret behind any success in baking is "Practice, and finding new ways of doing things."



Hilary Faul - "I get huge satisfaction out of giving people the finished product."



The judges...Mark Harris (Couplands Bakeries), Everard Wijdeveld (NZ Bakels) and Tony Gunby (Competenz)



David Dodds – "It's great knowing you've made good bread. And I have a good team who I enjoy working with."