

# DCS Home Bake Off



- The Bake Off is open to all students and all staff.
- You do not have to take part every week; join in when you can.
- Senior school students and staff must work independently.
- Prep school students may ask for help, for example when using the oven, and are allowed an extra 30 minutes per challenge.
- Students must have some form of supervision – please **DO NOT** cook alone in the house.
- For each challenge, judges will award points for the top five entries. Every entry will also receive one point.
- The competition will run during the month of April.
- There will be prizes for the overall winners.

## The Rules



- The challenges and resources, such as the entry template, can be found on the **Teams Chat ' DCS Bake off'**
- Please sign up this course if you want to participate.
- You will need to submit your entry, using the template provided, on Teams DCS Bake off
- I will share images of the winning entries with you all so that you can see the competition!

## Bake Off Entries and Administration



# Judging Criteria

Without being able to taste the dishes, judging will be based on; the range of skills demonstrated, creativity and the presentation of the final dish.



## Top Tips

Take some photos whilst you are making your dish. This can be added to your entry and used as evidence of the skills you have used. However, remember I will be sharing some of these images, so be mindful of what is in the background.

Choose a dish that you will be able to complete in the time given, but that allows you to demonstrate as many skills as possible.

# Prizes

Prizes will be awarded for the winners of the following categories:

- Total points awarded
- Most creative dish
- Best final challenge dish



# Any questions?

- Please ask any questions in the relevant thread on Teams Chat

**Good luck!**



	Challenge	Criteria	Deadline	Time
1	Pizza	Make a pizza using your own choice of home-made base e.g. bread dough, scone based, flatbread, home-made pastry etc.	04/04	1h30
2	Biscuits	Make a batch of twelve decorated biscuits which fit the theme 'Spring'.	08/04	1h30
3	Pastry	Make a sweet or savoury pie. You can use any type of pastry, but you must make it yourself!	12/04	2hrs
4	Cake	Make a decorated cake that would appeal to an elderly person. Can you think of anyone that you could give the cake to?	15/04	2hrs
5	Bread	Make a batch of 4-6 shaped bread rolls. They must either use yeast, or bicarbonate of soda as a raising agent.	19/04	2hrs
6	Leftovers	Make any dish of your choice which you think makes good use of leftovers and store cupboard ingredients. This doesn't need to be a baked dish.	22/04	1h30
7	Celebration	Make a dessert for a birthday party. It should feed at least six people.	26/04	2hrs
8	Final: Afternoon Tea	Make two dishes that could be served at an afternoon tea. They must be different e.g. one cake, one pastry.	30/04	3hrs