



OFFICE
BAKE OFF

YOUR BAKE OFF HANDBOOK

YOUR GUIDE TO THE
PERFECT BAKE OFF

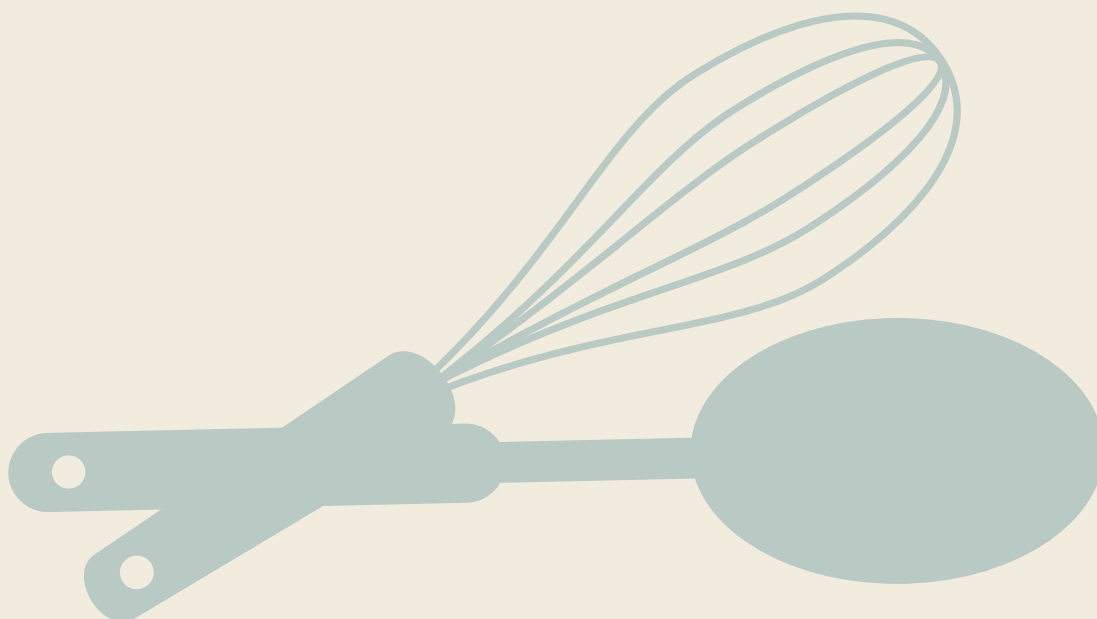


GET YOUR BAKE ON

It's that time of year once again; our favourite baking show is back on the telly and our inner domestic goddess is raring to get baking again.

If you fancy proving your cakes deserve a crown, why not join in with our Office Bake Off? Just download our pack of printouts, follow our instructions and get that cake slice ready!

Don't work in an office? Workmates aren't up for it? Fear not – just grab a group of friends instead and join in the fun.

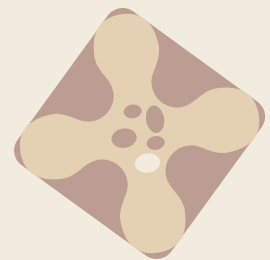


GETTING STARTED

- If you're running this in your office or a social venue, get permission from the powers that be. If they seem reluctant, promise them a free slice ;)
- Decide whether your office or judges are going to subsidise the bakers in exchange for their bakes. You may choose to sell the additional leftovers in a bake sale to raise funds for the next week's ingredients
- Recruit your bakers. Put up our posters, send group emails, tweet your team or group up your Facebook friends – however you spread the word just make sure they can get their bake to the party on time!
- Choose between 2 and 6 impartial judges who will be available each week – be careful, you will have a lot of volunteers
- Select a day and time for the cake judging. We're going for a Monday, as this gives everyone the weekend to work on their masterpieces and nothing beats the Monday blues like a good piece of cake!
- Select a theme for each week. You may want to follow the same style of baking as on the TV show or make up your own. Examples of themes can include cakes, biscuits, breads, pies, tarts, desserts, pastries and sweet doughs
- Make sure all the contestants know what they're expected to make and where and when to present their cakes each week – no sabotaging!
- The judges should taste the cakes in private, then award their scores for each contestant
- Judges should leave score cards by each cake, showing the contestant's marks. Bakes are marked out of 10 in three categories (taste, look, bake), for a maximum of 30 points per contestant each round
- Judges should leave the 1st, 2nd and 3rd place rosettes by the winning cakes, plus the special Winner's Whisk and Soggy Bottom Spoon awards if you are using them
- Write the scores on The Office Bake Off leaderboard at the end of each round to track the overall scores

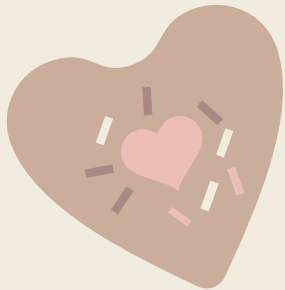
That's it! You're now free to taste each other's bakes, compare marks and plot your competitor's downfall in the next round.

Remember to Tweet us photos of your events and winning cakes @curryspcworld. Don't forget to use the hashtag #OfficeBakeOff



RULES FOR CONTESTANTS

- All bakes must be your own. No shop bought shenanigans or secret chefs
- No £20 notes stuck to the side of your bake just before the judges come in
- No sawing through the table legs beneath a contestant's bake
- No accidentally sitting on a tray of someone else's biscuits
- Don't steal the custard!



A GUIDE TO JUDGING THE OFFICE BAKE OFF

- Consider each cake on its own technical merits rather than personal taste. For example, if a contestant has made a ginger cake but you aren't the biggest fan of ginger, evaluate how good an example of that particular type of cake the bake is rather than marking it down because it's not to your taste
- While it is not essential to wear The Hollywood Beard or The Berry Smile while judging, it has been scientifically proven that doing so will improve your ability to judge the bakes by over 20,000%

Judging criteria:

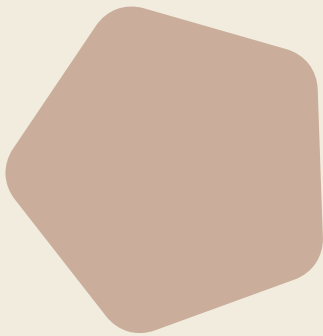
- Judge appearance as appropriate to that style of bake (creative/inventive) – we suggest the cake stand or vessel is not part of the judged criteria
- In general, cakes should have a flat or slightly rounded top
- Ingredients should be well distributed throughout the cake
- For cakes, texture should be moist, fluffy and velvety, but not undercooked
- There should be no air tunnels within the bake
- Flavour should be consistent, balanced and be of well chosen combinations
- Unfrosted bakes should have a uniform colouring with no burning
- Frosted bakes should be iced with consistency and skill, and should not be sticky, tacky or crystallised
- Bakes should not taste of fat, oil, etc, unless this is a feature of the bake – for example, olive oil bread or buttery brioche

When considering skill and originality:

- How difficult or inventive was this bake?
- How difficult was the bake presentation to achieve?
- Is the presentation appealing and appropriate?
- Does the skill in presentation match the bake quality, or vice versa?
- Do the original elements work, or is this an unsuccessful experiment?

Marking the bakes:

- All contestants should receive a score out of ten in each of the three categories: Taste, Look and Bake. This means a contestant will receive a maximum of 30 points each round
- Taste is the flavour of the bake
- Look is the overall appearance of the bake. Consider how it looks when sliced as well as overall style
- Bake represents the technical quality of the creation, including texture and how well cooked it is



WINNER'S WHISK

The Winner's Whisk should be awarded to a bake of special merit each round. Please note this does not have to be the cake that receives the highest overall mark or the 1st place rosette. For example, it could be awarded to a cake that is stunningly decorated or is particularly delicious, but didn't excel in other areas.



SOGGY BOTTOM SPOON

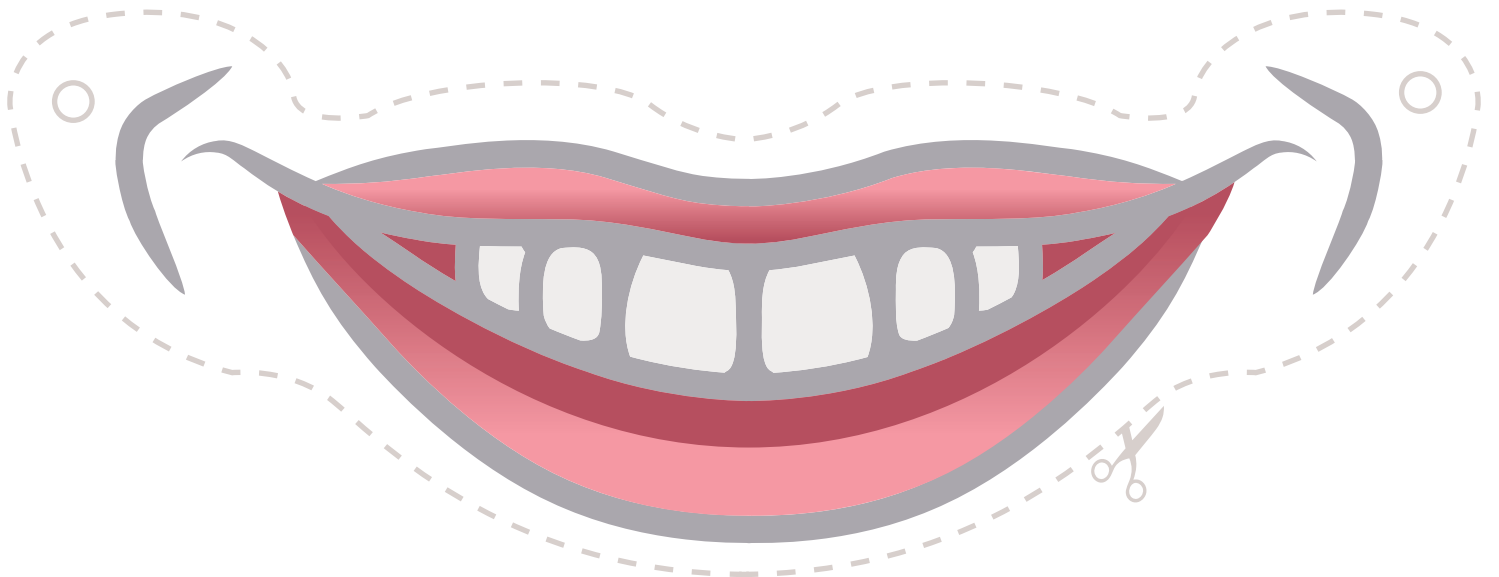
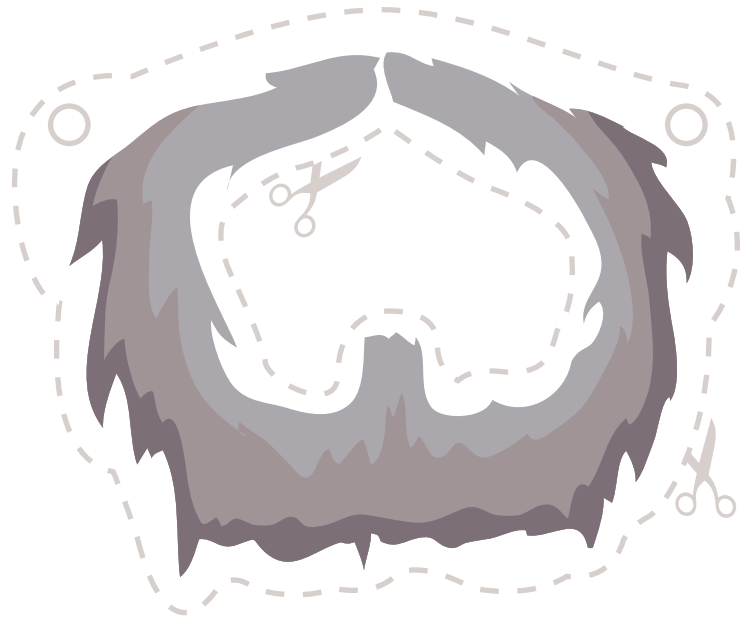
The Soggy Bottom Spoon can be presented, in a good-natured way, to the most calamitous bake of the round. For example, if a cake failed to survive the journey to the judging, or revealed an unwelcome surprise when sliced for judging. This award is given to recognise good effort in the face of disaster.

THE FINAL ROUND

As with the main show, it all comes down to the final round. This is the contestant's chance to unleash their baking masterpiece – that secret family recipe handed down through generations and honed to pastry perfection.

Marking the final round should be done just like every other round, and 1st, 2nd and 3rd places should be awarded as normal. However, the Winner's Whisk should be awarded to the overall winner of The Office Bake Off – the contestant who has scored highest through all the rounds. In the event of a tie-breaker, the judge's decision is final!







OFFICE
BAKE OFF

JOIN
THE MARVELOUS
MUNCHABLE
OFFICE BAKE OFF!



CONTACT

TO ENTER

BAKE OFF BEGINS

AUGUST 2014

CAKES



BISCUITS



TREATS

Currys  PCWorld





Name:

Comments:



TASTE



LOOK



BAKE

Currys  PCWorld



Name:

Comments:



TASTE



LOOK



BAKE

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Name:

Comments:



TASTE



LOOK



BAKE

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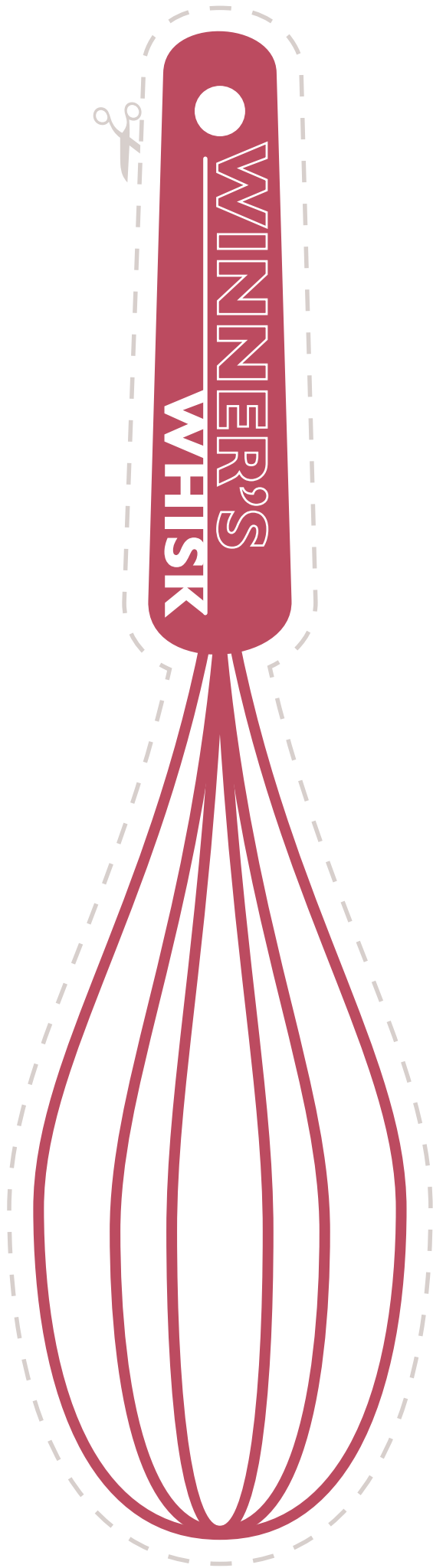
	WEEK 1	WEEK 2	WEEK 3	WEEK 4	WEEK 5
CONTESTANT					
SCORE					
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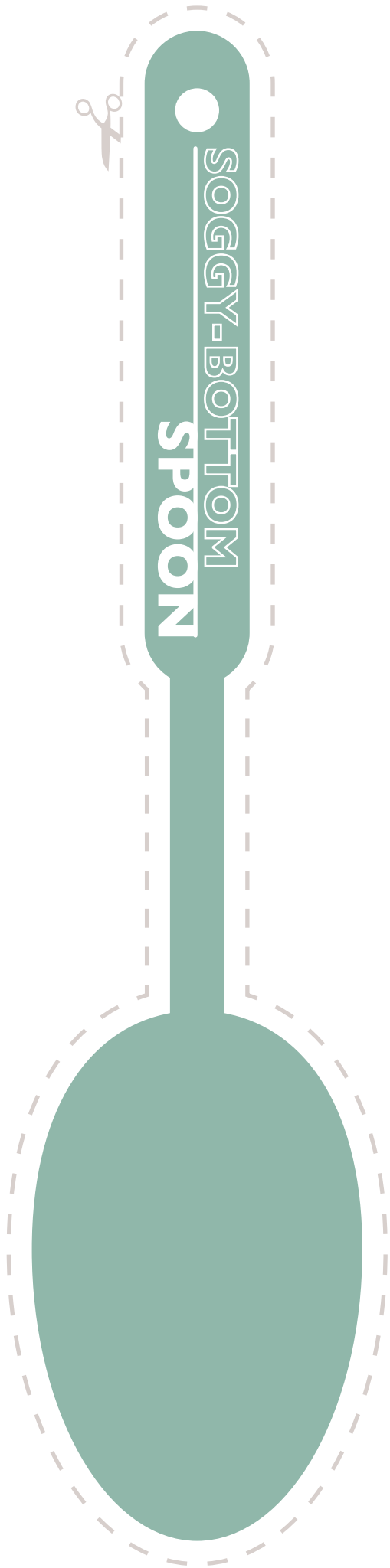
FINAL OFFICE BAKE OFF SCORE	
CONTESTANTS	Score

	WEEK 6	WEEK 7	WEEK 8	WEEK 9	WEEK 10
CONTESTANT					
SCORE					
CONTESTANT					
SCORE					
CONTESTANT					
SCORE					
CONTESTANT					
SCORE					
CONTESTANT					
SCORE					

RUNNERS UP				
1st	2nd	3rd	OVERALL WINNER	WOODEN SPOON







SOGGY-BOTTOM
SPOON

