THE GREAT BRITISH DAM BAKE OFF

The very first baking event hosted by the British Dam Society Young Professionals Group

Deadline extended to allow Christmas baking! Entries should now be submitted to Lucy Monkhouse by Tuesday 4th January 2022.

lucymonkhouse@hotmail.com
Description
An individual or team event to communicate engineering principles specific to dams through baking. This is designed to be a remote event, to facilitate interaction with fellow members whilst generating educational content for the British Dam Society. The BDS would like to use any submitted content in STEM events as well as publishing on BDS’ social media outlets. Permission from content creators will be sought beforehand. Savoury or sweet submissions accepted!

How it works:
1. Create your idea and bake it.
2. Take photos and/or videos whilst baking.
3. Compile your submission and send to Lucy Monkhouse @ lucymonkhouse@hotmail.com
   a. Please use lots of photos with short descriptions*
   b. If creating a video to be a Youtube STEM star, the suggested length is 1 minute.
   c. Please add a note to your covering email stating whether you are happy for content to be published.
4. Share your baking with your colleagues or keep it all to yourself! You could even use it as an excuse to host a fundraiser in the office for a charity of your own choosing.

Ideas
- shear capacity of cheesecake
- concrete 'cake mix' design
- a trifle dam breach or
*improve on the example of an embankment cross-section shown on the next page.

Entries will then be discussed on an MS teams event arranged for those wishing to take part as a way of networking with other BDS members.
Example of baked embankment cross-section

Make the Victoria sponge cake

Make the chocolate cake

Mark out the chocolate ‘clay core’ cake

Cut out the chocolate ‘clay core’ cake

Place the Victoria sponge next to the chocolate cake and cut to same level.

A levelled sponge cake
Place the clay core on the sponge cake and cut the embankment slopes.

Cut round the clay core.

Cut out for the clay core.

Place the clay core in the cut out section and add icing for filter drainage.

Use left-over cake to add topsoil.

A layer of topsoil.
Add green icing to right side for the grass

Add chocolate chunks to left for stone pitching
Upstream slope
chocolate chunk
pitching

Green icing grass crest

Green icing grass
downstream slope

‘Chocolate cake’ clay core

Cake foundation

Bedrock