

CALL FOR APPLICATIONS NO. **22-2026** /AC/MINJEC/CAB OF **15 OCT 2026**
RELATING TO THE SELECTION OF TWENTY (20) YOUNG CAMEROONIAN
ARTISANS TRAINED IN BAKING AND PASTRY-MAKING BASED ON LOCAL RAW
MATERIALS

Seventh (7th) edition of the Youth Connekt Cameroon Convention
Youth Connekt Cameroon 2026 National Competition for Baker Artisans

Theme: “Artificial Intelligence, skills and jobs: what solutions are suited to youth employability in Cameroon?”

1. Background and Rationale

As part of the implementation of the Youth Connekt Cameroon (YCC) **programme**, the Ministry of Youth Affairs and Civic Education (MINJEC) is launching a call for applications aimed at young Cameroonian professionals (men and women) trained in baking and pastry-making using local raw materials.

This competition is a platform of excellence that seeks to showcase the talents of young Cameroonian baker artisans. It highlights their entrepreneurial potential, leadership, creativity and ability to adapt to new technologies (notably AI), as well as their moral, civic and entrepreneurial rearmament.

2. Objectives of the Competition

The competition aims to promote “Made in Cameroon”, to encourage the empowerment and leadership of young baker artisans through a competition built around technological innovation and entrepreneurial creativity.

More specifically, the aim is to:

- Highlight the talents and entrepreneurial initiatives of young baker artisans;
- Promote the spirit of initiative, creativity and the integration of digital tools or AI into production, management or marketing processes;
- Showcase Cameroon's cultural and gastronomic heritage through the use of local flours and other local raw materials;
- Promote civic engagement, economic patriotism and the active participation of young people in the development of the Nation;

- Create a dynamic networking framework among young entrepreneurs, public institutions and private-sector partners.

3. Candidate Profile

The competition is open to young people who meet the following conditions:

- Be trained and a graduate of the **2023, 2024 and 2025 cohorts of the Baking Cluster** based on local raw materials and supported by MINJEC ;
- Unreservedly accept the rules, the selection criteria and the provisions of the internal regulations of the competition.

4. Selection Criteria

The selection of the **best candidates** for the national final phase will be based on the following evaluation criteria:

Criteria category	Details and requirements
Administrative compliance	Complete file; Nationality; Training period
Know-how and Technical Skills	Mastery of bread-making/pastry techniques and compliance with hygiene and food safety rules.
Technological innovation	Candidate's ability to propose an idea or a project incorporating innovative or digital solutions
Local value addition	Originality in the integration and processing of local raw materials (<i>cassava flour, sweet potato flour, etc.</i>) in the spirit of "Made in Cameroon".
Project viability	The candidate's entrepreneurial potential, motivation, the project's economic realism and its capacity to create jobs for other young people.

5. Application File

The complete file must include:

- The official application form, duly completed, dated and signed;
- A legible photocopy of the **National Identity Card (CNI)** or of any valid official identity document;
- A photocopy of the **certificate of completion of training** in baking/pastry-making;
- A brief description of the project or innovation that the candidate wishes to present (maximum 1 page), highlighting the link with the theme (innovation/digital technology) and the use of local products.

***NB:** No file or application fees will be required. Participation in the competition is entirely free of charge.*

6. Support for Finalist Candidates

The twenty (20) best baker artisans selected at the end of the pre-selection phase to take part in the national final phase will benefit from exclusive coverage of the following during the competition period:

- accommodation;
- meals (nutrition);
- local urban transport related to competition activities.

NB: Inter-city transport costs (round trip from the place of origin to the venue of the final) are the sole responsibility of the selected candidates.

7. Procedures and Deadline for Submission of Applications

Application files must be submitted no later than
October 2026 at 3:30 p.m. sharp.

Monday, 26

- **Electronic submission:** Send the file, scanned as a single PDF file, to the official email address: fogajeune@gmail.com (with the subject line: *Application Baker Artisans Competition YCC 2026 - [Your Name]*).
- **Physical submission:** Deposit the file in a sealed envelope at one of the following structures:
 - ✓ Mail Service of the Ministry of Youth Affairs and Civic Education (MINJEC);
 - ✓ Regional or Divisional Delegations of MINJEC;
 - ✓ Regional Multifunctional Youth Promotion Centres (CMPJ);
 - ✓ Regional branches of FOGAJEUNE.

Each physical envelope must bear the following mandatory inscription:

“For the attention of the Organising Committee – FOR THE SELECTION OF YOUNG CAMEROONIANS TRAINED IN BAKING/PASTRY-MAKING BASED ON LOCAL RAW MATERIALS – YCC 2026 COMPETITION”

Yaoundé, 15 OCT 2026

THE MINISTER OF YOUTH AFFAIRS
AND CIVIC EDUCATION,



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