

Excellence in Baking Awards 2017

Induction from: 9.00am

Competition Starts: 9.30am

Competition Finishes: 3.00pm

Excellence in Baking Awards

Bread Apprentice of the Year- Bake-Off Competition

Each competitor is required to produce the following items and create a display from the completed products. You are encouraged to bring platters and props to enhance your display and place cards for products.

Competitors will have to document the recipes for each, dough, they make and record their dough temperatures, floor times, mixing times and oven temperatures, **weights are finished product weight etc.**

1. White Dough Mix

- ❖ 3x 680gm 2 piece Hi Top
- ❖ 12 Rolls min 100g each (6 Rolls one shape and 6 Roll another shape)

2. Fruit Bun Dough Mix (min 35% Fruit)

- ❖ 3 Tinned Fruit Loaves 550gm each
- ❖ 3 Filled and decorated Tea Cakes of your choice
- ❖ 12 Fruit Scrolls decorated

All items must contain more than one type of dried fruit

3. Multigrain Bread Dough Mix (Min 35% Grain)

- ❖ 3 x 680g 4 piece condensed loaf
- ❖ 1 x 450g Cob
- ❖ 2 x 450g Vienna (baked on a slipper)
- ❖ 1 x 450 g 5 strand plait

4. Artisan Bread (No Improvers Allowed)

- ❖ 10 Artisan style Baguettes. (Poolish and or Bulk Fermentation must be used. No improvers allowed)
- ❖ 6 x 680g White Sourdough Loaves
- ❖ (3 must be Vienna Shaped Baked on a tray & 3 Shaped of your choice eg Decorative shape)
- ❖ 6 x Ciabatta Loaves min 200gm each

Please Clean Up As You Go

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Bread Apprentice of the Year - Bake-Off Competition

Rules and Regulations

- Contestants will need to supply all tins, bowls, chopping board, measuring jugs, tools etc. and raw ingredients needed to produce all the competition items.
- Contestants
- Please see list of baking equipment such as ovens provided in competition area.
- At the end of the 'Bake-Off' all the provided equipment will need be checked by a judge.
- Any specialised equipment required will need to be brought in by the contestant, and checked with Judges as soon as possible before the 'bake-off'
- All baking is from scratch, only raw ingredients can be used.
- Props such as Platters etc for display may be permitted
- Contestants must clean up as you go
- All contestants must keep strictly to the time frame set

Note: There will be marks deducted for any wastage please refer to chart below

Penalty for Wastage

Under 50gms Full Marks

For every 50gms over 1 point deducted

ARRIVAL DETAILS

Hamilton TAFE is situated on Parry St Hamilton

There is a drop off area is accessed by Hepburn St. Parking is available on site please give, yourself plenty of time to drop off and park

Contact Tony Smith Mbl 0410511414