

Excellence in Baking Awards 2017

Induction from: 9.00am

Competition Starts: 9.30am

Competition Finishes: 3.00pm

Excellence in Baking Awards

Pastry 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 use platters or props to enhance your display and place cards to go beside or underneath your products.

1. Specialty Pastry (This will include Puff and Choux pastry. You will need to make enough puff pastry for other items in this competition)

- A. 6 x Palmier's – 3 plain & 3 Decorated
- B. 6 Cream Puffs Filled and Decorated
- C. 12 Éclairs Filled and Decorated

2. Savoury Pastry Mix

- A. 1 x Large Quiche (no larger than 260mm)
- B. 3 x 4 Mixed Savoury Pastries (e.g. Pies, Pasties, Sausage Rolls etc.) To produce 12 items in total. All fillings must be prepared and cooked on site at competition.

3. Sweet Short Crust Pastry

- C. 1 Apple Pie 180-260 mm (Use sweet short crust)
(Tinned or fresh apple with or without stabilizer is acceptable)

4. Black Forest Cake: Producing a traditional Black Forest Cake, the Cake must have 3 layers, size 20cm or 8 inch tins. Kirsch and sour cherries must be used in the filling and decorating of the Black Forest Cake. The Cake must have an inscription on top eg: Congratulations, Happy Birthday etc. This must be produced on site at the competition

Please Clean Up As You Go

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Pastry Apprentice of the Year - Bake-Off Competition Rules and Regulations

- Contestants will need to supply raw ingredients needed to produce all the competition items.
- Apprentices can be 1st year up until and including the 4th year they finish
- At the end of the 'Bake-Off' all the provided equipment will need to be checked by a judge.
- Most major equipment is supplied by the institute where the competition is held.
- 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' starts.
- All baking is from scratch, only raw ingredients can be used.
- **Props such as Platters, Tablecloths and description tags for products are encouraged for your display. This will earn extra points.**
- Contestants must clean up as you go.
- All contestants must be on time and keep strictly to the time frame set.

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

Penalty for Wastage Chart

Wastage	Percentage	Marks deducted
Acceptable	1% – 10%	Nil
Reasonable	10% – 20%	2 marks
Excessive	20% Plus	4 marks

ARRIVAL DETAILS

Hamilton TAFE is situated on Parry St Hamilton

There is a drop off area it 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