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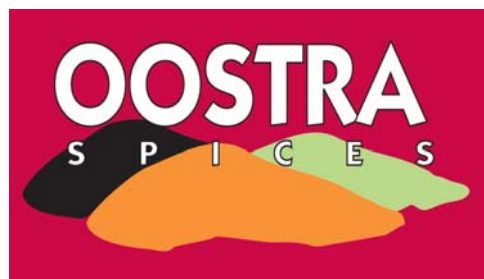
Baking Shows

BAKING SHOWS

Wollongong Baking Show

*Wednesday August 9 2017
Wollongong Golf Club
Corrimal and Bank St
Wollongong*

Proudly brought to you by:



WHITE BREAD SECTION

- 001 680g White Loaf, condensed square (4 piece)
- 002 680g White Hi-top, Half Married, (2 piece)
- 003 450g Vienna, (Baked on a Slipper)
- 004 2 Fancy White Rolls (eg Knott, Horse Shoe)

WHOLEMEAL BREAD SECTION

- 005 680g Wholemeal Condensed Square, (4 piece)
- 006 680g Wholemeal Loaf Upright, (1 piece)
- 007 450g Wholemeal Cob (Baked on a Tray)

GRAIN BREAD SECTION

- 008 680g Grain Loaf Condensed Square, (4 piece)
- 009 5 Strand Plait (Baked on a tray)
- 010 450gm Grain Cob (Baked on a Tray)

FRUIT SECTION (must have min 30%fruit)

- 011 Fruit Tea Cake Filled (Dough Must Contain Fruit)
- 012 450gm Fruit Loaf High Top

GOURMET BREAD SECTION

- 013 Traditional Crusty Baguette (Natural Based Culture preferred)
- 014 680g Sourdough White (Baked on a tray) Natural Culture Based Preferred
- 015 Flavoured Sour Dough (no weight)
- 016 Savoury Bread- To be judged on your choice of flavours and aroma
- 017 Ciabatta Loaf (min 200g) Pre Fermented Preferred

APPRENTICE SECTION (1st & 2nd Year)

- 018 680g White Loaf, One Piece High Top
- 019 Birthday Plaque with Happy Birthday Inscription
- 020 2 Fruit Tartlets (No Bigger than 10 cm)

APPRENTICE SECTION (OPEN)

- 021 450g Wholemeal Vienna, (Baked on a Tray) Not Dusted
 - 022 450g 4 Stand Plait (Baked on a Tray)
 - 023 1 Fruit Flan (Max 254mm)
-

PIE & PASTRY SECTION (Classes 24,25,26,27 need to be stored below 5 degrees or will NOT be accepted)

- 024 2 Plain Meat Pies (stored below 5 degrees)
- 025 2 Gourmet Pies (stored below 5 degrees) **Please Supply Description and Flavour of Pie**
- 026 2 Sausage Rolls (stored below 5 degrees)
- 027 2 Pasties (stored below 5 degrees)

CAKE SECTION

- 028 4 Danish Pastries (Assorted)
- 029 2 Neenish Tarts (No Bigger than 65mm)
- 030 203mm Mud Cake, decorated
- 031 254mm (max) Gateau, minimum 3 layers
- 032 Gluten Free Cake or Biscuit ingredients list must be supplied
- 033 Wedding Cake of open dimensions and design (will not be cut)
- 034 Novelty Cake of open dimensions and design. (will not be cut)
- 035 Macaroons (4 pieces including 2 varieties)

Craftsman's Perpetual Trophy

- 036 680g White Square (4 Piece)
680g Wholemeal Hi-top (2 piece)
450gm Fruit Loaf High Top

Champion Loaf of the Show– Trophy

Champion Cake / Pastry of the Show Trophy

Champion White Loaf - Trophy

Champion Wholemeal Loaf - Trophy

Champion Grain Loaf - Trophy

Champion Gourmet Loaf—Trophy

Most Successful Bread Exhibitor

Most Successful Cake & Pastry Exhibitor



General Information & Rules

1. The contest is open to all Bakers, Pastry Cooks & Apprentices.

2. Each exhibitor must complete a **Registration Form** (see enclosed form) and submit it to the Baking Show Committee by fax, mail or on day

3. Exhibitors are restricted to **one entry per class** and one exhibitor per entry form. Both or either an individual or bakery/patisserie can enter separately.

4. Exhibits **must be clearly labelled** with **name of exhibitor & class**.

5. All exhibits to be baked in unbranded tins. **No** seeds, grains or flour on any loaves, novelty and sourdough excepted.

6. **Weights, Measures & Uniformity:** All sizes weights measures and quantities stated for each discipline must be followed. Weights (plus or minus 5%) and dimensions will be strictly enforced where stipulated. *All entries will be weighed.*

7. All exhibits will be judged individually. A copy of the Score Sheet can be obtained on request by contacting Tony Smith at the BAA.

8. All entries must be a bona fide manufacture of the exhibitor and should have been specifically produced for the NSW Baking Shows 2017. Any prize winner may be called upon to prove authenticity of the entry. Failing satisfaction, awards may be cancelled or withheld.

9. **All entries must be baked before 6:00pm on Tuesday before the show.**

10. Exhibits will be accepted on **Tuesday 8th August from 3.30pm to 5.00 pm. and Wednesday 9th August from 8.00am to 10:00am.** Exhibits must be in the hands of the stewards **no later than 10.00am day of show.**

11. Judges reserve the right to reject entries that do not meet the standard of the categories as outlined.

12. All displays and plates entered into the contest will be displayed at the participant's own risk.

13. Neither the Baking Association Australia NSW, the NSW Baking Show Committee, nor any contractor charged with providing a service can be held responsible for any loss or damage to displays during the course of the event.

- **Judging commences 10.30 am on day of show**
- **Presentation of Award's will be at 3.00pm**

• Please assist our administration by sending in your entry forms early.

14. Entrants that enter the NSW Baking Show Championship Awards must enter under an **individual name** as a Baker or Pastry Chef/Cook not just under the Bakery / Patisserie name.

Judges

Stewart Latter (Head Judge)

Accredited Judges Panel authorize by the BAA



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