

We wish to  
thank the sponsors  
of the 2018  
Victorian Baking Show  
for their  
generous support



**2018  
Victorian  
Baking Show  
&  
Australia's  
Best  
Hot Cross  
Bun**



*Saturday 24th of Feb 2018  
McIntosh Building  
Gate 3  
Shepparton Showground  
Thompson St  
Shepparton*

**TIMSTOCK**  
SUPPLYING THE PROFESSIONAL BAKER AND PASTRYCOOK



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choose success

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food service

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## WHITE BREAD

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- 001 680g White Loaf, Condensed Square (4 piece)
- 002 450 gm Vienna Baked on a Tray
- 003 350g French Stick
- 004 680 gm High Top Half Married (2 piece)
- 005 2 Fancy White Rolls (Eg Knott, Horse Shoe)

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## WHOLEMEAL BREAD

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- 006 680g Wholemeal Loaf Upright, (1 piece)
- 007 350 gm Pipe Loaf

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## GOURMET BREAD

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- 008 680g Pane Di Casa
- 009 680g Sourdough, White (Baked on a tray) Natural Culture Base Mandatory
- 010 680g Sourdough Rye (Baked on a tray) Natural Culture Base Mandatory
- 011 Turkish Pide Loaf
- 012 450gm Fruit Loaf
- 013 Gluten Free Loaf Bread
- 014 Gourmet Pull Apart Loaf (To be judged on your choice of flavors and aroma)
- 015 Ciabatta Loaf (Min 200gm) Pre Fermented Preferred

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## GRAIN BREAD

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- 016 450gm Grain Cob (Baked on a Tray)
- 017 680 gm Grain Loaf Condensed Square (4 piece)

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## APPRENTICE SECTION

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- 018 450 gm 3 Strand Plait
- 019 680gm Loaf White Condensed Squared (4 piece)
- 020 2 Small Individual Fruit Tartlets

**Please note that all bread entries will be judged.  
Entries that are out of weight range will have points  
deducted accordingly.**

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## PIE SECTION (Classes must have 2 of the same products supplied for each class)

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- 021 Plain Meat Pies Max Weight 325gm (2 pies must be submitted)
  - 022 Gourmet Beef Pies (2 pies must be submitted)
  - 023 Gourmet Pies Seafood Easter Pies (2 pies must be submitted)
  - 024 Gourmet Chicken Pies (2 must be submitted)
  - 025 Traditional Pasties (2 must be submitted)
  - 026 Plain Sausage Roll (2 must be submitted)
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## CAKE & PASTRY SECTION

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- 027 Fruit Flan 200mm
  - 028 4 Fruit Scones
  - 029 254mm (max) Gateau, minimum 3 layers
  - 030 2 Vanilla Slices
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## 2018 AUSTRALIA'S BEST HOT CROSS BUN

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**(This class is only open to individual bakery proprietors)**

6 Identical items per entry, Must be produced from an enriched dough with the addition of **fruit only**. No Chocolate Buns, Judges will be looking for volume, colour, fruit to dough ratio, flavour and moistness of fruit.

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## Official Winner's Prize for the 2018 Australia's Best Hot Cross Bun

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The official winner of the 2018 Australia's Best Hot Cross Bun will enjoy a full week of promotional activities at their bakery. This will include official civic reception on site along with full media coverage and a full week of promotional prizes for customers.

The BAA is committed to ensuring the best possible exposure is available for such a national title and this is also made possible by the support of our sponsors of this event.

We wish every bakery the best of luck in entering the 2018 Australia's Best Hot Cross Bun Competition.

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## General Information & Rules

1. The contest is open to everyone in the baking industry and where classes are suitable to the business.

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 will be tagged at reception by stewards**

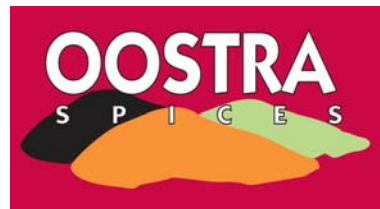
6. All exhibits to be baked in unbranded tins. **No** seeds, grains or flour on any loaves, unless otherwise stated

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

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

9. Exhibits will be accepted on **Sat 24th Feb 2018 from 9.00am** Exhibits must be in the hands of the stewards **no later than 11.00am day of show**

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### Judges

John Leontiades

John Humphrey

Jarryd Coughlan

BAA Accredited Judges

### Organising Committee

BAA Vic Council

Tony Smith

Vic Mentors



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

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