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# Queensland Baking Show



Buying & Selling New & Used Bakery Equipment

MAKE  
GREAT  
HAPPEN



**Wednesday May 22nd 2024**

**TAFE QLD**

**Restaurant - 66 on Ernest**

**Ernest Street**

**Southbank Campus**



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## WHITE BREAD SECTION

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- 001 680g White Loaf, condensed square (4 piece)
  - 002 680g White Hi-top, Half Married, (2 piece)
  - 003 450g Five Strand Plait
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## WHOLEMEAL BREAD SECTION

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- 004 680g Wholemeal Loaf Upright, (1 piece)
  - 005 450gm Wholemeal Cob
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## GRAIN BREAD SECTION

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- 006 680g Grain Loaf Condensed Square, (4 piece)
  - 007 2 Grain Rolls max 100gms (Each)
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## GOURMET BREAD SECTION

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- 008 680g Sourdough, Rye (Baked on a tray) Natural Culture Based Preferred
  - 009 Ciabatta Loaf (min 200g) Pre Fermented Preferred
  
  - 010 Gourmet Pull A Part (To be judged on flavor's and creativity)
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## APPRENTICE SECTION

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- 011 680g White Loaf Condensed Square (4 Piece)
  - 012 450g White 3 Strand Plait
  - 013 Decorated Sponge any type No larger than 203mm with inscription
  - 014 Plain Traditional Beef Pie (2 required for entry and Max weight 320gm) must be delivered below 5 degrees
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## PIE & PASTRY SECTION (Classes must have 2 of each products supplied and need to be below 5 degrees)

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- 015 2 Plain Meat Pies Max Weight 325gm (2 pies must be submitted)
  - 016 2 Gourmet Pies Max Weight 325gm (Please supply Description) (2 pies must be submitted)
  - 017 2 Pasties (Winner to receive free entry to Australia's Best Pastie Comp) (2 must be submitted)
  - 018 2 Sausage Rolls (2 must be submitted)
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## CAKE SECTION

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- 019 203mm Mud Cake Decorated
  - 020 2 Vanilla Slices
  - 021 Banana Bread
  - 022 2 Caramel Slices
  - 023 Family Size Apple Pie using Short Crust (Tinned or Fresh Apple may be used)
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## Queensland Baking Show Perpetual Trophy

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- 024 680g White Square (4 Piece),  
680g Wholemeal Hi-top (2 piece),  
450g Fruit Loaf Upright (1 Piece)
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## Champion Loaf of the Show– Ribbon

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## Champion Cake / Pastry of the Show Ribbon

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# BAA

**Baking  
Associations  
of Australia**

## QUEENSLAND

### General Information & Rules

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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 the day

3. Exhibitors are restricted to 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, Gourmet section 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 manufacturer of the exhibitor and should have been specifically produced for the BAA QLD Baking Show 2024. Any prize winner may be called upon to prove authenticity of the entry. Failing satisfaction, awards may be cancelled or withheld.

9. Exhibits will be accepted on **Tuesday May 21 2pm - 4pm** or **Wednesday May 22 from 8:00am - 10:00am**. Exhibits must be in the hands of the stewards **no later than 10.00am day of show**

10. Deliveries to Restaurant - 66 on Ernest, cnr Tribune and Colchester St. Loading dock area off Colchester St.

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 BAA QLD or, the QLD 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 11.00 am on day of show**  
• **Presentation of Awards will be at 3.00pm**

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

### Judges

Stewart Latter (Head Judge)  
Accredited Judge Panel BAA



# BAA

**Baking  
Associations  
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## QUEENSLAND

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