



TAFE



NORTHERN TERRITORY BAKING SHOW

IN CONJUNCTION WITH CDU TAFE

To be held at the

CDU Palmerston Campus Training Bakery

On Wednesday, 25th September 2024

The training bakery will be open to viewing from 2.30pm.

All entrants, employees, and family are invited to the award presentation and a BBQ on the University lawns from 3.30pm on Wednesday 25th September.

Please join us to celebrate your efforts, talk to judges,
and mingle with other NT bakers.

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Awards and Prizes

Class

For each class, first place wins a trophy. Second and third place receive a certificate.

Category

The highest scoring entry of each category wins the Most Successful Exhibitor Trophy and the prize listed below.

- Most Successful Bread Exhibitor (Sponsored by Woolworths)
 - \$200 Woolworths Gift Voucher
- Most Successful Specialty Bread Exhibitor (Sponsored by Manildra Group)
- Most Successful Cake Exhibitor (Sponsored by Callebaut)
 - 2,5kg Callebaut Chocolate and Chocolate to Savour Recipe Book by Kirsten Tibballs
- Most Successful Short Pastry Exhibitor (Sponsored by Kee-seal Piping Bags) – Box of Kee-seal piping bags (winners' choice)
- Most Successful Basic Artisan Exhibitor
- Most Successful Speciality Pastry Exhibitor
- Most Successful Savoury Pastry Exhibitor (Sponsored by Simple Simon Pie Machines)
 - \$500 Pie Pallet Voucher
- Most Successful Apprentice Exhibitor (Sponsored by Arafura Catering Equipment)
 - Prize to be announced

Champion of the Show

The Champion of The Show is awarded to the entrant who receives the highest overall score across all classes. The prize (valued at \$1000) includes the perpetual shield, a \$100 gift voucher, 12-month NBIA membership, feature on the NBIA website as Bakery of the Month, a 12-month subscription to Baking Business Magazine, a hard copy of "Pie" by Dean Brettschneider, a hard copy "How Baking Works" by Paula Figoni, and a hard copy of "Advanced Bread and Pastry – A Professional Approach" by Michael Suas.

For all enquiries, please contact **David Barker**

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General Information and Rules

1. The contest is open to all qualified and apprentice Bakers and Pastry Cooks in the Northern Territory.
2. Exhibits must be delivered to the Stewards between 8.00am and 10.00am at **the CDU Training Bakery** on Wednesday, 25 September 2024.
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. Rule number three does not override Rule Number one.
4. Exhibits must be clearly labelled with name of exhibitor and class.
5. Apprentice exhibits to be labelled with the name of the apprentice and business name.
6. All exhibits to be baked in unbranded tins.
7. All size weights, measures, and quantities stated for each discipline must be followed. Weights and measures must be within 5% of specifications.
8. Entries will be judged as per adopted uniform schedule shown in this document.
9. **Entries Close: 5.00 pm, Tuesday, 24 September 2024.**
Entry and payment will be accepted by the official online entry form only. No payment will be accepted on the day.
10. All entries must be baked fresh.
11. Entry Fee: \$5.00 per class. NBIA Members receive 50% off the entry fee for each class.
12. All entries remain the property of the Northern Territory Baking Show, and prize-winning entries will be displayed at Charles Darwin University Palmerston Campus Training Bakery, after judging concludes.
13. Savoury Pastry Category entrants must provide three entries of pie products and two entries of sausage roll products. This is so they can be judged both hot and cold.
14. Stewards reserve the right to reject entries that do not meet the standard of the categories as outlined.
15. Neither CDU Tafe, NBIA, nor any contractor charged with providing a service can be held responsible for any loss or damage to displays during the event.
16. **Judging commences at 10.00am.** Judging will be closed to the public.
17. Viewing of exhibits will be open to exhibitors and members of the public once the **judging is completed at 2.30pm.**
18. **Presentation of awards will commence at 3.30pm.**

Classes and Categories

BREAD CATEGORY	
Class B1	680g White Condensed Loaf (4 piece)
	Volume & General Appearance 35%, Texture 30%, Aroma 20%, Colour 15%.
Class B2	450g White Vienna Loaf (finishing up to competitor)
	Volume & General Appearance 35%, Texture 30%, Aroma 20%, Colour 15%.
Class B3	680g White Hi Top Loaf (single piece)
	Volume & General Appearance 35%, Texture 30%, Aroma 20%, Colour 15%.
Class B4	6 x 80g White Round Bread Rolls (batched, no seed)
	Volume & General Appearance 35%, Texture 30%, Aroma 20%, Colour 15%.
Class B5	450g Wholemeal Vienna (finishing up to competitor)
	Volume & General Appearance 35%, Texture 30%, Aroma 20%, Colour 15%.
Class B6	6 x 80g Wholemeal Bread Rolls (individual rolls, finishing up to competitor)
	Volume & General Appearance 35%, Texture 30%, Aroma 20%, Colour 15%.
Class B7	450g Multi Grain Cob Loaf (finishing up to competitor)
	Volume & General Appearance 35%, Texture 30%, Aroma 20%, Colour 15%.
Class B8	6 x 80g Multi Grain Bread Rolls (individual rolls, finishing up to competitor)
	Volume & General Appearance 35%, Texture 30%, Aroma 20%, Colour 15%.
SPECIALITY BREAD CATEGORY	
Class SB1	500g Ciabatta Loaf
	Volume & General Appearance 35%, Texture 30%, Aroma 20%, Colour 15%.
Class SB2	350g Baguette (traditional, not to be baked in a fluted tray)
	Volume & General Appearance 35%, Texture 30%, Aroma 20%, Colour 15%.
Class SB3	800g Sourdough variety any shape (any additives e.g., nuts, fruits etc)
	Volume & General Appearance 35%, Texture 30%, Aroma 20%, Colour 15%.
Class SB4	600g Sourdough Loaf – Vienna Style
	Volume & General Appearance 35%, Texture 30%, Aroma 20%, Colour 15%.
Class SB5	3 x Donuts (any flavour, yeasted)
	Volume & General Appearance 30%, Colour 15%, Originality 20%, Technical Difficulty 35%.
CAKE AND TORTE CATEGORY	
Class CT1	Decorated sponge – 7”
	Aroma 20%, Crumb Structure 30%, Finishing 15%, Overall Visual Appeal 35%
Class CT2	Decorated torte/gateaux – 10”
	Originality 30%, Technical Difficulty 20%, Flavour/Combination 15%, Overall Visual Appeal 35%
SHORT PASTRY CATEGORY	
Class SHP1	Fruit Flan/tart (e.g.: lemon meringue - any variety)
	Pastry 20%, Finishing 15%, Flavour/Combination 30%, Overall Visual Appeal 35%.
Class SHP2	Apple Pie – Short Pastry (large)
	Aroma 25%, Pastry 35%, Overall Visual Appeal 40%.

BASIC ARTISAN PASTRY CATEGORY	
Class BAP1	3 x Croissants (traditional)
	Volume & General Appearance 30%, Texture 35%, Aroma 15%, Colour 20%.
Class BAP2	4 x Danish Pastry (any shape and flavour)
	Colour 20%, Crumb Structure 30%, Flavour/Combination 15%, Overall Visual Appeal 35%.
SPECIALITY PASTRY CATEGORY	
Class SP1	3 x Choux Pastry (innovative, filled, and decorated)
	Originality 30%, Finishing 15%, Flavour/Combination 20%, Overall Visual Appeal 35%
Class SP2	4 x Vanilla slice
	Pastry 30%, Finishing 15%, Flavour/Combination 20%, Overall Visual Appeal 35%
SAVOURY PASTRY CATEGORY	
Class SAP1	Plain Beef Pie (180-350g)
	Top Pastry 20%, Bottom Pastry 20%, Flavour/Consistency of Filling 20%, Overall Visual Appeal 40%
Class SAP2	Specialty Pie (180-350g)
	Originality 15%, Pastry 30%, Flavour/Consistency of Filling 20%, Overall Visual Appeal 35%.
Class SAP3	Sausage Roll (max length: 150mm)
	Originality 15%, Pastry 30%, Flavour/Consistency of Filling 20%, Overall Visual Appeal 35%.
APPRENTICE CATEGORY	
Class A1	450g White 4 Strand Plait
	Volume & General Appearance 35%, Texture 30%, Aroma 20%, Colour 15%.
Class A2	450g Wholemeal Vienna (baked on a tray, dusted and scored)
	Volume & General Appearance 35%, Texture 30%, Aroma 20%, Colour 15%.
Class A3	Decorated Cake (novelty or celebration)
	Aroma 20%, Crumb Structure 30%, Finishing 15%, Overall Visual Appeal 35%.