



BENDIGO BAKING SHOWDOWN

To be held at the
Fosterville Gold Exhibition Centre
On Wednesday, 23 October 2024

All entrants, employees, and family are invited to the Award Presentation Dinner at the Fosterville Gold Exhibition Centre from 5.00pm on Wednesday, 23 October 2024.

Tickets are \$50 per person and can be purchased from the NBIA website.

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

For all enquiries, please contact **Ian Furze**

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Awards and Prizes

Class

For each class, first, second, and third place will receive a trophy and 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 Laucke Flour Mills Pty Ltd)
- Most Successful Specialty Bread Exhibitor (Sponsored by Laucke Flour Mills Pty Ltd)
- Most Successful Cake Exhibitor (Sponsored by Keans Free Range Eggs)
- Most Successful Short Pastry Exhibitor
- Most Successful Basic Artisan Pastry Exhibitor (Sponsored by MOI International)
- Most Successful Speciality Pastry Exhibitor
- Most Successful Savoury Pastry Exhibitor (Sponsored by MOI International)
- Most Successful Apprentice Exhibitor (Sponsored by City of Gastronomy)

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.

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General Information and Rules

1. The contest is open to all qualified and apprentice Bakers and Pastry Cooks in the state of Victoria.
2. Exhibits must be delivered to the Stewards between 8.00am and 10.00am at the Fosterville Gold Exhibition Centre on Wednesday, 23 October 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 classes to be in the name of the apprentice and include 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, Monday, 21 October 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 Bendigo Baking Showdown, and prize-winning entries will be displayed at the Fosterville Gold Exhibition Centre, 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 Bendigo Agricultural Show, 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 take place at the Award Presentation Dinner from 5pm on 23 October 2024.

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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%.

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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%.

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