



Wollongong Baking Show

Baking Industry Association

(NSW Employers) est 1876

The Wollongong Baking Show again received much interest from bakeries all over the state. Again this show, as usual, was heavily supported in the novelty and wedding cake classes. Class 34, the novelty cake section, was a trifecta with Delaney's Cakes taking out 1st, 2nd and 3rd and champion cake of the show was awarded to Paul Delaney.

Other winners included Christopher Lea from Bakers Delight Corrimal

Christopher was successful in class 40 the Craftsmen's Perpetual Trophy. The encouragement award proudly supported by our Gold Sponsors E.O.I, Meat and Live stock Australia and Partners Leading Edge Baking Journal was won by Ryan Wright-Wennekes from Matts Bakery Café in Crookwell. Ryan takes with him a \$150 voucher to put towards tools and other equipment. We thank our gold sponsors and partners who are constantly assisting industry participants.



The Excellence in Baking Business Awards

It's on again the Excellence in Baking - Business Awards for our industry in NSW. As entries close, everyone is getting ready for a visit from our mystery shoppers and independent judges who will visit contestants over the month of October. The industry will come together for the Excellence in Baking Awards night on Friday the 21st of November at the AJC Function Centre Randwick Racecourse. A great night is planned with awards being presented to the individual bake off categories and then the business categories. The TAFE shield and winner of the Championships section of the regional baking shows, what would a night be with out getting into the theme of the venue with the running of 2 phantom races. The Petey Pie Hurdle and the Excellence in Baking Gold Cup and dancing into the early hours, the one price includes your meal, all your beverages, funny money to bet with the bookies and entertainment.

For more details contact Tony Smith at the BIA NSW 02 9211-6666



REFRAMING THE FUTURE

The reframing the future project continues to grow strength in regional areas as the BIA NSW visited the Coffs Harbour TAFE in September for an open day and information night.

Rex Allan and Dave Grant, who teach baking and pastry at the TAFE invited local bakeries and apprentices along with students from surrounding schools to attend the day which started with some activities in the baking kitchen. Ashley Gurney and Tony Hetherington from E.O.I, Bruce Pearson O'Brien's milling and Tony Smith BIA NSW assisted in the class answering questions about the industry. The students produced meat pies and a selection of cakes all made from scratch. The result was very rewarding for all with some school students enquiring about apprenticeships.

The evening session saw the BIA NSW host the open forum of networking and taking ideas the industry had about getting people back into the industry. Some suggestions included the bring back the bakers licence, make employers aware of the benefits of having an apprentice, consult more for the mature aged apprentices, on-the-job training.

The BIA NSW were very grateful to the Coffs Harbour TAFE Campus for there assistance and continue to formulate some of the main request towards Reframing the Future.



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