



# Bread Section Classes

## Class 1 – 680g White Condensed/ Block

### General Characteristics:

The condensed loaf should be smooth and flat of each side and form a rectangle mirroring the tin. The loaf should be contained within the tin as a demonstration of the bakers' skills. External colour should be a golden brown with a glossy sheen. Internal texture should have even, close cell structure and be creamy white in colour with a good sheen

### Judging Criteria:

Volume & General Appearance (out of 30 marks),

Texture (out of 25 marks), Aroma (out of 25 marks) and Colour (out of 20 marks)

**Hints:** Attention should be given to mixing, moulding and ensuring the product is baked properly. Minimization of the 4 piecing line breaks is well regarded by judges.

## Class 2 – 680g Multigrain Condensed Loaf

### General Characteristics:

The condensed loaf should be smooth and flat of each side and form a rectangle mirroring the tin. The loaf should be contained within the tin as a demonstration of the bakers' skills. The multigrain loaf should have even distribution of grains throughout the loaf. External colour should be a golden brown with a glossy sheen. Internal texture should have even, close cell structure and be creamy white in colour with a good sheen

### Judging Criteria:

Volume & General Appearance (out of 30 marks), Texture (out of 25 marks), Aroma (out of 25 marks), and Colour (out of 20 marks)

**Hints:** Ensure loaf is evenly and well baked. Common fault is holes in internal texture of loaf.

## Class 3 – 680g White Tank Loaf

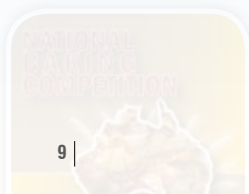
### General Characteristics:

Tank loaves should have a uniform outer crust with even colour across all surfaces and minimum evidence of exterior loaf and tin seams. Internal texture should have even, close cell structure with evidence of correct proofing filling the tin without evidence of excessive constriction. The crumb should also be creamy white in colour with a good sheen.

### Judging Criteria:

Volume & General Appearance (out of 30 marks), Texture (out of 25 marks), Aroma (out of 25 marks) and Colour (out of 20 marks)

2020





# 2020



## Class 4 – 680g Wholemeal Half Married Double Crown

### General Characteristics:

The half married loaf should have two even crowns with even colour across the top. Internal texture should have even, close cell structure and be an even brown in colour with a good sheen. Loaf should have an even controlled break between the tin edge and the crust, which should not begin to separate. Crust should be approximately ½ cm thick and have a healthy sheen going from golden brown to a light straw.

### Judging Criteria:

Volume & General Appearance (out of 30 marks), Texture (out of 25 marks), Aroma (out of 25 marks) and Colour (out of 20 marks)

Hints: Common problems are uneven or tearing break and crust, uneven colour and texture. Holes may be due to under/over mixing, moulding and/or poor volume. Most problems can be rectified with adequate mixing and /or adjusting the amount of bread improver (i.e.: using 0.75% as opposed to 1%)

## Class 5 – Focaccia 125g to 200g rectangular shaped Loaf or Slice.

### General Characteristics:

This chewy, open textured leavened Bread may be fully risen or docked to produce this Italian icon. It must be submitted for judging topped with cheese and herb together with a light Garlic olive oil wash.

### Judging Criteria:

Volume / General Appearance 35, Texture 25, Aroma 20, Flavor 20.

## Class 6 – 450g White 4 Strand Plait

### General Characteristics:

This class should demonstrate the classic 4-strand plait. The bread may be with or without seed

### Judging Criteria:

Volume & General Appearance (out of 30 marks), Texture (out of 25 marks), Aroma (out of 25 marks), and Colour (out of 20 marks)

Hints: Care should be taken in plaiting technique and uniformity with particular attention to the loaf ends. Crust should show a good sheen with a consistent colour across the entire loaf.

## Class 7 – 450g Sweet Fruit Loaf (minimum 25% fruit on flour weight)

### General Characteristics:

Loaf should have a thin soft glossy crust that is slightly darker in colour than other breads. Loaf should have an even colour with minimal to no break. Internal texture should demonstrate even distribution of fruit with limited bleed of fruit colour into surrounding cell structure.

### Judging Criteria:

Volume & General Appearance (out of 50 marks), Texture (out of 20 marks), Taste (out of 30 marks)

Hints: Common faults are too much or too little fruit; fruit being added too early to the mixing dough resulting in breaking apart of fruit and over proofing. Consideration should be given to oven temperature to ensure the loaf doesn't burn or over caramelize during baking.



## Class 8 x 70g Batched White Bread Rolls (Same Size & Shape )

### General Characteristics:

Bakers can choose shapes including knot, double knot, vienna, cannon, shell etc.

External colour should be a golden brown with a glossy sheen. Internal texture should have even, close cell structure and be creamy white in colour with a good sheen

### Judging Criteria:

Volume & General Appearance (out of 30 marks), Texture (out of 25 marks), Aroma (out of 25 marks), and Colour (out of 20 marks)

Hints: Ensure roll is evenly and well baked. Common fault is holes in internal texture of roll.

## Class 9 x 90g Savoury Bread Scrolls

### General Characteristics:

This class is included to encourage product innovation. The bread may be moulded, tinned or be a break apart shape. Any savoury item may be included. A maximum of 4 savoury ingredients is to be used. They can be any size or shape. A description of the product must accompany the entry.

### Judging Criteria:

Volume & General Appearance (out of 35 marks), Texture (out of 35 marks), Aroma & Taste (out of 30 marks)

Hints: This product category is open to creative skills in colour, taste and aroma. Care should be taken to ensure the ingredients compatibility toward the finished product.

## Class 10 – Ciabatta

### General Characteristics:

Ciabatta bread is the traditional Italian bread generally baked in the shape of a slipper. Ciabatta should have a fairly hard crisp crust with an even golden brown colour. Internally the texture should be open and coarse. Bread should have a strong aroma.

### Judging Criteria:

Volume & General Appearance (out of 35 marks), Texture (out of 30 marks), Aroma (out of 20 marks) and Taste (out of 15 marks)

Hints: Ensure even baking of product, correct mixing and fermentation.

## Class 11 – Sourdough Loaf

### Free Form (Shape or entrants choice)

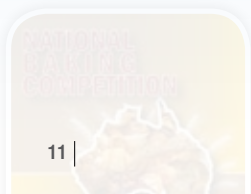
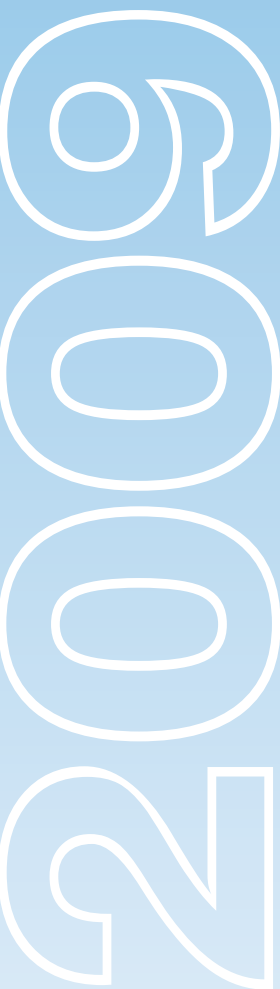
### General Characteristics:

Sourdough bread should have a thick hard crust with even colour. The colour should be somewhat darker than normal bread. Internal texture should be even and off creamy white with a good sheen.

### Judging Criteria:

Volume & General Appearance (out of 35 marks), Texture (out of 30 marks), Aroma (out of 20 marks) and Taste (out of 15 marks)

Hints: Common faults are under baking but care should be taken to avoid over baking. Key features of the loaf are aroma and texture qualities.





# Cake & Pastry Section Classes

## Class 1 – Single Round Sponge

180mm Diameter, weight 200g

### General Characteristics:

Sponges should be even in colour and texture. Internal cell structure should be fine and free from large holes. Sponge should not flake on the bottom.

### Judging Criteria:

Volume & General Appearance (out of 50 marks), Texture (out of 30 marks), Flavour (out of 30 marks)

Hints: Sponges should be clean and free from dirty marks from tins and/or cooling wires. Judges will be looking for consistency of colour from top and sides. Ensure product is baked through. Check weight of product is 200g baked.

Avoid over colouring of crumb.

## Class 2 – Apple Pie

(Maximum 180mm diameter, Maximum weight 800g)

Sweet short crust pastry, thickened filling

### General Characteristics:

Apple pies should be appealing to the eye. Pastry should be evenly baked without burnt edges or bottom. Filling should be firm and not leak when the pie is cut. Filling should contain only apple. (not sultanas or other fruit)

### Judging Criteria:

Volume & General Appearance (out of 35 marks), Filling and Internal Appearance (out of 35 marks), Taste (out of 30 marks)

Hints: Common problems are inside surface of pastry under-baked where it contacts filling and over baking with pastry edges burnt. Often fillings are not stable when a slice is cut from the pie. Avoid excessive sugar on top of pie. Internal filling should be appealing to the eye and be a natural colour with even distribution of fruit.

## Class 3 – 4 x Sausage Rolls

### General Characteristics:

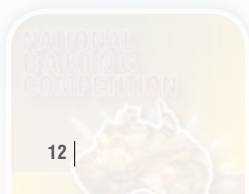
Four Sausage Rolls are to be entered and can be any size. Two Sausage rolls will be initially judged cold. Two are to be judged hot .

### Judging Criteria:

Volume & General Appearance (out of 30 marks), Pastry (out of 30 marks), Filling (out of 20 marks), Aroma (out of 20 marks)

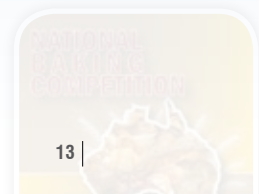
Hints: Care should be taken with pastry to ensure correct baking, uniformity and nil shrinkage. Filling should be consistent with good mouth feel and provide complimentary mouth feel with and without pastry.

2022





2020



## Class 4 – 4 x 60g Decorated Cup Cakes

### General Characteristics:

2 varieties can be of any flavour, 2 pieces of each variety, with the competitors' choice of decoration to suit a range of styles and occasions

### Judging Criteria:

Volume & General Appearance (out of 35 marks), Texture (out of 25 marks), Aroma (out of 20 marks) Flavour (out of 20 marks)

Hints: Texture should be even and finely structured without holes, cakes should be uniform and even in structure. Toppings/decorations should complement product in appearance and taste.

## Class 5 – Classic Shortbread Biscuit x 6

### General Characteristics:

6 individual shortbread biscuits of competitor's choice. No additional toppings other than sugar

### Judging Criteria:

Volume & General Appearance (out of 35 marks), Texture (out of 25 marks), Flavour (out of 30 marks), Aroma (out of 10 marks)

Hints: individual pieces should be uniform in size and shape. Nil shrinkage should be evident. Care should be taken to bake product fully without over baking. Texture should be light and crisp with good mouth feel.

## Class 6 – 180mm Round Savoury Quiche

### General Characteristics:

The competitor can choose the base style, filling and seasoning. A description of the product must accompany the entry.

### Judging Criteria:

Volume & General Appearance (out of 30 marks), Flavour (out of 30 marks), Texture (out of 20 marks), Aroma (out of 20 marks),

Hints: Base should be uniform in thickness and possess a short quality. Filling should be stable with pleasant aroma and mouth feel

## Class 7 – 4 x Chocolate Lamingtons

### General Characteristics:

The competitor can choose the cake type and chocolate coverage. Coconut is the only exterior coating allowed.

### Judging Criteria:

Volume & General Appearance (out of 35 marks), Flavour (out of 25 marks), Texture (out of 25 marks), Aroma (out of 15 marks),

**Hints:** Cake should be stable in finished form with even cell structure. Chocolate coating should be even in coverage and penetration depth into cake crumb. Product taste will carry weighting from all components.



## Class 8 – Swiss Roll

### General Characteristics:

A sheet of soft, thin sponge is spread with a layer of jam then rolled up securely ensuring there are no gaps between the layers and the shape of the Swiss roll should be round

### Judging Criteria:

Volume / General Appearance 30, Texture 25, Aroma 25, Colour 20

### Hints:

ensure the sponge sheet is an even thickness; all cut surfaces must be clean and straight and does not spread excessive jam on the sponge sheet as this will make the final product too heavy.

## Class 9 – Coffee Scroll

### General Characteristics:

A sweet yeasted dough, plane or fruited, pinned out and washed then sprinkled with cinnamon and / or dried fruits. The dough is then scrolled / rolled to a round; cylindrical shape where pre-determined pieces are cut then placed scroll side up on a baking tray. When Baked and cooled, coffee flavored fondant is used for decoration.

### Judging Criteria:

Volume / General Appearance 30, Texture 25, Aroma 25, Colour 20.

### Hints:

Roll the dough out to an even thickness, ensure all coffee scrolls are an even size and ensure fondant is conditioned at the correct temperature.

## Class 10 – Muffins

### General Characteristics:

The type of Muffin required for class 10 is the American Muffin with its soft, cake like texture. Desirable characteristics are reflected in a slight peak and even 'muffin top' after baking.

### Judging Criteria:

Volume / General Appearance 30, Texture 25, Aroma 25, Colour 20.

### Hints:

Care must be taken when folding whole berry fruits into the Muffin batter to ensure minimum breakdown and discoloration of batter occurred.

