



National Baking Industry Association

2011 Baking Competition

Guide to Classes, Judging Criteria & Hints

This guide has been developed as a supplemental resource for the use of those wanting to enter NBIA baking competitions.

For Further information please contact NBIA on (07) 3831 5961



This guide has been prepared to provide entrants to baking competitions with additional information of class and product characteristics, judging criteria and competition hints with respect to competing in the baking shows.

www.nbia.org.au

NBIA baking competition schedule:

When: Tuesday 24th May entry drop off 2pm-4:00pm at Ballroom 2 & 3; Wednesday 25th May award presentation luncheon from 1pm (fee to attend, please contact Zoe on 07 3831 5961 for more details).

Where: Jupiter's Casino, Townsville, QLD

Entries Close: May 18

Download baking competition entry forms from www.nbia.org.au or contact 07 3831 5961

Terms and Conditions

1. Open to all employees of commercial baking establishments, pastry cooks and cake decorators.
2. Class tickets must be attached directly to products with a pin.
3. One entry only per class per individual.
4. All entries to be baked in unmarked, unbranded tins. Entries bearing a distinguishing mark will be disqualified.
5. Bread Class entries must not exceed 10% (plus or minus) of specified weights.
6. Cake Class entries must fall within 10% (plus or minus) of specified weights or size where applicable.
7. Pie Class entries must not exceed 10% (plus or minus) of specified weights.
8. All entries become and remain the property of the show organisers. At the discretion of the organisers, Special Occasion/ Celebration cakes may be returned to the entrant with their own arrangements after judging & viewing by the public.
9. Entries will be judged in accordance with the Baking Association Bread Show Committee guidelines.
10. Lodgment of entries will not be accepted after the specified time; late entries will not be accepted.
11. \$5 per class members, \$10 per class for non-members (Maximum entry fee for members \$50, non-members \$100).
FREE to enter for Apprentice and Baking Invention with Pecans category.
12. All complaints, omissions etc are to be addressed to the Baking Association however objections regarding calculations of major awards must be lodged within 30 minutes of those being announced. The judge's decision is final.
13. Official results will not be disclosed until the judging is complete and at the Awards Presentation. Full results will be available within 48hours by request by those who entered only (only those who receive a place will be published).
14. Those who receive a prize will be published on the NBIA/ BIAQ websites and submitted to local media outlets.

Entering Baking Competitions

Entering baking competitions is a simple process; with each competition an entry schedule is distributed detailing the competition classes, venue, dates, entry costs and a registration form to complete to register your entries.

Registration to compete must be completed by the entry cut off date (usually a week before the event) and after your registration and entry fees are received by the organisers you will be allocated an entrant number and set of corresponding entry tickets. These tickets serve to identify the products to the organisers without disclosing any of the business names etc to the judges.

The judges must therefore judge each item on its merits without any knowledge of which bakery the item comes from or who has entered.

It is vital that each item you enter into the competition has attached to it your entrant identification number. Entrant numbers should be securely pinned to the product. Entries without an entrant identification number must be disqualified.

The Judges

The judges for Baking Competitions operate under the guidelines, procedures and rules established by the Baking Industry Association – Show Judges Committee. Each judge tends to have a specialty in either bread or cake and pastry which determines the classes that they may judge.

Competing in the competitions is intended as a test of your trade skills and abilities which are reflected in the finished products entered. In competing you are presenting your skills and abilities to the show judges and also to the general public.

The Judging Process

The judging process is based on the selection of a “key item” or benchmark item within the class in relation to each element of the judging criteria, Industry standard and customer expectation for example; in judging the white Vienna class the criteria judged first is ‘volume and general appearance’.

The judges will review all the entries in the class and select the “key loaf” / benchmark or measure. They will then judge each item against this key measure allocating a score.

The judges will do the same with the next judging criteria element of ‘Texture’, with the review of all entries in the class to select the key loaf or measure with regard to texture. Each entry is then judged against the texture key loaf and given a point score for texture.

The process is continued for each element of the judging criteria, with each individual class judged separately.

Each competition has an assigned head judge who will have a deciding vote where two or more judges have reached a tied result in any class.

Getting your Products to the Competitions

Entry to the competitions is available to bakeries, pastry cooks and cake decorators throughout Australia.

For those unable to physically deliver the product to the competition venue may use courier or transport services.

Care should be taken to adequately pack your items so to avoid any damage during transport. Also special attention should be given to classes such as meat pie classes which require transportation to meet food safety standards.

A key point when packing your items is to use paper rather than plastic wraps/bags. Plastic will make the products sweat during transport which results in soft crusts and moist products.

The Benefits of Entering Competitions:

The benefits of competition are numerous, whether a prize is won or not. By competing, attending and speaking with the judges, you will gain valuable experience and information on how you can improve your products and how your products are benchmarked against other local entrants. This information can then be applied to daily production for your customers.

Winning classes, prizes and major awards is a big achievement and can have some significant financial benefits to your business. Promoting your achievements in your shop front, your local newspapers, TV and radio stations can result in significant increases in sales.

Judging Terminology & Criteria Explained

The judging of products in competition situations is based on the below listed key criteria areas. To do well in competitions entrants should understand how each element is comprised.

Volume & General Appearance - Product should display symmetry and volume, presentation and cleanliness, character of spring, soundness, bloom, colour, general character and uniformity.

Texture - Evenness of internal texture, cell size, shape fineness of walls, holes, softness, crumb stability.

Aroma - the internal smell of product.

Colour – should be appropriate to the product.
Most bread products should have a creamy white internal colour, display brightness and have no streaks.

Technical Difficulty - Level of skill required to produce entry.

Originality - Incorporation of own and unique ideas, techniques.

List of Classes

Bread Class:

- Class 1: 450g French Stick
- Class 2: 450g White Vienna
- Class 3: 450g Sweet Fruit Loaf
- Class 4: 550g Ciabatta
- Class 5: 450g Traditional Sourdough Cob
- Class 6: Savoury Bread Invention

Commercial Class 7:

Best aggregate score over 3 products. **Must be unsliced**

- 1 x 680g White Condensed
- 1 x 680g Multigrain Condensed
- 1 x 680 g 90 / 10 Meal Condensed

Cake & Pastry Class:

- Class 8: Decorated Gateaux or Torte
- Class 9: Cheesecake
- Class 10: Special Occasion/ Celebration Cake
- Class 11: Four Varieties Decorated Cup Cakes
- Class 12: Apple Pie
- Class 13: Macarons

Meat Pie Class:

- Class 14: Meat Pie (180-350g)
- Class 15: Specialty Pie

Misc Class:

- Class 16: Baking Invention with Pecans

Apprentice Class:

- Apprentice Class 1: Four Varieties Decorated Cup Cakes
- Apprentice Class 2: 450g White 4 Strand Plait

Bread Classes



Class 1 – 450g French Stick – 7 Cuts, No Seeds

General Characteristics: Long and thin in shape. Loaf should have a crispy crust with even texture. Industry standard is seven cuts evenly spaced along the length of the stick. Internal texture should be even, soft, light and airy. No seeds.

Judging Criteria:

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

Hints: Ensure overall symmetry of the loaf, don't over bake product, crust break should be along side of product.

Class 2 – 450g White Vienna – no slipper, 5 Cuts, no seeds

General Characteristics: Loaf should have a thin lightly browned, slightly crisp and glossy crust. Internal texture should be even, soft, light and airy.

Judging Criteria:

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

Hints: Focus on symmetry of shape, should be lightly browned with a glossy crust which can be achieved with steam or an egg wash etc.



Class 3 – 450g Sweet Fruit Loaf – Hi Top

*(minimum 25% fruit of flour weight, use any fruit & nuts – **No Peanuts**)*

General Characteristics: Loaf should have a thin soft glossy crust that is slightly darker in colour than other breads. Loaf should have 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 35 marks), Texture (out of 15 marks), Aroma (out of 15 marks), Taste (out of 35 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 4 – Ciabatta 550g

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

Judging Criteria:

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

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



Class 5 – 450g Traditional Sourdough Cob (cuts allowed)

General Characteristics: Sourdough bread should have a thick hard crust with even colour. The internal colour should be somewhat darker than normal bread. Internal texture should be open texture.

Judging Criteria:

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

Class 6 – Savoury Bread Invention/ Concept Bread

** Attach descriptive label to your entry to identify the dough, filling, bread etc as applicable.*

General Characteristics: Must be made from yeast-raised dough and judged on technical difficulty, taste, appearance and originality.

Judging Criteria:

General Appearance (out of 40 marks), Originality (out of 40 marks), Taste (out of 20 marks).

Hints: Think outside the box!

Commercial Bread Class 7

Must be product taken from normal bakery production.

Best aggregate score over three products. Must be unsliced.

1 x 680g White Condensed – 3 or 4 piece
1 x 680g Multigrain Condensed – 3 or 4 piece
1 x 680g 90/10 Meal condensed – 3 or 4 piece

General Characteristics:

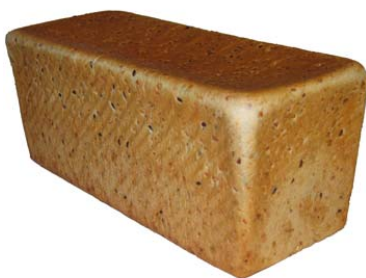
*see Classes 1, 3 and 4 for more information

Judging Criteria:

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

Hints:

*see below for more information on each class



680g Multigrain condensed Loaf – 3 or 4 piece

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 tradespersons skills. The multigrain loaf should have even distribution of grains throughout the loaf. External colour should be a golden brown with a glossy sheen.

Judging Criteria:

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

Hints: Ensure loaf is evenly and well baked. Common fault is holes in internal texture of loaf from moulding or grains being too wet. Minimisation of the 3 or 4 piecing line breaks is well regarded by judges.



680g 90/10 Meal Block/Condensed Block – 3 or 4 piece

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 tradespersons skills. External colour should be a golden brown with a glossy sheen. Internal texture should have even, close cell structure and be an even colour.

Judging Criteria:

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

Hints: Attention should be given to mixing, moulding and ensuring product is baked properly. Minimisation of the 3 or 4 piecing line breaks is well regarded by judges. A common fault is over proofing of the product.



680g White Condensed/ Block - 3 or 4 piece

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 tradespersons 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 color with a good sheen

Judging Criteria:

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

Hints: Attention should be given to mixing, moulding and ensuring product is baked properly. Minimisation of the 3 or 4 piecing line breaks is well regarded by judges.

Cake & Pastry Classes

Class 8 – Decorated Gateaux or Torte 20- 25 cm diameter, Edible Decorations Only

General Characteristics:

This class is aimed at encouraging demonstration of the skills and originality in design of the entrant.

Decorations should be symmetrical and not excessive. Top decoration should allow cutting of the item without difficulty. Filling should be in proportion to cake, layers should be even. A cut portion of the cake should remain stable.

Judging Criteria:

Volume & General Appearance (out of 40 marks), Texture (out of 25 marks), Taste (out of 15 marks) and originality (out of 20 marks).

Class 9 – Cheesecake (cold set 20 - 25cm diameter) – Any flavour

General Characteristics: Cheesecakes must have a smooth appearance. Texture should be smooth and free from bubbles. *No pre-mix.*

Judging Criteria:

Volume & General Appearance (out of 40 marks), Texture (out of 25 marks), Taste (out of 15 marks) and originality (out of 20 marks).

Hints: After you have finished mixing, deposit the mix as soon as possible

Class 10 – Special Occasion/ Celebration Cake

General Characteristics: This class allows entrants to demonstrate their skills and abilities with regard to cake production and decorating. Entrants choice of occasion or theme of cake. No limit to size of entry.

Judging Criteria:

Appearance (out of 50 marks), Technical Difficulty (out of 30 marks) and Originality (out of 20 marks)

Hints: Main focus should be placed on demonstrating your technical skills and the overall presentation standard of item.

Class 11 - Four Variety Cup Cakes

Max size 60mm height X 50mm width each cup cake. (not including decorations)

General Characteristics: Cupcakes should be uniform in size and shape between the four items. Flavors should be evenly distributed throughout each item. Texture should be light and cake-like. Decorations should exhibit originality and technical ability.

Judging Criteria:

General Appearance (out of 50 marks) and Technical Difficulty (out of 30 marks) & Originality (out of 20 marks).

Hints: Common faults are under non-uniformity of cup cakes. Ensure even distribution of flavors through items.

Class 12: Apple Pie

Thickened filling in any shape, any dough. Minimum diameter is 20cm.

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:

Colour & General Appearance (out of 50 marks), Filling and Internal Appearance (out of 35 marks) & Taste (out of 15 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. When placing filling use apple at room temperature.

Class 13: Macarons

General Characteristics: Four individual macarons of competitor's choice. Product should display symmetry and volume, presentation and cleanliness, colour, general character and uniformity. Two slightly chewy, meringue like shells – sandwiched together with a filling. Any colour and flavour. The shells should have a paper – thin crust enclosing the biscuit-like centre (crust should not be crunchy, hard or dry. The surface of shell must be completely smooth & the texture of the interior of shell should be light, soft & slightly chewy. Filling should be creamy & light but firm, flavour should compliment shells. The filling and shells should be appropriate to the product.

Judging Criteria:

Volume & General Appearance (out of 30 marks), Texture (out of 20 marks), Aroma (out of 20 marks), Colour (out of 20 marks) & Originality (out of 10).

Pie Classes

***Please note that all pie entries must be delivered in packaging compliant with hygiene regulations (Frozen or refrigerated). Non-compliance will result in disqualification.*

Class 14: Meat Pie

180-350g – Please provide 3 pies for judging

General Characteristics:

Appearance will be judged on colour, uniformity, and shrinkage.

Pie top will be judged on pastry thickness, quality and evenness of bake, lift & separation. Pie pastry base will be judged on pastry thickness and quality and evenness of bake.

Filling will be judged on colour, consistency of filling, ratio of meat, gravy and pastry, aroma, stability & quality of filling.

When taste testing, the overall eating quality will be judged to include meat flavour and texture and pastry taste.

Judging Criteria:

Colour & General Appearance (out of 42 marks), Filling and Internal Appearance (out of 34 marks) & Taste (out of 24 marks).

Hints: Be careful with weight, disqualification will occur if outside what is specified (10% plus or minus).

Class 15: Specialty Pie

Please provide 3 pies for judging.

General Characteristics:

See Meat Pie characteristics above. An additional mark out of 20 for originality and creativity is judged.

Judging Criteria:

Colour & General Appearance (out of 42 marks), Filling and Internal Appearance (out of 34 marks) & Taste (out of 24 marks), Originality/ Creativity (out of 20 marks). Total = 120 marks

Specialty Class:

Class 16 – Baking Invention with Pecans

** Must supply descriptive label attached to entry with product details eg filling, type of baked good etc.*

General Characteristics:

Judged on technical difficulty, taste, appearance and originality only, excludes traditional pecan pie recipes.

Judging Criteria: General Appearance (out of 40 marks), Originality (out of 40 marks), Taste (out of 20 marks).

Apprentice Classes Only:

Class AP1 - Four Variety Cup Cakes

Max size 60mm height X 50mm width each cup cake (not including decorations).

General Characteristics: Cupcakes should be uniform in size and shape between the four items. Flavors should be evenly distributed throughout each item. Texture should be light and cake-like. Decorations should exhibit originality and technical ability.

Judging Criteria:

General Appearance (out of 50 marks) and Technical Difficulty (out of 30 marks) & Originality (out of 20 marks).

Hints: Common faults are under non-uniformity of cup cakes. Ensure even distribution of flavors through items.

Class AP2 - White 4 Strand Plait- 450g baked on a tray

General Characteristics: The loaf should comprise of four even sized strands, loaf should be baked evenly. Internal texture should have a close even cell structure with a creamy white colour and sheen.

Judging Criteria:

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

Hints: Ensure even plaiting of strands. Faults are generally associated with lack of attention to plaiting technique (eg plaiting strands too tight). Attention to correct baking, mixing and molding is required.