



BREAD AND PASTRY AWARDS

2021 ENTRY PACKAGE

WHY ENTER YOUR PRODUCT IN THE 2021 PERTH ROYAL FOOD AWARDS?

The Perth Royal Food Awards (PRFA) have become an important part of the agricultural industry in WA. An initiative of the Royal Agricultural Society of WA (RASWA), the PRFA's are rapidly expanding, with new competitions and categories being released in 2021 based on consumer and industry trends.

BENEFITS

- An opportunity to win a Perth Royal Food Award medal – Gold, Silver & Bronze medals are awarded to the highest scoring products.
- Receive an Award-winning Promotional Kit, which includes digital copies of your medal artwork to aid in promoting your winning products. Medal artwork can be included on your retail packaging, online branding and general promotions.
- Extensive Judging and Scoring from Australia's finest judges, allowing you to benchmark your product within the industry.
- Opportunity to have your award-winning products included in the President's Dinner on the first evening of the Perth Royal Show.
- Be actively promoted by RASWA's Marketing and Communications department.
- Awards placed digitally and in print on RASWA's documents and websites, including the Perth Royal Show website which receives on average of 675,000 website users each year.
- Opportunity to have your award-winning products utilised and promoted at RASWA corporate functions and potentially other external events throughout the year.

WE INVITE YOU TO SUPPORT THE PERTH ROYAL FOOD AWARDS AND BENCHMARK YOUR PRODUCT/S WITHIN THE INDUSTRY.

ENTER ONLINE

perthroyalfoodawards.raswa.org.au/food-beverage-competitions

For more information, please contact foodawards@raswa.org.au





SECTION CONDITIONS

INFORMATION FOR EXHIBITORS

Entries Open	Tuesday 18 May 2021
Entries Close	Thursday 1 July 2021
Entry Fee	\$20.00
Delivery Dates	Thursday 29 July 2021
Judging Dates	Thursday 29 July 2021
Awards Presentation	Thursday 29 July 2021
Results Announced	Thursday 29 July 2021

CONTACT INFO

t: (08) 6263 3100 **e:** foodawards@raswa.org.au **w:** perthroyalfoodawards.raswa.org.au

SUBMITTING ENTRIES

All entries must be submitted online via <https://perthroyalfoodawards.raswa.org.au/>

An exhibitor can enter no more than one (1) exhibit in any class.

An Apprentice can enter Open Classes as well as Apprentice Classes.

No entry will be accepted, until the entry fee is received in full. Please note entry fees will not be refunded.

Exhibitors are responsible for selecting the correct classes and abiding by the rules and published deadlines.

The Royal Agricultural Society of Western Australia (RASWA) may, at its discretion, without any liability and without the prior approval of the exhibitor, disqualify or transfer an exhibit into a different class than that stated on the application for entry if in its opinion the exhibit has been entered in the wrong class.

ORIGIN OF EXHIBIT

All exhibits must be made from 100% Australian grown and farmed produce if available or, unless specified otherwise.

The competition is open to commercial manufacturers. All exhibits must be produced by Western Australian bakeries.

A commercial business:

- Produces or manufactures its products from premises in Australia to a commercial standard (at the discretion of RASWA);
- Supplies goods in the relevant category on an ongoing basis at wholesale or retail level in Australia; and
- Generates a turnover that is reasonable for a commercially viable business from the sale of products that are eligible for entry in this competition (unless specified otherwise).

DELIVERY OF EXHIBITS

Delivery dates are **Thursday 29 July between 7.00am and 9.00am.**

No deliveries outside of this period will be accepted.

Royal Agricultural Society of WA

Perth Royal Food Awards

Banksia Room

(Directional signage from Gate 1 will direct you to the building)

Claremont Showground

1 Graylands Road

CLAREMONT WA 6010

RASWA cannot be held responsible for any theft, loss, delay or damage during the transport of entries.

All exhibits must comply with the requirements of the Australian and New Zealand Food Standard Code, except where stated.

All exhibits may be subjected to examination to ensure compliance with these standards. <http://www.foodstandards.gov.au>

IDENTIFICATION LABELS ON PACKAGING

Once entries have closed and payments processed, exhibitors will receive a RASWA identification label. These identification labels contain the class number and unique ID number for each of your entries.

Please ensure that this label is attached to each entry prior to delivery.

Contact the Competition and Event Coordinator to obtain extra identification labels.

INSPECTION OF EXHIBITS

RASWA may audit exhibits against commercially available products to confirm that what is exhibited corresponds with products offered for sale. RASWA may, at any time, and without prior notice, acquire or obtain those commercially available products and compare them to judging results and notes to ensure that products entered and judged are the same quality and of high standard available to the consumer.

If we find that a product as offered for sale is materially different from the product as exhibited, the exhibit may be disqualified and the exhibitor may lose the right to use the Perth Royal Food Awards medal artwork in relation to that product.

JUDGING PROCESS & CRITERIA

Judging will commence at **9.00am** on **Thursday 29 July 2020**.

Judging is conducted using the 100-point scoring system.

All entries are assessed and judged “blind” and on their own merits against the following criteria:

BREAD

Criteria A - Classes 1 to 6 (Commercial Bread Classes)

Appearance (incl. colour, volume, shape and decorative elements)	20
Aroma	10
Texture	10
Taste	30
Overall Quality of Item/Skill of Baker	20
TOTAL	100

Criteria B - Classes 7 to 12

Appearance	50
Openness of Crumb	20
Texture of Crumb	5
Taste	10
Aroma	5
Crust	10
TOTAL	100

PASTRY

Criteria

Appearance (incl. colour, volume, shape and decorative elements)	20
Aroma	10
Texture	10
Taste	30
Overall Quality of Item/Skill of Baker	20
TOTAL	100

Our judging process is designed to identify and appropriately manage conflicts, ensuring the integrity of our awards.

Judges are chosen on their industry knowledge and expertise and come from one or more of a broad range of industry sectors, including, but not limited to industry educators and researchers, producers, manufacturers, technologists from industry, product retailers and distributors, and product users.

Judges shall not at any time prior to the announcement of awards have access to or any knowledge of the identity of the maker of the exhibit.

Judges shall not have access to any exhibit other than from the plate containing it, which will be presented to them by the stewards.

Judges have the right to refuse offering an award if in their opinion a product is not of satisfactory quality.

Judging in each individual class is performed by a panel of judges.

The chief judge will be responsible for allocating judging panels, managing any conflicts of interest, ensuring judging consistency and quality in all classes. The chief judge will be assisted by a senior judge in each category of Bread, Artisan Bread and Pastry.

Awards shall be determined by the judges on the following points scale:

Gold 90.0 + points

Silver 82.0 – 89.9 points

Bronze 74.0 – 81.9 points

Champion product awards will be judged by the chief judge and the senior judge responsible for the relevant category of classes (i.e. Bread, Artisan Bread or Pastry).

AWARDS

Winners of gold, silver and bronze in each class will be awarded with certificates and the right to use the Perth Royal Food Awards medal artwork on their winning products.

The gold medal entry in that class with the highest points, will be awarded the best in class.

Champions will be awarded champion medal awards and certificates and the right to use the Perth Royal Food Awards medal artwork on their winning product.

MEDAL ARTWORK

Gold, silver and bronze in each class and overall champions will be awarded with certificates and the right to use the Perth Royal Food Awards medal artwork on their winning products.

RASWA will provide winners with a medal template in PDF or JPEG format. It is the exhibitor's responsibility to arrange their own printing.

An exhibitor shall not advertise or allow to be advertised by any means whatsoever and in particular by broadcasting, television, pictorially or in writing, the fact that any exhibit has won an award at the Perth Royal Food Awards unless such advertisement shows clearly:

- i. The name Perth Royal Food Awards;
- ii. The year of the award;
- iii. The class in which the award was won;
- iv. The title of the award or trophy won where applicable.

AWARD WINNERS

Where possible, award winners and outstanding exhibits will be promoted during the proceeding Perth Royal Show.

Successful gold or champion winning exhibitors may have an opportunity to supply RASWA with award winning products at a negotiated rate, which will enable the winning products to gain exposure by being featured at any of the following Perth Royal Show activities; functions; dinners; official openings; other related activities.

EXCESS JUDGING STOCK

All exhibits become the property of RASWA and will be disposed of in accordance with health regulations. Excess stock may be used for promoting award winners at award functions and media opportunities or for educational purposes such as workshops..

AWARDS PRESENTATION

Awards will be announced and presented at the competition specific awards presentation.

Further details will be provided at a later date.

Award winners are expected to collect their award(s) or arrange for the collection by their agent at the awards presentation. If RASWA is required to mail trophy awards, the cost will be the responsibility of the trophy winner. RASWA will not be responsible for storing awards after the awards presentation

SPECIAL INSTRUCTIONS

Each exhibit must be baked in the actual bakery at the address shown on the application for entry.

Exhibits must be commercially available and readily available for purchase.

Exhibits containing meat or dairy produce must arrive in a chilled condition e.g. consigned in a foam esky or insulated container, making sure that transport and handling procedures are in accordance with all Foodsafe requirements.

Products arriving in a warm condition will be disqualified at the discretion of the chief steward.

Flour used must have been taken from general stock and all bread entered in the competition must have been baked under normal baking conditions in the names exhibitor's bakery.

TINWARE FOR BREAD

The tinware required for baking of bread is as follows:

- All white, wholemeal and multigrain (married) uprights and condensed (sandwich) loaves are to be baked in 680g tins.

No entry will be received from any person or persons disqualified by the Society during the period of such disqualification. Should any such entry be accepted, it shall, when discovered be deemed void and the entry fee and dairy products shall be forfeited, and other affiliated Show Societies notified.

SPECIAL AWARDS

Points will be awarded as follows:

Gold 5 points
Silver 3 points
Bronze 1 point

The top three (3) scoring entries only, from an exhibitor will be used to calculate the Most Successful Exhibitor Awards. Exhibitors must enter a minimum of three (3) exhibits to be eligible.

MOST SUCCESSFUL BREAD EXHIBITOR

Classes 1 to 13

MOST SUCCESSFUL PASTRY EXHIBITOR

Classes 14 to 27

CHAMPIONS

CHAMPION COMMERCIAL BREAD

Classes 1 to 6

CHAMPION ARTISAN BREAD

Classes 7 to 13

CHAMPION PIE

Classes 23 to 27

CHAMPION PASTRY EXHIBIT

Classes 14 to 22

CHAMPION CAKE

Classes 14 to 18

BREAD

COMMERCIAL BREAD CLASSES – 1 to 6

All classes entered must have no seed or nut decorations.

Classes 1 to 13 will be judged using Judging Criteria A.

WHITE BREAD

Class 1 Devon White Loaf

One (1) only 680g loaf.

Class 2 Vienna Loaf

One (1) only 450g white loaf. Made with wheaten white flour only. Baked on tray or oven floor or a slipper.

Class 3 Four Strand Plait Loaf

One (1) only 680g traditional loaf. Baked on a flat tray. No slippers.

WHOLEMEAL / MULTIGRAIN BREAD

Class 4 Round Cob Wholemeal

One (1) only 680g loaf. Baked on a tray, not tinned.

Class 5 Devon Multigrain Loaf

One (1) only 680g loaf. No added seeds on exterior.

Class 6 Bagels

Three (3) only. These should have a shiny, golden exterior with a chewy interior, but still with some exterior crunch. If pressed, the bagel should return to its original position and be difficult to break apart. The product should have a similar appearance on both sides and be able to fit in the palm of an average adult's hand. Toppings and flavours are allowed.

ARTISAN BREAD CLASSES - 7 to 13

All artisan bread to be free form and hand shaped. No weights or restrictions.

Judging in the artisan classes will reward skillful exhibitors who use traditional techniques to make bread from premium quality natural ingredients.

All artisan classes will be judged using Judging Criteria B.

Class 7 Sourdough - Plain/Country/Traditional

One (1) only

Class 8 Sourdough - Wholewheat

One (1) only. Minimum 70% wholewheat

Class 9 Sourdough - Seeded

One (1) only. Any seed or grain

Class 10 Ciabatta

One (1) only

Class 11 Turkish Bread

One (1) only.

Class 12 French Bread - Baguette - Plain/Country/Traditional

One (1) only. Any number of cuts or seem up.

Class 13 Artisan - Fruit Loaf - Sour

One (1) only. Can be tinned.

PASTRY

All pastry classes will be judged using Judging Criteria C.

LARGE CAKES

Class 14 Carrot Cake

One (1) only. Round, not in slice form. Not to exceed 25cm diameter.

Class 15 Cheesecake

Unbaked. Free standing (not in foil) decorated, no added presentation material allowed at set-up. Not to exceed 25cm in diameter.

SMALL CAKES

Class 16 Donuts

Six (6) only yeast raised. Two (2) of each variety. Filled, edible decoration and icing optional. Flavours to be stated on the application for entry. No advertising on paper cases.

Class 17 Lamingtons

Six (6) only. Must be traditional Lamingtons. Each individual weighing no more than 75g each. No cream fillings or toppings. Jam only.

Class 18 Cinnamon Scrolls

Six (6) only. Must be batch baked. To be finished at the competitors discretion however finishing methods must be commercially viable.

SLICES

Class 19 Brownie and Slices

Six (6) only assorted. Two (2) of each variety e.g. fudge, museli, caramel etc. Decoration optional.

BISCUITS

Class 20 Traditional Anzac Biscuits

Six (6) only. 100g - 130g each.

LAMINATED PASTRY

Class 21 Croissants - Plain

Three (3) only single serve, made from scratch. No par-bake. Baked ready to eat.

SAVOURY PASTRY

Class 22 Sausage Rolls

Three (3) only plain individual rolls. Single-serve size. Using prime meat with no breadcrumbs fillers. The exhibit can be flavoured with other additions. The pastry needs to be well laminated, displaying baker's skill and will be expected to flake on bite. Any exhibit not meeting this criteria will be marked down accordingly.

Class 23 Beef Pie - Mince

Three (3) only beef mince pies. Minced meat only, not diced. Traditional pie base and puff pastry top with lamination evident. Single serve size.

GOURMET PIES

Note to exhibitors:

Exhibited pies must not materially differ from the products that are available for sale. Audits may be conducted.

Class 24 Gourmet Open Pie

Three (3) only single serve gourmet pies which may contain pork, goat, wine, seafood, beer, spices etc. or other ingredients. Traditional pie base. Pie top may be decorated and not necessarily with a traditional pastry top. Flavour to be stated on the application for entry. Exhibits must be commercially available and readily available for purchase. Ingredient list to be submitted with entry.

Multiple entries are allowed provided the exhibitor clearly identifies the difference between each entry (i.e. gourmet chunky pork, gourmet seafood pie etc.) on the application for entry.

Class 25 Gourmet Beef Pie

Three (3) only single serve non-minced beef gourmet pies. Pies may contain vegetables and other ingredients. Traditional pie base. Pie top may be decorated and not necessarily with a traditional pastry top. Flavour to be stated on the application for entry. Exhibits must be commercially available and readily available for purchase. Ingredient list to be submitted with entry.

Class 26 Gourmet Lamb Pie

Three (3) only single serve lamb gourmet pies which may contain vegetables and other complimentary ingredients and seasonings. Traditional pie base. Pie top may be decorated and not necessarily with a traditional pastry top. Exhibits must be commercially available and readily available for purchase. Ingredients list to be submitted with entry.

Class 27 Gourmet Chicken Pie

Three (3) only single serve chicken gourmet pies which may contain vegetables and other complimentary ingredients and seasonings. Traditional pie base. Pie top may be decorated and not necessarily with a traditional pastry top. Exhibits must be commercially available and readily available for purchase. Ingredients list to be submitted with entry.

APPRENTICE/PRE-APPRENTICE SPECIAL AWARDS

MOST SUCCESSFUL APPRENTICE EXHIBITOR

Highest scoring exhibits from classes 28 to 32 will be judged against each other.

APPRENTICE/PRE-APPRENTICE CHAMPIONS

CHAMPION LOAF EXHIBITED BY A PRE-APPRENTICE

Which, in the opinion of the Judge is the best loaf from class 28.

CHAMPION LOAF EXHIBITED BY AN APPRENTICE

Classes 29 and 30

CHAMPION PASTRY EXHIBITED BY AN APPRENTICE OR PRE-APPRENTICE

Classes 31 and 32

APPRENTICE/PRE-APPRENTICE

All work entered into this category, must be the sole work of the named Apprentice/Pre-Apprentice.

Class 28 Upright Married Joined

Pre-Apprentice Only.

Two (2) only 400g (joined 800g) white.

See Judging Criteria A.

APPRENTICE - BREAD

Class 29 Devon White Loaf

Apprentice only.

One (1) only 680g white loaf.

See Judging Criteria A.

Class 30 Vienna Traditional White Baked

Apprentice only.

One (1) only 450g traditional Vienna. Baked on a flat tray. No slippers. Four (4) cuts.

See Judging Criteria A.

APPRENTICE - CAKE

Class 31 Decorated Birthday Cake

Handwritten message. No fresh cream. Maximum 10" base.

See Judging Criteria Pastry.

APPRENTICE - BISCUITS

Class 32 Traditional Anzac Biscuits

Six (6) only.

See Judging Criteria Pastry.

GENERAL SHOW REGULATIONS

The Society's General Show Regulations and Section Conditions regulate the conduct of the Show. Upon acceptance of an entry the Exhibitor is irrevocably contracted to be bound by those General Show Regulations and Section Conditions.

A copy of the Society's General Show Regulations may be obtained on application or downloaded from the website <http://perthroyalshow.com.au/general-regulations/>

An Exhibitor who breaches any General Show Regulation or Section Condition may be disqualified, or suspended for any period, fined or otherwise penalised.

WITHDRAWAL OF EXHIBIT BY THE SOCIETY

The Society may, at its sole discretion, withdraw, reject or disqualify an exhibit. Refer to the Society's General Show Regulation 3.18.

AWARDS

The Society will not be responsible for awards not received by Exhibitors after 31 December 2020. If you have not received your award(s) by 30 November 2020 please contact RASWA on (08) 6263 3100.

SOCIETY'S LIABILITY

The attention of Exhibitors is drawn to General Show Regulation 17, with reference to the Society's Liability.

SOCIAL MEDIA POLICY

All personnel engaged by the Royal Agricultural Society of WA (RASWA) are bound by RASWA's Social Media Policy (<https://www.perthroyalshow.com.au/social-media-policy/>) and are required to use social media in a positive manner and with the best intentions.

- Whether posting on a public or private page or group, please present in a suitable and respectful manner of RASWA, Perth Royal Show and the Claremont Showground.
- Be mindful of posting/discussing subjects that may inflame someone's emotions. Please show respect for others' opinions and be courteous always.
- Do not post personal information about yourself or others, confidential or non-public information, offensive or negative comments.

If anyone is found to have made comments that are deemed unreasonable or derogatory, action will be taken by RASWA to ensure all parties are protected, and inappropriate use reprimanded.

PROMOTION

No advertising or promotion on behalf of commercial business will be permitted on the Showground without the prior written consent of the Society's Chief Executive Officer.

PRIVACY ACT STATEMENT

The information provided by the Exhibitor in the application for entry is collected and used by the Royal Agricultural Society of Western Australia (RASWA) to organise and conduct competitions at the Show. We may publish details such as your name, address and exhibit details in any RASWA publication or communication. Such information may also be made available to, and published by, the media. We will not disclose your information without your consent for any other purpose unless required or authorised by law. You may request access to your personal information and, if necessary, request that our records of that information be corrected by writing to the Chief Executive Officer at the Royal Agricultural Society of Western Australia, PO Box 135, Claremont WA 6910.



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