



BREAD & PASTRY AWARDS

2024 ENTRY PACKAGE

BENCHMARK YOUR PRODUCT WITHIN THE INDUSTRY.

Enter online at: perthroyalfoodawards.raswa.org.au/food-beverage-competitions





ENTER THE 2024 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 2024 based on consumer and industry trends.

THE BENEFITS

PERTH ROYAL FOOD AWARD MEDAL

An opportunity to **win a Perth Royal Food Award medal** – Gold, Silver & Bronze medals are awarded to the highest scoring products.

AWARD-WINNING PROMO KIT

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.

AUSTRALIA'S FINEST JUDGES

Extensive Judging and Scoring from **Australia's finest judges**, allowing you to **benchmark your product within the industry**.

PERTH ROYAL SHOW OPPORTUNITY

Opportunity to have your award-winning products included in the **President's Dinner** on the first evening of the **Perth Royal Show**.

MARKETING

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 received over **one million** website views in 2023.

OPPORTUNITIES

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 ENTER THE PERTH ROYAL FOOD AWARDS & BENCHMARK YOUR PRODUCT WITHIN THE INDUSTRY.

Enter online at: perthroyalfoodawards.raswa.org.au/food-beverage-competitions
For more information, please contact foodawards@raswa.org.au



KEY DATES

MAY

M	T	W	T	F	S	S
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31		

JUNE

M	T	W	T	F	S	S
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30

JULY

M	T	W	T	F	S	S
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				

AUG

M	T	W	T	F	S	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

Entries Open Friday 3 May 2024

Entries Close Tuesday 9 July

Entry Fee \$21 + GST

Delivery Date 7am - 8.45am on Wednesday 24 July 2024

Judging Dates Wednesday 24 July 2024

Awards Presentation Wednesday 24 July 2024

Results Announced Wednesday 24 July 2024

CONTACT INFORMATION

Competition

For all general and competition enquiries relating to the 2024 Perth Royal Food Awards please contact:

Jen Farquhar
E: foodawards@raswa.org.au

Sponsorship Opportunities

For all enquiries relating to sponsorship, please contact:
Partnerships Executives
E: sponsorship@raswa.org.au

Marketing & Media

For all media, marketing & social media enquiries relating to the 2024 Perth Royal Food Awards, please contact:

Communications Executive
E: media@raswa.org.au

Marketing & Social Media Executives
E: marketing@raswa.org.au

T: (08) 6263 3100 W: perthroyalfoodawards.raswa.org.au

 @perthroyalfoodawards.PRFA

 @perthroyalfoodawards



SUBMITTING ENTRIES

To submit entries to the Perth Royal Bread and Pastry Awards:

1. Read through the 2024 Perth Royal Bread and Pastry Awards Schedule;
2. Submit your entries and complete the payment for your entries online via **perthroyalfoodawards.raswa.org.au/food/beverage-competitions**
3. On confirmation of your entries, please follow information provided on product delivery to ensure that deliveries arrive in time.

There is no limit to the number of entries per exhibitor, however, each exhibit shall only be entered once in each class or subclass.

Exhibitors are responsible for selecting the correct classes or subclasses and abiding by the section conditions and published deadlines.

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

COMMERCIAL TITLE

Exhibitors are required to detail the Commercial Titles of all Exhibits on the Application for Entry. Commercial Titles will be published in the Results Catalogue, online and used for promotional material. Commercial Title, includes but is not limited to, the brand name and product description as it appears on the Exhibit's primary commercial label.

COMMERCIAL AVAILABILITY

Exhibits must meet the following criteria for Commercial Availability. Exhibits may be disqualified if they are not commercially available at the time of judging: **

- Produces or manufactures its products from premises in Australia to a commercial standard (at the discretion of RASWA);
- Each Exhibit entered must be the absolute property of the exhibitor and must be commercially available in Australia;
- Exhibits must be taken from a normal production run and must be identical to those commercially available;
- At the time of judging, RASWA may conduct an audit to compare Exhibit samples with those commercially available;
- 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).

** Wine and Chocolate are the only exceptions, where the product must be commercially available within 3 months of judging.

ELIGIBILITY OF PRODUCTS

All products must comply with the requirements of the Australian Food Standards Code for both product and packaging. Exhibits not complying with the Australian Standard, will be disqualified.

ORIGIN OF EXHIBIT

It is preferred that all exhibits are made from predominantly Australian grown and sourced ingredients. The competition is open to commercial manufacturers.

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).

The brand owner or licensed user of the brand must submit the entry. Entries must be submitted under the contact name.

DEFINITION OF EXHIBITOR

An Exhibitor means a person, firm, partnership, company or body corporate, which in the opinion of RASWA:

- Manufactures or processes fine food produce; or
- Has product manufactured, packaged or processed under contract for the purpose of sale under the registered business name of the Exhibitor as stated on the Application for Entry
- All Exhibitors who have their product made under contract must identify the Producer on their Application for Entry.

DEFINITION OF PRODUCER

A Producer means the registered premises that manufacture the product entered into the Competition.

CLASS TRANSFERS & WITHDRAWALS

- It is the sole responsibility of the Exhibitor to enter the Exhibits in the correct Class and Competition or be subject to disqualification without refund of Entry Fee;
- 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.
- If an Exhibitor wishes to withdraw an Exhibit, they must do so in writing to the Perth Royal Food Awards Coordinator.
- Once entries have closed, there will be no substitution of products. The products which have been entered in the online Application for Entry are those samples that are required to be delivered for judging.
- Once entries have closed, products can be moved into another Class, however no products are able to be substituted for a new entry.

THIRD PARTY MANUFACTURING

An exhibit (i.e. product) can be submitted by either the producer or the brand owner who has had the product produced under contract by a third party.

The contract producer must be listed as part of the entry process and recorded as the “contract manufacturer”.

The exhibitor’s name and the product name as recorded in the entry process, will be published in the results catalogue and should they be awarded, on any champion awards paraphernalia.

OBLIGATIONS FOR MEDAL & CHAMPIONSHIP WINNERS

Following judging, RASWA hosts awards events which consists of a selection of award winning produce for consumption. Successful medal winning exhibitors may be required to supply a reasonable quantity of award winning produce at cost price. The supply of products will enable winning products to gain exposure by being featured at the events.



ENTRY FEES

\$21 per entry (GST Inclusive)

Full payment must be received by RASWA no later than the closing date of entries.

RASWA will not validate online entries until payment is received.

There will be no refund of entries withdrawn, not delivered or disqualified unless the entry is withdrawn with the Event Coordinator approval.

DELIVERY OF EXHIBITS

Exhibitors may deliver exhibits directly to Claremont Showground on **Wednesday 4 July 2024** between the hours of 7.00am and 8.45am. No deliveries outside of this period will be accepted.

Royal Agricultural Society of WA
Perth Royal Food Awards
Banksia Judging Room
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.

foodstandards.gov.au



IDENTIFICATION LABELS FOR DELIVERY

Once entries have closed and payments processed, exhibitors will receive an email from Perth Royal Food Awards (PRFA) which will include:

- PDF of e-labels to be printed and securely affixed to EACH exhibit;
 - Summary of Entry;
 - Map for delivery of products and Instructions
1. It is the responsibility of the Exhibitor to check the information on the Summary of Entry to check the information is correct and accurately reflects the Classes into which the exhibits have been entered.
 2. Exhibitors are required to print these labels in the precise format that they are sent, preserving size, font etc. and securely attach them to each exhibit submitted for entry.

Labels can either be printed on paper, cut out and affixed with CLEAR packing tape, or alternatively printed (using a laser printer) on AVERY L7163 adhesive labels (99.1 x 38.1mm x 14 per page)

Please ensure that the BARCODE on the PRFA label is clearly printed and visible.

3. Please ensure that your email address on your Perth Royal Food Awards (PRFA) Exhibitor competition profile is correct as this is where labels, documentation and information regarding the competition will be sent. The PRFA cannot be responsible if the Exhibitor does not receive correspondence due to an incorrect email address.

It is the responsibility of the Exhibitor to communicate with the PRFA Event Coordinator should they not receive their entry documentation and correspondence.

Entries not bearing the PRFA competition labels, will not be judged.

JUDGING PROCESS & CRITERIA

Judging will commence at 9.00am on **Wednesday 26 July 2023**. 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	40
Overall Quality of Item/Skill of Baker	20
TOTAL	100

Criteria B - Classes 7 to 12 (Artisan Bread Classes)

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

PASTRY

Criteria C

Appearance (incl. colour, volume, shape and decorative elements)	20
Aroma	10
Texture	10
Taste	40
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	90.00+ points
Silver	82.00 – 89.90 points
Bronze	74.00 – 81.90 points

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

TROPHIES BASED ON AGGREGATE POINTS

The following Trophys are based on aggregate points:

- Trophy for Most Successful Bread Exhibitor
- Trophy for Most Successful Apprentice Exhibitor

Trophies involving aggregate points will be allocated on the following scale:

Gold	5 points
Silver	3 points
Bronze	1 point

In the event of a tie, the exhibitor gaining the highest number of gold awards will be judged the winner. Should a tie still exist, the exhibitor gaining the highest number of silver awards will be judged the winner. Should a tie still exist, the exhibitor gaining the highest number of bronze awards will be judged the winner. Then if a tie still exists, an equal award may be made.

Exhibitors must have an aggregate of at least five (5) points for these trophies.

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 top gold medal entry in that class with the highest points, will be awarded the champion medal. The product earning top gold in each class is re-judged and assessed to determine the Champion in that category (ie Commercial Bread).

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 or subclass 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 exhibitors' 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:

1. The name Perth Royal Food Awards;
2. The year of the award;
3. The class in which the award was won;
4. The title of the award or trophy won where applicable.

The use of gold discs, silver discs and bronze discs to promote anniversaries, events, sponsorship and the like, must not be used. Stickers and symbols or other devices should be sufficiently differentiated from show medals in terms of shape and/or colour to ensure no confusion.

Any exhibitor making improper use of awards won at the 2024 Perth Royal Food Awards for advertising purposes may be disqualified from any future Perth Royal Food Awards.

AWARD WINNERS

Where possible, award winners and outstanding exhibits will be promoted during the proceeding Perth Royal Show, Perth Royal Food Awards presentations, sponsor functions and Perth Royal Food Awards Gala.

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.

Unopened products within their Use By or Best Before date may be given to charities that facilitate the safe and timely distribution of food to people in need.

AWARDS PRESENTATION

Awards will be announced and presented at the competition specific awards presentation, organised by RASWA. This is a great event celebrating and networking with winners from the Perth Royal Food Awards, announced throughout the evening.

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 bread products shall be forfeited, and other affiliated Show Societies notified.

DISQUALIFICATION

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 Bread and Pastry Show Societies notified.



SPECIAL AWARDS

Points will be awarded as follows:

Gold	5 points
Silver	3 points
Bronze	1 points

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 29

CHAMPIONS

CHAMPION LOAF

Classes 1 to 13 and 28 to 30

CHAMPION COMMERCIAL BREAD

Classes 1 to 5 and 28 to 30

CHAMPION ARTISAN BREAD

Classes 6 to 13

CHAMPION PIE

Classes 23 to 29

CHAMPION PASTRY EXHIBIT

Classes 14 to 22 and 33 to 34

CHAMPION CAKE

Classes 14 to 18 and 33

BREAD

COMMERCIAL BREAD CLASSES – 1 TO 5

All classes entered must have no seed or nut decorations. Classes 1 to 13 will be judged using Judging Criteria A.

WHITE

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.

ARTISAN BREAD CLASSES - 6 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 6	Brioche Buns Four (4) only. Traditionally made and glazed. Can be tinned and depanned or freeform. Weight between 100-150 per bun.
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) made up of two (2) of each flavour making a total of six(6) to be presented. Decoration optional.

BISCUITS

Class 20 **Traditional Anzac Biscuits**
Six (6) only. 100g - 130g each

LAMINATED PASTRY

Class 21 **Croissants**
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 Open Pie 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.

Class 28

Gourmet Vegetarian Pie

Three (3) only single serve vegetarian pies. 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. Fats used can be dairy or plant based. Ingredient list including fats used, to be submitted with entry.

Class 29

Gourmet Vegan Pie

Three (3) only single serve vegan pies. 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. All fats and ingredients used must be plant based and meet the criteria for vegan. Ingredient list including fats used to be submitted with entry.

APPRENTICE/ PRE-APPRENTICE SPECIAL AWARDS

MOST SUCCESSFUL APPRENTICE EXHIBITOR

Highest scoring exhibits from classes 30 to 34 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 30

CHAMPION LOAF EXHIBITED BY AN APPRENTICE

Classes 31 and 32

CHAMPION PASTRY EXHIBITED BY AN APPRENTICE OR PRE-APPRENTICE

Classes 33 and 34

APPRENTICE/ PRE-APPRENTICE

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

Class 30

Upright Married Joined

Pre-Apprentice Only. Two (2) only 400g (joined 800g) white. See Judging Criteria A.

APPRENTICE - BREAD

Class 31

Devon White Loaf

Apprentice only. One (1) only 680g white loaf. See Judging Criteria A.

Class 32

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 33

Decorated Birthday Cake

Handwritten message. No fresh cream. Maximum 10" base. See Judging Criteria Pastry.

APPRENTICE BISCUITS

Class 34

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 2024. If you have not received your award(s) by 30 November 2024 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 manner, respectful 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.



Claremont Showground
1 Graylands Road, Claremont WA 6010
(08) 6263 3100
foodawards@raswa.org.au

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