

Product Specifications

New Zealand Bakery of the Year™ 2010

Cake Category – All items in this category will be tasted

Cut Slice Section

Product and Quantity

(3) Three varieties of cut slices with (2) Two portions of each = (6) Six portions altogether

Size

Maximum size each portion 60mm x 60mm

Details/Finishing

No fresh cream or custards

Entry is (6) six items

Disqualification of product occurs when

1. Incorrect number of items
2. Oversize
3. There are not three varieties, with two portions of each
4. The use of fresh cream or custards

Scoring

The Chief Judge, in association with the judging panel, reserves the right to disqualify any entry which contravenes the spirit and fairness of competition.

- **90-100** Excellent
- **80-89** Very Good
- **70-79** Good
- **40-69** Satisfactory
- **20-39** Unsatisfactory
- **1 -19** Poor
- **0** Not Presentable

Presentation Weighting - 30%

- Visual appeal
- Uniformity of size
- Decoration applied
- Clean product
- Consistency of filling/topping as applicable
- Balance of design

Technical Skills Weighting - 25%

- Degree of baking
- Decoration applied
- Recipe formulation, use and adaptation
- Overall workmanship displayed

Eating Qualities Weighting - 35%

- Flavour profiles
- Composition of flavours
- Textures
- Mouth feel

Innovation / Skill Weighting - 10%

- Workmanship displayed
- Interpretation of a classic
- Innovative element shown

Honey Roll Section

Product and Quantity

(1) One only Honey Roll

Size

Maximum length 200mm

Details/Finishing

Filling to be white butter cream only NO JAM

Not to be dusted or rolled in coconut

Entry is (1) one item only

Disqualification of product occurs when:

1. Dusting or coconut is used

2. Jam is used
3. Oversize
4. More than (1) one item entered

Scoring

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- **90-100** Excellent
- **80-89** Very Good
- **70-79** Good
- **40-69** Satisfactory
- **20-39** Unsatisfactory
- **1 -19** Poor
- **0** Not Presentable

Presentation Weighting - 25%

- Visual appeal
- Uniformity of size
- Clean product
- Consistency of filling and uniformity in finished roll
- Balance of design

Technical Skills Weighting - 20%

- Degree of baking
- Decoration applied
- Recipe formulation
- Overall workmanship displayed

Eating Qualities Weighting - 40%

- Flavor profiles
- Composition of flavours
- Textures
- Mouth feel

Innovation / Skill Weighting -15%

- Workmanship displayed
- Interpretation of a classic
- Innovative element shown

Cafe Cake Section

Product and Quantity

(1) One only small Gateau cut into (4) four thin horizontal layers of cake.

Size

Maximum diameter 150mm includes any outside decoration

Details/Finishing

(3) Three layers of your choice of buttercream filling and finished in style and flavour of your choice.

Entry is (1) one item only

Disqualification of product occurs when:

1. Not cut into (4) Four layers
2. Oversize
3. More than (3) Three internal layers of butter crème

Scoring

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- **90-100** Excellent
- **80-89** Very Good
- **70-79** Good
- **40-69** Satisfactory
- **20-39** Unsatisfactory
- **1 -19** Poor
- **0** Not Presentable

Presentation Weighting 20%

- Visual appeal
- Uniformity of size
- Decoration applied
- Clean product
- Consistency of filling/topping
- Balance of design

Technical Skills Weighting 20%

- Degree of baking

- Visual appeal
- Uniformity of size
- Decoration applied
- Clean product
- Consistency of filling/topping
- Balance of design

Technical Skills Weighting 22.5%

- Degree of baking
- Decoration applied
- Recipe formulation
- Overall workmanship displayed

Eating Qualities Weighting 22.5%

- Flavor profiles
- Composition of flavours
- Textures
- Mouth feel

Innovation / Skill Weighting 10%

- Workmanship displayed
- Interpretation of a classic
- Innovative element shown

Cup Cake Section

Product and Quantity

(6) Six only cup cakes of your own choice each to be different

Size

Maximum diameter each 75mm

Details/Finishing

Decoration, flavours, style and colour your choice

Entry is (6) six items

Disqualification of product occurs when:

1. Less than (6) Six varieties

2. More or less than (6) Six items entered
3. Oversize

Scoring

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- **90-100** Excellent
- **80-89** Very Good
- **70-79** Good
- **40-69** Satisfactory
- **20-39** Unsatisfactory
- **1 -19** Poor
- **0** Not Presentable

Presentation Weighting 35 %

- Visual appeal
- Uniformity of size
- Decoration applied
- Recipe formulation
- Overall workmanship displayed

Eating Qualities Weighting 35 %

- Flavour profiles
- Composition of flavours
- Textures
- Mouth Feel

Innovation Skill Weighting 30 %

- Workmanship displayed
- Interpretation of a classic

Sourdough Section

Product and Quantity

(1) One only sourdough French stick

Size

Maximum baked weight 400gms

Maximum length 450mm

Details / Finishing

Dusted with flour only before baking

Entry is (1) one stick

Disqualification of product occurs when

1. Overweight
2. Over length
3. Not dusted with flour
4. Other coatings used (i.e. glazing)

Scoring

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- **90-100** Excellent
- **80-89** Very Good
- **70-79** Good
- **40-69** Satisfactory
- **20-39** Unsatisfactory
- **1 -19** Poor
- **0** Not Presentable

Presentation Weighting 25%

- Visual appeal
- Appropriate size used
- Clean product
- Application of flour dusting
- Balance and application of cuts

Technical Skills Weighting - 35%

- Crust colour
- Thickness of crust
- Degree of internal baking properties
- Even shaping
- Dough maturity - no signs of over or under proving
- Crumb colour appropriate
- Recipe formulation
- Skill in molding shown

Eating Qualities Weighting 30%

- Flavour / taste
- Composition of flavours
- Crumb textures appropriate
- Aroma
- Mouth feel
- Ingredients used

Innovation / Skill Weighting -10%

- Workmanship displayed
 - Interpretation of a classic
-

Boston Bun Section

Product and Quantity

(1) One only Boston Bun

Size

Maximum diameter 170mm

Details / Finishing

Fruited with sultanas only

No peel or other fruit

To be iced with pink icing and topped with coconut

Entry is (1) one item only

Disqualification of Product occurs when:

1. 1 Fruit other than sultanas is used
2. 2 Icing is not pink
3. 3 Peel is used
4. 4 Oversize

Scoring

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- **90-100** Excellent
- **80-89** Very Good

- **70-79** Good
- **40-69** Satisfactory
- **20-39** Unsatisfactory
- **1 -19** Poor
- **0** Not Presentable

Presentation Weighting 30%

- Visual appeal
- Appropriate size used
- Clean product with no tray residue
- Proportion of topping to Bun
- No damage
- Icing colour
- Fruit integrity in baked bun
- Fruit profile in baked bun

Technical Skills Weighting - 20%

- Crust colour
- Thickness of crust
- Degree of baking
- Even shaping
- Dough maturity - no signs of over or under proving
- Crumb colour appropriate
- Skill in molding shown
- Fruit integrity in baked bun

Eating Qualities Weighting 40%

- Flavour/taste
- Balance of flavors
- Baked cell structure
- Aroma
- Mouth feel
- Ingredients used

Innovation / Skill Weighting -10%

- Workmanship displayed
- Interpretation of a classic
- Innovative element shown

Sultana Bun Section

Product and Quantity

(6) Six only Sultana Buns

Size

Maximum baked weight of the (6) six buns is 800gms

Details/Finishing

Must contain sultanas only. No other fruit.

Batch baked and edible glazed

Entry is (6) six batched buns

Disqualification of product occurs when:

1. 1 Fruit or peel other than sultanas is used
2. 2 Overweight
3. 3 Too many or too few items
4. 4 Not batch baked
5. 5 Non-edible glazing is used

Scoring

The Chief Judge, in association with the judging panel, reserves the right to disqualify any entry which contravenes the spirit and fairness of competition.

- **90-100** Excellent
- **80-89** Very Good
- **70-79** Good
- **40-69** Satisfactory
- **20-39** Unsatisfactory
- **1 -19** Poor
- **0** Not Presentable

Presentation Weighting 20%

- Visual appeal
- Appropriate size used
- Clean product
- Application of topping, if used
- Fruit integrity
- Fruit Profile

Technical Skills Weighting 30%

- Crust colour

- Thickness of crust
- Degree of baking
- Even shaping
- Dough maturity - no signs of over or under proving
- Internal crumb Structure
- Skill in molding shown

Eating Qualities Weighting 40%

- Flavour profiles
- Balance of flavours
- Internal crumb structure
- Aroma
- Mouth Feel as in overall eating properties

Innovation / Skill Weighting 10%

- Workmanship displayed
 - Interpretation of a classic
 - Innovative element shown
-

Mixed Grain Section

Product and Quantity

- (1) One only Mixed Grain round Cobb Loaf
- (2) Two only Mixed Grain Rolls, round, oblong, or square your choice

Size

Cobb Loaf Maximum baked weight 800gms

Mixed Grain Rolls Maximum baked weight each 100gms

Details /Finishing

Cobb Loaf to be free form baked (not tin baked)

Entry is (3) items

Disqualification of product occurs when:

1. Loaf is baked in a tin or ring
2. Loaf is overweight
3. Rolls are overweight
4. Loaf or rolls do not contain mixed grains

Scoring

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- **90-100** Excellent
- **80-89** Very Good
- **70-79** Good
- **40-69** Satisfactory
- **20-39** Unsatisfactory
- **1 -19** Poor
- **0** Not Presentable

Presentation Weighting 35%

- Visual appeal
- Appropriate size used
- Clean product
- Slices well
- Application of topping, if used

Technical Skills Weighting 20%

- Crust colour
- Thickness of crust
- Baked properties
- Even shaping
- No signs of over or under proving
- Crumb colour appropriate
- Recipe formulation
- Dough maturity - no signs of over or under proving
- Skill in molding shown
- Baked volume

Eating Qualities Weighting 35%

- Flavor profiles
- Balance of flavors
- Internal crumb structure
- Baked aroma
- Mouth feel
- Ingredients used

Innovation / Skill Weighting 10%

- Workmanship displayed
- Interpretation of a classic

- Innovative element shown

Pastry Category - All items in this category will be tasted

Puff Pastry Section

Product and Quantity

(2) Two Apple Turnovers

(2) Two only Puff Pastry matches

Size

Apple Turnovers Maximum size across widest points 150mm

Puff Pastry Matches Maximum size 110mm x 25mm

Details/ Finishing

Apple Turnovers containing apple and extenders only

No fruit or spices etc

Can be edible glazed

Puff Pastry Matches to be iced with Royal Icing before baking

Not to be split or filled

Entry is (4) items

Disqualification of product occurs when:

1. Other fruit or spices are used
2. Oversize
3. Fillings used in Matches

Scoring

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- **90-100** Excellent
- **80-89** Very Good
- **70-79** Good
- **40-69** Satisfactory
- **20-39** Unsatisfactory

- **1 -19** Poor
- **0** Not Presentable

Presentation Weighting 35%

Visual Appeal

- Uniformity of size
- Decoration applied
- Even lift in pastry around turnovers
- Vertical sides in matches
- No spillage from turnover
- Balance of filling to pastry turnover
- Clean product – no tray residue
- Application of filling/topping
- Balance of design
- Filling ratio
- Apple integrity

Technical Skills Weighting 22.5%

- Baked colour
- Controlled baked lift
- No wild pastry lift
- Decoration applied (dusting, glaze etc.)
- Pastry laminations
- Recipe formulation

Eating Qualities Weighting 32.5%

- Flavour profiles
- Balance of flavours
- Eating properties

Innovation / Skill Weighting 10%

- Workmanship displayed
- Interpretation of a classic
- Innovative element shown

Sweet Pastry Section

Product and Quantity

- (1) One only Jam Tart with Raspberry filling
- (2) Two only Caramel and Nut Flans

Size

Jam Tart maximum diameter 230mm

Caramel and Nut Flans maximum diameter 140mm

Details/ Finishing

Jam Tart must have a sweet short pastry base with handmade lattice top

Caramel and Nut Flans must have sweet short pastry bases

Your choice of nuts

Can be glazed

Disqualification of product occurs when:

1. Jam Tart lattice top is machine cut
2. Oversize Jam Tart
3. Incorrect fillings or pastry base
4. Oversize Caramel and Nut Flans

Entry is (3) three items

Scoring

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- **90-100** Excellent
- **80-89** Very Good
- **70-79** Good
- **40-69** Satisfactory
- **20-39** Unsatisfactory
- **1 -19** Poor
- **0** Not Presentable

Presentation weighting 30%

- Visual appeal
- Clean product
- Uniformity of size
- Decoration applied
- Clean product
- Application of filling/topping
- Balance of design

Technical Skills Weighting 25%

- Baked colour
- Shells and topping baked out
- Consistent shaping and forming
- Decoration applied [dusting, Glaze etc]
- Recipe formation
- Lamination achieved

Eating Qualities Weighting 30%

- Flavor profiles
- Balance of flavors
- Aroma
- Mouth feel
- Ingredients used

Innovation/ Skill Weighting 15%

- Workmanship displayed
 - Interpretation of a classic
 - Innovative element shown.
-

Choux Pastry Section

Product and Quantity

(2) Two only Choux Swans

(2) Two only Éclair cases

Size

Open

Details / Finishing

Choux Swans no creams but chocolate can be used to assemble

Can be glazed and decorated. Your choice

Éclair cases one dipped in chocolate or couverture, one left plain

Not to be cut or filled

Entry is (4) four items

Disqualification of Product occurs when

1. Cream is used in Swans
2. Both éclair cases are dipped or no éclair is dipped
3. Cases cut or filled
4. Incorrect entry numbers

Scoring

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- **80-89** Very Good
- **70-79** Good
- **40-69** Satisfactory
- **20-39** Unsatisfactory
- **1 -19** Poor
- **0** Not Presentable

Presentation Weighting 35%

- Balance of design

Technical Skills Weighting 40%

- Crust colour
- Degree of baking
- Uniformity in baked product
- Internal baked structure

Eating Qualities Weighting 15%

- Flavour profiles
- Composition of flavours
- Aroma
- Mouth feel
- Ingredients used

Innovation / Skill Weighting 10%

- Workmanship
 - Interpretation of a classic
 - Innovative element
-

Flan Section

Product and Quantity

(1) One only Glazed Fruit Flan

Size

Maximum diameter across widest points 300mm

Details / Finishing

Puff pastry must be used to make the case

Can be round, square or clover leaf shape

Must have (4) Four divisions

Fruit to be set in chocolate not custard and then glazed

Disqualification of Product occurs when

1. Puff pastry is not used
2. Oversize
3. Custard is used
4. Does not have (4) Four divisions

Scoring

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- **80-89** Very Good
- **70-79** Good
- **40-69** Satisfactory
- **20-39** Unsatisfactory
- **1 -19** Poor
- **0** Not Presentable

Presentation Weighting 30%

- Visual appeal
- Uniformity of size
- Clean product
- Application of filling
- Balance of design

Technical Skills Weighting 35%

- Crust colour
- Degree of baking
- No pastry shrinkage
- Recipe formulation
- Lamination achieved

Eating Qualities Weighting -20%

- Flavour profiles
- Balance of flavors
- Baked internal texture
- Baked aroma
- Eating properties
- Ingredient combinations used

Innovation / Skill Weighting -15%

- Workmanship displayed
- Interpretation of a classic
- Innovative element

Creative Category

Gingerbread House Section – The Biscuit sample in this item will be tasted

Product and Quantity

(1) One only Gingerbread House

(1) One only biscuit size sample of what the ginger bread house is made of, for the judges to taste and to test

Size

Maximum size including overhangs 350mm x 350mm

Details/ Finishing

To be made predominantly of baked gingerbread

Entry is (1) one item

Disqualification of product occurs when

1. Oversize

Scoring

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- **90-100** Excellent
- **80-89** Very Good
- **70-79** Good
- **40-69** Satisfactory
- **20-39** Unsatisfactory
- **1 -19** Poor
- **0** Not Presentable

Presentation Weighting 30%

- Visual appeal
- Uniformity of size
- Decoration applied
- Clean product
- Balance of design

Technical Skills Weighting 25%

- Crust colour
- Degree of baking
- Even shaping
- Decoration applied
- Recipe formulation

Eating Qualities Weighting 35%

- Flavour/taste
- Composition of flavours
- Crumb Textures appropriate
- Aroma
- Mouth Feel
- Ingredients used

Innovation / Skill Weighting 10%

- Workmanship displayed
 - Interpretation of a classic
 - Innovative element shown
-

Decorated Cake Section

Product and Quantity

(1) One only Decorated Cake on a dummy base in the shape of a 21st key

Size

To fit on a board maximum size 450mm x 250mm

Details/ Finishing

Writing to be Happy 21st John

Decoration your choice

Entry is (1) one item

Disqualification of product occurs when

1. Oversize

Scoring

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- **90-100** Excellent
- **80-89** Very Good
- **70-79** Good
- **40-69** Satisfactory
- **20-39** Unsatisfactory
- **1 -19** Poor
- **0** Not Presentable

Presentation Weighting 40%

- Visual appeal
- Uniformity of decoration
- Type of decoration system applied
- Balance of design

Technical Skills Weighting 25%

- Cake and decoration work well apportioned

Innovation Skill Weighting 35%

- Workmanship displayed
- Interpretation of a classic
- Innovative element shown