

Guideline for Entrants and Judging Criteria – Junior Cooking

Juniors (Years 6 - 10 in 2022)

Class 1 Decorated Cake

- The cake will not be cut so the use of Styrofoam, florists foam or other form may be used instead of cake
- Cakes should be no more than 30cm high.
- Buttercream or fondant may be used.
- Non-edible decoration should be kept to a minimum
- Shop bought decorations should be kept to a minimum



Class 2 Four Decorated Biscuits

- 2 biscuits should be un-iced. 2 should be iced
- Biscuits may be any shape or size
- Iced with royal icing, colours may be used
- Shop bought decorations may be used but should be kept to a minimum
- Presented on a disposable plate



Class 3 Six Anzac Biscuits

- Biscuits should be a deep golden colour, Even size, shape and colour
- Size to be between 4cm and 6cm
- Biscuits should be chewy in the centre but still snap when broken
- To be judged on appearance, evenness of size, colour, texture and flavour
- Presented on a disposable plate



Class 4 Four banana muffins

- Baked in a muffin pan with papers left on
- Muffin pan should be between 1/2 cup (standard pan) and 3/4 cup (jumbo or texas pan)
- To be judged on appearance, evenness of size, colour, texture and flavour
- Presented on a disposable plate



Class 5 Four Plain Scones

- The scones should be approximately 5 cm in diameter
- Well risen, straight side, thin golden crust top and bottom, no flour on base
- Fine, moist texture, good crumb, good flavour
- Optional to glaze
- To be judged on appearance, evenness of size, colour, texture and flavour
- Presented on a disposable plate



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Class 6 Chocolate Cake, iced

- Round, square or loaf pan allowed, approx 20cm in width or diameter To be judges on appearance, colour, texture and flavour,
- To be iced in a manner complementary to the cake
- No cake rack marks
- To be judged on appearance, evenness of size, colour, texture and flavour
- Presented on a firm base or cake board



Class 7 Sponge Sandwich, jam filled

- 2 plain sponges to be presented, sandwiched with strawberry or raspberry jam
- Round pan only, minimum or diameter 17.5 cm (7 inches)
- Dusted on top with icing sugar
- No cake rack marks
- To be judged on appearance, colour, texture, even-ness of size and flavour
- Presented on a firm base



Class 8 Four Sausage rolls

- Flaky or Puff Pastry to be used. Pre-bought pastry may be used
- Pastry should be golden in colour
- Sausage rolls should be approx. 5cm long
- To be judged on appearance, evenness of size, colour, texture and flavour
- Presented on a disposable plate



Class 9 One jar of jam or marmalade

- Jar to contain a minimum of 100ml
- Jar to be labelled with the type of jam or marmalade
- Clear plastic jam covers to be used. Convenor will have them if you are unsure
- To be judged on appearance, colour, texture and flavour
- Jars should be clean with all traces of previous label removed



Class 10 One bottle tomato sauce

- Bottle to contain a minimum of 100ml
- Clear plastic jam covers to be used. Convenor will have them if you are unsure
- To be judged on appearance, colour, texture and flavour



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Sub-Juniors (up to Year 5 in 2022)

Class 11 Two Decorated cupcakes

- Either homemade or bought cupcakes / muffins may be used
- Store bought decorations may be used
- To be judged on appearance only
- Presented on a disposable plate



Class 12 Four decorated Biscuits

- Biscuits may be store bought
- Biscuits may be any shape or size
- Iced with royal icing, colours may be used
- Shop bought decorations may be used but should be kept to a minimum
- Presented on a disposable plate



Class 13 Four Anzac Biscuits

- Biscuits should be a deep golden colour
- Even size, shape and colour
- Size to be between 4cm and 6cm
- Biscuits should be chewy in the centre but still snap when broken
- To be judged on appearance, evenness of size, colour, texture and flavour



Class 14 Four banana muffins

- Baked in a muffin pan with papers left on
- Muffin pan should be between 1/2 cup (standard pan) and 3/4 cup (jumbo or texas pan)
- To be judged on appearance, evenness of size, colour, texture and flavour
- Presented on a disposable plate



Class 15 Four Plain Scones

- The scones should be approximately 5 cm in diameter
- Well risen, straight side, thin golden crust top and bottom, no flour on base
- Fine, moist texture, good crumb, good flavour
- Optional to glaze
- To be judged on appearance, evenness of size, colour, texture and flavour
- Presented on a disposable plate



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Sub-Juniors (Up to Year 5)

Class 16 Four Chocolate Crackles

- Set in small muffin pans or patty pans
- May use any recipe, but it must contain Rice Bubbles and chocolate (or cocoa, icing sugar and coph)
- To be judged on appearance, evenness of size, colour and flavour
- Presented on a disposable plate
- Presented on a disposable plate



Class 17 Chocolate Cake, iced

- Round, square or loaf pan allowed, approx 20cm in width or diameter To be judges on appearance, colour, texture and flavour,
- To be iced in a manner complementary to the cake
- No cake rack marks
- To be judged on appearance, evenness of size, colour, texture and flavour
- Presented on a firm base or cake board



Class 18 Four Pikelets

- Pikelets should be light, fluffy and golden in colour
- 2 buttered and 2 unbuttered pikelets should be presented
- To be judged on appearance, evenness of size, colour, texture and flavour
- Size should be approx. 7cm – 9cm (egg ring size)
- Presented on a disposable plate



Class 19 Cheese & Bacon scroll (pinwheels)

- Flaky or Puff Pastry to be used. Pre-bought pastry may be used
- Pastry should be golden in colour
- Herbs or sauce may be used
- To be judged on appearance, evenness of size, colour, texture and flavour
- Presented on a disposable plate



Class 20 One jar of jam or marmalade

- Jar to contain a minimum of 100ml
- Jar to be labelled with the type of jam or marmalade
- Clear plastic jam covers to be used. Convenor will have them if you are unsure
- To be judged on appearance, colour, texture and flavour
- Jars should be clean with all traces of previous label removed

