

Guideline for Entrants and Judging Criteria – Junior Cooking

Juniors (under 16 on Nov 1, 2025)

Class 226 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 227 Four Decorated Biscuits

- Biscuits should be made by the exhibitor (use gingerbread sugar cookie or similar)
- 2 biscuits should be un-iced. 2 should be iced – biscuits will be judged on taste, texture and evenness of baking
- Biscuits may be any shape or size
- Iced with royal icing or fondant
- Shop bought decorations may be used but should be kept to a minimum
- Presented on a disposable plate



Class 228 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 229 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 230 Four Plain Scones

- The scones should be approximately 5-7 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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Juniors (under 16 on Nov 1, 2025)

Class 231 Chocolate Cake, iced

- Round, square or loaf pan allowed, approx 20cm in width or diameter
- To be judged 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 232 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



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Sub-Juniors (under 10 on Nov 1, 2025)

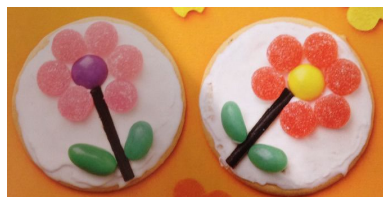
Class 233 Two Decorated cupcakes

- Commercially bought or homemade cupcakes may be used
- Store bought decorations may be used
- To be judged on appearance only. Cakes will not be judged
- Presented on a disposable plate



Class 234 Four Decorated biscuits

- Commercially bought biscuits to be used
- Store bought decorations may be used
- To be judged on appearance only
- Presented on a disposable plate



Class 235 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



Guideline for Entrants and Judging Criteria – Junior Cooking

Class 236 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 237 Four Plain Scones

- The scones should be approximately 5 - 7 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



Class 238 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 copha)
- To be judged on appearance, evenness of size, colour and flavour
- Presented on a disposable plate
- Presented on a disposable plate
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Class 239 Chocolate Cake, iced

- Round, square or loaf pan allowed, approx 20cm in width or diameter
- To be judged 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 240 4 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

