

Guideline for Entrants and Judging Criteria – Open Cooking

Class 203 Decorated cake (free choice)

- 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 204 Four Biscuits (Gingerbread)

- 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 205 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 206 Four Muffins (Sweet)

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



Class 207 Four 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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Class 208 Five CWA / Laucke Flour Mills Scone Mix (savoury)

- The scones should be approximately 5 cm in diameter
- To be judged on appearance, evenness of size, colour, texture and flavour
- CWA Laucke Scone mix to be used. If none is available, contact show secretary
- Presented on a disposable plate
- Further information on page 48 of the showbook



Class 209 Baked Slices

- A baked slice is one where at least part of the slice is baked in the oven.
- 3 pieces of the same slice
- Size to be 4cm x 6 cm
- To be judged on evenness of size, shape and flavour
- Presented on a disposable plate



Class 210 Lamingtons

- May be sponge or butter cake
- Chocolate icing and coconut coating
- To be approximately 4cm x 4cm x 3cm
- To be judged on appearance, evenness of size, colour, texture and flavour
- Presented on a disposable plate



Class 211 Boiled Fruit Cake

- Round pan, minimum width 17.5 cm (7 inches)
- Cake not to be iced. No cake rack marks
- Texture fine and even with no holes or tunnels, moist, but not heavy or doughy
- Fruit should be of even size, evenly distributed and a good balance of fruit and mixture apparent.
- May contain cherries and/or peel
- Presented on a firm base or cake board



Class 212 Sponge Roll

- Minimum length 18m. Maximum length 25cm
- Strawberry or raspberry jam filling only.
- Cream may not be used
- Ends may be cut off
- May be dusted with icing sugar
- To be judged on appearance, colour, texture and flavour
- Presented on a firm base



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Class 213 Marble Cake

- Round or square pan, minimum width 20 cm (8 inches)
- Icing on top only, must complement the cake
- Three colours / flavours: Chocolate, Vanilla and Pink
- No cake rack marks
- To be judged on appearance, colour, texture, even-ness of size and flavour
- Presented on a firm base



Class 215 Boiled chocolate cake

- Round or square pan, minimum width 20 cm (8 inches)
- Icing on top only, must complement the cake
- No cake rack marks
- To be judged on appearance, colour, texture, even-ness of size and flavour
- Presented on a firm base



Class 215 Chocolate cake made by a male

- Any shape, any size, but must be a large cake (not cupcake)
- To be iced in a manner to complement the cake
- No cake rack marks
- To be judged on appearance, colour, texture and flavour
- Presented on a firm base



Class 216 Carrot cake

- Round or square pan allowed, approx. 20cm in width or diameter
- Cream cheese icing on top only
- May contain nuts
- No cake rack marks
- To be judged on appearance, colour, texture and flavour
- Presented on a firm base



Class 217 White loaf (yeasted)

- Good volume, even rise, crusty golden outer crust, moist texture
- A bread maker or mixer with dough hook may be used to mix and prove the dough, but it must be baked in an oven
- To be judged on appearance, colour, texture, evenness of rise and flavour
- Presented on a firm base



Class 218 Sourdough loaf – any shape

- Good volume, even rise, crusty golden outer crust, moist texture
- To be judged on appearance, colour, texture, evenness of rise and flavour
- Presented on a firm base



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Class 219 Fruit and Nut Scrolls

- Scrolls to be baked together and presented joined
- Scrolls should be between 7cm and 10cm wide
- May have fruit and / or nuts
- May have cinnamon or other spices
- May be iced to complement the scrolls
- To be judged on appearance, colour, texture and flavour
- Presented on a firm base or plate



Class 220 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 221 One jar Marmalade

Class 222 One jar Jam

Class 223 One jar Lemon cheese / butter

Class 224 One jar Chutney

Class 225 One bottle Tomato Sauce

- Jars or bottles to contain a minimum of 250ml
- Jar to be labelled with the type of jam, marmalade or chutney (Sauce and lemon butter does not need label)
- Jam, marmalade or chutney to be true to type
- Remove lids for judging. 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 and bottles should be clean with all traces of previous label removed

