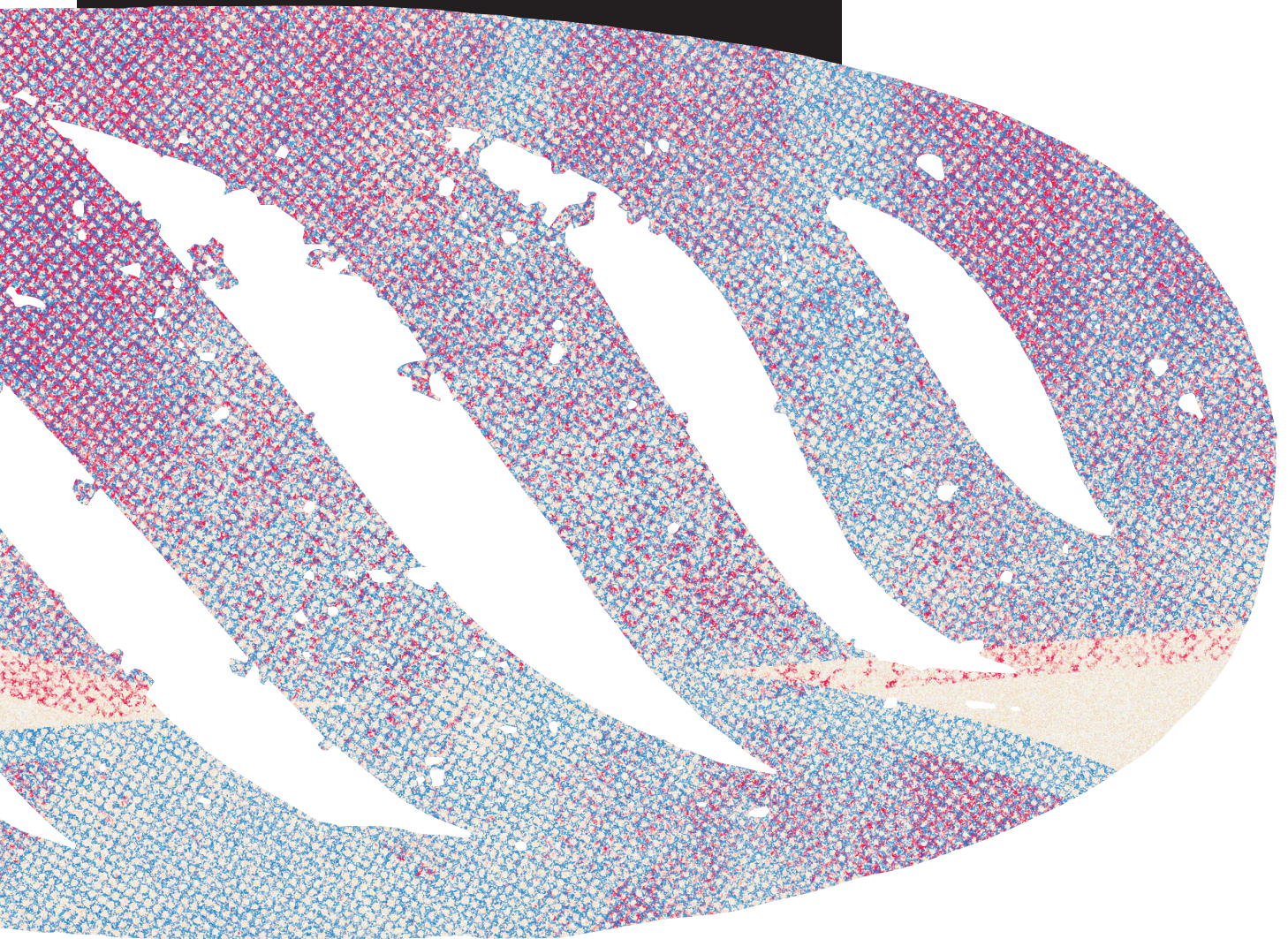




ROYAL
AGRICULTURAL
SOCIETY
of WA

PERTH ROYAL FOOD AWARDS - BREAD & PASTRY

ENTRY PACKAGE AND SCHEDULE



Enter the 2026 **PERTH ROYAL FOOD AWARDS**

The Perth Royal Food Awards celebrate the finest in Australia's food and beverage industry, recognising the best producers across various categories and providing a prestigious platform to showcase their products.

By participating, producers can benchmark their offerings against industry standards, gain valuable insights from an independent panel of expert judges, and compete for recognition in one of Western Australia's most respected food and beverage award programs.

Perth Royal Food Awards Medal

An opportunity to win a Perth Royal Food Awards trophy or medal – Gold, Silver and Bronze Medals are awarded to the highest scoring product.

Perth Royal Show Promotion

Opportunity to have your award-winning products included in corporate events during the Perth Royal Show, as well as other potential promotional opportunities in the lead-up and throughout activations at Show.

Marketing and Promotion Toolkit

Medal-winning Exhibitors will receive a Marketing and Promotion Toolkit to help promote their win and market their products with a seal of quality. This toolkit includes medal artwork and a range of digital assets to support promotional activities.

Independent Expert Judging

Benefit from the opportunity to have your products evaluated by independent experts, receiving invaluable feedback while benchmarking your product within the industry.

Royal Agricultural Society of WA Support

The Perth Royal Food Awards is an initiative of the Royal Agricultural Society of WA.

There are opportunities to showcase your award-winning products at corporate events and to be potentially featured across the Royal Agricultural Society of WA's and Perth Royal Food Awards marketing and communications channels including social media, eDMs, media releases and website.

Enter the Perth Royal Food Awards - Bread & Pastry

www.perthroyalfoodawards.raswa.org.au/bread-pastry

Have any questions? Contact foodawards@raswa.org.au

WHAT'S NEW



Team Additions

Perth Royal Food Awards Engagement Lead – Sarah Tardrew

Perth Royal Food Awards Coordinator – Mariska Grimbeek



New Classes!

We are excited to introduce three new classes:

- Almond Croissant
- Baked and unbaked cheesecake to the Cheesecake class
- Celebration Cakes

See page 14 for more details on how to enter these new classes



Brownie Class Restructure

The Brownie Class will now be judged separately to the Slices Class.

See page 14 for more details on how to enter.



New delivery instructions

See pages 7 and 8 for more information.



Frozen pie entries now available

To continue to support our wonderful regional bakeries, we will now be accepting frozen pie entries in all our Pie competition categories only.

See pages 7 and 8 for information on frozen delivery, and pages 14 and 14 on classes.

Competition
presented by



Thank you to our valued Sponsors



Entry Fee

\$21 per entry

KEY DATES

Entries Open Friday, 20 March 2026

Entries Close Wednesday, 20 May 2026

Delivery	Frozen Pie Exhibits 9am – 4pm, Monday 22 June 2026	Regular Unfrozen Exhibits 7am – 9:30am, Wednesday 24 June 2026
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Judging Wednesday, 24 June 2026

Awards night Wednesday, 24 June 2026

CONTACT INFORMATION

COMPETITION

foodawards@raswa.org.au
(08) 6263 3100
perthroyalfoodawards.raswa.org.au

SPONSORSHIP OPPORTUNITIES

sponsorship@raswa.org.au

MARKETING & MEDIA

media@raswa.org.au
marketing@raswa.org.au

SOCIAL MEDIA

Facebook @perthroyalfoodawards.PRFA
Instagram @perthroyalfoodawards

How to Submit Your Entries

To submit entries to the Perth Royal Food Awards – Bread & Pastry

1. Read through this 2026 Perth Royal Food Awards – Bread & Pastry Schedule.
2. Submit your entries and complete payment via **perthroyalfoodawards.raswa.org.au/bread-pastry**
3. On confirmation of your entries, please follow the 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 may 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

TERMS & CONDITIONS

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 the Royal Agricultural Society of WA);
- 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;
- 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 is the only exception, where the product must be commercially available within 3 months of judging.

Auditing

- A. The Royal Agricultural Society of WA may appoint any person (an 'Auditor') to undertake random pre-judging and post judging audits relating to any Exhibit entered into the Perth Royal Food Awards.
- B. An Exhibitor must co-operate with and do all things reasonably required by an Auditor in connection with any Audit and adhere to arrangements that have been made between the Royal Agricultural Society of WA and the Exhibitor,

- C. The Exhibitor must keep on file, maintain and extract a copy of such records as are required to demonstrate the truth and accuracy of all information stated in the Exhibitor's Application for Entry.
- D. Each Exhibitor hereby consents to an Auditor, in the conduct of an Audit, to enter, with notice, the Exhibitor's premises as nominated and inspect all product, books, electronic and hard copy records thereon, or to request relevant documentation electronically for the purpose of verifying the authenticity of any information stated in the Exhibitor's Application for Entry.
- E. An Exhibitor undergoing an Audit must permit the Auditor to take from the exhibitor's premises up to three samples (at no charge) taken at random from the stock on hand of any Exhibit for comparison with the original Exhibit.
- F. The Royal Agricultural Society of WA may also obtain retail samples sourced from the marketplace to compare with the original Exhibit. A random sample of all entries will be targeted for this type of audit in 2026.
- G. The Royal Agricultural Society of WA reserves the right to audit Exhibits within 12 months following the Perth Royal Food Awards. If the Exhibitor fails to comply with these provisions; or if the Auditor concludes that there is, a material discrepancy between the relevant commercially available product and the original Exhibit or otherwise concludes that an Exhibit did not comply with the competition rules, including entry requirements stated in the relevant competition schedule, the Royal Agricultural Society of WA may:
 - i. Cancel any Award won by the Exhibitor;
 - ii. Disqualify the Exhibitor from further Exhibition for such period as the Royal Agricultural Society of WA consider appropriate;
 - iii. Publish to such persons as the Royal Agricultural Society of WA considers appropriate, the fact of any such cancellation and/ or disqualification in respect of the Exhibit and the Exhibitor. The Royal Agricultural Society of WA may publish in any medium the results of any claim against the the Royal Agricultural Society of WA or against any Councillor, member, employee, agent or representative in respect of any matter published as contemplated by paragraph (C) of this Special Regulation.

Eligibility of Products

All products must comply with the requirements of the Australia New Zealand Food Standards Code for both product and packaging. Exhibits not complying with the Australian News Zealand Food Standards, 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 businesses.

A commercial business:

- Produces or manufactures its products from premises in Australia to a commercial standard (at the discretion of the Royal Agricultural Society of WA);
- 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 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 the Royal Agricultural Society of WA:

- 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.
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Definition of Producer

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

Class Transfers and 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;

- The Royal Agricultural Society of WA 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.
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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 product name, as recorded in the entry process, will be published in the results catalogue and, if awarded, on any Champion awards paraphernalia.

Obligations for Medal and Championship Winners

Following judging, the Royal Agricultural Society of WA 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

Full payment must be received by the Royal Agricultural Society of WA no later than the closing date of entries. The Royal Agricultural Society of WA 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’s approval.

DELIVERY

Delivery of Exhibits

Exhibitors may deliver exhibits directly to Claremont Showground. No deliveries outside this period will be accepted.

Frozen Pie Exhibits

9am – 4pm, Monday 22 June 2026

Regular Unfrozen Exhibits

7am – 9.30am, Wednesday 24 June 2026

Royal Agricultural Society of WA

Perth Royal Food Awards – Bread & Pastry
Banksia Judging Room
Claremont Showground
1 Graylands Road
Claremont WA 6010

The Royal Agricultural Society of WA 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 Standards Code, except where stated. All exhibits may be subjected to examination to ensure compliance with these standards. More detail can be found at foodstandards.gov.au



Identification Labels for Delivery

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

1. PDF of e-labels to be printed and securely affixed to EACH exhibit;
2. Summary of Entry;
3. Map for delivery of products and Instructions
4. It is the responsibility of the Exhibitor to check the information on the Summary of Entry to ensure the information is correct and accurately reflects the Classes into which the Exhibits have been entered.
5. 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 Perth Royal Food awards label is clearly printed and visible.

6. Please ensure that your email address on your Perth Royal Food Awards Exhibitor competition profile is correct as this is where labels, documentation and information regarding the competition will be sent. The Perth Royal Food Awards 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 Perth Royal Food Awards Event Coordinator should they not receive their entry documentation and correspondence.

Entries not bearing the Perth Royal Food Awards competition labels, will not be judged.

AVERY L7163 adhesive labels are available for purchase from Officeworks



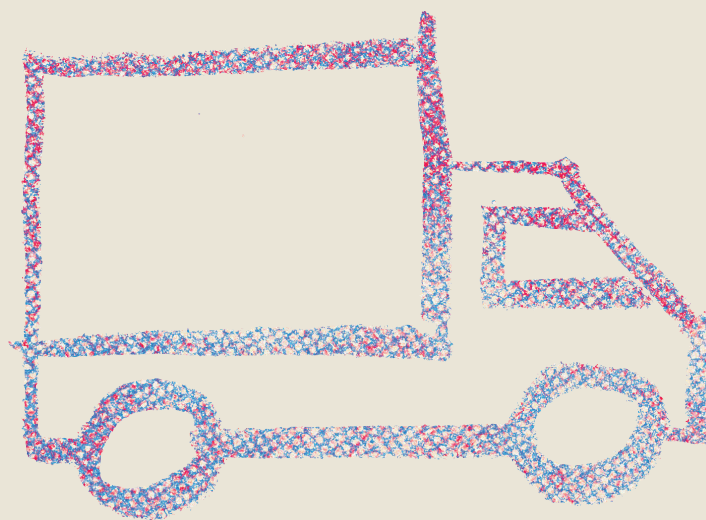
Frozen Pie Entries – Delivery Instructions

To support our wonderful regional bakeries, we will now be accepting frozen pie entries in all of our Pie competition categories. Please follow the guide below when entering:

1. Bake pies as per normal, then cool down. Once cool, place in waterproof sealed bags (sandwich bags may be used). Please submit three (3) pies per entry.
2. Label each entry with Perth Royal Food Awards Exhibit Labels (you will receive these after entry). Place items in freezer.
3. Once frozen, your pies are ready to be packed for shipping. When ready to transport, place frozen pies with labelled bags inside a delivery box. Pack with sufficient ice packs to keep pies frozen and chilled for delivery.
4. Arrange for delivery - We will accept both Courier and Australia Post entries.
5. Once received, pies will be immediately stored in fridges and thawed for judging. Pies will be fully thawed and warmed for judging. The same judging criteria will apply for fresh and frozen pie categories.

IMPORTANT NOTE

Please ensure frozen pies are delivered on Monday, 22 June between 9am and 4pm to ensure sufficient time for thawing in fridge prior to judging. Entries received late may not be accepted.



JUDGING

Judging Process and Criteria

Judging will commence at 10.30am on Wednesday, 24 June 2026. 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 5 (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 6 to 14 (Artisan Bread Classes)

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

Criteria C – Classes 15 to 30 (Pastry)

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.

Awards shall be determined by the judges on the following points scale:

Gold 90.00+ points
An outstanding exhibit that displays the correct balance of taste, aroma and appearance appropriate for the style, and excellent technical merit.

Silver 82.00 – 89.90 points
An excellent exhibit that displays the correct balance of taste, aroma and appearance appropriate for the style, and a high level of technical merit.

Bronze 74.00 – 81.90 points
A quality exhibit with the correct balance of taste, aroma and appearance appropriate for the style, and the absence of major faults

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 Trophies 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
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Silver	3 points
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Bronze	1 point
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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 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



The Royal Agricultural Society of WA 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:

- The name Perth Royal Food Awards;
- The year of the award;
- The class in which the award was won;
- 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 2026 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 Perth Royal Show, Perth Royal Food Awards presentations and sponsor functions.

Successful Gold or Champion winning Exhibitors may have an opportunity to supply the Royal Agricultural Society of WA 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 the Royal Agricultural Society of WA 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 presentation will be on Wednesday, 24 June 2026.

Award winners are expected to collect their award(s) or arrange for the collection by their agent at the awards presentation. If the Royal Agricultural Society of WA is required to mail trophy awards, the cost will be the responsibility of the trophy winner. The Royal Agricultural Society of WA will not be responsible for storing awards after the awards presentation.

The Royal Agricultural Society of WA will not be responsible for awards not received by Exhibitors after 31 December 2026. If you have not received your award(s) by 30 November 2026 please contact the Royal Agricultural Society of WA on (08) 6263 3100.

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 Food Safety 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 named 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.

Disqualification

No entry will be received from any person or persons disqualified by the the Royal Agricultural Society of WA 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.

Special Trophies

Most Successful Bread Exhibitor

CLASS 1 - 14

SPONSORED BY MILLERS FOODS

Most Successful Apprentice Exhibitor

CLASS 35 - 41

SPONSORED BY MILLERS FOODS

Most Successful Pastry Exhibitor

CLASS 15 - 34

SPONSORED BY EOI / PEERLESS FOODS



Champion Trophies

Champion Loaf

CLASS 1 - 14

SPONSORED BY MILLERS FOODS

Champion Commercial Bread

CLASS 1 - 5

SPONSORED BY MILLERS FOODS

Champion Artisan Bread

CLASS 6 - 14

Champion Loaf Exhibited by a Pre-Apprentice

CLASS 35

SPONSORED BY MILLERS FOODS

Champion Loaf Exhibited by an Apprentice

CLASS 35 - 37

SPONSORED BY MILLERS FOODS

Champion Pie

CLASS 27 - 34

SPONSORED BY EOI / PEERLESS FOODS

Champion Pastry Exhibit

CLASS 15 - 26 AND CLASS 38 - 41

SPONSORED BY EOI / PEERLESS FOODS

Champion Cake

CLASS 15 - 20 AND 38 - 39

SPONSORED BY EOI / PEERLESS FOODS

Champion Pastry Exhibited by an Apprentice or Pre-Apprentice

CLASS 38 - 41

SPONSORED BY SUPERSTOCK FOOD SERVICES PTY LTD

Bread

Commercial Bread Classes – 1 to 5

All classes entered must have no seed or nut decorations. Classes 1 to 5 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

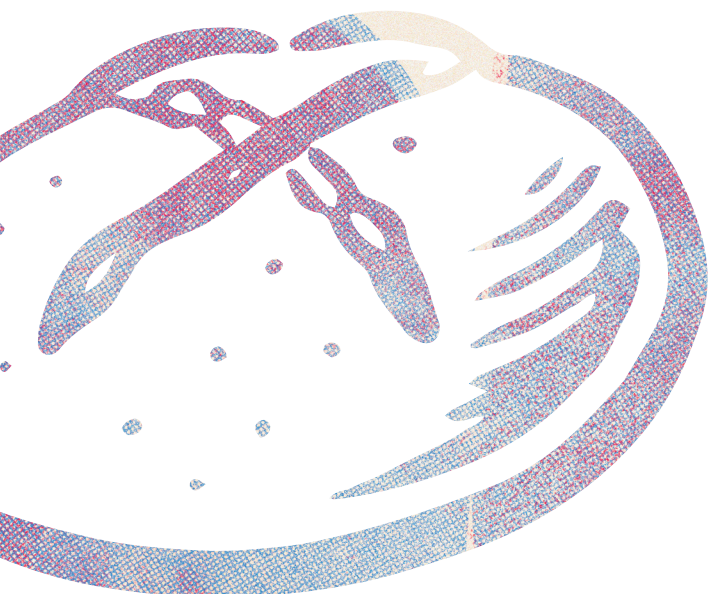
Round Cob Wholemeal

One (1) only 450g 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 14

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 free-form. Must demonstrate uniformity and size.

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. Minimum weight 200g. Preferment preferred.

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.

Class 14

Rye Bread

One (1) only. Must be minimum 50% Rye. Natural culture based.

Pastry

PASTRY CLASSES – 15 - 34

All pastry classes will be judged using Judging Criteria C.

LARGE CAKES

Class 15

Carrot Cake

One (1) only. Round, not in slice form. Not to exceed 25cm diameter.

Class 16

Cheesecake

One (1) only. Round, not in slice form. Not to exceed 25cm diameter. Free standing (not in foil) decorated; no added presentation material allowed at set-up. Please specify flavour in the entry form and whether it is baked or unbaked.

Class 17

Celebration Cake

One (1) only. Round, not in slice form. Not to exceed 25cm diameter. Flavour to be stated on the application for entry.

SMALL CAKES

Class 18

Donuts

Three (3) only yeast raised. Single flavour. Filled, edible decoration and icing optional. Flavour to be stated on the application for entry. No advertising on paper cases.

Class 19

Lamingtons

Four (4) only. Must be traditional Lamingtons. Each individual weighing no more than 75g each. No cream fillings or toppings. Jam only.

Class 20

Cinnamon Scrolls

Four (4) only. Must be batch baked. To be finished at the competitor's discretion, however finishing methods must be commercially viable.

SLICES

Class 21

Brownie

A total of six (6) slices be presented. Decoration optional. Exhibitor to specify flavour on entry.

Class 22

Slices

A total of six (6) to be presented. Decoration optional. Please specify type and flavour on entry e.g.: Vanilla Slice, Caramel Slice etc.

BISCUITS

Class 23

Traditional Anzac Biscuits

Four (4) only.

LAMINATED PASTRY

Class 24

Croissants - Plain

Three (3) only, single serve, made from scratch. No par-bake. Baked ready to eat. Plain, no additional flavour.

Class 25

Croissant – Almond

Three (3) only, single serve, made from scratch. No par-bake. Twice-baked and ready to eat. Almond cream filling and Almond topping must be present.

SAVOURY PASTRY

Class 26

Sausage Rolls

Three (3) Traditional Beef Sausage individual rolls to be provided. Single-serve size. Using prime meat. 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 these criteria will be marked down accordingly. Please specify flavour additions on entry form.

Class 27

Traditional Beef Pie - Mince

Three (3) beef minced meat only, not diced. Traditional pie base and puff pastry top with lamination evident. Single serve size.

Class 28

Traditional Beef Pie – Chunky

Three (3) beef pies, chunky meat only – no mince filling. 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 29

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 30

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 31

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 32

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 33

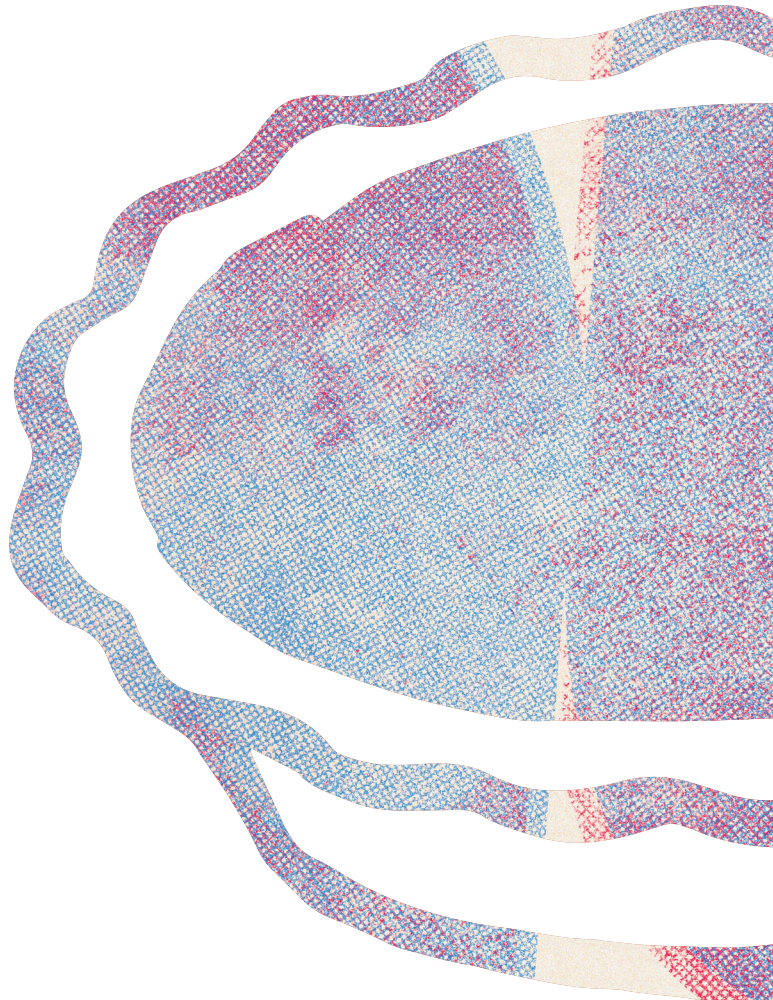
Gourmet Vegetarian Pie

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 34

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 Award - Trophy

Most Successful Apprentice Exhibitor

Highest scoring Exhibits from classes 35 to 41 will be judged against each other.

Apprentice/ Pre-Apprentice Champions - Trophies

Champion Loaf Exhibited by a Pre-Apprentice

Which, in the opinion of the Judge is the best loaf from class 35.

Champion Loaf Exhibited by an Apprentice

Classes 35 – 37

Champion Pastry Exhibited by an Apprentice or Pre-Apprentice

Classes 38 – 41

Apprentice/Pre-Apprentice

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

Class 35

Upright Married Joined

Pre-Apprentice only. Two (2) only, 400g (joined 700g) white. See Judging Criteria A.

Apprentice - Bread

Class 36

Devon White Loaf

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

Class 37

Vienna Traditional White Baked

Vienna Traditional White BakedApprentice only. One (1) only, 450g traditional Vienna. Baked on a flat tray. No slippers. Four (4) cuts. See Judging Criteria A.

Apprentice Cake

Class 38

Decorated Birthday Cake

Handwritten message. No fresh cream. Maximum 10" base. Please specify flavour on entry form. See Judging Criteria C.

Class 39

Decorated Cupcakes

Three (3) only. Apprentice may decorate as preferred. Please specify flavour on entry form. See Judging Criteria C.

Apprentice Biscuits

Class 40

Traditional Anzac Biscuits

Four (4) only. See Judging Criteria C.

APPRENTICE PASTRY

Class 41

Choux Pastry

Three (3) only. Evenly browned, golden-brown colour, and consistent shape. Apprentice to select filling of choice – please specify flavour on entry. See Judging Criteria C.

ROYAL AGRICULTURAL SOCIETY *of* WA

PERTH ROYAL FOOD AWARDS

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