

The Baking Industry Association of Victoria
presents the 2nd Annual

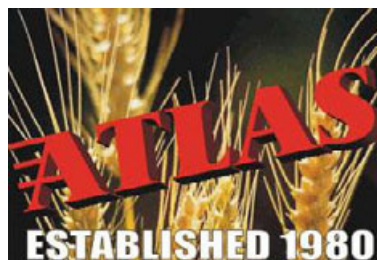
Easter in the Fruit Bowl

Saturday, 20th and Sunday, 21st February 2010

At Goulbourn Ovens TAFE

152 – 200 Fryers Street

SHEPPARTON



Notes to Participants:

- 1 Entries close on 12 February 2010
- 2 Entries are to be sent to **BIAV** by **FAX** 5461 1151; or by **MAIL** to 186 High Street Maryborough PH 5461 1150; or by email to biav@baking.com.au
- 3 All money for entry is be paid at the time of application
- 4 All entries should comply with Food Safety laws and temperature controls
- 5 With the exception of Category 4 – National Title – Australia's Best Hot Cross Bun, heavy emphasis will be given to innovation
- 6 All entries should be in the hands of the Head Judge by 10.00 am on Saturday 20 February 2010 at Goulburn Ovens TAFE, 152-200 Fryers Street, Shepparton Vic 3630

Enquiries: Garry Higgins 0409 596 856

PROGRAM

Saturday, 20th February

9.30 am – 11.00 am	Entries received for baking show
10.30 am – 12.30 am	Workshop 1 Par baking, proofing and freezing bread and yeast products
	Workshop 2 Shop layout, product placement, product mix and seasonal product lines
12.30 pm – 1.30 pm	Barbeque lunch
1.30 pm – 3.30pm	Workshop 3 The art of pastry making and making pie by machine with the “Little OZ pie machine”
	Workshop 4 Making money in the business. Benchmarking, calculating margins and financing.
3.30 pm - 4.30 pm	View baking show and speak to the judges
6.30 pm for 7.00 pm	Baking Industry Dinner and trophy presentations – Goulburn Valley Hotel

Sunday, 21st February

7.30 am – 9.30 am	Baking Industry Golf Day – Mooroopna Golf Course
8.30 am – 10.00 am	Breakfast – Goulbourn Ovens TAFE
10.30 am – 12.30 pm	Workshop 5 Coffee art and coffee making. Sandwich and foccacia fillings and presentation ideas.
12.30 pm	Lunch and finish

COSTS:

All weekend: Members: \$99.00 inc GST; Non Members: \$132.00 inc GST

Includes: Saturday lunch, Industry Dinner (two course meal, drinks at bar prices), Sunday morning breakfast, Sunday lunch, admission to all workshops and demonstrations

One Day Pass: Members: \$77.00 inc GST; Non Members: \$99.00 inc GST

Includes: Saturday lunch, Industry Dinner and entry to Saturday workshops **OR** Sunday breakfast, lunch and entry to Sunday workshop

Industry Dinner Only: Members: \$55 inc GST; Non Members: \$66 inc GST

“Australia’s Best Hot Cross Bun”

Competition (per entry): Members: \$30.00 inc GST; Non Members: \$35.00 inc GST

Baking Show (per entry): Members: \$10.00 inc GST; Non Members: \$12.00 inc GST

Golf entry : \$15.00 per person

Demonstrations:

Lil Oz automatic pie line: Blast freezer system: Labelling Machine: Semi automatic pastry sheeter: Coffee art

Easter in the Fruit Bowl Show Categories and Criteria – 20 February 2010

Category 1: Savoury Pastry		
Class 1a: Vegetarian Strudel <ul style="list-style-type: none"> • Single item • Puff pastry of choice • Length (min) 200mm • Length (max) 350 • The baker may choose any vegetable(s) as filling • Finishing of own choice • Product will be judged in a cold and hot state 	Class 1b: Seafood Easter Pie <ul style="list-style-type: none"> • Single serve • 2 identical items per entry – any shape and size • Description of fillings and sale price must accompany the entry • Finishing of own choice • Product will be judged in a cold and hot state 	Class 1c: Vegetarian Pastie <ul style="list-style-type: none"> • Single serve • 2 identical items per entry – any shape and size • ¾ wholemeal puff pastry must be used • The baker may choose any vegetable(s) as filling • The pastie may be seeded • The shortening shall not contain any animal fat. • Product will be judged in a cold and hot state
Category 2: Sweet Pastry		
Class 2a: Large Fruit Tart <ul style="list-style-type: none"> • Single item • Diameter (min) 200mm • Diameter (max) 250mm • Product will be judged in a cold state 	Class 2b: Small Fruit Tart <ul style="list-style-type: none"> • 4 identical items per entry – any shape • Diameter (min) 75mm • Diameter (max) 120mm • Product will be judged in a cold state 	
Category 3: Yeast		
Class 3a: Fruit Bread <ul style="list-style-type: none"> • Single item • 680 – 730 grams baked weight • Entry must supply recipe • Baking support allowed 	Class 3b: Healthy Natural Fruity Dough <ul style="list-style-type: none"> • Single item • 450 – 500 grams baked weight • Entry must supply recipe • Finish, shape and glazing at own choice • No baking support allowed 	Class 3c: Innovative Hot Cross Bun <ul style="list-style-type: none"> • 6 identical items per entry • Should be produced from an enriched dough • Enhance your entry by incorporating a unique filling and/or a new style of presentation
Category 4: National Title		
Class 4a: Australia's Best Hot Cross Bun <ul style="list-style-type: none"> • 6 identical items per entry • Must be produced from an enriched dough containing fruit e.g. no chocolate buns • Title speaks for itself • Send in your best 		
Category 5: Chocolate		
Class 5a: Creative Easter Chocolate Model <ul style="list-style-type: none"> • Single item • Height (min) 300mm • Height (max) 600mm • Coverture and/or compound chocolate can be used • Colours and flavourings will be accepted 	Class 5b: Decorated Easter Chocolate Box <ul style="list-style-type: none"> • Single item • Length and width (min) 150mm • Length and width (max) 250mm • Coverture and/or compound chocolate can be used • Must contain a minimum of 6 handcrafted and decorated chocolate Easter themed shapes eg eggs, rabbit • Colours and flavourings will be accepted 	
Category 6: Apprentice Competition		
Class 6a: Best Easter Show Apprentice (Open) <ul style="list-style-type: none"> • Must submit one entry from categories 1, 2, 3 and 5 • Highest points wins • Student must have been enrolled in an endorsed Retail Baking apprentice program with a Registered Training Organisation in 2009 and/or 2010. • Confirmation of enrolment required. 	Class 6b: Goulburn Ovens Institute of TAFE Apprentice of the year 2010 <ul style="list-style-type: none"> • Must submit one entry from categories 1, 2, 3 and 5 • Highest points wins • Student must have been enrolled in an endorsed Retail Baking apprentice program with Goulburn Ovens Institute in 2009 and/or 2010 	

Can you make the best Hot Cross Bun in Australia?



Enter the Oostra Spices / EOI
Australia's Best Hot Cross Bun Competition
Being held by the BIAV

Saturday 20th February 2010
Goulburn Ovens Institute of TAFE
152-200 Fryers Street Shepparton VIC 3630

Contact the BIAV
for entry details



The winner of Australia's best hot cross bun will receive a \$1000 voucher to work with the BIAV Media/PR consultant.

2009 winners, The Orange Spot Bakery in Glenelg, S.A, had a 10 fold increase in sales as a result of working with the BIAV Consultant.

Oostra Spices and EOI - Proud sponsors of the BIAV

**BIAV EASTER IN THE FRUIT BOWL – 2010
REGISTRATION FORM – PLEASE FAX TO 5461 1151**

(Entries close 12 February 2010)

DETAILS AND DECLARATION:	PROGRAM ENTRIES: <i>(Please enter number attending)</i>		
Member ID:	All Weekend Pass – Members @ \$99	<input type="checkbox"/>	
Name of Bakery:	All Weekend Pass – Non members @ \$132	<input type="checkbox"/>	
	One Day Pass – Members @ \$77	<input type="checkbox"/>	
Name/s of Attendees:	One Day Pass – Non members @ \$99	<input type="checkbox"/>	
	Dinner only – Members @ \$55	<input type="checkbox"/>	
	Dinner only – Non members @ \$66	<input type="checkbox"/>	
Work Company Address:	Golf day entries @ \$15	<input type="checkbox"/>	
	TOTAL AMOUNT REMITTED FOR PROGRAM ENTRIES	\$	
	BAKING ENTRIES: (Please tick box/es)		
Telephone:	Category 1: Savoury Pastry		
Email:	1a Vegetarian Strudel	<input type="checkbox"/>	
PAYMENT OPTIONS:	1b Seafood Easter Pie	<input type="checkbox"/>	
Return your Registration Details and Declaration Form together with your payment to: BAKING INDUSTRY ASSOCIATION OF VICTORIA 186 High Street, MARYBOROUGH VIC 3465 FAX: (03) 5461 1151 PH: (03) 5461 1150 EMAIL: biav@baking.com.au DIRECT CR: BSB: 063-128 Acc: 1023 5680	1c Vegetarian Pastie	<input type="checkbox"/>	
	Category 2: Sweet Pastry		
	2a Large Fruit Tart	<input type="checkbox"/>	
	2b Small Fruit Tart	<input type="checkbox"/>	
To make a payment by credit card, please complete the details below	Category 3: Yeast		
	3a Fruit Bread	<input type="checkbox"/>	
	3b Healthy Natural Fruity Dough	<input type="checkbox"/>	
Visa / Mastercard (please circle)	3c Innovative Hot Cross Bun	<input type="checkbox"/>	
Card No: _____	Category 4: National Title "Australia's Best Hot Cross Bun"		
Expiry Date (Month/Year): ____ / ____	4a Australia's Best Hot Cross Bun	<input type="checkbox"/>	
Name of Cardholder:	Category 5: Chocolate		
Signature of Cardholder	5a Creative Easter Chocolate Model	<input type="checkbox"/>	
	5b Decorated Easter Chocolate Box	<input type="checkbox"/>	
Amount: \$	Category 6: Apprentice Competition		
Terms and conditions: The BIAV reserves the right to alter the program without further notice; however, the Show intends to run as is advertised. Cancellations must be advised in writing by close of business 12 February 2010 for a 50% refund. No refunds will be made after 12 February 2010. Privacy Statement: The personal information that you provide on this form will be used by the BIAV for administrative contact purposes, marketing activities and may be disclosed to third party contractors and sponsors. You may access your information by writing to us. For further information contact the BIAV Executive Officer.	6a Best Easter Show Apprentice (Open)	<input type="checkbox"/>	
	6b Goulburn Ovens Institute of TAFE Apprentice of the Year 2010	<input type="checkbox"/>	
	TOTAL AMOUNT REMITTED FOR BAKING ENTRIES	\$	
	Members: * Categories 1,2, 3 and 5 cost \$10 per entry * Category 4, National Title "Australia's Best Hot Cross Bun" costs \$30 per entry Non Members: \$12 and \$35 respectively		
	No of entries	Member/Non Member	Amount
Competition entries			
TOTAL			