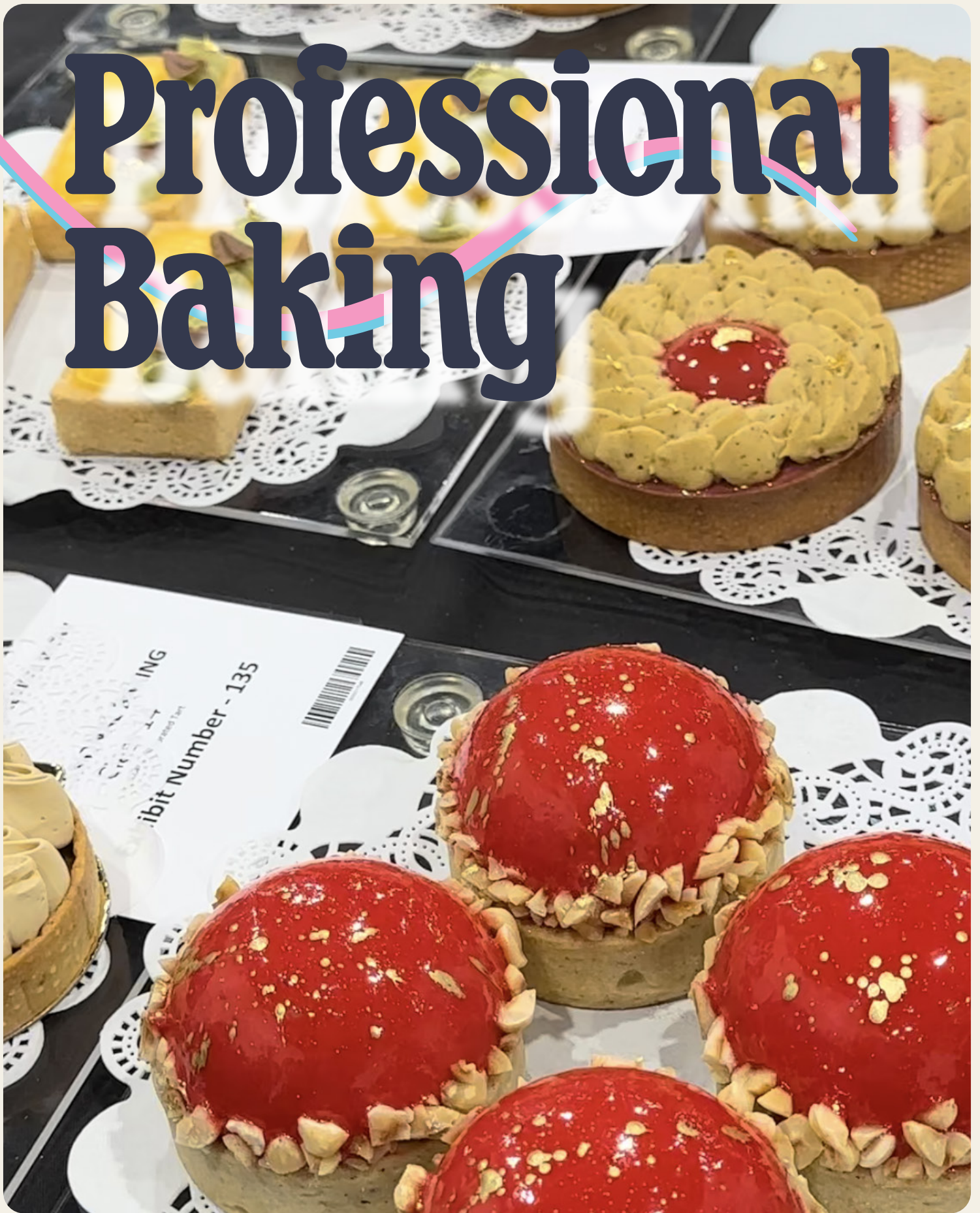


Professional Baking



**ROYAL
ADELAIDE
SHOW**



Presented by
Drakes.

2025 Competitions now open
theshow.com.au/competitions

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The Royal Agricultural and Horticultural Society makes every attempt to ensure that all information contained within this schedule is correct at the time of printing, however the RA&HS reserves the right to change such details as may be required.

KEY DATES

ENTRIES OPEN: Friday 30th May 2025

CLOSING DATE OF ENTRIES: Friday 4th July 2025

DELIVERY OF ENTRIES: Tuesday 2nd September 2025

HOW TO ENTER

ENTRY FEES

\$12.00 (inc. GST) per entry

SUBMISSION OF ENTRIES

All entries must be submitted online www.theshow.com.au

Exhibits must be submitted and paid for by the closing date and time.

Entries will be acknowledged via email.

Please be aware that some correspondence may go into your JUNK email folder.

CLOSING DATE OF ENTRIES

Friday 4th July 2025 @ 5pm CST. There is NO LATE ENTRY FOR THIS COMPETITION.

The following conditions will strictly apply:

- All entries must be in the Society's possession at its Administration Office by 5.00 pm (CST) on Friday 4th July 2025.
- Entry forms by facsimile, paper or email will not be accepted.
- Absolutely no exception to the above conditions will be made to any exhibitor under any circumstance.
- Entries will be acknowledged via email.
- There is a restriction of **one entry per class** (unless otherwise stated).

MEMBERSHIP

It is not a requirement of entry to the Professional Baking Competition to be a member of the Royal Agricultural & Horticultural Society of SA Inc, however we do ask you to consider becoming a member of the Society, which will greatly assist us in continuing to grow, promote and support South Australia's vital Primary Industries. There are numerous other benefits to membership, including unlimited entry to The Royal Adelaide Show, access to Members Dining and Bar facilities and even discounts for Taste of the Best and The Adelaide Showground Caravan Park.

Further information can be found at <https://www.rahs.com.au/membership>

WITHDRAWALS

All withdrawals must be made in writing and can be sent via email to entries@adelaideshowground.com.au . Emails must include "Withdrawal" in the subject line and the section (e.g. Professional Baking), exhibitor name, class number/s, exhibit number (if known) and exhibit name (if applicable). Withdrawals must be made at least 24 hours prior to judging.

REFUNDS

No refund of entry fees will be made after the closing date of entries.

CONTACT US

Event Coordinator: Chelsea Wilkinson
Email: cwilkinson@adelaideshowground.com.au
Phone: (08) 8210 5211 Between 9.00 am - 5.00 pm Monday to Friday
The Royal Agricultural & Horticultural Society's ABN is 68 531 710 498.

YOUR PRIVACY

By exhibiting at The Show you acknowledge that you have read and agree to the privacy policy of the RA&HS which can be [viewed here](https://www.theshow.com.au/contact-us/) [linked to <https://www.theshow.com.au/contact-us/>].

In relation to your entry into a competition we may specifically use and/or disclose your personal information to:

- Communicate competition information to you such as entry opening dates, delivery and collection details and entry ticket distribution.
- Publish competition results both online and in printed results listings.
- Publish competition entries in Competition Catalogues.
- Advise sponsors of competition prize winners for distribution of prizes from both the RA&HS and sponsors.

By entering a competition, you consent to your contact details being provided to the sponsors of that competition for the purpose of distributing your prize. You also consent to your name, suburb and postcode being listed in a competition catalogue and, if you are a prize winner your name in competition results.

If you do not wish for your name and address to be printed in a competition catalogue, please ensure that you select the 'Keep Private' option in your online exhibitor profile.

DELIVERY & JUDGING

Exhibitors are reminded that adhering to delivery times is of utmost importance. **EXHIBITS RECEIVED AFTER THE TIME SET DOWN WILL NOT BE JUDGED!!**

Exhibits must be delivered at the times stated on the timetable below and be accompanied by the List of Entries and Exhibitor card.

Location: Horticulture Stage, Goyder Pavilion -Goodwood Road, Adelaide Showground.

Delivery - Tuesday 2nd September 2025 - 7.00 am to 9.30 am

Judging - Tuesday 2nd September 2025 - from 10am

EXHIBIT CARDS

After entries have closed, exhibit cards will be **EMAILED** to exhibitors and must be printed off and accompany each entry. Please check your JUNK email for this communication.

Exhibits must not have any identification markings or names, other than the exhibit cards supplied by the Society.

Please ensure exhibit cards are attached to the correct exhibit as each card will have a unique barcode attached to assist with judging.

TRANSFERS

Please ensure exhibits are entered in the correct class at the time of entry. No exhibit will be transferred to another class after the closing date of entries.

DISPLAY OF EXHIBITS

The Society reserves the right to display only prize-winning exhibits should the number of entries exceed the display space available. Exhibits will be shown in display cases provided by the Society.

All entries in Professional Baking will be disposed of by the Society after the Duncan Gallery closes on Sunday 8th September. The Society reserves the right to dispose of Professional Baking exhibits that ferment, show signs of mould or at risk of contaminating other exhibits.

PROFESSIONAL BAKING CONDITIONS OF ENTRY

Please read the schedule carefully, as changes may have occurred from previous years. Exhibits may be rejected if they do not fit the criteria.

- An exhibit can only compete in one class.
- Exhibits can only be entered in any Royal Show once.
- The Society will not under any circumstances hold itself responsible for any loss, damage to, or mis-delivery of any exhibit.
- The judges are empowered to award a prize, whether there be one or more exhibits, providing they deem the exhibit worthy.
- They may award second prize in lieu of first or third prize in lieu of second.
- The judge's decision is final, and no correspondence will be entered into.
- Judges are empowered to cut any exhibit, except for those exhibited for icing purposes only.
- Exhibitors can bring their items in disposable containers as they will be transferred to display plates provided by the RA&HS.
- This is a professional competition and open only to Professional Bakers, Baking Apprentices/Trainees and enrolled TAFE Students
- All entries must be from a Bakery or registered business and an ABN must be supplied, with the exception of Class 20 which is for Baking Apprentices/ Trainees and enrolled TAFE Students. Apprentices may enter any open category but the entry must include the Bakery name.
- The Head Judge along with other judges are from industry and TAFE.
- Foods will be warmed by competition staff to their normal serving temperature before tasting.
- Photos taken during judging may be used by the RA&HS (and the major sponsor) for future publicity or for any other purpose.

EXHIBITORS PLEASE NOTE:

All weights given must indicate the finished baked weight. There is no tolerance for any underweight product entered in a regulated weight category and will be automatically disqualified. The accepted tolerance for excess weight is 5% of the target weight. There is no appeal process.

EXHIBIT COLLECTION

All exhibits will be discarded at 12 noon Tuesday 9th September unless administration has been notified before Monday 8th September via email to entries@adelaideshowground.com.au

All prizes (excluding cash) not collect at the presentation on Tuesday 2nd September, can be collected on Tuesday 9th September between 10am and 12noon

PRIZES & AWARDS

All entries gaining:

- 91 points or more will be awarded gold medal.
- 81 to 90.9 points will be awarded a silver medal.
- 75 to 80.9 points will be awarded a bronze medal.

Rosettes will be awarded for first place in individual classes.

Sashes will also be awarded for

- Champion Product of Show
- Highest Mark Awards in each category
- The Apprentice / Trainee / Tafe Award
- Royal Adelaide Show's Best Croissant

Certificates will be available upon request.

The Society makes every endeavour to ensure all prizes listed are accurate at the time of printing. Should a prize (cash, voucher, product, trophy) be withdrawn by a sponsor subsequent to printing, the Society will pay prize money as stated above. It is the responsibility of the prize winner to follow-up with the Society any sponsored prize (cash, voucher, product, trophy) they believe they are entitled to prior to 11 December in the year of the prize being awarded. The Society will not follow-up prize sponsors after this date or review any prizes that may have been incorrectly awarded.

PAYMENT OF PRIZE MONEY

Any prize money won during the Royal Adelaide Show is paid by Electronic Funds Transfer (EFT). The Exhibitor should provide the BSB, Account Number and Account Name when entering.

PRIZE MONEY WILL BE PAID BY THE END OF OCTOBER 2025.

PRIZE MONEY AND GST

Prize money as stated in the Prize Schedule does not include GST.

The prize money which we pay to successful exhibitors depends on information provided to us. If you confirm that you are GST registered and provide your Australian Business Number (ABN), we will pay the appropriate prize money plus 10% GST. We will provide you with a Recipient Created Tax Invoice which you will need to submit to the Australian Taxation Office.

If you confirm you are registered for GST, in entering the competition, you acknowledge your agreement to the following:

- You will not issue a tax invoice to the RA&HS in respect to prize money received;
- You will notify the RA&HS if you cease to be registered for GST.

If you provide your Australian Business Number but are not registered for GST, we will pay the prize money as detailed in the Competition Schedule without reference to the GST.

If you confirm you are entering as part of a private recreational pursuit or hobby, we will pay the prize money as detailed in the Competition Schedule without reference to GST.

IMPORTANT INFORMATION

It is important that you either:

- Confirm you are entering as part of a private recreational pursuit or hobby, or
- Confirm you are entering as a GST registered business and supply your ABN

Failure to do either of the above will require the RA&HS to withhold tax, at the maximum tax rate, from your prize money in accordance with Australian tax legislation. The RA&HS is not a tax consultant and therefore assumes no liability for actions taken as a result of these guidelines. In any instances where an entrant or sponsor is uncertain of the tax implications of their involvement, they should consult their own accountant or tax advisor.

The Society makes every endeavor to ensure all prizes listed are accurate at the time of publishing. Should a cash prize be withdrawn by a sponsor subsequent to publishing, the prize will revert back to the competition's default amount where applicable. Vouchers, product or trophies withdrawn by a sponsor subsequent to publishing will not be replaced. It is the responsibility of the prize winner to follow-up with the Society any sponsored prize (cash, voucher, product, trophy) they believe they are entitled to prior to 30 November in the year of the prize being awarded. The Society will not follow-up prize sponsors after this date or review any prizes that may have been incorrectly.

GENERAL REGULATIONS

Exhibitors are reminded that the Society's General Regulations apply to all sections of the Show. A copy of the General Regulations can be obtained from the Society's website at www.theshow.com.au or from the Society's Administration Office. Exhibitors should note that the General Regulations contain a number of provisions relevant to competitions and this Schedule including but not limited to, offences, penalties, prohibited drugs. As those conditions apply in addition to the regulations contained within this schedule, Exhibitors should familiarise themselves with the General Regulations.

SPECIAL REGULATIONS

Exhibitors are reminded that the Special Regulations contained within this Schedule are merely supplementary to and subject to the General Regulations.

The members of the Society's ACCT Committee shall have the authority to act on behalf of the Society to take any necessary action under these Special Regulations.

PHOTOGRAPHY OF PROFESSIONAL BAKING JUDGING

Photos taken during judging may be used by the RA&HS (and the major sponsor) for future publicity or for any other purpose.

2025 FEATURE

Class 1 THE LAUCKE FLOUR MILLS PRIZE Royal Adelaide Show's Best Croissant **Four items, similar in shape and size.**

- Back to basics.
- A traditional style, crisp, flaky, laminated pastry; buttery in flavour and aroma.
- Judges will be looking at the general appearance and baked colour.
- Pastry quality and the way it has been prepared will also be closely scrutinised as will the flavour.

Voucher (\$200) **Sponsored by Laucke Flour Mills Pty Ltd**

BREADS

All bread classes shall be judged with reference to the specific guidelines for each class and on the following six basic indicators of quality:

Volume and symmetry: The finished baked size of the loaf or bread item in relation to the weight of the baked dough piece, which may indicate that the exhibit is too large or too small. Judges shall look for uniform oven spring and the absence of ragged or uneven crust surfaces. The shape of the exhibit should be well proportioned and reflect the criteria for the class.

Bloom and crust colour: The loaf should present an attractive, natural appearance to the customer; be evenly baked golden brown with no light or burnt areas. The crust should not be tough or leathery and be of even thickness with an absence of blisters and tears.

Texture: Crumb structure should have good stability and softness and not crumble when cut. Cell structure should be of uniform size and shape with a glossy appearance. For nearly all classes of bread there should be a complete absence of holes. There must be no evidence of flour and molding cores.

Colour: When cut, white bread should have a bright natural white appearance. Other breads must reflect the customer's expectations of the particular class.

Aroma and flavour: This will vary according to the class. In all cases it must be pleasant and reflect mature dough made from fresh ingredients, fermented at correct temperatures.

Cleanliness: All bread should be free of undesirable contaminants, these include the presence of bran or grains in white loaf categories.

Class 2 Unsliced Sandwich Loaf: 680 grams baked weight

680 grams baked weight, cross panned (four piece) OR straight panned single piece, can be hi top, and / or any relevant flour: white, wholemeal, rye, other.

Judges will be looking for an even bake and size, crust colour, crumb texture as per written criteria for bread.

Class 3 Light Rye Loaf: maximum weight 1 kg, 70/30 wheat flour and rye flour

Judges will be looking for uniform shape and structure and the flavour typically associated with this type of bread.

Class 4 Sourdough Bread: Weight not exceeding 1 kg

Weight not exceeding 1 kg

This can be produced from White or Wholemeal, Rye or Spelt or combinations of these flours.

Specify whether based on levain and/or poolish ferment on Application for Entry.

Please add description to the product.

Judges will be looking for traditional strong flavour developed through fermentation.

Crumb should be open textured, and crust should be of a burnished gold colour

Class 5 Baguette: Weight not exceeding 500 grams

Judges will be looking for a crusty stick with classic open texture and attractive scoring along the length of the product.

Class 6 Ciabatta

Ciabatta should be chewy with a crisp crust. Shape is not important. It should have a rich golden colour with an open cell structure and a strong aroma.

Marking criteria can be found at the back of the schedule.

THE PEERLESS FOODS PRIZE HIGHEST MARK IN BREAD

Voucher (\$200) **sponsored by Peerless Foods**

SAVOURY PASTRIES

Class 7 Four Traditional Meat Pies

The filling must be beef mince, minimum weight 175 grams each, shape can be square, round or oval. Judges will be looking at the general appearance, baked colour and glaze. Pastry quality will also be closely scrutinised as will the quantity and flavour of the filling.

Class 8 Four Gourmet Meat Pies

Filling can be beef, lamb, poultry or game, minimum weight 175 grams, shape can be square, round or oval. A written description of the filling will be required. Judges will be looking at the general appearance, baked colour and glaze. Pastry colour will also be closely scrutinised as will the quantity and flavour of the filling.

Class 9 Four Standard Pasties (not Cornish)

The filling should be a traditional vegetable with meat, minimum weight 175 grams, each shape is to be traditional semi circle. Judges will be looking at the general appearance, baked colour and glaze. Pastry quality will also be closely scrutinised as will the quantity and flavour of the filling.

Class 10 Four Standard Sausage Rolls

The filling should be standard sausage meat, no minimum weight. Judges will be looking at the general appearance, baked colour and glaze. Pastry quality will also be closely scrutinised as will the quantity and flavour of the filling.

THE MOI INTERNATIONAL PRIZE HIGHEST MARK IN SAVOURY PASTRIES

Voucher (\$200) sponsored by MOI International

PÂTISSERIE

Differing customer expectations for eclairs and tarts ensure that each entry must be judged within the customer expectations and production methods for each class.

Class 11 Decorated Eclairs

Task: Produce four Eclairs.

They must be:
Identical in shape, size and finish
Individual serving size
Modern style in design
Size to be between 10 cm and 15 cm in length
Must contain Choux pastry, filling, icing or glaze and a garnish
Overall appearance must be of a high-quality industry standard
Flavour should be appealing and achievable
Can include a variety of fillings, toppings and garnish
Marking criteria can be found at the end of the schedule.

Class 12 Danish Pastries

Task: Danish pastries that surprise and delight

Four Danishes are required. The goal is to push the limits of what a Danish pastry can be, while honoring the craftsmanship and technical mastery that underpin this beloved classic. Entries should reflect a balance between innovation and respect for tradition, showcasing both imaginative flair and technical excellence.

Judging Criteria

Each entry will be evaluated by an independent panel of expert judges according to the following criteria:

1. Presentation and Visual Appeal
2. Texture and Consistency
3. Flavor and Taste
4. Creativity and Originality
5. Technical Skill and Execution
6. Use of Ingredients
7. Adherence to Theme
8. Overall Impression

Judges will provide constructive feedback for each entry, highlighting strengths and offering guidance for further development. We look forward to discovering the next wave of pastry innovation and celebrating those who dare to reimagine the Danish pastry tradition.

Class 13 Individual Decorated Tart

Task: Produce four tarts.
They must be:
Identical in shape, size and finish
Individual serving size
Modern style in design
Size to be between 5 cm and 10 cm in diameter (can be any shape)
Must contain pastry, filling, icing or glaze and a garnish
Overall appearance must be of a high-quality industry standard
Flavour should be appealing and achievable
Marking criteria can be found at the end of the schedule.

Class 14 Decorated Round Mud Cake (Ganache covered)

Task: Produce one round mud cake
23 cm to 30 cm diameter.
Any flavour - Chocolate, White, Caramel etc
Display innovative designs and decoration.
Judges will be looking for a smooth and evenly finished surface, quality of cake, innovation of design and complexity of decoration.
Marking criteria can be found at the end of the schedule.

THE MOI INTERNATIONAL PRIZE HIGHEST MARK IN PATISSERIE CLASSES

Voucher (\$200) sponsored by MOI International

SWEET GOODS

Class 15 Vanilla Slice: Innovative Base Category

This competition category seeks to celebrate and push the boundaries of the classic vanilla slice by inviting entrants to reimagine and innovate this beloved dessert. While the traditional vanilla slice features layers of crisp puff pastry sandwiching a thick, creamy vanilla custard, this category encourages bakers to explore new textures, flavors, and techniques for the base, while maintaining the essence of what makes a vanilla slice iconic. Whether through alternative pastries, creative flavour infusions, or novel presentations, entrants are challenged to deliver a vanilla slice that surprises and delights, while still honouring the core elements of custard and pastry

Entrants must submit a brief description of their innovative approach, highlighting the inspiration and unique features of their base. All entries must still include a pastry element and a custard-style filling, but the interpretation of the base is open to creativity and innovation.

A traditional Vanilla Slice will be accepted in this class.

Submit 4 slices in square or rectangular shape.

Each entry must include a product description card detailing the innovative base concept.

Both pastry and custard-style filling must be present.

Slices must be available for sale in your bakery or venue for at least three months after the competition

This category is your chance to set a new standard for the vanilla slice base—let your imagination and skill shine!

Class 16 Four Yeast Raised Fruited Finger Buns, iced with either fudge icing or fondant.

Coconut is optional.

Weight should not exceed 100 grams each, length should not exceed 20 cm.

Judges will be looking for even shape and colour with a soft crust and even finish.

Class 17 Four Yeast Raised Chocolate Donuts

Judges will be looking for even colour, minimal fat absorption, texture and crumb softness with a pleasant flavour.

Fondant should be evenly applied and glossy.

THE PEERLESS FOODS PRIZE HIGHEST MARK IN SWEET GOODS

Voucher (\$200) sponsored by Peerless Foods

GLUTEN FREE

Competitors are invited to produce 2 of the same gluten-free products.

This is a free choice product but must be of industry standard.

An ingredient list must accompany the product to guarantee gluten-free compliance.

Class 18 Gluten Free - Free Choice

APPRENTICE/TRAINEE/TAFE AWARD

Class 19 Apprentice/Trainee/TAFE Student Award - Danish Pastries

Apprentices are to produce and submit two

½ French Sticks (Unseeded)

300mm to 350mm in length

220g to 230g baked weight

Judges will be looking for even bake and size, crust character, and crumb texture as per written criteria for bread.

And four Danish Pastries (2 shapes & 2 varieties of fillings)

Judges will be looking at the general appearance, baked colour and glaze.

Pastry quality will also be closely scrutinised as will the quantity and flavour of the filling

Class 20 Apprentice/Trainee/TAFE Student Award - French Stick

Apprentices are to produce and submit two

½ French Sticks (Unseeded)

300mm to 350mm in length

220g to 230g baked weight

Judges will be looking for even bake and size, crust character, and crumb texture as per written criteria for bread.

And four Danish Pastries (2 shapes & 2 varieties of fillings)

Judges will be looking at the general appearance, baked colour and glaze.

Pastry quality will also be closely scrutinised as will the quantity and flavour of the filling.

THE MOI INTERNATIONAL PRIZE HIGHEST MARK FOR APPRENTICE/TRAINEE/TAFE STUDENT

Voucher (\$200) **sponsored by MOI International**

THE UNOX PRIZE APPRENTICE SPECIAL INCENTIVE AWARD

Voucher (\$2,030) **sponsored by Unox Australia**

THE NATIONAL BAKING INDUSTRY ASSOCIATION TROPHY and The Tecnoeka Prize CHAMPION PRODUCT OF THE SHOW

The Head Judge will select the Champion Product of the Show.

The award will be chosen from one of the first place winners of the six major categories.

Trophy, Voucher (\$360), \$500 sponsored by National Baking Industry Association, Product (\$3,500) sponsored by Tecnoeka Australia

MARKING CRITERIA

MARKING CRITERIA – FEATURE CLASS – CROISSANT

Entry Characteristic	Points
General appearance & presentation	10
Quality of bake	15
Lamination quality	15
Symmetry	10
Internal crumb structure	10
Taste, flavour and eating quality	20
Aroma	10
Innovative Degree	10
Total	100

MARKING CRITERIA – BREADS

Class 2: Unsliced Alternative Sandwich Loaf

680grams baked weight, straight panned single piece OR cross panned (four piece)

Can be Hitop or standard; white, wholemeal or other

Entry Characteristic	Points
General appearance, visual appeal	10
Loaf volume	10
Quality of bake	10
Colour and quality of crust	10
Crumb texture	10
Crumb colour	10
Aroma	10
Cleanliness	10
Taste and flavour	20
Total	100

Class 3: Light Rye Loaf

maximum weight 1 kg, loaf should be 70/30 wheat flour and rye flour

Entry characteristic	Points
General appearance, visual appeal	20
Loaf volume	10
Quality of bake	10
Crust colour	10
Crumb texture	10
Aroma	10
Cleanliness	10
Taste and flavour	20
Total	100

Class 4: Sourdough Bread, weight not exceeding 1kg

Entry Characteristic	Points
General appearance, visual appeal (artisan aspect)	20
Loaf volume	10
Crumb structure	20
Taste, flavour and aroma	40
Cleanliness	10
Total	100

Class 5: Baguette, weight not exceeding 500 grams

Entry Characteristic	Points
General appearance, visual appeal	10
Loaf volume	10
Quality of bake	10
Quality of proofing (under/over)	10
Crust characteristics (crisp, soft)	10
Crumb texture	10
Quality of scoring (cutting) the top	10
Aroma	10
Taste and flavour	20
Total	100

Class 6: Ciabatta

Entry characteristic	Points
General appearance, visual appeal	10
Quality of bake	10
Crust character	20
Crumb structure	20
Aroma	20
Taste, flavour and mouth feel	20
Total	100

Class 7: Four Traditional Meat Pies

Entry Characteristic	Points
General appearance, visual appeal	10
Even size and shape	10
Evenness of bake of pie bottom	10
Evenness of flake on pie top	10
Thickness of pie top & bottom	10
Meat & gravy balance (cold)	10
Cleanliness	10
Taste, aroma and eating quality (hot)	30
Total	100

Class 8: Four Gourmet Meat Pies

Entry Characteristic	Points
General appearance, visual appeal	10
Evenness of bake of pie bottom	10
Evenness of flake on pie top	10
Thickness of pie top & bottom	10
Balance of filling-meat & gravy (cold)	10
Innovation of filling & design	20
Flavour, aroma and eating quality (hot)	30
Total	100

Class 9: Four Standard Pasties (not Cornish)

Entry Characteristic	Points
General appearance, visual appeal	10
Even size and shape	10
Evenness of bake	10
Even folding of pastie	10
Thickness of pastry	10
Balance of filling (cold)	10
Cleanliness	10
Flavour, aroma and eating quality (hot)	30
Total	100

Class 10: Four Standard Sausage Rolls

Entry Characteristic	Points
General appearance, visual appeal	10
Even size and shape of roll	10
Evenness of bake	10
Meat content correctly cooked (cold)	10
Thickness of pastry	10
Cleanliness	10
Flavour, aroma and eating quality (hot)	40
Total	100

MARKING CRITERIA – PATISSERIE

Class 11: Decorated Eclairs

Entry Characteristic	Points
General appearance, presentation & visual appeal	10
Processing & quality of choux pastry	10
Processing & quality of icing	10
Filling appropriate and compatible with overall product	10
Overall size, shape & consistency of éclair	10
Quality of techniques used (inc baking, filling, masking, piping)	10
Quality of decoration (garnish etc)	10
Degree of difficulty	10
Flavour & eating quality	20
Total	100

Class 12: Danish Pastries

Entry Characteristic	Points
Presentation & visual appeal	10
Texture and Consistency	10
Flavour and Taste	30
Creativity and Originality	10
Technical skill and execution	10
Use of ingredients	10
Adherence to theme	10
Overall impression	10
Total	100

Class 13: Individual Decorated Tart

Entry Characteristic	Points
General appearance, presentation & visual appeal	10
Processing & quality of pastry	10
Processing & quality of filling	10
Filling appropriate and compatible with overall product	10
Overall size, shape & consistency of tart	10
Quality of techniques used (inc baking, filling, masking, piping)	10
Quality of decoration (garnish etc.)	10
Degree of difficulty	10
Flavour and eating quality	20
Total	100

Class 14: Decorated Round Mud Cake (Ganache covered)

Entry Characteristic	Points
General appearance (presentation)	10
Quality of ganache (smooth, glossy)	10
Quality of baking in the cake base	10
Moistness of crumb	10
Dense, tight crumb	10
Quality of decoration (garnish etc.)	10
Complexity of design	10
Degree of difficulty	10
Taste, flavour & eating quality	20
Total	100

MARKING CRITERIA – SWEET GOODS

Class 15: Vanilla Slices: Innovative Base Category

Entry Characteristic	Points
Innovation & Creativity	40
Texture & Structure	20
Flavour balance	10
Custard quality	10
Presentation	10
Technical Execution	10
Total	100

Class 16: Four Yeast Raised Fruited Finger Buns, iced with either fudge icing or fondant.

Entry characteristic	Points
General appearance, presentation & visual appeal	10
Even size & shape	10
Distribution of fruit	10
Bun glaze	10
Icing finish	10
Crumb texture	10
Cleanliness	10
Flavour aroma and eating quality	30
Total	100

Class 17: Four Yeast Raised Chocolate Donuts

Entry characteristic	Points
General appearance, presentation & visual appeal	10
Even size & shape	10
Volume	10
Gloss on fondant	10
Even colour	10
Texture	10
Fat absorption	10
Flavour aroma and eating quality	30
Total	100

MARKING CRITERIA – GLUTEN FREE

Class 18: Gluten Free - Free Choice

Entry Characteristic	Points
Ingredient Compliance for Gluten Free	10
General appearance, presentation & visual appeal	10
Even size & shape	10
Quality of baking in the product	10
Structure	10
Texture of inside crumb	10
Originality / creativity of product	10
Degree of difficulty	10
Taste, flavour & eating quality	20
Total	100

MARKING CRITERIA - APPRENTICE / TRAINEE / TAFE STUDENT

Class 19: French Sticks

Entry Characteristic	Points
General appearance & presentation	10
Quality of baking	10
Quality of proofing (under/over)	10
Uniform size & shape	10
Crust colour	10
Crust characteristics (crisp, soft)	10
Crumb texture	10
Aroma	10
Quality of scoring (cutting) the top	10
Taste and flavour	10
Total	100

Class 20 – Danish Pastries

Entry Characteristic	Points
General appearance & presentation	10
Quality of baking in the pastry	10
Quality of lamination & flakiness of pastry	10
Quality of filling	10
Overall size & shape of pastries	10
Quality of decoration (glaze, garnish)	10
Complexity of design & creativity	10
Degree of difficulty	10
Taste and flavour	20
Total	100



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Peerless Foods
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ROYAL ADELAIDE SHOW - EXHIBITORS CONDITIONS OF ENTRY

HAZARD REPORTING

Exhibitors must notify the Area/Pavilion Supervisor or the Venue Control Centre immediately of any hazards detected. Hazards are any situation which has the potential to cause:

1. Injury, illness or death to people or animals either immediately or in the future
2. Damage or destruction to property

INCIDENT REPORTING

Exhibitors must notify the Area/Pavilion Supervisor or the Venue Management Office immediately an incident occurs which has resulted in:

1. The injury, illness or death of any person or animal
2. The damage, destruction or loss of property
3. A near miss incident that could have resulted in the consequences listed in 1 and 2

WASTE DISPOSAL

All waste including liquids must be disposed of responsibly and placed in the appropriate bin or receptacle. Storm drains must not be used for the disposal of any waste.

HAZARD MINIMISATION

All areas must be kept in a clean and tidy order with clearly defined and available access and exit routes at all times. Build-up of combustible waste must be avoided.

Care must be taken to minimise trip hazards and obstacles that people may walk into.

HAZARDOUS MATERIALS

The RA&HS are to be advised of all hazardous materials that are brought onto the Showground. Appropriate warning signs and Safety Data Sheets (SDS) will need to be provided before allowing these materials on site. SDS are to be available onsite and provided immediately upon request by an RA&HS Representative.

MEDIA COMMENTS

Any public comment on emergencies, incidents or other venue matters should only come from the RA&HS. The key media spokesperson for the RA&HS is the Marketing Manager.

DUTY OF CARE

It is important to ensure your own safety and that of all other site personnel, visitors and general public at the Adelaide Showground.

All exhibitors have a "Duty of Care" to avoid exposing themselves or other people to situations which could lead to injury. This "Duty of Care" extends to the prevention of damage to property.

LIABILITY AND INDEMNITY

1. Release

Entry to and remaining on the Showground is entirely at the risk of the Exhibitor and to the maximum extent permitted by law, the Exhibitor releases the Society (which term includes in this clause the Society's officers, employees, members and agents), from all claims and demands of every kind resulting from any accident, damage or injury occurring at the Showground, and without limitation, the Exhibitor acknowledges:

- a) the Society has no responsibility or liability for any loss, damage or injury to or caused by any Exhibit;
- b) the Society has no responsibility or liability for any loss, damage or injury to or caused by any Exhibitor, his or her family, invitees and Agents;
- c) the Society has no responsibility or liability for any loss, damage or injury to a Motor Vehicle or any of its contents whilst it is located on the Showground; and
- d) without limiting Regulations 1 (a), 1 (b) and (c) above, the Society has no responsibility or liability for any loss, damage or injury resulting from the sale, treatment, failure to treat, destruction, disposal or other dealing with any Exhibit, or for loss, damage or injury to any personal belongings, equipment or property brought onto the Showground.

2. Indemnity

To the maximum extent permitted by law, the Exhibitor must indemnify and keep indemnified the Society and its officers,

employees, members and agents from and against all actions, claims, demands, losses, damages, costs, expenses and liabilities including without limitation, consequential loss and loss of profits for which the Society is or may be or become liable in respect of or arising from:

- a) loss, damage or injury to any person in connection with the Exhibit or the relevant Event;
- b) without limiting Regulation 2(a), loss, damage or injury to any other Exhibit or Exhibitor, his or her family, invitees, Agents, or to the property of the Society, or its members, or to the general public, caused or contributed to or by any act or omission of an Exhibit of the Exhibitor or by the Exhibitor, his or her family, invitees or Agents; and
- c) without limiting Regulation 2(a), loss, damage or injury to the Exhibit, or the Exhibitor, his or her family, invitees, or Agents caused or contributed by an act or omission of an Exhibit of the Exhibitor or by the transportation, feeding or housing of an Exhibit of the Exhibitor.

3. Removal from Showground

Without prejudice to any other provision in these Regulations, where the Society, its officers, employees, members or agents removes an Exhibit, or causes an Exhibit to be removed from the Showground, the Exhibit is removed or caused to be removed entirely at the risk of the Exhibitor. The person or persons removing the Exhibit will be deemed to be the agent of the Exhibitor, and his or her acts and omissions will be deemed to be the acts and omissions of the Exhibitor.

4. Insurance

The Society will arrange Animal Exhibitors Public Liability insurance cover for all Exhibitors of Exhibits being animals. The Exhibitor is bound by the terms and conditions of this insurance and by Statutory Duties as defined under the Insurance Contracts Act (1984). Details of the Animal Exhibitors Public Liability insurance are set out in the Relevant Schedule. The Society does not insure first party loss, damage or injury to Exhibits, and Exhibitors should consider purchasing insurance if required.

5. Personal effects

The Society has no responsibility or liability for any loss or damage caused to personal belongings, equipment or property which is brought onto the Showground by an Exhibitor, his or her family, invitees or Agents.

EMERGENCY INFORMATION

Emergency information and Emergency Assembly Points for the various animal pavilions and stables will be included with Exhibitor List of Entries and Notice to Exhibitor notifications. Competitors should be familiar with these plans.

FIRST AID

During the Royal Adelaide Show, St John provides First Aid Services but it is suggested that competitors have a basic First Aid kit for minor medical requirements.

St John is not in attendance after public hours.

For emergency contact details, check Notice Boards for onsite assistance or dial 000 for a medical emergency.

RA&HS EMERGENCY FACILITIES

Firefighting and other emergency equipment must not be removed or used for any other purpose. Missing or unserviceable equipment should be reported to the Venue Control Centre immediately.

SMOKING

Smoking is only permitted in designated locations. The Royal Adelaide Show is a smoke free event.

TRAFFIC CONTROL

The RA&HS Traffic Control Policy imposes speed restrictions within the Showground. For the duration of the Royal Adelaide Show the speed limit is 10 kph on the grounds and 8 kph inside buildings.

The use of vehicles inside the Showground is closely managed during the Royal Adelaide Show. Conditions of entry will be provided with the issue of Vehicle Entry Permits.



2025 Competitions
theshow.com.au