

MELBOURNE  
WEDNESDAY  
19 JUNE 2024

# National Donut Competition

PILOT®

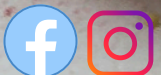


TIMSTOCK  
SUPPLYING THE PROFESSIONAL BAKER AND PASTRYCOOK



To be held in conjunction with the 2024 Baking Industry Trade Show

[www.bakingtradeshow.com.au](http://www.bakingtradeshow.com.au) e. [events@baa.asn.au](mailto:events@baa.asn.au) ph. 02 43400244



# NATIONAL DONUT COMPETITION

## Classes & Criteria

### **Class 001 Traditional Jam Donut**

Yeast Raised - Jam Filled Rolled in Sugar  
Weight Range 80g-150g (finished product)

### **Class 002 Glazed Round Donut**

Yeast Raised - Your Choice of Glaze  
Weight Range 80g-150g (finished product)

### **Class 003 Ring Donut**

Yeast Raised - Must Be Round  
Your Choice of Fondant & Decoration  
Weight Range 80g-150g (finished product)

### **Class 004 Cinnamon Ring Donut**

Chemical Raised - Must Be Round  
Weight Range 40g-100g (finished product)

### **Class 005 The Savoury Creation**

Yeast Raised - Any Shape, Decoration or Filling **Must** Be Savoury  
No Weight Restrictions

### **Class 006 Gourmet Donut (Yeast Raised)**

Yeast Raised - Any Shape, Decoration or Filling  
No Weight Restrictions

### **Class 007 Gourmet Donut (Chemical Raised)**

Chemical Raised - Any Shape, Decoration or Filling  
No Weight Restrictions

## Champion Show Donut Award

Judging will take place on Wednesday 19 June 2024@ the Baking Industry Trade Show, Moonee Valley Racecourse, Melbourne. Exhibitors must have entries registered by 11am on 19 June 2024.

All entries must comply with the criteria rules.

Each entry must have 3 products provided for every class.

The judges decision will be final.

All results and comments will be available to all exhibitors.

Exhibitors can watch the judging process in the competition area.

An official presentation will be held on

Wednesday 19 June at 3.30pm in the competition area.

## **FREE WORKSHOPS AND DEMOS**

Workshops & Demo's will be held  
in the competition area.

Come along and pick up all the latest trends and creative ideas.

*Add a new dimension to your products.*



## Official Entry Form

The competition will be held at the 2024 Baking Industry Trade Show, Moonee Valley Racecourse, Melbourne. Entries will need to be delivered to the event before 11am on 19 June 2024.

Please deliver entries to Moonee Valley Racecourse, Melbourne VIC 3039.

### Rules: Please Read Carefully

- \* Entry of multiple products in any one class - you must use a separate Entry Form.
- \* Please ensure you provide 3 pieces of product for each class.
- \* Please place a tick in the box beside the classes you wish to enter.
- \* Each class is \$15.00 including GST

I/We declare that the submitted product is made and sold on site at our store. I/we agree to the judges having a four month period to randomly visit the store and verify this product is being made and sold in store.

All judging decisions are final. Entrants will receive a copy of their scores and results at the completion via post. I/we agree that the title of Champion Show Donut will be awarded to the store name only and cannot be awarded to an individual.

**I AGREE ONLY THE CHAMPION SHOW DONUT WILL BE ALLOWED TO USE THE "CHAMPION SHOW DONUT" TITLE. ALL OTHER CLASS WINNERS ARE PERMITTED TO USE THE CLASS TITLE ONLY.**

Store Name: \_\_\_\_\_

Store Address: \_\_\_\_\_

Entrants Name: \_\_\_\_\_

Email: \_\_\_\_\_ PH: \_\_\_\_\_

**BY SIGNING THIS FORM, YOU AGREE TO THE CRITERIA & RULES SET OUT BY THE BAKING ASSOCIATION OF AUSTRALIA.**

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Class #	Tick Selections
1	
2	
3	
4	
5	
6	
7	
<b>Total</b>	

**Payment Details**

Credit Card Payment (1.9% Fee Applies)

Total Amount \$ \_\_\_\_\_

Name on Card: \_\_\_\_\_

Card No.: \_\_\_\_ / \_\_\_\_ / \_\_\_\_ / \_\_\_\_

Exp Date \_\_ / \_\_ CW: \_\_\_\_

Customer Signature: \_\_\_\_\_

PLEASE TICK BOX IF YOU DO NOT WISH TO RECEIVE EMAILS FROM THE BAA

