



YOU ARE INVITED TO A COOKERY JUDGES INFORMATION WORKSHOP.

As you will be aware, baking as we know it, is evolving due to many influences, such as product changes, online recipes, and television shows to name a few. Should competitive baking reflect this? The RAS is conducting the workshop to further develop the framework for judging items within the show cookery schedule.

This workshop will have

- an open forum (of all people present) to discuss criteria for judging competitive baking and
- an open judging session of samples with a discussion of the criteria by which they could be judged

It is intended that a booklet/pdf of "Tips for judging competitive baking" will be developed based on the input of workshop attendees and to help both experienced and trainee judges.

All input will be appreciated. Similarly if you have any resources that you would like to share, please bring these to the workshop.

Please bring samples to assist with judging.

Date: Thursday 5th May, 2016

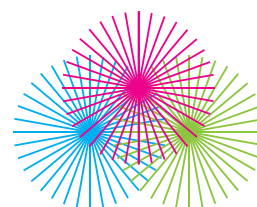
Time: 9.30 am until 1.30 pm

Venue: Goyder Mezzanine

Topics: Butter Cakes/Chocolate Cakes
Sponge Cakes
Biscuits/Slices
Fruit Cakes/Puddings
Scones/Breads
Pastries

Presenters: Royal Show Cookery Judges

RSVP: By Thursday 28th April, 2016
By email: jbennett@adelaideshowground.com.au
Telephone enquiries: Jo on 8210 5267



royal adelaide
SHOW

PRESENTING PARTNER



How the locals like it