



Bake Skills Australia 2019 Championships

Supporting Quality; Training & Professionalism in Baking
and providing opportunity & experience for young bakers & pastry chefs since 1993



What is Bake Skills?

Launched originally as a marketing initiative for TAFE colleges by the Australian Wheat Board in 1993, the competition came under the wing of Allstates DCP Marketing Services in 1995.

In 1996, Allstates DCP formed an alliance with AES (now Diversified Exhibitions) to take the competition into the “mainstream arena” of the Fine Food show, the extra exposure helping to not only raise the profile of competitors & the participating TAFE Institutes, but to also lift the competition to become the premier National team’s event for the Australian Baking Industry. In 2018, and following Industry feedback & input, the event has progressed from a team’s event to provide individual Championship opportunities for both Pastry Chefs & Bakers.

The Bake Skills Objective

The objective of Bake Skills – to support Quality, Training and Professionalism in Baking – remains unchanged today. The competition is specifically structured to showcase the talents of our younger generation of bakers & pastry chefs through the exposure gained each year at both the Fine Food Australia exhibition (which attracts 24,000 – 30,000 visitors each year) and through regular articles & news updates in trade media such as Baking Business; The Australasian Baker, and various Foodservice magazines.

Age guidelines

In 2013, the age guideline was lifted by 12 months so that now, competitors need to be aged between 18 and 25. That means that to represent their employer; their TAFE and their State and compete in the Bake Skills Australia “Nationals”, competitors must be aged between 18 & under 26 years old at the start & conclusion of the National competition each year.

Judging guidelines

The Bake Skills Australia competition has been blessed from inception, in having a selection of talented, qualified men & women available to join the judging panel each year. The committee endeavours to select a judging panel each year from throughout Australia that provides balance, quality and of course, impartiality in assessment.

Sponsorship Support

The Bake Skills Australia competition is made possible only through generous support from a select group of baking Industry suppliers who contribute the dollars, equipment, space, ingredients, time & numerous ancillary services to ensure this event provides our young bakers & pastry chefs with the best possible opportunity to showcase their skills & talents. The major sponsors are Event partners - Moffat; Peerless EOI; Mayers & Fine Foods; Gold Sponsors are – Lesaffre Australia Pacific; Manildra & Allstates DCP Marketing; and our valued Industry Supporters & Industry Providers are as listed below.

Thanks to our Sponsors

Event Partners & Gold Sponsors



Supporters

The Official Great Aussie Pie Competition
Competitor's Employers
William Angliss Institute of TAFE
Sydney Institute of TAFE
Australian Society of Baking (ASB)
The National Baking Institute of Australia (NBIA)
The BAA

Providers

Complete Displays Cabinets
Fraser & Hughes - Judge's Uniforms
Pace Farm Eggs
Anchor Food Professionals
5 litre mixers by Bear
Geddes SS Benches
Carlyle engineering - wires & racks

The 2019 Bake Skills Competitors

JACK MYLOTT

ERYN GEORGE

KYAH VALLER

KIRSTY TAYLOR

LIAM MEESEN

HANNAH KNIGHT



Works at: Dolcettini, Dural

Works at: Le Petite Gateau,
RACV Club

Works at: MOXONS Bakery,
Armidale

Works at: BAKERS DELIGHT,
Warilla

Works at: IRREWARRA
Sourdough

Works at: WOOLWORTHS,
Springvale

State: New South Wales

State: Victoria

State: New South Wales

State: New South Wales

State: Victoria

State: South Australia

Trained at: Hamilton TAFE,
Newcastle

Trained at: William Angliss
TAFE

Trained at: Tamworth TAFE

Trained at: Wollongong TAFE

Trained at: William Angliss
TAFE

Trained at: Regency TAFE

The Baking Programme – Pastry Chefs

Day 1

Day 1 is "Pastry Day"
Competitors must produce and present for
judging the following pastry products:

Qty	Product
2	Gateau St Honore
12	Mille Feuille (2 flavours)
12	¾ puff Vol-au-vents
10	Palmiers
6	Seafood gourmet pies
12	Sweet tarts (2 flavours)
18	Modern Eclairs
12	Paris Brest (2 flavours)
6	Plain Profiteroles

Day 2

Day 2 is "Special Creations Day"
Not as many products today, but plenty of
opportunity for competitors to show off their
creative, innovative and decorative skills with..

Qty	Product
2	Baked cheesecakes (between 180 & 200cms)
2	Creative Callebaut Chocolate Entremets (no bigger than 300 x 180mm)
1	Spectacular Special Occasion Cake

Champion Pastry Chef
3.45pm Presentations on stand

The Baking Programme – Bakers

Day 1

Day 1 presents a busy schedule of doughs,
including Danish, Ciabatta; Rye sourdough;
Turkish; Croissants; Instant white; Brioche &
Baguettes. At "tools down" competitors must have
the following on their benches:

Qty	Product
4	Shaped Rye Cobs/loaves
4	400g Ciabatta
3	400g Turkish breads
6	100g Turkish breads
8	Almond Croissants
8	Plain Croissants
3	4 strand plaits – 400g ea
3	5 strand plaits – 400g ea
12	Brioche (3 types)
4	Traditional Baguettes
4	Decorative baguettes

Day 2

Day 2 is a shorter production day but filled with
old fashioned favourites & new age creative
challenges. Competitors will also produce &
present their spectacular bread Show piece.

Qty	Product
1	Bread plaque (show piece)
6	Bee stings
6	Iced finger buns
3	Vienna sourdough loaves
3	competitors choice sourdough
4	Flavoured & shaped Rye cobs or Rye loaves

Champion Baker
3.30pm Presentations on stand

The Prizes

2019 Individual Champions

BSA Australian Champions green jacket
Bake Skills Trophy & Plaque
A 6 day / 5 night trip to Singapore
Entrance to FoodHotel Asia in Singapore
Tours of both the Callebaut Academy
and Lesaffre Bakery Centre

Runner's Up

Bake Skills runners up plaque
3 day / 2 night trip to Brisbane
1 day at the ASB national conference
Chairman's black tie awards dinner

All finalists

Bake Skills finalist medal
Certificate of Excellence
Attend sponsors welcome cocktail
function

Employers

Up to \$500 of asstd sponsor's products
Attend sponsors welcome cocktail
Recognition in PR releases