



Win a trip to fabulous Germany & Iba* !

(*Iba is the biggest baking trade show in the world- see www.iba.de)

An Invitation to all talented, young Aussie pastry cooks & bakers!

- Seriously, do you have great baking or pastry skills?
- Would you like to compete at the Fine Food Australia show in Melbourne this September?
- Would you like win a 6 day/ 5 night Overseas trip to Munich, Germany, see Bavarian sites and spend time at Iba ? (2 to be won)
- Would you like to compete for the title of... **Bake Skills Australia Champion Baker, or Bake Skills Australia Champion Pastry Chef?**
- Do you have a supportive employer or TAFE?

If the answer to all of the above is **YES**, and you're between 18 & 25 years of age then please read this flyer carefully, fill it in & email back this entry form!!



The 2022 Bake Skills Australia National Championships

Who Can Enter?

- You'll need to be either an apprentice – or qualified – baker or pastry cook,
- You are aged 18 to 25 as at Sept 5, 2022,
- You will need great support from your TAFE and/or employer
- You are an Australian resident,
- You agree to use the Sponsor's products wherever specified/required.

What's Involved?

- The Bake Skills National finals will be held live and on site at the Fine Foods show in Melbourne this September.
- To reach the National finals, you will firstly need to apply via the Application Form contained in this document.
- Once all entry applications have been received, the steering committee will select the finalists. This process may involve a selection bake off" for a State or region - depending on the number &/ or quality of applications received
- The winners of a bake off – where required - will be invited to take up one of the "finalist positions" available for bakers or one of the "finalist positions" available for pastry cooks at the Bake Skills National Championship finals.
- Finalists will journey to Melbourne to compete as follows - Pastry Chefs will compete on Sept 5 & 6, with a preparation day on Sept 4. Accommodation will be provided for three nights, together with airfares where applicable.
- Bakers will compete on Sept 7 & 8 with a day for preparation on Sept 6. Accommodation will be provided for three nights, together with airfares where applicable.
- Full competition production schedules will be communicated to you once entries close, together with a useful list of Handy hints; rules & regulations etc, etc.
- To "whet your appetite" however, the competition production schedules are likely to include products from the following areas –
Pastry Chefs: Puff &/ or Choux pastry products; plated desserts; decorated cakes; chocolate entremets; gourmet pies; specialty pastries etc.
Bakers: Sourdoughs; Plaited loaves; Danish pastry; Baguettes; flat breads; bread models; pretzels. A gluten free "free choice" etc.



What's In It For Me?

All regional competitors:

Will receive a Bake Skills regional participation certificate

All finalists

3 days & 3 nights in Melbourne, (Airfares & accommodation included)
 Entry to Fine Foods for you and your employer,
 A "Meet the Sponsors" Welcome cocktail party (Sept 5),
 National finalist Certificate of Excellence

Winning prizes – Champion Pastry chef

Title of Bake Skills Australia Champion Pastry Chef 2022,
 BSA trophy & Champion's green jacket at presentation,
 A special 6 day/ 5 night trip to GERMANY to visit IBA 2023,
 (Flights & accommodation included)

Winning prizes – Champion Baker

Title of Bake Skills Australia Champion Baker 2022,
 BSA trophy & Champion's green jacket at presentation,
 A special 6 day/ 5 night trip to GERMANY to visit IBA 2023
 (Flights & accommodation included)

Runners Up:

The runner up in each category will win a 3 day/ 2 night trip to the Australian Society of Baking's National conference & Chairman's dinner this October– courtesy of EOJ
 (Flights; Accommodation; Conference & dinner tickets included.)

Special Category Prizes

A \$150 cash prize for the Best Gourmet Pie from the Official Great Aussie Pie competition
 A \$150 cash prize for the Best Gluten Free product

What's In It For My Employer?

All Competitor's Employers:

Will receive a Bake Skills regional participation certificate for their business,
 Use of special Bake Skills POSM materials if required during competition,

Finalist's Employers

Employer's business name listed in all PR releases,
 On stand recognition at Fine Foods and
 Use of special Bake Skills POSM materials if required,
 Invitation to the "Meet the Sponsors" Welcome cocktail party

How Do I Enter?

Entry is via this application form.
 Please complete every aspect of the application & **return ASAP**.
 If you have a CV of your achievements to date – please include a copy together with a work photo, as attachments.

APPLY TO ENTER NOW

Please accept my application to enter the
2022 Bake Skills Australia Baking Championships.
The category I wish to enter is:

- The Champion Baker Category**
OR
 The Champion Pastry Chef Category

APPLICATION

Please print clearly.

MY EMPLOYER'S DETAILS:

Business name: _____

Address: _____

State: _____ Postcode: _____

Phone: _____

Email: _____

MY DETAILS:

My name: _____

Address: _____

State: _____ Postcode: _____

My Date of Birth: ____ / ____ / ____

Mobile: _____

Email: _____

My TAFE or Training Organisation is/was: _____

Email this application, with your CV to:
Bake Skills Australia
E: craigallstates@aol.com
M: 0414 472 111

SEND IN YOUR APPLICATION NOW!

Current Champions (2019 - pre Covid)



Jack Mylott (Dolcettini, NSW) & Hannah Knight (Woolworths, SA)

2022 TIMETABLE

MARCH 14

Bake Skills 2022 is launched
Applications to compete – now open

APRIL-MAY

Applications close Saturday, May 14, 2022

MAY

Finalists selected & announced
Media release for regional competitors

JUNE-AUGUST

Training period for finalists

SEPTEMBER 4 to 8

Bake Skills Australia National Championship
Finals - Fine Foods Australia @ MCEC, Melbourne
Cake & Pastry Sept 4 to 6; Baking Sept 6 to 8



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