



L A JUDGE AWARD



21st – 23rd May 2013

What is the L A Judge Award?

Supporting skills development in the Australasian Baking Industry

The L A Judge Award recognises the best young baking apprentice in Australasia. Each Australian State, and New Zealand have the opportunity to nominate a competitor. These young bakers' skills are evaluated in areas of practical baking, technical knowledge and communication abilities during the three days of the competition.

The annual competition is held at GrainGrowers' in-house facilities. This excellent facility is

fitted with industrial bakery equipment and has hosted all forty-six L A Judge competitions. The presentation ceremony and award dinner will be held on Thursday 23rd May. Over one hundred guests from around Australia and New Zealand attend this annual baking industry event, which celebrates the young bakers who have competed in this year's award.

Judging the Candidates

Entry Criteria

- One candidate to be nominated from each Australian State and Territory, as well as New Zealand.
- Each candidate must be 23 years of age or younger as of 1st January on the year of competition.
- Candidates must not have completed their formal studies more than 12 months prior to 1st January on the year of competition.
- Employment must be within the baking industry.
- Candidates must reside and work in the State or Territory of nomination.
- No candidate may compete on more than one occasion.

Judges

Each year, two guest judges are invited to be involved in the judging of the Award. On a rotational state-by-state basis, judges are selected from various industries and training institutes, and combined with experts from GrainGrowers to form a knowledgeable panel of expert judges.

Marking

Marking is split into three categories. Each category is worth a percentage out of one hundred. Marks are totalled once scoring is complete.

Practical baking skills – mark 50%

Each candidate is required to produce a wide range of bread by completing specific tasks at each workstation.

Technical knowledge – mark 30%

A number of written tests are undertaken by candidates to evaluate technical knowledge.

Each test may cover the following:

- production planning (including dough calculations).
- bread formulae (conforming to food standards code).
- breadmaking ingredients.
- flour milling and factors affecting flour quality.
- hygiene, costing exercises, bread faults.

Presentation and communication skills – mark 20%

Two presentations are provided by each candidate during the competition.





Encouraging excellence in the industry

Statistics

Number of Wins by State

State	No. of Wins	First Awarded	Last Awarded
NSW	12	1970	1996
QLD	10	1969	2006
VIC	7	1968	2012
SA	4	1991	2001
NZ	4	1992	1999
WA	8	1973	2011
TAS	1	2009	2009

The Competition

What Judges look for in the winner of the L A Judge Award?

The Winner will not only be an exceptional tradesperson bread baker with the ability to understand the technical complexities of the breadmaking process, but will also be able to communicate effectively with his/her colleagues and other people up and down the management chain.

Day 1 – Tuesday

Instructions are given by a GrainGrowers spokesperson regarding the following three days' competition schedule. Safe working practices and bakery equipment are demonstrated before baking begins. Practical and theoretical exercises in production planning, costing and bread scoring are carried out under the watchful eye of the judges.

Day 2 – Wednesday

An early start to the day will see baking skills tested, through a series of work stations. The candidates are required to make up bread orders using a range of different dough and equipment. A number of theory papers on formulation exercises and bread fault diagnostic tests are given. Each candidate is advised of the topic for their presentations to be presented the next day.

Day 3 – Thursday

The last opportunity to impress the panel of judges is their major presentation. The candidates will then prepare for the Presentation Ceremony and Dinner from 6pm where the winner will be announced.



Les Judge

Back in 1967 when the National Bakery Apprentice Award was set, the name of Mr Les Judge was the obvious one for the Award's title.

Mr Judge was very active in the industry and is best remembered for persuading wheat growers to listen to the pleas of bakers and grow better quality baking wheat. He changed farmers attitudes not by rhetoric, but by going to them and baking bread. Today, the L A Judge Award is the nation's most prestigious baking industry award. In May this year, bakers who are just about to, or have just finished their apprenticeship, will be representing their state and competing for the honour of winning this year's title.

Sponsorship

L A Judge is one of the largest events on the Baking Industry Industry Calendar.

If you would like to support this great industry tradition, please contact GrainGrowers on 02 9888 9600 or email Morten.Staer@graingrowers.com.au

www.graingrowers.com.au