

Judging criteria for a baking competition at the Narrogin Agricultural Show might include:

1. **Presentation and Appearance:** Judges may consider the overall presentation of the baked goods, including neatness, creativity in decoration, and visual appeal.
2. **Texture and Consistency:** The texture of the baked goods is crucial; they should be moist, tender, and have the right consistency for their type (e.g., fluffy for cakes, flaky for pastries).
3. **Flavour:** The taste is perhaps the most critical aspect. Judges will assess the flavour profile, including sweetness, saltiness (if applicable), balance of Flavors, and overall palatability.
4. **Ingredients:** Quality of ingredients used can be a factor. Judges may look for the use of fresh, local, or specialty ingredients, as well as consideration for dietary restrictions or preferences (e.g., gluten-free options).
5. **Technique and Skill:** Judges might evaluate the baking techniques employed, such as proper mixing, baking, and finishing methods. This includes factors like even baking, appropriate rise (if applicable), and uniformity across batches (if multiple items are submitted).
6. **Creativity and Originality:** Innovative or unique recipes, flavour combinations, or presentation styles can earn extra points. Judges may appreciate entries that demonstrate creativity while still honouring traditional baking principles.
7. **Accuracy to Recipe or Theme:** If there's a specific theme for the competition or a required recipe, adherence to these guidelines will be considered. For instance, if the theme is "farm-fresh baking," judges might look for ingredients or designs that reflect this theme.
8. **Overall Impression:** Judges will consider the overall impression of the entry, taking into account all the above criteria to determine how well-rounded and exceptional the baked goods are compared to other entries.
9. **Junior /People with Disabilities entries:** Consideration of the age of the competitors and their abilities will be taken into account .

These criteria ensure a fair and comprehensive evaluation of the baking competition, encouraging participants to showcase their skills, creativity, and dedication to producing high-quality baked goods.