



New South Wales Regain the Bake Skills Australia Trophy!

An outstanding team performance over 4 days of competition at last week's Fine Food show in Sydney saw Amy Franks & Nadia Marriott from Team NSW, regain the mantle of Bake Skills Champions for 2011.

19 year old Amy – from Singleton Heights Bakery & 21 year old Nadia, from the Boulevard Best Bake at Toronto, not only took home the Bake Skills silverware & green jackets, but also won a “trip of a lifetime” to Paris, France in March 2012.

The 6 day trip includes VIP passes to Europain, where both the World Bakery Cup finals & the European selections for the World Pastry Cup are being held, together with day trips to Callebaut's Belgium chocolate facility & the Lesaffre Bakery centre in Lille.

The highly skilled “Novocastrian Duo” proved to be both creative and consistent, winning both the overall product theme display and 14 of the 26 product categories undertaken during the competition.

The new Victorian team of Angela Zienow (RACV Club) & Megan Jacks (Sunbeam Cakes, Hampton) battled hard to defend their 2010 title and were runners up. They pushed the blues all the way, won 8 categories (including the chocolate show piece) & were named by the Judges as worthy winners of the special Steve Vincent Encouragement Award.

The young Qld team of Jammie Ladewig & Jaxon Poynter were 3rd with the luckless South Australian team (their equipment went AWOL in transit) of Olivia Lutze & Michael Stacey in fourth place.

Three of the 4 teams – NSW, Qld & Vic – were also awarded Silver Medals for their Meat Pies in the Great Aussie Pie Competition.

Our special thanks to the Team managers - the winning NSW Team was managed & trained by Hamilton TAFE's dynamic duo of Dean Tilden & Janet Aislabie; and the Judging panel under the direction of EOI's Laurie Farr. They included Neil Beattie (Lesaffre); Drew Maddison (Callebaut); Jake Lowing (Patties); Chris Parker (Vanrooy) & guest judges – Kirsten Tibballs (Savour); Adriano Zumbo & Paul Finnie (Brasserie Bread).



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