



JUDGING GUIDELINES:

All pies will be judged using set criteria as outlined below. All entries will be coded and presented to the judge anonymously.

A minimum of three pies are to be supplied for judging, delivered in a box (for each category entered). They must be fully cooked out and ready to eat.

Although there are no set weights, each pie entry must be a standard single serve lunch pie (not family or party size).

There are 2 primary objectives to this competition:

1. We are looking for and will recognise good quality pies from the Southern Highlands
2. We are promoting good quality Southern Highlands Pies to the wider region and media

When judging: Judges are asked to consider every pie entry with a view to scoring each out of 50 points.

An 'entrant's feedback' column is incorporated into the judging form to allow feedback to the entrants after the judging takes place.

There are 3 stages to judging the Southern Highlands Pie Competition:

STAGE ONE:

All entries are inspected to ensure they satisfy the definition of a single serve pie. Oversized or undersized pies will be disqualified (no party or family size pies)

STAGE TWO:

Assessment of 1st pie – the EXTERNAL APPEARANCE – eye appeal, pastry appearance and baked quality, pastry quality on top and bottom of pie, if glazed, is it consistent?

Assessment of 2nd pie – the INTERNAL APPEARANCE – pastry thickness, consistency, quality, stability, quantity, colour of filling and ration to pastry

STAGE THREE:

Assessment of 3rd pie – pie is removed from pie warmer for assessment of its HOT CHARACTERISTICS – stability of filling, aroma and taste (mouth-feel, flavour and quality)

WINNERS:

The highest mark in each category after the judging process will be deemed the Winner of that category. The second highest will be the Runner-Up.