

TOOWOOMBA ROYAL SHOW

26 - 28 MARCH



**BREAD SHOW
SCHEDULE**

2026



CLIVE BERGHOFER
**Events
Centre**
ROYAL TOOWOOMBA SHOWPRELIMS

T 07 4634 7400 F 07 4633 2495 E rasqadmin@rasq.com.au

PO Box 18099 Clifford Gardens Q 4350

www.rasq.com.au

Proudly showing the Downs since 1860

**THE ROYAL AGRICULTURAL SOCIETY OF QUEENSLAND IS GRATEFUL TO
THE FOLLOWING SPONSORS WHO HAVE GENEROUSLY SUPPORTED THE 2025
TOOWOOMBA ROYAL BREAD SHOW**

**Allied Pinnacle
Australian Bakels
National Baking Industry Association
TRS Refrigeration & Catering Equipment
Woolworths Supermarkets Queensland
Mr Rod Stirling AM
All About Bakery Equipment
Mauri
Lesaffre Australia Pacific**

**Moffat Bakery Equipment
Manildra Group
Kialla Pure Foods
MOI International
EOI Peerless Foods
Brumby's Wyalla Plaza
Brumby's Bakery HQ
Homestyle Bake**

MAJOR AWARDS

Royal Agricultural Society of Queensland – King of the Bakers Championship - selected from all classes except: Novelty Cake Classes, and Apprentice Classes. As part of taking out the title of 'King of the Bakers' we will be giving the winner the opportunity to do a baking demonstration and advertise their bakery in the Founders Pavilion over the 3 days of show.

All About Bakery Equipment - Most Successful Cake Exhibitor - selected from Cake Section classes except the Novelty Cake Class. The winner of the Most Successful Cake Exhibitor will be offered the opportunity to do a cake decoration demonstration in the Founders Pavilion over the 3 days of show.

Australian Bakels - Most Successful Bread Exhibitor - selected from Bread Section Classes.

Woolworth's Supermarkets Queensland - Most Successful 1st & 2nd Year Apprentice Award selected from 1st and 2nd Year Apprentice Classes.

Woolworth's Supermarkets Queensland - Most Successful 3rd & 4th Year Apprentice Award selected from 3rd and 4th Year Apprentice Classes.

Kialla Pure Foods – Best Speciality Bread selected from Classes 7021, 7022, 7023.

Lesaffre Australia - Champion Loaf, *including the Ron Hudson Memorial Trophy*, selected from Bread Section Traditional Classes except Classes 7013, 7015 & 7016.

Mauri - Commercial Bread - Class 7036

Moffat Bakery Equipment Toowoomba Cup, *including the Rod & Helen Stirling Memorial Trophy* – Class 7016

EOI Peerless Foods – Best Pastry Exhibit Selected from Classes 7037-7042 – 5 x cartons pastry margarine (valued approx. \$350) plus \$200 gift card.

MOI International, *including the Cec Willersdorf Memorial Trophy* – Selected from Classes 7043, 7044 & 7045

REGIONAL AWARDS

Allied Pinnacle - Regional Shield - selected from ALL Classes except, Novelty Cake Classes and Apprentice Classes.

National Baking Industry Association - Regional Bread Award selected from Bread Classes.

Manildra Group Regional Cake Award from Cake Classes except Novelty Cake Class and the Feature Product Class.

King of the Bakers Show

Contact Person

Mr Damon Phillips
Ph. 07 4634 7400
Mobile: 0429 347 002

Committee Person

Mr Wayne Bradshaw
Chief Steward
Mr Mark Dennien



ENTRY FEE

General & Apprentice Classes: \$8.00

Class Commercial 7036 - \$8.00

Bread Show dinner: \$60 per person please book tickets on Showday with your entries under this is in the extras.

Entries will only be accepted online Only. You can enter at <https://showday.online/>

ENTRIES CLOSE	DELIVERY OF EXHIBITS	JUDGING
Wednesday 4 th February 2026 at 5 pm NO LATE ENTRIES WILL BE ACCEPTED	Upon receipt of entries, exhibitors' numbers will be forwarded to entrants and bakers are asked to attach these numbers prior to wrapping to each exhibit with delivery. PLEASE ENSURE CORRECT WEIGHT AND/OR SIZE. Exhibits to be delivered to the Glenvale Room, main administration building, Toowoomba Showgrounds, Glenvale Road, Toowoomba, Thursday 12th February 2026 from 12:00 pm to 4:30 pm	Judging to commence at 9:00 am Friday 13 th February 2026. PLEASE NOTE: Exhibitors and public will have access to the Glenvale Room from approximately 4:00 pm on completion of judging. Discussion with the judges is welcome. Judging criteria for each class- outlined at the back of the schedule.

TRS REFRIGERATION & CATERING EQUIPMENT TROPHY PRESENTATION DINNER

You and your friends are invited to attend the presentation dinner on Friday 13th February 2026 in the Royal Agricultural Society's Glenvale Room, Toowoomba Showgrounds at 5:30 pm.

The cost is \$55.00 per person. No Bookings on the night.

DINNER BOOKING ARE MADE THROUGH THE ONLINE ENTRY PAGE www.showdayonline.com

ALL BOOKINGS FOR THE DINNER ARE TO BE MADE BY WEDNESDAY 4th February 2026

(Unfortunately, due to catering schedules we will be unable to take bookings on the day).

NB: By entering into the show, you acknowledge the rules stated on page 8 of the schedule.

PLEASE NAME YOUR ENTRIES IN THE FOLLOWING WAY

In all classes bar the apprentice classes please use the baker as the Entrant Name and then name the bakery as the Exhibit

In the Apprentice Classes the ENTRANT must be the Bakery name and the exhibit must be the Apprentice name

BREAD SECTION – Sponsored by Brumbys Bakery HQ

CLASS 7001- 1800g White married

CLASS 7002- 680g Multi-grain half married

CLASS 7003- 450g- 90/10 Wholemeal cob. Not flour dusted. No seeds. (Must be baked on an open tray)

CLASS 7004- 680 g Multi-grain sandwich – three or four pieces

CLASS 7005- 450g French stick - no seeds – 7-9 cuts

CLASS 7006- 680g 90/10 Meal sandwich – Three or four pieces

CLASS 7007- 680g White hi-top upright - one piece

CLASS 7008 - 680g 90/10 Meal hi-top upright - one piece

CLASS 7009 - 680g White sandwich - three or four pieces

CLASS 7010 - 450g White tank - one piece

CLASS 7011 - 450g White Vienna - no seeds, baked in a slipper

CLASS 7012 - 450g White 4 strand plait -baked in a slipper

CLASS 7013 - Batched 4x 70g White square hamburger rolls - no seeds

CLASS 7014- 680g White half married

CLASS 7015 - 4 x 70g White bread rolls batched round - no seeds

CLASS 7016 - Toowoomba Cup *including the Rod & Helen Stirling Memorial Trophy* – Sponsored by Moffat Bakery

Equipment

- a. **680g White sandwich** - three or four piece
- b. **680g Multi grain sandwich** – Three or four piece
- c. **680g 90/10 Meal sandwich** - three or four piece

Please note: All three loaves must be exhibited

CLASS 7017- 450g Bun loaf - high top fruited. Minimum 25% fruit of flour weight.

CLASS 7018 - 4 x 70g Hot Cross Buns - Minimum 25% fruit of flour weight.

Gold, Silver and Bronze Medals will be awarded in this class including the Graham Rayner Memorial Trophy - Sponsored by Brumbys Wyalla Plaza.

- **Gold 90-100 points**
- **Silver 80-89 points**
- **Bronze 70-79 points**

CLASS 7019 - Savoury Hospitality Bread – Sponsored by Manildra Group

CLASS 7020 - Sweet Hospitality Bread - Sponsored by Manildra Group

- Suggested types for Savoury and Sweet Hospitality Bread Classes- Pane casa, soda bread, flat breads, focaccia, pull apart, kugelhupf, stollen, pougno, panettone, fruit stone ground; plus any other hospitality bread.

CLASS 7021 - 450g Pasta Dura - Sponsored by Kialla Pure Foods.

CLASS 7022- Ciabatta - *Sponsored by Kialla Pure Foods*

CLASS 7023- Traditional sourdough- 450g- 600g - *Sponsored by Kialla Pure Foods.*

- Each entrant will receive 5kg of Organic Flour

CAKE SECTION – *Sponsored by All About Bakery Equipment*

CLASS 7024 - Single sponge - 18cm unfilled- weight 200g

CLASS 7025 - Apple pie, sweet short pastry, thickened filling- 19cm foil- weight 800g

CLASS 7026 - Vanilla Slice - when tasted, the slice should reveal a custard with a creamy smooth texture and a balance of vanilla taste with a crisp, crunchy pastry topped with a smooth and shiny glaze/fondant. Vanilla Slice should be presented with a square or rectangular shape, 3 slices to be submitted.

CLASS 7027- Six (6) plain scones - no yeast- 7 cm diameter

CLASS 7028 - Swiss roll - 18cm x 400g jam filling only. Sheet thickness 12 mm.

CLASS 7029 - Mud cake –23 cm finished ganache

CLASS 7030 - Four (4) Cupcakes – should be uniform in size and shape between the four items. Colours should be evenly distributed throughout each item. Decorations should exhibit originality and technical ability. This category is aimed at encouraging demonstration of the skills and originality in design and decorating ability of the entrant. There should be a link between all four cupcakes – theme / colour / style.

CLASS 7031 - Novelty cake - soft icing, cream, or fondant - judged on appearance, technical difficulty and originality only.

(The winner of the Most Successful Cake Exhibitor will be offered the opportunity to do a cake decoration demonstration in the Founders Pavilion over the 3 days of show.)

APPRENTICE CLASSES - Sponsored by Woolworths

1ST & 2ND YEAR APPRENTICE AND CERTIFICATE II TRAINEESHIP IN BAKING - must enter both classes.

CLASS 7032 - Apprentice Bread (Years 1 & 2)

- a. 1 x 450g White cob- not flour dusted- no seeds (must be baked on open tray)
- b. 1 x 450g Vienna- no seeds- baked in a slipper

CLASS 7033 - Apprentice Cake (Years 1 & 2)

- a. Single sponge- 18cm top decorated with cream- no side decoration
- b. Six (6) plain scones – no yeast- 7cm diameter-batched 400g

3RD & 4TH YEAR APPRENTICE – must enter both classes

CLASS 7034 - Apprentice Bread (Years 3 & 4)

- a. 1 x 450g White 5 strand plait- baked in a slipper
- b. 1 x 680g White half married

CLASS 7035 - Apprentice Cake (Years 3 & 4)

- a. Single sponge – 18cm top decorated with cream- no side decoration
- b. 1 x 18cm open glazed fruit flan shortbread base

MOST SUCCESSFUL 1st & 2nd YEAR APPRENTICE AWARD - Sponsored by Woolworths

MOST SUCCESSFUL 3rd & 4th YEAR APPRENTICE AWARD - Sponsored by Woolworths

COMMERCIAL SECTION – Sponsored by Mauri

CLASS 7036 - Commercial Bread

- 680g Multigrain sandwich - 3 or 4 pieces sliced.
- 680g 90/10 Meal sandwich - 3 or 4 pieces sliced.
- 680g White sandwich - 3 or 4 pieces sliced.

Breads for this class must be delivered as “of the shelf” in plastic bags.

PASTRY SECTION - Sponsored by EOI Peerless Foods

MEAT PIES - Sponsored by EOI Peerless Foods

CLASS 7037 - Meat pie - standard plain meat pie- net weight 180g –225g

Entrant must provide 3 pies for judging.

All pie entries must be delivered frozen to the competition venue in packaging compliant with hygiene regulations.

CLASS 7038 – Gourmet Pie any flavour pie net weight 180g -225g. Entrant must provide 3 pies for judging.

All pie entries must be delivered frozen to the competition venue in packaging compliant with hygiene regulations.

SAUSAGE ROLLS – Sponsored by EOI Peerless Foods

CLASS 7039 - Sausage Roll – Standard plain sausage roll maximum length 150mm

Entrant must provide 3 sausage rolls for judging.

All sausage roll entries must be delivered frozen to the competition venue in packaging compliant with hygiene regulations.

PASTIES - Sponsored by EOI Peerless Foods

CLASS 7040 – Vegetarian Pastie net weight 180g – 225g. Entrant must provide 3 pasties for judging. All pastie entries must be delivered frozen to the competition venue in packaging compliant with hygiene regulations.

CLASS 7041 – Meat Pastie – must contain meat but can contain some vegetables. Net weight 180g – 225g. Entrant must provide 3 pasties for judging. All pastie entries must be delivered frozen to the competition venue in packaging compliant with hygiene regulations.

PUFF PASTRY - Sponsored by EOI Peerless Foods

CLASS 7042 – Spinach Puff Pastry

- *Winners of Classes 7037-7042 will each receive 1 x carton of pastry margarine values approx. \$70*

FEATURE PRODUCTS - including the Cec Willersdorf Memorial Trophy – Sponsored by MOI International

CLASS 7043 – 4 x 100g Chocolate Lamingtons - Sponsored by MOI International

General Characteristics: The competitor can choose the cake type and chocolate coverage. Coconut is the only exterior coating allowed.

Hints: Cake should be stable in finished form with even cell structure. Chocolate coating should be even in coverage and penetration depth into cake crumb. Product taste will carry weighting from all components.

CLASS 7044 – Tarte au Citron (Lemon Tart) - Sponsored by MOI International

Weight: 500g Min: 475g Max: 525g, Target Size: N/A Min 20cm Max: N/A

General Characteristics: Tarte au Citron (Lemon Tart) should be appealing to the eye. Pastry should be evenly baked without burnt edges or base. Filling should be smooth & firm & not leak when the tart is cut. All tart entries must be delivered in packaging compliant with hygiene regulation (frozen or refrigerated) & will be placed in a cool room overnight. Non-compliance will result in disqualification.

CLASS 7045 – Donuts - Sponsored by MOI International

6 individual donuts of competitor's choice. Product should display symmetry, volume, presentation, clean lines, colour and uniformity.

CONDITIONS OF ENTRY

1. Open to all bakers and pastry cooks.
2. One entry per class per bakery premises except apprentice classes.
3. Each exhibit must be clearly labelled with the class & exhibit number, which will be posted the week prior to judging
4. Entries in bread classes with weight restrictions and/or size specifications to be plus or minus 5% of nominated weight and/or size.
5. Entries in cake and pastry classes with weight restrictions and/or size specifications to be plus or minus 10% of nominated weight and/or size.
6. All exhibitors must be the bonafide property of the exhibitor/s.
7. Apprentice classes in the name of the apprentice and business name. One entry per apprentice per class.
8. The judge's decision will be final.
9. Objections regarding calculations of major awards must be lodged within 30 minutes of those being announced.
10. All entries will be weighed and measured on arrival. Any not meeting show requirements will be disqualified.
11. All points for major awards are calculated on 5 points for 1st - 5 points; 2nd - 4 points; 3rd - 3 points. All entries other than placegetters will automatically receive 1 point.
12. The regional awards cover the following area:
 - South and west to the border
 - North to Kingaroy
 - East to Gatton
 - No additional bread or cake needs to be entered, as points will be calculated in general classes.
13. Results will be posted to all exhibitors and made available on the Royal Agricultural Society of Queensland website: www.rasq.com.au by the following week.
14. In the event of a tie, a count back on the total number of first places will occur.
15. In apprentice classes - in the case of scores being equal, two awards will be given.

JUDGING CRITERIA as per NBIA

Class 7001:

- Overall appearance 15
- Volume 15
- Crust Colour 15
- Crumb Texture 15
- Crumb Colour 15
- Aroma of Crumb 10
- Crumb Softness 15

Class 7002:

- Overall appearance 15
- Volume 15
- Crust Colour 15
- Crumb Texture 15
- Crumb Colour 15
- Aroma of Crumb 10
- Crumb Softness 15

Class 7003:

- Overall appearance 15
- Volume 15
- Crust Colour 15
- Crumb Texture 15
- Crumb Colour 15
- Aroma of Crumb 10
- Crumb Softness 15

Class 7004:

- Overall appearance 15
- Volume 15
- Crust Colour 15
- Crumb Texture 15
- Crumb Colour 15
- Aroma of Crumb 10
- Crumb Softness 15

Class 7005:

- Overall appearance 15
- Volume 15
- Crust Colour 15
- Crumb Texture 15
- Crumb Colour 15
- Aroma of Crumb 10
- Crumb Softness 15

Class 7006:

- Overall appearance 15
- Volume 15
- Crust Colour 15
- Crumb Texture 15
- Crumb Colour 15
- Aroma of Crumb 10
- Crumb Softness 15

Class 7007:

- Overall appearance 15
- Volume 15
- Crust Colour 15
- Crumb Texture 15
- Crumb Colour 15
- Aroma of Crumb 10
- Crumb Softness 15
- Volume & appearance 35

Class 7008:

- Overall appearance 15
- Volume 15
- Crust Colour 15
- Crumb Texture 15

• Crumb Colour	15
• Aroma of Crumb	10
• Crumb Softness	15
Class 7009:	
• Overall appearance	15
• Volume	15
• Crust Colour	15
• Crumb Texture	15
• Crumb Colour	15
• Aroma of Crumb	10
• Crumb Softness	15
Class 7010:	
• Overall appearance	15
• Volume	15
• Crust Colour	15
• Crumb Texture	15
• Crumb Colour	15
• Aroma of Crumb	10
• Crumb Softness	15
Class 7011:	
• Overall appearance	15
• Volume	15
• Crust Colour	15
• Crumb Texture	15
• Crumb Colour	15
• Aroma of Crumb	10
• Crumb Softness	15
Class 7012:	
• Overall appearance	15
• Volume	15
• Crust Colour	15
• Crumb Texture	15
• Crumb Colour	15
• Aroma of Crumb	10
• Crumb Softness	15
Class 7013:	
• Overall appearance	15
• Volume	15
• Crust Colour	15
• Crumb Texture	15
• Crumb Colour	15
• Aroma of Crumb	10
• Crumb Softness	15
Class 7014:	
• Overall appearance	15
• Volume	15
• Crust Colour	15
• Crumb Texture	15
• Crumb Colour	15
• Aroma of Crumb	10
• Crumb Softness	15
Class 7015:	
• Overall appearance	15
• Volume	15
• Crust Colour	15
• Crumb Texture	15
• Crumb Colour	15
• Aroma of Crumb	10
• Crumb Softness	15
Class 7016a:	
• Overall appearance	15
• Volume	15

• Crust Colour	15
• Crumb Texture	15
• Crumb Colour	15
• Aroma of Crumb	10
• Crumb Softness	15
Class 7016b:	
• Overall appearance	15
• Volume	15
• Crust Colour	15
• Crumb Texture	15
• Crumb Colour	15
• Aroma of Crumb	10
• Crumb Softness	15
Class 7016c:	
• Overall appearance	15
• Volume	15
• Crust Colour	15
• Crumb Texture	15
• Crumb Colour	15
• Aroma of Crumb	10
• Crumb Softness	15
Class 7017:	
• Overall appearance	15
• Volume	15
• Crust Colour	15
• Crumb Texture	15
• Level of Fruit	15
• Aroma of Crumb	15
• Crumb Softness	10
•	
Class 7018:	
• Overall appearance	15
• Volume	15
• Crust Colour	15
• Crumb Texture	15
• Level of Fruit	15
• Aroma of Crumb	15
• Crumb Softness	10
Class 7019:	
• Overall appearance	35
• Flavour Combinations	30
• Degree of Difficulty	35
Class 7020:	
• Overall appearance	35
• Flavour Combinations	30
• Degree of Difficulty	35
Class 7021:	
• Overall appearance	15
• Volume	15
• Crust Colour	15
• Crumb Texture	20
• Crumb Colour	10
• Aroma of Crumb	25
Class 7022:	
• Overall appearance	15
• Volume	15
• Crust Colour	15
• Crumb Texture	20
• Crumb Colour	10
• Aroma of Crumb	25
Class 7023:	
• Overall appearance	15

• Volume	15
• Crust Colour	15
• Crumb Texture	20
• Crumb Colour	10
• Aroma of Crumb	25
Class 7024:	
• Overall appearance	30
• Volume	20
• Quality of Finish	25
• Cake Texture	25
Class 7025:	
Cold Judging	
Overall, Pie	
• Uniformity	5
• Colour	5
• Pastry Shrinkage	5
Top Pastry	
• Thickness	5
• Bake Eveness	5
Bottom Pastry	
• Thickness	5
• Bake Eveness	5
Filling	
• Ration Filing to Pastry	5
• Quality of Filling	5
• Colour of Filling	5
Hot Filling	
• Aroma	10
• Stability	15
• Overall Eating Quality & Mouthfeel	25
Class 7026:	
• Overall appearance	30
• Volume	10
• Pastry Quality	15
• Texture of Filling	25
• Quality of Finish	20
Class 7027:	
• Overall appearance	30
• Volume	20
• Quality of Finish	25
• Cake Texture	25
Class 7028:	
• Overall appearance	30
• Volume	20
• Quality of Finish	25
• Cake Texture	25
Class 7029:	
• Overall appearance	30
• Volume	20
• Quality of Finish	25
• Cake Texture	25
Class 7030:	
• Overall appearance	30
• Volume	20
• Quality of Finish	25
• Cake Texture	25
• Volume & appearance	40
Class 7031:	
• Overall appearance	30
• Volume	20
• Quality of Finish	25
• Cake Texture	25

Class 7032	
• Overall appearance	15
• Volume	15
• Crust Colour	15
• Crumb Texture	20
• Crumb Colour	10
• Aroma of Crumb	25
Class 7033	
• Overall appearance	30
• Volume	20
• Quality of Finish	25
• Cake Texture	25
Class 7034a and 7034b:	
• Overall appearance	15
• Volume	15
• Crust Colour	15
• Crumb Texture	20
• Crumb Colour	10
• Aroma of Crumb	25
Class 7035a:	
• Overall appearance	30
• Volume	20
• Quality of Finish	25
• Cake Texture	25
Class 7035b:	
• Volume & appearance	40
• Filling & internal appearance	40
• Taste	20
Class 7036a:	
• Overall appearance	15
• Volume	15
• Crust Colour	15
• Crumb Texture	15
• Crumb Colour	15
• Aroma of Crumb	10
• Crumb Softness	15
Class 7036b:	
• Overall appearance	15
• Volume	15
• Crust Colour	15
• Crumb Texture	15
• Crumb Colour	15
• Aroma of Crumb	10
• Crumb Softness	15
Class 7036c:	
• Overall appearance	15
• Volume	15
• Crust Colour	15
• Crumb Texture	15
• Crumb Colour	15
• Aroma of Crumb	10
• Crumb Softness	15
Class 7037:	
Cold Judging	
Overall, Pie	
• Uniformity	5
• Colour	5
• Pastry Shrinkage	5

Top Pastry	
• Thickness	5
• Bake Evenness	5
Bottom Pastry	
• Thickness	5
• Bake Evenness	5
Filling	
• Ration Filing to Pastry	5
• Quality of Filling	5
• Colour of Filling	5
Hot Filling	
• Aroma	10
• Stability	15
• Overall Eating Quality & Mouthfeel	25
Class 7038	
Cold Judging	
Overall, Pie	
• Uniformity	5
• Colour	5
• Pastry Shrinkage	5
Top Pastry	
• Thickness	5
• Bake Evenness	5
Bottom Pastry	
• Thickness	5
• Bake Evenness	5
Filling	
• Ration Filing to Pastry	5
• Quality of Filling	5
• Colour of Filling	5
Hot Filling	
• Aroma	10
• Stability	15
• Overall Eating Quality & Mouthfeel	25
Class 7039	
Cold Judging	
Overall, Pie	
• Uniformity	5
• Colour	5
• Pastry Shrinkage	5
Top Pastry	
• Thickness	5
• Bake Evenness	5
Bottom Pastry	
• Thickness	5
• Bake Evenness	5
Filling	
• Ration Filing to Pastry	5
• Quality of Filling	5
• Colour of Filling	5
Hot Filling	
• Aroma	10
• Stability	15
• Overall Eating Quality & Mouthfeel	25
Class 7040	
Cold Judging	
Overall, Pie	
• Uniformity	5
• Colour	5
• Pastry Shrinkage	5

Top Pastry	
• Thickness	5
• Bake Evenness	5
Bottom Pastry	
• Thickness	5
• Bake Evenness	5
Filling	
• Ration Filing to Pastry	5
• Quality of Filling	5
• Colour of Filling	5
Hot Filling	
• Aroma	10
• Stability	15
• Overall Eating Quality & Mouthfeel	25
Class 7041	
Cold Judging	
Overall, Pie	
• Uniformity	5
• Colour	5
• Pastry Shrinkage	5
Top Pastry	
• Thickness	5
• Bake Evenness	5
Bottom Pastry	
• Thickness	5
• Bake Evenness	5
Filling	
• Ration Filing to Pastry	5
• Quality of Filling	5
• Colour of Filling	5
Hot Filling	
• Aroma	10
• Stability	15
• Overall Eating Quality & Mouthfeel	25
Class 7042	
Cold Judging	
Overall, Pie	
• Uniformity	5
• Colour	5
• Pastry Shrinkage	5
Top Pastry	
• Thickness	5
• Bake Evenness	5
Bottom Pastry	
• Thickness	5
• Bake Evenness	5
Filling	
• Ration Filing to Pastry	5
• Quality of Filling	5
• Colour of Filling	5
Hot Filling	
• Aroma	10
• Stability	15
• Overall Eating Quality & Mouthfeel	25
Class 7043:	
• Overall appearance	30
• Volume	20
• Quality of Finish	25
• Cake Texture	25
Class 7044:	

- Volume and appearance 30
- Texture & structure 10
- Originality 20
- Taste 20
- Stability 20

Class 7045:

- Overall appearance 25
- Volume 15
- Quality of Finish 20
- Crumb Texture 20
- Crumb Softness 20

QUEENSLAND CHAMBER OF AGRICULTURAL SOCIETIES SHOW RULES
Rules for Show Societies, Stewards, Judges, Exhibitors and Competitors at Agricultural Shows.

1. This show is conducted subject to the rules of the Queensland Chamber of Agricultural Societies Inc., the constitution and rules of this Society and any other regulation, which appears within the Schedule for individual sections of this Show. Should there be any conflict between the rules of the Queensland Chamber of Agricultural Societies Inc, the constitution and rules of this Society and the regulations appearing in any schedule, the constitution, rules and regulations appearing in the schedule of this Society shall prevail.
2. The President, Steward and/or the Committee person in Charge of any section of this Show shall have the right to refuse any entry by an Exhibitor without expressing reason at any time up to the commencement of judging of the section to which that entry applies.
3. The Society reserves the right to refuse entry to any stallholder if the Society reasonably believes that it is necessary to do so in order to ensure that the standard, quality and safety of the Show is maintained.
4. The President, Committee person in Charge or Steward of any section shall have the right to alter or amend the programme or the time of any event.
5. This Society will not under any circumstances hold itself liable for any accident, loss, damage or non-delivery of livestock or other exhibits at the Society's Show, and it shall be a condition of entry that each exhibitor shall hold this Society blameless and indemnify it against any legal proceedings arising through any accident, loss, non-delivery or damage whatsoever.
6. Exhibitors must obey all lawful orders of the President, Secretary, and the Committee person in Charge or the Steward of the section in which the Exhibitor is entered. Failure to abide by any such order may incur a fine of an amount to be determined by the President of this Society or on the order of the President, the Exhibitor may be removed from the grounds together with the exhibit.
7. Stewards shall have the power to remove exhibitors or other persons from the vicinity of the Judge while judging.
8. The Judge's decision in any section shall be final.
9. Any protest by an Exhibitor must be lodged in writing with the Committee person or Steward in charge of any Section within 30 minutes of the completion of the event together with a fee of \$100.00. The fee will be forfeited if the protest is considered to be frivolous or vexatious. The protest shall be heard according to the rules of the natural justice by a Dispute Committee of three appointed by the President of this show and the decision of the Disputes Committee shall be final.
10. Ribbons will be awarded at the Judge's discretion notwithstanding that there may be provision in the schedule for the awarding of ribbons.
11. Exhibitors shall ensure that they and all animals are entered and shown in the correct class.
12. All exhibitors must present their exhibit for judging at the appointed time and place. Judging shall not be delayed for an Exhibitor who is not ready and the Committee person in Charge or Steward of the section shall have the right to exclude and disqualify the exhibitor competing in that section who does not present on time.
13. If, in the opinion of the Committee person in Charge or Steward of the section, any animal or exhibit is entered in the wrong class, the Committee person in charge or Steward of the Section shall have the power to enter the animal or exhibit in its correct class prior to the commencement of judging of that class.
14. Where there is an age limit on an Exhibitor, any of the following shall be accepted as proof of age:
 - A. A birth certificate
 - B. A Driver's Licence
 - C. Current passport
15. Exhibitors shall at all times behave in a proper and courteous manner to judges, Show Officials and other exhibitors. Should an exhibitor behave in an offensive or improper manner, the Committee person in Charge, or Steward of the section shall have the right to exclude and disqualify that Exhibitor from competing in the Section.
16. All Exhibitors and/or grooms entering the showground shall obey the lawful directions of the President, Committee, Stewards or Employees of the Show Society and failure or refusal to do so, shall entitle the President of this Society to disqualify the Exhibitor and/or his/her exhibit from competing at the show and may order the removal of the Exhibitor and /or his/her exhibit from the grounds.
17. A Judge shall not adjudicate at more than one show, where practical, within 60 days unless judging different sections where it can be reasonably anticipated a number of the same exhibits are to be judged.
18. Judging cards and performance records shall be completed by the Committee person in Charge, Steward and/or the Judge of a Section (if required) during or immediately after the judging of the Section or at the Judge's convenience.
19. Judges must be suitably attired when judging.
20. Competitors must be suitably attired when exhibiting.
21. If a Judge is unable to fulfil a judging commitment, the Judge shall notify the Show Society as soon as possible so replacement can be arranged.
22. A Judge shall not send a substitute Judge. All invitations to judge shall be sent by the Society.
23. A Society shall report to the Queensland Sub-Chamber of Agricultural Societies Inc. any Judge who fails to attend A show to which he or she has accepted an invitation to judge or, who has failed to judge at the time advertised for the commencement of the class provided that the failure to attend or appear is without reasonable cause.
24. A Judge may not officiate in one Section of a Show and compete or exhibit in another Section at the same show unless exceptional circumstances exist, such as sickness or unavailability of the appointed Judge.
25. An Exhibitor shall not compete in a section if the Exhibitor is a member of the Judge's immediate family.
26. An Exhibitor shall not compete nor show any animal in a section if the animal has been owned or leased by the Judge or a member of the Judge's immediate family or if the Judge is the Exhibitor's employer or business partner.
27. An Exhibitor shall not compete if the Exhibitor or any member of the Exhibitor's immediate family has provided accommodation for the Judge within three months prior to or during the holding of the Show.
28. An Exhibitor shall not compete if the Exhibitor or any animal being shown by the Exhibitor has been given tuition by the Judge's business partner within three months prior to or during the show.
29. An Exhibitor is ineligible to compete if the Exhibitor has employed or has been employed by or has been a business partner of the Judge of the Section within three months prior to or during the show.

30. An Exhibitor shall not compete if the Exhibitor has given tuition to the Judge or has fed or trained an animal owned or leased by the judge within three months prior to or during the show.
31. A Judge shall not visit the livestock-housing complex of the Show Society, nor the owners, nor inspect or discuss any animals entered in the Show prior to or during the judging of the relevant section.
32. No Exhibitor shall deface or alter registration papers or performance cards for any exhibit.
33. A Judge or Steward must not knowingly permit an ineligible Exhibit or Exhibitor to compete.
34. No Exhibitor nor a member of the Exhibitor's immediate family or anybody employed by the Exhibitor shall approach a Judge with regard to a decision made by the Judge unless they first obtain permission from the Committee person in Charge or Steward of the Section.
35. In Breed Classes, all animals must have current Registration and Ownership Certificate with the relevant Breed Society.
36. In Breed Classes, registration papers (where applicable) must be available at the Show as proof of registration.
37. An Exhibitor required by the Show Section Schedule or rules of this Society to parade an exhibit in the Grand Parade and who fails to do so, shall not be entitled to and shall forfeit any prize money or trophy to that Exhibitor and/or for that Exhibit.
38. The Exhibitor shall ensure that they and their exhibit comply with all statutes, regulations and by-laws applying to the showground at the time of the show including but not limited to all animal health requirements.
39. Exhibitors and Space Holders who bring electrical equipment into the showground must comply with current legislation.
40. Where animals are being led, worked and displayed, it is the responsibility of the owner/handler at the time to ensure the animal does not become a public safety liability.
41. Dogs, other than those owned by members of the Canine Control Council, must be kept in a closed float, a vehicle or on a short leash and must be suitably muzzled as to prevent it being able to injure or bite any person or other animal.
42. Any competitor who receives any physical or electronic communication aid during the judging of an event will have all nominations cancelled. The persons concerned may be asked to leave the showground.
43. Energised electric fences are prohibited on the Showground at any time unless in a specified area and suitably signed.
44. Rules for individual Sections shall be as per the attached Schedule/s and they shall be read in conjunction with the rules.
45. Every official, competitor and helper has the right to be treated with dignity and respect. In support of this right, the RASQ has zero tolerance for any form of bullying, harassment, discrimination and violence. Any person subjected to any of these forms of harmful conduct is encouraged to report it in writing to the RASQ Committee or Section Head Chief Steward. All reports will be handled promptly and confidentially.

ALCOHOL AND DRUG ABUSE POLICY

1. The Queensland Chamber of Agricultural Societies Inc. will not tolerate unacceptable behaviour from any judge, steward or person performing duties at an Agricultural Show or Show Committee organised function, who is affected by alcohol or drugs.
2. The Chamber considers that all persons assisting at a Show or function should be free of any intimidation or embarrassment caused by any person who is affected by alcohol or drugs.
3. The Executive of the Show Society or person in charge of the Event must ensure that any Judge, Steward or Person is not subject to any behaviour, which is a personal embarrassment to the Members of the Show Society or renders the Show Society in disrepute.
4. Any reports of alcohol or drug abuse will be treated seriously, and action will be taken immediately to remedy the problem.
5. Disciplinary action may be taken against any person who is in breach of these protocols.
6. Any Judge, Steward or person affected by alcohol or drugs by their actions may be liable under the Workplace, Health and Safety Act.
7. Disciplinary action arising from any incident involving alcohol or drug abuse may involve a warning, dismissal or referral to authorities.

IMPORTANT NOTICE

**Due to current changes to public liability the following clauses have been included in the Show Society's Rules and Regulations.
Please note: When you sign off on your entry form you will be agreeing to the following inclusions.**

- Agree to compete/exhibit at the 2026 Royal Agricultural Society of Queensland Toowoomba Royal Show at my own risk.
- Agree not to make any claim against the Royal Agricultural Society of Queensland for any injury or loss sustained to me, my property or the livestock exhibit under my care at the 2026 Toowoomba Royal Show.
- Agree to compete/exhibit at my own risk and to indemnify and keep indemnified the Royal Agricultural Society of Queensland, together with any other organization or person involved in the conduct of any show against all claims, suits, actions, or demands, which may be brought in respect of any injury or other loss sustained to me, my property, or the livestock exhibit under my care in the course of competing/exhibiting at the show and agree to exonerate the committee of management of the Show Society together with any other organization or person involved in the conduct of any agricultural show from all loss or injury to me, my property or the livestock exhibit under my care whether due to alleged negligence or otherwise.
- Acknowledge that no insurance is provided on my behalf, and I am responsible for arranging my own public liability and all other insurances.



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