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## Judging at the Fair

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Judging at the Tanana Valley State Fair is accomplished through a network of volunteers. Judges are recruited & chosen for their expertise in a particular area, and it is through their generous donation of time & knowledge that we are able to showcase your achievements. Judges are trained by the superintendent & through the Fair Office to follow the guidelines set down by the Fair Association. They are expected to:

- be fair & consistent in their judging;
- provide positive comments & constructive criticism to the exhibitor;
- follow the Fair Association's mission to educate participants through their evaluation.

Each exhibit must have a completed score sheet. These score sheets are for the education of the exhibitor only & are not for public view. An exhibitor may request to see a score sheet for any of their entries by asking the exhibit attendant on duty, asking the superintendent, or requesting assistance through the Office.

Although our judges work hard to provide a positive experience for the exhibitor, sometimes there can be discrepancies or inconsistencies. If so, the exhibitor is encouraged to contact the superintendent who can investigate the problem. If necessary, the exhibitor may file a protest through the Office. A \$25.00 fee must accompany any protest filed. Please refer to the Exhibit Guide for more information regarding this procedure.

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## Security

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You are encouraged to enter your best work. The Competitive Exhibits team (staff, superintendents, judges & volunteers) all recognize the value these hold & all effort is made to provide for their security. Each building has a team of volunteers to watch over the exhibits & to make sure they are not handled or stolen, but because of the volume of entries we get each year, we cannot guarantee the safety of each exhibit.

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## Perishable Exhibit Pick Up

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Juniors may pick up their perishable entries on Adult Perishable Entry Day. All others may retrieve their exhibits on the Monday following the close of the fair.

Admission onto the grounds will be granted if the junior exhibitor has their entry receipt or the adult exhibitor has their perishable entries in hand at the gate. All others must pay admission.

Perishable exhibits that are not picked up by the Monday following the close of the fair will be discarded. The Office cannot guarantee the return of personal property (such as platters, plates, etc..)

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## Questions

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We have tried to create a class for everything, but if you cannot find an appropriate class in which to enter an item, please contact the Department Superintendent. They can help you in selecting a class, or can add any class as needed. Superintendents' names and telephone numbers are listed in the Exhibit Guide. Be sure to contact them before Entry Day.

If you are unable to reach the superintendent, the Office is here to help. Call us anytime between the hours of 9 am & 5 pm, Monday through Friday or email [exhibits@tananavalleyfair.org](mailto:exhibits@tananavalleyfair.org).



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# DEPARTMENT 7D BAKE OFF



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## Exhibiting at the Tanana Valley State Fair

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Welcome to the world of Competitive Exhibits! As an exhibitor at the fair, you are entering into a long standing tradition of education & competition that began in the Tanana Valley in 1924.

Since 1961 (unless canceled due to circumstances out of the control of TVSFA), Fairbanks' best bakers have demonstrated their skill to Fair audiences in the Bake Off, a special highlight of the Tanana Valley State Fair. Contestants are selected from winners in the Culinary Department and are assigned individual times to prepare their products in the Badger Hall Demonstration Kitchen. Those individuals chosen for the honor to compete will be contacted by the Bake Off superintendent.

Your primary source of information about entering an exhibit is through the Exhibit Guide, available online or at the Fair Office.

## Bake Off Participation

Bake Off contestants are selected from winning entries in the Culinary Department of the Tanana Valley State Fair according to points awarded by the judges. Those with the highest scores in each of the following Divisions will be invited to compete:

Division A (AA) - Yeast Breads, Division B (BB) - Sourdough; Division C (CC) - Yeast rolls; Division D (DD) - Quick breads & biscuits; Division E (EE) - Cookies; Division F (FF) Cakes; & Division G (GG) - Pies.

### Only baked products are eligible to compete.

Three participants from each category shall qualify to compete. In the event duplication of points make more than three participants eligible to bake off in any category, the bake off superintendent shall at her option, either break the tie or allow a fourth person to bake off.

If a contestant receives top awards in more than one division, the contestant shall bake-off the item in the division where the greatest number of points was received, or the bake-off superintendent shall decide the Division to be baked off.

In all events, the participant will bake the product they entered in the Culinary Department.

## Bake Off Rules

**CONTACTING THE CONTESTANTS:** The Bake Off superintendent will receive the eligible names & phone numbers from the Culinary Superintendent. The maximum number of contestants shall be 14 in Division A Adult Bake Off, and 14 in Division AA, Junior Bake Off, unless there is a tie (see above). Refer to the Exhibit Guide for dates.

**ASSIGNING TIMES TO COMPETE:** The Bake Off superintendent shall assign the time each participant is to bake. In order to facilitate this, the exhibitors must, when contacted, provide the superintendent with the total length of preparation time, baking time & any other relevant information to allow adequate scheduling.

**PREPARATION:** Entrants must come prepared to bake with all necessary utensils, ingredients & a complete recipe. A stove & range-top, electrical outlets, refrigeration & water are provided. Entrants

*The Tanana Valley State Fair seeks to highlight and enhance appreciation for Interior Alaska by showcasing competitive & commercial exhibits. The Fair educates and entertains all participants by providing opportunities to share a rich variety of individual and community endeavors. The Fair encourages and welcomes involvement by all.*

## Rules (cont..)

are required to prepare & clean up their area. Strict health & cleanliness regulations must be observed.

**DURING THE CONTEST:** An area shall be designated as the Bake Off Competition Area. Contestants may leave the bake off area at their own discretion (ie: while bread is rising, product is baking, etc.). If the contestant is unable to complete the entry without help, they will be disqualified. The superintendent may assist juniors with hot items, electrical implements, etc. for safety reasons, but must receive instruction from the contestant regarding length of time, and other special instructions.

**DISQUALIFICATIONS:** The superintendent shall make the final decision regarding disqualification. The judges may not disqualify an entry - they must trust the superintendents judgement regarding adherence to rules and judge what is placed before them.

## Judging Criteria

### External Characteristics

Points are determined before the product is tasted or cut into. Decisions are based on the appearance of the product. Factors include uniformity, shape, size, color, and surface texture.

### Internal Characteristics

Decisions are based on tasting and interior appearance. Factors include texture, grain, and color.

### Flavor

Judges look for a well-balanced flavor that mirrors the recipe (such as an appropriate lemon flavor in a lemon cake recipe). Smell is sometimes a factor.

## Sample Judging Sheet

### Department 7D Bake Off

WEN # \_\_\_\_\_ Division \_\_\_\_\_ Class \_\_\_\_\_  
Judge's Initials \_\_\_\_\_

	POINTS POSSIBLE	SCORE
External Characteristics (shape, size, color, volume, surface)	30	_____
Internal Characteristics (texture, grain, color)	30	_____
Flavor	40	_____
TOTAL (100 = perfect score)		_____

COMMENTS \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

## Judging Criteria (cont.)

The range of points which may be deducted for the following criteria is:

CRITERIA	Deductions (points)
• Over-baked.....	1 - 3
• Under-baked.....	1 - 3
• Flavor.....	1 - 5
• External appearance .....	1 - 5
• Internal characteristics.....	1 - 5
• No recipe included.....	5
• Not required quantity .....	5
• Not displayed properly.....	1 - 5
• Doesn't conform to recipe.....	1 - 3