

MEDIA RELEASE

MONDAY 24TH NOVEMBER 2008

The Excellence in Baking Awards known as the jewel in the crown for the baking industry was held on Friday evening 21ST Nov. Over 180 people throughout the industry attended the gala function at the A.J.C Function Centre (National Caterer of the Year) Royal Randwick Racecourse. The venue was chosen because the B.I.A NSW thought it fitting that while Randwick had played host to many champions the baking industry would be just at home honouring their's. The event was hosted by Mr Peter LeSueur National Bakery Manager for E.O.I Peerless Foods.

With 3 business categories available in the awards the judges had a strenuous time deliberating over the past weeks as they visited the entrants from all across the state.

The categories were:

Bakery of the Year

Won by Moxom's Bakery – Armidale

Proprietors Roger and Anne Bourke were thrilled as they had been encouraged for some time now from the people of Armidale to enter.

Bakery Café of the Year

Won by Sheehan's Sunnyside Bakery Café – Young

Clinton Sheehan has been very fortunate with his parents support, they sold there transport business to buy an old building in Young and erect a brand new bakery. They are happy that this has all paid off.

Patisserie of the Year

Won by Euro Patisserie – New Lambton

Darren and Jennifer Smith were very proud of their teams achievements and efforts the award title is a great ending to the year as one of their apprentices was very successful in the Sydney Packham award presented by the Australian Society of Bakers.

Further information can be obtained from the BIA NSW Website www.biansw.com.au

