

June 25, 2010

Tasmania improves their ranking from 5th to 2nd in the prestigious “Artisan Bread Cup” held in Sydney

After months of dough making, shaping and baking the Skills Institute’s Tasmanian team reaped the benefits of their hard work by beating all the other states and territories except one. The Tasmanian team coached by Mike Goddard (Skills Institute Teacher) and comprising of Craig Bridges, Cripps Bakery, Hobart; Paul Herbig, owner of Tante pour Tante Patisserie in Charles Street Launceston; and Jenni Benbow (2009 winner of the L.A.Judge Award for best bakery apprentice in Australasia) who now works for Jean Pascal Patisserie, Newtown Hobart, showed that Tassie has a baking trade that is up there with the best.

The competition is run to determine who will represent Australia at the Sigep Baking Competition in Rimini, Italy early next year. It consists of a team of three Artisan bakers who in seven hours have to produce a range of breads, yeasted pastries known as Viennoiseries, and a decorative centre piece that could be used as a window display. Craig took out the healthy bread section with a light grain loaf containing vine fruit and Rosemary while Paul’s croissants are now looked on as being the best in Australia. Jenni’s masterpiece of a decorative display was all made of bread and included a silk print on to dough of Ned Kelly his beard being the shape of Tasmania and designed by Jenni’s sister.

Both Jenni and Craig were trained at the Skills Institute while Paul is a part time teacher of patisserie and cookery in Launceston. We now wait eagerly to see if any of the team will go on to Europe to represent their country.

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