

SYDNEY ROYAL WINE, DAIRY & FINE FOOD SHOW EXPRESSION OF INTEREST - JUDGE

SYDNEY ROYAL COMPETITIONS

The Sydney Royal Wine, Dairy & Fine Food Shows set the standard in Australian wine and food judging. Held thought the year, the judging areas comprise of:

WINE BEER & CIDER CHEESE & DAIRY REGIONAL FOODS

PRODUCE

AQUACULTURE BRANDED BEEF BRANDED LAMB COFFEE

DELI MEAT OLIVE OIL PASTA PROFESSIONAL BAKERY

CHOCOLATE

The Sydney Royal Wine, Dairy & Fine Food Shows offers producers a platform from which to benchmark their products within their industry as well providing extensive exposure to both the consumer market and trade professionals.

Only the most exceptional quality is recognised by the Sydney Royal Competitions. Trophy and Champion Award winners represent a superior standard of excellence in their field. Gold, Silver and Bronze Medal winners are presented with a certificate, Medal Artwork and supplied with the Medal Marketing Kit to assist in promoting their products as Sydney Royal winners.

The Sydney Royal Wine, Dairy & Fine Food Shows are continuously seeking to engage further with industry, develop relationships, and recruit new Judges and Stewards to join the team of highly skilled and expert Officials. We invite those interested to read the pages following overleaf and complete the form to be considered for a position. Completed forms will then be submitted to the Chief Judge of the Competition specified in the application. After review, Applicants will be contacted and invited to take part as positions become available. Prospective Judges may be required to undertake some formal training in sensory evaluation to support their Judging ability and consistency. Applicants may be invited as Associate Judges in the first instance, before moving to a full Judge role. An Associate Judge participates in the Judging however their scores of an Exhibit are not included in the final score however may be used for benchmarking, comparison and collaboration analysis.

If you have any questions regarding this document, please send your enquiry via email to sydneyroyal@rasnsw.com.au

JUDGING AT SYDNEY ROYAL - THE BENEFITS

- Opportunity to be involved in high profile and prestigious Sydney Royal Competitions, renowned all across Australia.
- Engage with industry members, build relationships and networking opportunities.
- Keep abreast with the industry, changes in trends and identify up and coming producers.
- Further develop your palate as well as analytical and sensory judging skills.



ROLES & RESPONSIBILITIES – JUDGE/ASSOCIATE JUDGE

- Judges must have substantial experience and knowledge of their industry.
- Judges must have well developed analytical skills and sound judgement.
- Judges must have the ability to communicate fairly, clearly and effectively.
- Judges must be ethical, and act with integrity and be confident in making independent judgements.
- Judges must maintain a high level of ethical and professional conduct towards the Competition and fellow Judges at all times.
- Judges should at all times endeavour to keep their actions and reactions to an exhibit as neutral as possible so as not to influence other Officials.
- All judging is undertaken independently and without collaboration. Judges should keep their results
 confidential during the scoring process. Panel Chairs will provide assistance to ensure adequacy and
 alignment of judging for each Class.
- Judges are required to provide **constructive comments and feedback** on individual exhibits and overall class performance which will be provided to exhibitors with Results Packs.
- Judging and scoring is conducted using digital tablets. As a result, Judges must be adept at working with technology.
- Sydney Royal Competitions receive a large number of entries with some Competitions running over multiple consecutive days (Cheese & Dairy, Chocolate, Wine, Professional Bakery, Coffee, Deli Meat and Regional Food). Judges must commit to attend a full day/s of judging (with hours approximately 8am – 5pm.)

THE JUDGING PROCESS

All Exhibits are assessed without commercial labelling. There are three stages in the Judging process:

Stage 1 - Tutorial

The Chair of Judges will present a Judges' Briefing and Tutorial Session on the morning of Judging, to ensure Judges are familiar with the scoring method, Judging process, and the use of Judging tablets. Each Competition has different Judging attributes and points awarded which must be adhered to. Judges will have the opportunity to undertake a trial assessment as part of the tutorial to calibrate their palates.

Stage 2 – Judging Sessions with Formal Decisions and Reporting Requirements

Judging day varies according to each Competition but generally incorporates a couple of sessions throughout the day interspersed with appropriate breaks. The length of the judging day depends on several factors including the number of Exhibits allocated to their Judging panel, the pace of the judging, any IT issues that may emerge.

Stage 3 – Championship Judging

This stage requires the panel of Judges to formally sign off the initial Judges' report and therefore highlighting those Gold medal winning exhibits that will be included in the Championship Judging process. The Sydney Royal Competitions use the internationally-recognised Borda Count Method for their Trophy or Championship judging. These rounds can involve an expanded panel of Judges and so it can happen that an Exhibit that did not receive the highest score when it was judged in its Class, will go on to win the Championship.

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EXPRESSION OF INTEREST FORM

Completed Expression of Interest forms should be emailed to sydneyroyal@rasnsw.com.au or mailed to: Sydney Royal Wine, Dairy & Fine Food Assistant, Locked Bag 4317, Sydney Olympic Park NSW 2127

COMPETITION/S

PERSONAL INFORMATION

Please indicate the Sydney Royal Competition/s you are interested in by marking a 'X' next to the competition:

Aquaculture	Branded Beef
Branded Lamb	Coffee
Deli Meat	Olive Oil
Pasta	Professional Bakery
Regional Food	Wine
Beer & Cider	Cheese & Dairy Produce
Chocolate	

Last Name:		
Given Names:		
Mailing Address:		
Telephone:	Mobile Number:	
Email:		
PROFESSIONAL INFORMATION		
Current (or most recent) position held:		
Organisation:		
Years in the Position/Organisation:		
Please provide a brief explanation of your ro	les and responsibilities:	

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DECLARATION

Phone: Email: _____

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