

2023 For the Love of Focaccia

Face-off in the WBA's first Focaccia competition in For the Love of Focaccia! This rich and flavorful Italian flatbread decorated with fresh vegetables and herbs is a beautiful edible art. Focaccia produced using an artisanal, hand-made method may be entered in this new competition!

Entry # *

Skill Level *

- Baking & Pastry Arts or Culinary (College Student)
- Industry Novice (Up to 2 years experience)
- Industry Professional (2+ years experience)

Overall General Appearance *

Maximum 15 Points

Flavor Profile / Taste *

Maximum 15 Points

Creativity / Originality *

Maximum 15 Points

Crumb Structure / Internal Texture *

Maximum 15 Points

Baked Properties - Over/Under Baked *

Maximum 10 Points

Finishing / Garnishing *

Maximum 10 Points

Freshness of Ingredients *

Maximum 10 Points

Presentation / Saleability *

Maximum 10 Points

Penalty

Reason for Penalty

- Use of inedible ingredients
- Frozen dough
- Other (please explain in comments)

Comments: *

Total Score

100

Submit