

Scottish Bread Championship 2023

ENTRY FORM – BAKER'S DETAILS



Entrants are solely responsible for the accuracy, eligibility and legibility of their entries.
Please complete & return by email to wendy@wendybarrie.co.uk

NAME	
BUSINESS NAME (where applicable)	
ADDRESS	
TELEPHONE NUMBER	
EMAIL	
WEBSITE (optional)	
INSTAGRAM (optional)	
TWITTER (optional)	
OFFICE USE: Entry code	

Scottish Bread Championship 2023

ENTRY FORM – ITEM DETAILS – please duplicate & complete this form for each & every entry. **The entry fee is £5.00 per entry.** Please pay online here:

<https://scotlandthebread.org/product/sbc23fee/>

& email your completed entry forms to wendy@wendybarrie.co.uk

Entries close Wednesday 15th February 2023

CLASS No.	SHORT DESCRIPTOR/PRODUCT NAME FOR JUDGING DISPLAY LABEL
NAME OF BAKER / BAKERY: (for organiser identification - not visible on the day)	
FULL DESCRIPTION OF ENTRY (N.B. It is not in the spirit of the competition to reveal your identity so please make every effort not to use obvious logos/designs on your loaves). MAXIMUM WORD COUNT IN TOTAL: 350 WORDS	
Ingredient list	
Grain/flour type and source	
Nutritional information (as relevant for class entered)	
Provenance of ingredients (as relevant for class entered)	
Heritage of recipe (as relevant for class entered)	
The story – idea/purpose behind the loaf	
The judges will base their scores on appearance, crust/bake, texture/crumb, flavour & integrity (assessing how well you have realised your intention and ambition)	