A group of logos and a person with a pizza on his head

Description automatically generated**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](mailto: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 2024**

**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/scottish-bread-championship-2024-entry-fee/>  
& email your completed entry forms to [wendy@wendybarrie.co.uk](mailto:wendy@wendybarrie.co.uk)

**Entries close Monday 12th February 2024**

|  |  |  |
| --- | --- | --- |
| **CLASS** Number(s) | **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) | | |