

# Scottish Bread Championship 2026

## 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)	
TWITTER /X/INSTAGRAM (optional)	
OFFICE USE: Entry code	

# Scottish Bread Championship 2026

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

<https://scotlandthebread.org/product/scottish-bread-championship-2026-entry-fee/>

& email your completed entry forms & photo to [wendy@wendybarrie.co.uk](mailto:wendy@wendybarrie.co.uk)

**Entries close Friday 20th February 2026**

CLASS Number(s)	SHORT DESCRIPTOR/PRODUCT NAME FOR JUDGING DISPLAY LABEL
NAME OF BAKER / BAKERY: (for organiser identification - not visible on the day)	
<b>FULL DESCRIPTION OF ENTRY</b> (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). <b>MAXIMUM WORD COUNT IN TOTAL: 350 WORDS</b>	
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	
If this box is unchecked no products will be judged <input type="checkbox"/>	I hereby confirm that all products entered in this competition conform to the <a href="#">basic standard</a> of the Real Bread Campaign, i.e. they contain no additives or processing aids.
The judges will base their scores on appearance, crust/bake, texture/crumb, flavour & integrity (assessing how well you have realised your intention and ambition)	