

WESTERN REGION BAKERY CHAMPIONSHIPS 2019

To enter please complete your details below & classes you wish to enter by writing the number of entries in each class in the right hand column. **All entries from businesses which fall in the Western Region Area will be free of charge.** Otherwise each entry will cost £1. Please make payment by BACS: Western Region Craft Bakers Association, Barclays, sort code 20-34-69, account number 33082342. Fill in your details in the boxes below and email this form to jackie@bakowestern.co.uk or post to: Jackie Tree, Western Bakery Championships, BAKO Western Ltd, Saunders Way, Cullompton, Devon, EX15 1BS. Closing Date for Entries – 4th October 2019—Late entries are available at £5 per entry. Each entrant should complete a separate entry form. Entry forms can be photocopied or downloaded at www.bakowestern.co.uk/western-bakery-championships.

Entrants Details	Employer Details
Name	Name & Address
Phone	
Email	Phone

Prize certificates will be printed with the name of the entrant & business unless otherwise requested here.

Competition - Rules & Conditions

1. Closing date for entries: 4th October 2019 - Late entries can be accepted up 9.45am on 13th October at £5 per entry.
2. No Judge or member of his/her family is permitted to compete in any class where they are judging.
3. All exhibits must be the bona fide manufacture of the competitor, who may be called upon to prove the correctness of his/her entry to the satisfaction of the committee. If the committee are not satisfied the award in that class may be withheld.
4. The Trainee Championship, classes 1-6, is open to all Trainees within the UK. A Trainee is defined as: A person in a craft bakery who commenced work in a bakery after 13th October 2014, or a student attending a full time college course in food preparation whose course covers all baking procedures involved in classes 1 – 6.
5. The Bread Championship, classes 10-20 & The Confectionery Championship, classes 21-31 & The Innovation section classes 55 - 60 are open to any UK person or business.
6. The West Country Specialties Championship, classes 33-37 are open to individuals or businesses in the area serviced by BAKO Western.
7. Championship points will be awarded as follows, 1st 6 points, 2nd 4 points, 3rd 3 points, Very Highly Commended 2 points.
8. Championship prizes are in addition to the individual class prizes shown on the entry form. Table prize cards will be awarded for 1st, 2nd 3rd & Very Highly Commended.
9. Judges may withhold any prize or points at their absolute discretion.
10. Entries will only be accepted on the official entry form printed in this publication or the competition schedule or down loaded from our website. www.bakowestern.co.uk/western-bakery-championships
11. On receipt of a completed entry form, official numbers will be posted to every competitor for every entry in each class entered. Competitors must attach these numbers securely to every exhibit with 25mm tacks (pins must not be used) - to permit the judges to cut each exhibit correctly, numbers must be attached to each side of 400 gram loaves & to each end of 800 gram loaves.
12. Competitors may have as many entries as they wish in any class but will only be awarded one prize in any one class.
13. Any distinguishing marks (other than the official number tickets) will lead to that entry being disqualified.
14. All exhibits must be delivered to The Competition Organisers at BAKO Western, Cullompton, & staged prior to the commencement of Judging at 10:15 am on Sunday 13th October 2019.
15. No competitor will be allowed to remain in the judging area whilst judging is taking place.
16. The Judges reserve the right to cut, examine & test as they deem fit all goods entered in the competition.
17. Prizes will be awarded subject to the rulings of the Judges. Prizes will be paid by cheque.
18. Exhibits in the Proprietary Class 46 must incorporate ingredients from the sponsoring company.
19. Should any competitor wish to lodge an objection to any award in the competition he/she must do so immediately to the chairman of the organising committee with a deposit of £25 which will be withheld if the objection is overruled.
20. The organising committee cannot be held responsible for the delay or loss of any form, fee or receipt in connection with this competition but every care will be taken to avoid such losses.
21. Cups & Trophies remain the perpetual property of the Western Region Craft Bakers Association. Winners of cups & or trophies may be asked to sign

a bond for its safe custody & return in a safe & clean condition ready for next year's competition.

22. Bread must not be more than 30 grams above or below the stated weights. All competitors must comply with all specifications laid down or risk disqualification.

23. Exhibits must remain on show & not be removed until after 3pm on the day of the competition.

Guidance Notes

3) All ingredients must be suitable for a vegan diet as set out on The Vegan Society web site. www.vegansociety.com/go-vegan/definition-veganism

4) All ingredients must be edible. The topping must be baby themed.

5) Bread Plaque. Let your imagination run free & create an eye catching bread plaque suitable to display in the bakery shop window. Size is the limit here not your imagination.

10) Inclusions of your choice may be used.

18) Assorted Fancy Rolls. Different shaped rolls and dough type are required. 20) Sourdough Bread. Flavour & eating quality will be uppermost in the judges' thoughts when judging this class.

26) Crème Cake Bar – Be imaginative & creative. Inclusions of your choice must be incorporated.

28) Ingredients of your choice but must include any or all of the following: Nuts, Seeds & Dried Fruit

29) Luxury Caramel Tray Bake Slice. Ingredients of your choice to create a luxurious treat. Must include luxury caramel.

30) Chocolate Snacking Bar. No restrictions here apart from size. Create a heavenly indulgent bar. Real chocolate must be used, either dark, milk or white.

31) Almond Goods. 3 varieties of Almond goods to include a Congress Tart & a Macaroon, display on 20cm board.

42) Display Novelty Cake, Sugar Paste. Theme 'Halloween' "Cake base 8" min, 12" max. Cake or dummy allowed. Cake board 12" maximum. All decorations must be edible

43) Choc Swiss Roll. Decorated as a Yule Log—will be cut— sponge quality will be taken into account as well as the decoration.

47) Creative Christmas Stollen. The judges will be looking for a special Stollen that appeals to the eye. Be creative in shape & traditional in flavour.

53) Armadillo shaped Pasty any flavour. Give your creative imagination free reign & show the judges just what can be achieved. Please include a descriptive text label of your entry (We will reprint this text in a standard format to avoid a disqualification under rule 14)

55) Hidden Vegetable Loaf Cake. Ingredients of your choice **excluding carrot**. May be topped/iced to add that extra special finish. Please include a descriptive text label of your entry (We will reprint this text in a standard format to avoid a disqualification under rule 14)

56) Signature Bake. A baked & or finished product unique to your bakery representative of your craft. Can be savoury or sweet & something new either in, shape, flavour or eye appeal.

57) Gluten Free Bread. Must be produced from scratch using gluten free flour.

58) Gluten Free Confectionery. An item of your choice but must be produced from scratch using gluten free flour.

59) Breakfast on the Go. Can be savoury or sweet but must be a handheld product suitable to be eaten on the go. Be inventive & innovative.

60). Savoury ingredients of your choice may be used, inspire the judges with your creativity.

Class Number & Description	Size/Weight	Sponsor	Prizes	
Trainee Championships (Classes 1-6) (see rule 4)				1st — 3rd
1) Sourdough Coberg	Max 800g	CBAEF	50-25-15	
2) 4 Round Doughnuts Filled & Decorated	150g max each	CBAEF	50-25-15	
3) 4 Vegan Savoury Rolls (note 3)	15cm max each	CBAEF	50-25-15	
4) 4 Cupcakes (note 4)	20cm board max	CBAEF	50-25-15	
5) Shop Window Display Plaque (note 5)	Max 45x30cm	CBAEF	50-25-15	
6) Powder aerated goods 2 Scones & 2 Rock Cakes	75g each max	CBAEF	50-25-15	
Please tick this box to certify that you are a Trainee as defined in Competition Rule 4				
Bread Championship (Classes 10-20)				
10) 4 Brioche Buns with inclusions (see note 10)	80g max each	Ireks	50-25-15	
11) White Tin Loaf	800g	Allied Mills	50-25-15	
12) White Oven Bottom Bloomer	800g	AB Mauri	*50-25-15	
13) Wholemeal Tin Loaf	400g	DCL Yeast	50-25-15	
14) Multiseed Tin Loaf	800g	Bakels	50-25-15	
15) White Oven Bottom Coburg	800g	FMS	50-25-15	
16) Fruit Loaf	400g	California Raisins	50-25-15	
17) Walnut Cheese & Olive Bread	600g max	California Walnuts	50-25-15	
18) 4 Assorted Fancy Shape Rolls (note 18)	75g max each	Becketts	50-25-15	
19) Baguette (French Type)	400g	Planete Pain	50-25-15	
20) Sourdough Loaf (note 20)	400g	Ireks	50-25-15	
Confectionery Championship (Classes 21-31)				
	Size/Weight	Sponsor	Prizes	
21) 4 Danish Pastries (2 Varieties)	150g max each	Lantmannen	50-25-15	
22) 4 Doughnuts any Flavour or Shape	100g max each	DCA Equip Ltd	50-25-15	
23) 4 Mince Pies, (2 Short & 2 Puff)	100g max each	Finlay Foods Ltd	50-25-15	
24) 4 Muffins (2 Varieties) (American type)	120g max each	Dawn Foods	50-25-15	
25) Celebration Cake—No Icing or Marzipan	1.5kg max	Foodtools	50-25-15	
26) 4 Crème Cake Bars (note 26)	9cmx3cm each	Puratos	50-25-15	
27) Dundee Cake	max 1kg	Ragus	50-25-15	
28) 4 Breakfast Energy Bars (note 28)	max 10cm each	Western Region	50-25-15	
29) 4 Luxury Caramel Tray Bake Slices (note 29)	100g each max	Renshaw	50-25-15	
30) 4 Chocolate Snacking Bars (note 30)	9cm x 3cm each	Barry Callebaut	50-25-15	
31) Almond Goods Selection 3 Varieties (note 31)	20cm Board	Wiltshire CBA	50-25-15	
West Country Speciality Championship (Classes 33-37)				
33) West Country Lardy Cake	500g max	Nortech Foods Ltd	50-25-15	
34) 2 West Country Cream Tea Scones (No filling)	80g max each	Miles Tea & Coffee	50-25-15	
35) 2 Pasties D shape	400g max	Golden Bake	50-25-15	
36) Saffron Cake	500g	Cornwall CBA	50-25-15	
37) Traditional Plate Apple Pie	15-20cm	Mackle Apple	50-25-15	
Special Display (41 – 47)				
41) Edible Harvest W heatsheaf	75x45cm max	Morning Foods	50-25-15	
42) Display Novelty Cake Sugar Paste (note 42)	30cm max board	Renshaw	50-25-15	
43) Choc Swiss Roll decorated as Log (note 43)	20cm max	Dawn Foods	50-25-15	
44) Decorated Battenberg Cake	15cm	Macphie	50-25-15	
45) Deep Fruit Pie	15cm max	John Morley	50-25-15	
46) Norfolk Malt/Crunch Cob & 4 Rolls (rule 18)	400g Cob.75g Rolls	Heygates	50-25-15	
47) Creative Christmas Stollen (note 47)	600g max	Macphie	50-25-15	
Butchers & Bakers Fayre (Classes 50 – 54)				
50) Hand raised Pork Pie	1x500g max	Wrights Food Group	50-25-15	
51) Signature Scotch Egg	2x250g max	Penny Lane	50-25-15	
52) 4 Sausage Rolls.	15cm max	Penny Lane	50-25-15	
53) 2 Armadillo Pasties any flavour (note 53)	400g max each	Wrights Food Group	50-25-15	
54) 2 Steak & Kidney Pies	150mm max	Wrights Food Group	50-25-15	
Innovation Championship (Classes 55-60)				
55) Hidden Vegetable Loaf Cake (note 55)	900g max	Foodnet	50-25-15	
56) Signature Bake (note 56 & see below)	900g max	South West Labels	50-25-15	
Please tell us the nature of your business i.e.: Baker, Butcher, Chocolatier, Café Owner etc.				
57) Gluten Free Loaf (note 57)	450g max	Edme	50-25-15	
58) Gluten Free Confectionery (note 58)	20cm board max	Edme	50-25-15	
59) Breakfast on the Go (note 59)	400g max	Bridor	50-25-15	
60) 4 Savoury Scones (note 60)	80g max each	Wyke Farms	50-25-15	

*In addition to prize money, yeast equivalent to the 1st prize winner's height will be awarded by the sponsoring company.