

# Scottish Bread Championship 2025

## 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	

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**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-2025-entry-fee/>

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

**Entries close Thursday 6<sup>th</sup> February 2025**

CLASS Number(s)	SHORT DESCRIPTOR/PRODUCT NAME FOR JUDGING DISPLAY LABEL
NAME OF BAKER / BAKERY: (for organiser identification - not visible on the day)	
<p style="text-align: center;"><b>FULL DESCRIPTION OF ENTRY</b></p> <p>(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></p>	
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)	