



*Oxfordshire
Bake Off*

APPLICATION FORM 2012

What is the Oxford Bake-off?

Oxford Bake-off was set up to celebrate the love of baking whilst supporting some great charities.

It is a one-day baking competition, which will take place on Saturday, March 24th 2012 in Oxford Town Hall. You must pre-register by filling out an application form and you must bring £5 on the day to confirm your place in the competition (the full £5 will go to the charities).

How do I enter?

1. Fill out this application form in full and send back by March 20th 2012. You can return the form by...
 - Scanning and emailing back to oxfordbakeoff@gmail.com
 - Sending by post, using the address: Oxford Bake-off application, 64a Burwell Drive, Witney, Oxon, OX28 5LY
2. You bake your final entry before the competition. Please note: you must follow the exact instructions for your category. (You will not win if you turn up with a 6ft Cupcake, however beautifully it is decorated and tastes if it does not meet the criteria of the category)
3. You bring your entry along on the day to the venue between 0930 and 1030.
4. You pay your £5 entry fee on arrival.
5. You will be handed your bake-off pack, which will include your entrant's number (and a few other goodies too).
6. You display your bake(s) on the category table, with your entrant's number. This must be done by 11am at the latest. Any later and your entry won't be judged.
7. Between 1100 and 1300 the expert judges will stuff their faces with your bakes, make some tough decisions and pick the crème de la crème of the bakes!
8. You can enjoy the day: mooch around the stalls, take part in a workshop, have a cup of tea in the vintage teashop!
9. Between 1330 and 1430 the bake-off awards will be given out. There will be prizes for winner & runner up in each category, and an overall prize for "Star baker" of all the categories.
10. At 1430, if you are happy for us to sell your bakes, they will go on sale at the Great Bake-off Sell-off and the public will be free to purchase - with all funds going to the charities. Please tick the box on the application form to say you are happy for us to put your bakes up for sale.

PERSONAL INFORMATION

Full Name.....

(Please note if you are under the age of 18 you will require parental consent to enter the competition)

Address:.....

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Email Address:.....

Contact Telephone Number:

Home.....

Mobile.....

Other:.....

Your personal information will only be used for the purposes of Oxford Bake-off registration and will not be shared with any third parties.

CONSENT

I confirm that I am who I say I am, and am freely able to enter into this competition. I have read the information provided in the application form and agree to follow the competition rules.

Signature.....

PRINT NAME.....

I am happy for my bake(s) to be sold in the Great Bake-off sell off.

YES/NO (please circle)

For under 18s only...

I have read the information provided in the application form and agree for my child to take part in the Oxfordshire Bake-off.

.....
Parent / Legal Guardian Signature

PRINT NAME.....

Name of Child..... Date of Birth.....

CATEGORY ENTRY

Category 1: Signature Loaf (Amateur bakers only)

A free form-flavoured loaf. Use a maximum 500g of flour when baking your recipe.

Category 2: Tea Party Show stopper (Amateur bakers only)

A tiered cake stand suitably filled and presented for afternoon tea with 2 different types of sweet petit fours. You must bake a maximum of 24 petit fours, 12 of each type.

You can use a variety of bases, including pastries, meringues, etc as well as cake bases. The tiered cake stand can have up to three plates with the bottom plate being a maximum diameter of 36cm.

Category 3: Perfect Pie (Amateur bakers only)

Your favourite family pie topped with pastry. Can be savoury or sweet.

Your pie can be displayed in a pie dish or on a plate.

Category 4: Classic bake (Amateur bakers only)

12 chocolate brownies. Each brownie must be consistent in size and shape, and no bigger than 8cm square.

Category 5: Big cake (Amateur bakers only)

A whole cake that tells the judges something about you. Ranging from fruit and chocolate to traditional sponges. It can be suitable for gluten-free, but does not have to be.

Displayed on a cake stand/plate with a maximum diameter of 36cm.

Category 6: Junior Bake-off Champion (Under 16s - must have parental consent)

Bake a batch of 12 biscuits with an animal-theme. The biscuits must only be made from one recipe, but decoration of the biscuits can vary.

Category 7: Cupcake connoisseur (professionals and amateurs)

12 beautifully decorated and flavoured cupcakes. They can be suitable for gluten-free. Each cupcake must be consistent and must only be made from one recipe. Note: Amateurs and Professionals will be judged separately.

Displayed on a tiered cake stand, which can have up to three plates with the bottom plate being a maximum diameter of 36cm.

YOUR ENTRY

You can enter up to two categories.

1. Categories of entry (please tick the box you would like to enter):

Category 1	<input type="checkbox"/>
Category 2	<input type="checkbox"/>
Category 3	<input type="checkbox"/>
Category 4	<input type="checkbox"/>
Category 5	<input type="checkbox"/>
Category 6	<input type="checkbox"/>
Category 7	<input type="checkbox"/>

Professional/Amateur (circle which you are)

BAKE-OFF JUDGING

- Flavour/taste - 50 points
- Appearance - 20 points
- Innovation -10 points
- Texture - 10 points
- Presentation (can include accessories) - 10 points

Final score will be marked out of 100.

BAKE-OFF RULES

1. Entries must be competitor/s own work.
2. Only the cupcake category (7) is open to professional bakers or pastry chefs.
3. Entries close at 6pm on Tuesday 20th March 2012. NO LATE ENTRIES WILL BE ACCEPTED.
4. The Judges decisions are final.
5. All exhibits for both categories must be checked in between 0930 and 1100 on the Saturday 24th March 2012.
6. Display of your entry must take place on Saturday 24th March 2012 between the hours of 0930 and 1100 and an area for assembly will be provided.
7. Marks will be given for presentation of entries and this may include small accessories.
8. Total space of each entry (per category) must not exceed 36cm by 36cm.
9. Exhibits may not be dismantled or removed from the hall until a member of the bake-off team has fully CHECKED OUT your exhibit.
10. You must make a £5 contribution to the charities to enter the competition.
11. Any competition queries should email oxfordbakeoff@gmail.com or call on 07843284774.

BAKE-OFF AWARDS

Awards will be given to 1st and 2nd. for each category, and an overall "Star Baker" will be awarded for most outstanding baker on the day.

COMPETITION ITINERARY

BAKE-OFF OPENING TIMES (PUBLIC)

1100 - 1600

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0930 - 1100 Pay entry & staging

1100 - 1300 Judging

1330 - 1430 Awards

1430 Great Bake-off Sell-off

N.B Cakes will be on display for a numbers of hours so entrants may want to bring some form of cover to preserve the appearance and freshness of their bake(s).

HEALTH AND SAFETY DECLARATION

FOOD HYGIENE

It is important take as many precautions as possible to prevent food poisoning; an illness caused by eating contaminated food. In most cases bacteria, such as salmonella, or a virus, such as the norovirus, have contaminated the food that causes the illness.

The symptoms of food poisoning usually begin one to three days after eating contaminated food. They can include; nausea (feeling sick); vomiting; diarrhoea or stomach cramps

Foods that are particularly vulnerable to contamination if they are not handled, stored or cooked properly include:

- meat
- 'ready to eat' food, such as pre-packed sandwiches
- dairy products, such as eggs and milk

FOOD HANDLING

- Ensure work surfaces and utensils are clean and that they are thoroughly cleaned (it's advisable to use a proprietary disinfectant) between uses.
- Prepare raw and ready to eat foods in separate areas
- If foods are meant to be kept chilled then return them to the fridge (or cool place) as soon as possible after handling / preparation.
- Ensure food is cooled as quickly as possible and that it is away from raw food and other sources of contamination.
- Ensure ready to eat fruit/salad/vegetables are trimmed and washed thoroughly.
- Ensure frozen foods are defrosted safely and then stored correctly until needed

FOOD STORAGE

- When bringing foods such as cream (or uncooked eggs such as in a mousse) to the event make sure they are stored in a cool bag or box in order to reduce bacterial growth.
- Ensure ready to eat food is stored above or separate from raw food in fridges/freezers.
- Ensure food is stored in appropriate covered containers. Entrants must be aware that the competition and entries will be filmed for Channel Four

PERSONAL HYGIENE

- Wash hands thoroughly before handling food and always after using the toilet
- always wash hands between handling different foods
- Cover cuts, burns or abrasions with a waterproof dressing (brightly coloured if possible).
- Do not spit, smoke, eat or chew gum when handling food.
- Do not cough or sneeze over food.
- Keep fingernails short and clean, do not wear nail varnish and avoid wearing jewellery.
- Do not lick fingers when handling food or wrapping ingredients.
- Ensure long hair is tied back.
- Wear a clean apron or similar covering.
- Do not prepare or handle food if you have/recently had sickness or diarrhoea, or infected cuts and sores.

I confirm by signing below that I have adhered to health and hygiene best practices as described on page 8 & 9.

Signed:.....

Print Name:.....

Date:.....