



'Afternoon Tea' at the Devon County Show



Raise the Roof Productions

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Entrants must be aware that the competition and entries will be filmed for Channel Four

In a brand new series for Channel 4, Kirstie Allsopp is touring the country and getting involved in the Great British Tradition of County Fairs.

Each week Kirstie will be learning from some of the UK's most talented craftspeople and using her newfound skills to enter the various competitions at the Shows.

After getting master classes from cooks and chefs, Kirstie will be entering an 'Afternoon Tea' competition, at Devon County Show on Friday 20th May.

She'll be entering anonymously and she wants you to enter too.

If you have a passion for baking and would like to take part, then please get in touch.

Entries are invited for homemade 'Afternoon Tea' fair to be judged on

Friday 20th May

at the Devon County Show and a winner selected.

If you wish to register your interest, please complete the following entry form in full.

Get your baking aprons at the ready and good luck!

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COMPETITION ENTRY FORM

DATA PROTECTION

I understand that RTRP Ltd will use my personal details I, the entree provided for the purpose of the promotion, exploitation and transmission. I understand this Consent form affects my rights under the Data Protection Act.

I confirm that I am who I say I am, and am freely able to enter into this completion. To the best of my Knowledge my application is truthful, genuine and does not infringe any copyright and data protection laws, or is a breach of confidence, law and is not defamatory or constitutes a contempt of court, or in contravention of the Official Secrets Act.

Signed:

Print Name:.....

PERSONAL INFORMATION

Name:.....

Age:.....

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

Address:.....

.....

.....

Email Address:.....

Telephone Number: Home.....

Mobile.....

Other:.....

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Category 1: Afternoon Tea

A tiered cake stand suitably filled and presented for afternoon tea with 2 different types of cake. You can use a variety of bases, including pastries, scones, 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 2: Whole cake

A whole cake of your choice. Ranging from fruit and chocolate to traditional sponges.

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

1. Category of entry (*please tick box*)

1

2

1 + 2

2. Brief description of entries

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COMPETITION JUDGING

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

Final score will be marked out of 100.

COMPETITION RULES

1. Entries must be competitor/s own work.
2. This competition is not open to professional bakers or pastry chefs.
3. Entries close at 6pm on Monday 16th May 2011. NO LATE ENTRIES WILL BE ACCEPTED.
4. The Judges decisions are final.
5. All exhibits for both categories must be checked in between 0900 and 1030 on the Friday 20th May.
6. Staging of your entrant must take place on Friday 20th May between the hours of 0900 and 1030 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 tent until a member of the team has fully CHECKED OUT your exhibit.
10. You must purchase a ticket for the Devon County Show to enter the competition.
11. Any competition queries should email holly.sandford@raisetherooftproductions.com or call on **07725 221 140**

COMPETITON AWARDS

Awards will be given to 1st, 2nd 3rd place and 'Highly Commended' in each category

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COMPETITION ITINERARY

TENT OPENING TIMES (PUBLIC)

1330 - 1700

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0900 – 1030	Staging
1100 – 1300	Judging
1330 – 1430	Awards
1430	Onwards Viewing

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 exhibit.

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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, the food that causes the illness has been contaminated by bacteria, such as salmonella, or a virus, such as the norovirus.

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 an appropriate covered containers.

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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 7 & 8.

Signed:.....

Print Name:.....

Date:.....