



What the judges are looking for

AMONGST OTHER THINGS.....

B R E A D

- Baked in an appropriately sized tin
- Uniform in size, shape and colour
- Smooth exterior with a scored top
- Hollow sound when 'knocked' on the base
- Evenness of proof
- No large air pockets
- When pressed, the crumb should bounce back
- No 'off' flavours or staleness, and no pronounced smell of yeast
- No cooling rack marks on the base of the loaf/rolls
- Even distribution of any inclusions (olives, herbs, etc.)





What the judges are looking for

AMONGST OTHER THINGS.....

PRESERVES

- Types of lids/jar tops
 - Twist top lids are used for jams and chutneys
 - Cellophane/wax discs must be used for curds
 - Only honey is stored in a jar with a screw top lid
- We need to hear a 'pop' when the jar is first opened!
- Clean lid, preferably new - no sign of previous use within the lid
- Fruit evenly distributed
- Jar filled to within 3mm of the top
- Chutney should be at least 3 months old
- No presence of mould, to prove the preserving method has been effective
- Jars and bottles should be made of clear glass and free from commercial trademarks or names
- The jar must be labelled with a plain, neat label of a suitable size
- Label should state contents and date of making (month/year), or the day of making for curds (day/month/year)



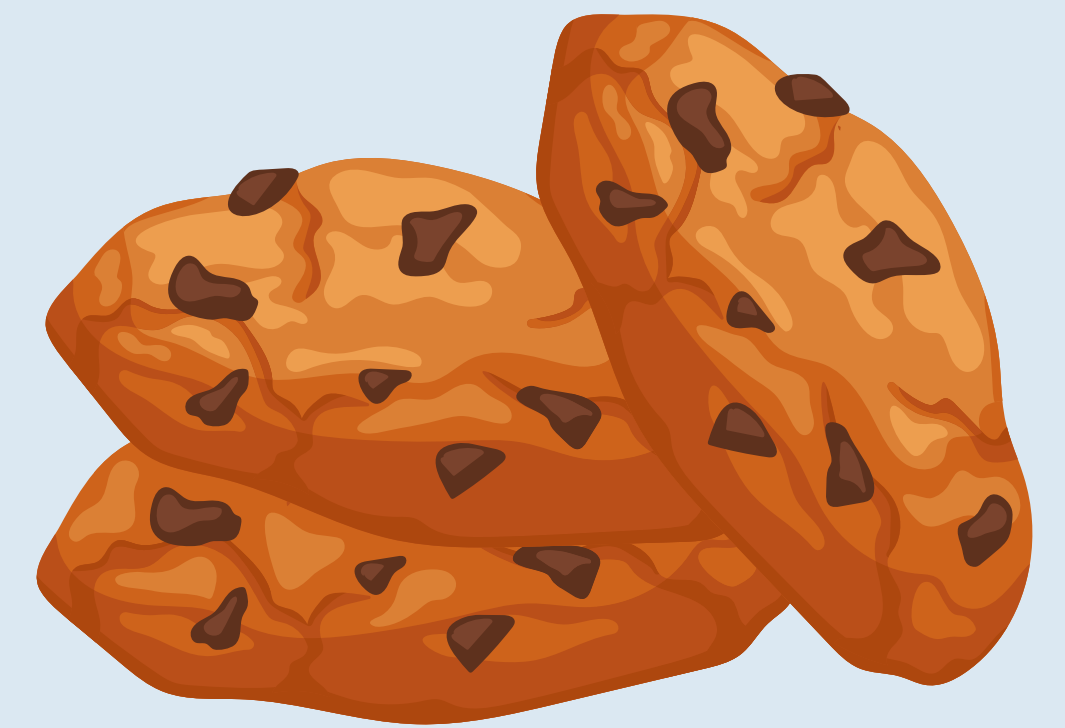


What the judges are looking for

AMONGST OTHER THINGS.....

BISCUITS & COOKIES

- Correct quantity, of a uniform size, shape and colour
- Biscuits should be cut with a cutter
- Cookies should be allowed to spread naturally
- Biscuits usually around 3mm thick
- Cookies should be thicker
- Biscuits should 'snap'
- Cookies will be softer than a biscuit, with no snap
- No pockets of flour
- Texture will vary according to type (wholemeal flour will give a slightly closer texture than white)
- Flavour true to type, and well blended
- No off-flavours, no untypical flavour predominating, no uncharacteristic strong spice flavour
- Unless the schedule states otherwise, biscuits/cookies should be presented on a plate





What the judges are looking for

AMONGST OTHER THINGS.....

CAKES

- Correct size of tin used, if specified
- Even rise and colour
- In proportion (depth, width/length)
- Smooth sides, indicating well-lined tins
- Lining papers removed
- No cooling rack marks on top of the cake
- Crust should be thin and even
- Any fruit should be evenly distributed
- No pockets of flour
- Texture will vary according to type (wholemeal flour will give a slightly closer texture than white)
- Flavour true to type, and well blended
- No off-flavours, no untypical flavour predominating, no uncharacteristic strong spice flavour
- Unless the schedule states otherwise, cakes should be presented on a plate

