

PLUMPTON COLLEGE MEAT PRODUCT AWARDS 2024 ENTRY FORM

6TH MARCH 2024

EST.
1926

PLUMPTON
COLLEGE

PLEASE USE BLOCK CAPITALS

CONTACT NAME: _____

BUSINESS NAME: _____

ADDRESS: _____

POSTCODE: _____ TELEPHONE NUMBER: _____

EMAIL ADDRESS: _____

CATEGORY 1 TRADITIONAL PORK SAUSAGE

Sponsored by: Weald Packaging

1 _____

2 _____

3 _____

CATEGORY 2 SPECIALITY SAUSAGE

Sponsored by: The Dalesman Group

1 _____

2 _____

3 _____

CATEGORY 3 BRITISH PIE WEEK - COLD EATING PIE

Sponsored by: National Craft Butchers

1 _____

2 _____

3 _____

CATEGORY 4 BRITISH PIE WEEK - HOT EATING PIE

Sponsored by: Plumpton College

1 _____

2 _____

3 _____

CATEGORY 5 UNSMOKED BACK BACON

Sponsored by: Institute of Meat

1 _____

2 _____

3 _____

CATEGORY 6 SMOKED BACK BACON

Sponsored by: London Retail Meat Traders Association

1 _____

2 _____

3 _____

CATEGORY 7 VENISON SAUSAGE

Sponsored by: Natural England

1 _____

2 _____

3 _____

CATEGORY 8 VENISON PRODUCT (PIES & OVEN READY ITEMS)

Sponsored by: Natural England

1 _____

2 _____

3 _____

CATEGORY 9 APPRENTICE TRADITIONAL SAUSAGE

Sponsored by: R P Meats

1 _____

2 _____

3 _____

CATEGORY 10 APPRENTICE SPECIALITY SAUSAGE

Sponsored by: Blakes Meats

1 _____

2 _____

3 _____

All entrants must pay £15.00 for each product entered.

Products will be awarded a gold, silver, or bronze certificate as appropriate.

The best product from each category, in the opinion of the judges, will receive a trophy.

COMPLETED FORMS & ENQUIRIES TO:
BUTCHERYAWARDS@PLUMPTON.AC.UK
01273 892127



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PAYMENT FOR ENTRIES	NUMBER OF ENTRIES	TOTAL TO PAY
EACH ENTRY AT £15.00 EACH (MAXIMUM 3 ENTRIES PER CATEGORY)		£
PAYMENT LINK	https://shorturl.at/fmwkQ	

ENTRIES CAN ACHIEVE THE FOLLOWING AWARDS: **GOLD 90-100 POINTS** **SILVER 80-89 POINTS** **BRONZE 70-79 POINTS**

DETAILS TO BE PRINTED ON CERTIFICATE(S)

BUSINESS NAME: _____

OF: _____

POSTCODE: _____ TELEPHONE NUMBER: _____

PLUMPTON COLLEGE MEAT PRODUCT AWARDS 2024 TERMS AND CONDITIONS:

1. Products must be made on the premises of the food business by the proprietor or their staff.
2. Products **MUST** be clearly labelled - identifying the most prominent ingredient(s) and flavour(s) - with cooking or re-heating instructions where appropriate - and in full compliance with allergen and legal labelling requirements.
3. The above only to be written on a label stuck to the overwrapping. Do not include the business name.
4. RAW and COOKED Products must be wrapped separately and kept chilled below 8 deg C.
5. Products may be meat or plant based as identified on the labelling.

SAUSAGES

6. All sausages to be presented on M3 or similar trays and overwrapped without garnish.
7. Sausage entries must consist of two trays, one uncooked and one cooked both with an uncooked weight of 454gms (1lb). If cooked sausages weigh the same or more than the uncooked, points will be deducted. Sausages should be presented unlinked and of equal size, with no limit to the number per 454gms (1lb) but cooked and uncooked must contain the same number.

PIES

8. Cold eating pie entries must consist of two pies per entry labelled with weight, variety, and main ingredients.
9. Hot eating pies must also have heating instructions.
10. All pies must be presented on white trays without garnish and overwrapped. There is no size restriction.

BACON

11. Home cured back bacon entries must be 2 x 227gms (8oz) approximately and vacuum packed if possible.

VENISON PRODUCTS

12. Venison products include oven ready products and pies. Use 'PIE' rules above for venison products.

APPRENTICES

13. Apprentice entrants must be studying a Butchery Apprenticeship at Plumpton College or completed such an apprenticeship within the last 6 months.

PLEASE NOTE

14. The Organisers cannot accept responsibility for any loss or damage to the product(s) or the entrants' outcomes during the evaluation.
15. ALL products will be appropriately disposed of following the competition.
16. Evaluation forms will be made available to the entrant at the end of the competition.
17. The decision of the Judges is final, and no correspondence will be entered into after the competition.

I AGREE TO THE TERMS AND CONDITIONS ABOVE:

SIGNED: _____

DATE: _____

CLOSING DATE FOR ENTRY FORMS

Wednesday 28th February 2024

HAND DELIVERED PRODUCTS BETWEEN 12:00 - 14:00

Wednesday 6th March 2024

PARCEL DELIVERY BY 12 NOON

Wednesday 6th March 2024

EVENT TAKES PLACE

Wednesday 6th March 2024

LOCATION & DELIVERIES TO:

Plumpton Meat Product Awards 2024
AgriFood Centre
Wales Farm Lane, Lewes BN7 3AS

COMPLETED FORMS & ENQUIRIES TO:
BUTCHERYAWARDS@PLUMPTON.AC.UK
01273 892127

