



SCOTTISH CRAFT BUTCHERS AWARDS



2017 READY TO COOK PRODUCT EVALUATION

Sponsored by Scobie & Junor

A COMPETITION TO FIND

SCOTLAND'S BEST READY TO COOK PRODUCT

One Diamond Award will be presented for the best product.

Gold and Silver Awards to all those worthy of such recognition

To be held on Friday 10th March 2017

Dunfermline Athletic Football Club

East End Park, Halbeath Road, Dunfermline KY12 7RB

CONDITIONS OF ENTRY

1. Entries will only be accepted from members of SFMTA.
2. Each entry must be made by the member or his staff.
3. This is not an evaluation for Pies, Burgers Sausages, Traditional Haggis, Black Pudding.
4. Each entry must be a typical example of the product as sold by the member.
5. Full cooking instructions are required for each product with a counter ticket example attached.
6. Only products which require further cooking can be entered.
7. Sufficient product must be provided to allow judging potential four people to taste and minimum of two samples so raw and cooked versions can be compared.
8. Nowhere should business names or identifiable brands be used on packs.
9. The organiser cannot accept responsibility for loss, late arrival or damage in transit.
10. Entries cannot be returned and will be disposed of after the event.
11. The entries will be judged by a panel of judges.
12. The judges' decision is final and no correspondence can be entered into after the event.
13. Entries, successful or otherwise, will not be returned.
14. Entry is £15 per product and completed entry forms should be submitted to the Scottish Federation of Meat Traders' Associations **by Thursday 2nd March 2017**. Entries must be delivered to Dunfermline Football Club, East End Park, Halbeath Road, Dunfermline KY12 7RB, Tel: 01383 724295 on **Thursday 9th March** between 9.30am and 4.00pm.
15. Results will be announced at the Scottish Meat Trades Fair on Sunday 14th May at the Dewars Centre Perth and on www.craftbutchers.co.uk You will be notified, however, if you have an award of any description to collect so that you can make arrangements to attend the awards ceremony and photocall.
16. Recipes for Diamond Award Products will remain the exclusive property of the winners.
17. Awards must be described with the prefix 2017.



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Ready to Cook/Judging Form

All entries will start with full marks (100) but those deemed not to fit the theme will be disqualified.

Marks are then deducted for faults under the appropriate headings.

All marking is your opinion, there are no norms.

Entry number :	Product Name :
RAW	

				Marks Deducted
Colour and Appearance	appealing	0 to -10	very unpleasant	
Shape & size	good	0 to -10	very poor	
Texture, Structure and Filling	good	0 to -10	very poor	
Labelling / Cooking Instructions / Allergen Advice	good	0 to -10	very poor	
				RAW TOTAL

COOKED				
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				Marks Deducted
Appearance / Innovation / Appeal	good	0 to -10	very poor	
Shrinkage	little	0 to -10	excessive	
Texture / Binding	good	0 to -10	very poor	
Palatability / Gristle / mouth feel	good	0 to -10	very poor	
Taste & Flavour	excellent	0 to -20	very poor	
				COOKED TOTAL

Disqualified if sour or rancid	GRAND TOTAL DEDUCTED
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Other comments:- _____

Judges signatures

Type of award:-



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CRAFT BUTCHERS
— AWARDS —



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TICKET EXAMPLE

Follow the style below and you should satisfy the judges' needs and have much more chance of striking gold!

Allergens do not need to be on a counter ticket but judges need to be informed of the allergens present.

NAME OF PRODUCT:

Pork Stir Fry

COUNTER TICKET: _

Pork Stir Fry
659p per kilo
299p per lb.

Contains: 55% Pork, Peppers, Onion, Celery

COOKING INSTRUCTIONS: -

Pre heat a frying pan or wok and stir fry for ten minutes till cooked through.

SERVING SUGGESTIONS: -

Serve with noodles or boiled rice.



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READY TO COOK ENTRY FORM

Please complete this form in BLOCK CAPITALS and forward to
SFMTA, 8 Needless Road, Perth, PH2 0JW

Entries cannot be accepted after 2nd March

Name:	
Address	
Postcode	

I agree to the rules of the awards

(Signed)

Please print name below signature

(Print)

I enclose cheque for £ _____ for _____ entries.

Entries close 2nd March 2017 and are ONLY accepted when accompanied by payment.

Cost	Name of Product	Please list allergens present
£15		
£15		
£15		
£15		

If you wish to take advantage of a collection point, deliver there by 11.00am on
Thursday 9th March and indicate below which point you will drop off at.

Shaws Fine Meats, 12 Market Place, Lauder. Tel: 01578 722306	
H&S Milne & Sons, 1 Inverurie Road, Bucksburn. Tel: 01224 712621	

James Chapman (Butchers) Ltd. Glasgow Road, Wishaw. Tel: 01698 372028	
Duncan Fraser, Queensgate, Inverness. Tel: 01463 233066	
SFMTA, 8 Needless Road, Perth, PH2 0JW	