

Rules OF ENTRY

- 1 Products entered must be for human consumption and delivered in the same manner as you would any customer;
- 2 There is no limit on the number of entries per member;
- 3 Any product produced and for sale by the business is eligible for entry;
- 4 All products entered must have been produced in the shop by staff members;
5. Entries can be submitted online at
qguild.co.uk/smithfield-awards-2024-entry-form
OR by completing this digital pdf and emailing to **info@qguild.co.uk**
OR completing a printed form and posting to 8-10 Needless St, Perth PH2 0JW
by Friday 16th February 2024;
6. **All samples for evaluation must be received on Wed 13th March 2024 at City of Glasgow College, 190 Cathedral Street, Glasgow G4 0RF;**
7. Products previously entered into the Smithfield Awards are eligible for re-entry;
8. Where cooking instructions are required points will be deducted if they are not included with or on the product;
9. If any of the 14 key allergens are present in a product they must be clearly stated on pack when sent in for judging;
10. All business identifying labelling or packaging must be removed prior to sending in of products;
11. The scoring is out of a possible 70 points (see new judging form below) and Smithfield Awards are received as follows. For products achieving between:
a 63-70 points they receive a Gold Award
b 57-62 points they receive a Silver Award
c 51 -56 points they receive a Bronze Award
12. Diamond Awards are awarded to the product judged the best out of all the products achieving Gold awards within each category.
NB: When judging this award the actual scores already attained are not taken into


13. The decision of the judging panel on the day is final;
14. Judging forms with comments and any certificates attained will be posted to each entrant on the day of the awards;
15. It is a condition of entry that all entrants will be bound by these rules;
16. Entries successful or otherwise will not be returned and any remaining product will be disposed;
17. **Entry fee is £36 per category entry (£30 +£6 VAT)**
18. **Category 12 is FREE to enter:**
19. The organisers reserve the right to accept or reject entries if they do not meet these requirements or appear inedible.
20. The Evaluation will take place on Wednesday 13th and Thursday 14th at the City of Glasgow College;
21. Category finalists will be notified within 2 weeks of judging.

Product evaluation judging form

Entry Number

Product Name

Circle the number which best represents the products attributes



UNCOOKED APPEARANCE	PRODUCT COMPOSITION	COOKED APPEARANCE	SMELL	TEXTURE	TASTE	OVERALL APPEAL	SCORES / TOTAL
Unacceptable 1	Unacceptable 1	Extremely raw / Burnt 1	Extremely unpleasant 1	Extremely tough / Dry 1	None / Extremely unpleasant 1	Unacceptable 1	
Very poor 2	Extremely poor 2	Very raw / Burnt 2	Very unpleasant 2	Very tough / Dry 2	Very unpleasant / Bland 2	Extremely poor 2	
Poor 3	Very poor 3	Raw / Burnt 3	Unpleasant 3	Tough / Dry 3	Slightly unpleasant / Bland 3	Very poor 3	
Messy 4	Poor 4	Slightly raw / Burnt 4	Poor 4	Chewy 4	Palatable 4	Poor 4	
Acceptable 5	Acceptable 5	Acceptable 5	Acceptable 5	Acceptable 5	Acceptable 5	Acceptable 5	
Good 6	Good 6	Good 6	Good 6	Tender / Moist 6	Good 6	Good 6	
Very good 7	Very good 7	Very good 7	Very pleasant 7	Very tender / Moist 7	Very flavoursome 7	Very good 7	
Extremely good 8	Extremely good 8	Extremely good 8	Extremely pleasant 8	Extremely tender / Moist 8	Extremely flavoursome 8	Extremely good 8	
Excellent 9	Excellent 9	Excellent 9	Excellent 9	Excellent 9	Excellent 9	Excellent 9	
Superb 10	Superb 10	Superb 10	Superb 10	Superb 10	Superb 10	Superb 10	
JUDGES COMMENTS							
AWARD							