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**PROFESSIONAL ENTRY DETAILS**

**Name of Bakery or associated business if applicable**

**Entrant’s Name**

**…………………………………………………**

**Address………………………………………**

**…………………………………………………**

**Postcode…………State**…………..

**Email ……………………………**……………… **Phone ……………**….

**ENTRY CRITERIA**

**PROFESSIONAL & APPRENTICE**

1. One Entry per Business for Professional section.
2. One Entry per Person for the Apprentice section.
3. Ten Vanilla Slices must be presented with a square or rectangle shape.
4. When judged, the slice should reveal custard with a creamy smooth texture and balance of vanilla taste with a crisp, crunchy pastry topped with a smooth and shiny glaze/fondant.

**NOTE: The winning product submitted for judging in the Professional Section ONLY must be available in store for a period of no less than 3 months after date of competition. Slices in store MUST contain the same ingredients as entered in competition.**

**PROFESSIONAL INNOVATIVE**

1. One Entry per person for the Professional Innovative section.
2. Ten Flavoured Slices must be presented.
3. May your own imagination be the only limit for your creation. Your slice, however, at a minimum, requires you to showcase both elements of pastry work and custard filling. Be creative with design, colours and flavours if you desire.

**NOTE:** Professional Innovative section flavour/s MUST be listed with entry

Enquiries: email [greatvanillaslicemerbein@gmail.com](mailto:greatvanillaslicemerbein@gmail.com)

Web: thegreataustralianvanillaslicetriumphmerbein.com

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**MAJOR SPONSOR**

**ENTRY CATEGORY**

What categories will you be entering?

□PROFESSIONAL - $75

□PROFESSIONAL INNOVATIVE - $50

□ APPRENTICE - $25

Entry Form and payment by 4th August 2022

Payments to:

BSB 633-000

Account: 169208618

#Ref: Bakery + surname

**ENTRY DELIVERY**

Entries must be delivered via rear lane entry door at 76 Commercial Street Merbein (Fishers Lane

between Railway Ave. and Main Ave.)

Entries will only be received between

8am-11am on Saturday 13th August 2022

Late entries will not be accepted.