

Prizes

In each category (Senior and Junior)

1st Prize - €150

2nd prize - €100

3rd prize - €75

Runners up will be awarded €50

A goodie box will be given to each finalist teacher.

An Odlums apron will be given to each finalist.



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Árdscoil na Tríonóide, Athy
invites you to the



All Ireland CEIST

Bake Off
2019

with Odlums



The All Ireland CEIST Bake-Off sponsored by Odlums

Hosted by Árd scoil na Tríonóide, Athy

The CEIST Bake Off competition aims to encourage home baking and in particular creativity as students are asked to design plan and make a novelty cake. This competition is open to all CEIST secondary school students.

In response to the huge interest in the competition we now have two entry categories

1) Senior (4th - 6th yr)

In the senior category entrants must design, **bake** and decorate a novelty cake that reflects the theme of '**Family**'. Senior category entrants must use fondant icing as some part of the decoration of their cake.

Senior entries must be accompanied by 50 words which describes how their cake reflects the theme of '**Family**'.

2) Junior (1st - 3rd yr)

In the junior category entrants must design, **bake** and decorate a novelty cake. There is no prescribed theme for the junior category. Junior entrants may use any medium to decorate their cake.

What to do:

Once entrants have designed, baked and decorated their cakes they must take a photo of the cake. They then should fill in an entry form (**entry forms and supporting information will only be forwarded to schools that register using the enclosed postcard**). Entrants should attach the photo of their cake to their completed entry form.

All entry forms must be signed by a Home Economics teacher in their school to verify it as the students own work. All required information must be with us by Wednesday 6th February 2019. The Bake Off will take place during the week beginning the 4th March. More details to follow.

The competition will culminate in seven junior finalists and seven senior finalists being shortlisted from all the submitted entries. They will be invited to create their design in front of judges in Árd scoil na Tríonóide, Athy. The finalists will have 3 hours to bake and decorate their cakes.

Home Economics teachers will be invited to accompany their students to the final. While students are participating in the final there will be a cookery/or craft demonstration for teachers to enjoy. After the competition lunch will be provided.

Terms & Conditions

- Finalists must use at least one Odlums product and it must be mentioned in the recipe. Finalists must bring at least one Odlums packet on the day.
- The competition is open to secondary school students who attend a CEIST school.
- The entry must be the students own work and it must be verified by the Home Economics teacher in their school.
- We suggest that students should use a basic madeira mixture with flavouring of their choice.
- The finished cake should not exceed a 16 inch square cake board or equivalent round board. (Both Categories)
- All components of the cake must be constructed during the competition and not in advance. However, pre-made, homemade or commercial fondant icing may be used.
- The competition time is strictly 3 hours.
- Finalists please be aware that both gas and electric ovens will be used on the day.
- To encourage home baking 1st prize will not be awarded to the same student in two consecutive years.
- Previous entrants please note that cakes may not be repeated.
- Marks will be awarded as follows:
Presentation 25 marks / Texture 25 marks / Taste 25 marks
- The finalists must make their own arrangements about travelling to and from Árd scoil na Tríonóide, Athy.
- The finalists will be notified by telephone and letter within one week of shortlisting.
- If acknowledgement is not received within 7 days, we reserve the right to redraw a new finalist.
- We do not accept responsibility for entries not received.
- The judges decision is final.