

## Professional Cheese Maker Entry Form



This is the Professional Cheese Maker Competition.

## All Entries to be submitted between 9am & noon Friday 9 November 2018 : Malanda Showgrounds Supper Room

☐ Class 1: Soft Cheese (eg; Quark, Feta, Ricotta) — No. of entries:			
Cheese Types:			
☐ Class 2: Soft Ripened Cheese (eg; Brie. Camembert) – No. of entries: Cheese Types:			
☐ Class 3: Semi Hard/ Hard Cheese (eg; Cheddar, Parmesan) - No. of entries:			
,			
Business			
Name		Email	
Contact			
Person		Phone	

## **Conditions of Entry**

- This is a Professional Cheese Maker Competition.
- Organisers reserve the right to reject any entry that does not meet this condition.
- Classes: There are 3 classes of Cheese: Class 1: Soft Cheese, Class 2: Soft Ripened Cheese and Class 3: Semi-Hard/ Hard Cheese. (Enter as many times as you like)
- Entry Fee: No entry fee
- **Samples:** Samples of 250g (approx.) of each cheese must be presented in a separate sealed container. All samples will be kept refrigerated.
- Where: Please deliver your sample/s of cheese along with your completed entry form to the Competition Stand in the supper room in the Pavilion at the Malanda Showgrounds between 9am – 12 noon on FRIDAY 9<sup>th</sup> November, 2018.
- **Judging:** Cheeses will be judged at the Competition Stand at 1pm on FRIDAY 9<sup>th</sup> November,2018, by a national judge. Judge's decisions will be final and no correspondence will be entered into.
- **Prizes:** Each category winner will be announced and a prize awarded by the judge to the winners in the pavilion at the Malanda Small Farms Field Day on Saturday 10<sup>th</sup> November, 2018.
- **Pick Up:** Your cheese/s need to be collected from the Competition Stand in the supper room in the Pavilion at the Malanda Showgrounds AFTER 4pm on Saturday 10<sup>th</sup> November, 2018.

Malanda Small Farms Field Day Committee reserves the right to reject or disqualify any entry which does not abide by the conditions or general spirit of this competition.