

#### SCOTY 2017 - Entrant Details

## Return this form along with the Main Course and Dessert Recipe & Costing Spreadsheets, the document giving the main course and dessert methods, allergen information and your Rule 11 explanation plus pictures of your dishes both on presentation plates and produced en masse to the SCOTY Competition Organiser no later than Friday 28th October 2016.

Please submit the full entry by email to scoty@dewberryredpoint.co.uk

If you have any questions on submitting your entry, please call the competition organisers on

0845 108 5504.

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| --- | --- |
| Name of Organisation |  |
| LACA Region |  |
| Manager’s Name |  |
| Telephone Number |  |
| Mobile Number |  |
| E-mail address |  |

**ENTRANT AND MENU DETAILS:**

|  |  |  |  |
| --- | --- | --- | --- |
| Contestant’s Name |  | | |
| Contestant’s age |  | Contestant’s Gender |  |
| Contact Number |  | this number will only be used in relation to the competition entry and not given out to media without prior permission | |
| School Name |  | | |
| School Address |  | | |
| School Type | (Primary, Primary Academy, Secondary, Secondary Academy, Free School, Special School) | | |
| Main Course title |  | | |
| Dessert title |  | | |

**Please list the Maggi® and Nestlé® products used in your entrant’s recipes below:**

**NB: A minimum of one Maggi® or Nestlé® product must be used in both the main course and in the dessert. This must form a significant part of the recipe, not just used as a garnish.**

|  |  |  |
| --- | --- | --- |
| Main Course |  |  |
| Dessert |  |  |

**If you held a local heat to determine your entrant, please give your other competitor’s names below as we will provide certificates of participation for all who enter the competition**

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