

Baking Industry Awards 2019 – How to Guide - Entries

Setting up an account – If you are a new user

If you have previously registered for this event or any of our other events, your log in details will stay the same across all our FluidReview sites.

Step 1: Go to <https://wrbookings.bakeryawards.co.uk/>.

Step 2: Click 'Register' under the 'Create an Account' header.

The screenshot shows the website's header with the BIA logo (BAKING INDUSTRY AWARDS) and 'Brought to you by: British Baker'. Below the header is a 'HELP' link. The main content area is divided into two columns. The left column contains a welcome message, a 'Not used this site before?' section with a 'Create new account' button, an 'Already created an account?' section with a 'log in' link, 'Steps for entering' (1-3), and a 'Forgotten your password?' section with a 'Password recovery' button. The right column features a 'Create an account' section with a 'Register »' button and a 'Sign In' section with email and password input fields, a 'Sign In »' button, and a 'Forgot your password?' link.

Welcome to the Baking Industry Awards

Not used this site before?
Please create an account

Create new account

Already created an account?
You can [log in](#) here.

Steps for entering
1 - Complete the entrant details form
2 - Select your category
3 - Supply details and upload supporting documentation - you can amend your details until you click the submit button

Forgotten your password?
Password recovery

Create an account
Create an account to enter this year's awards.

Register »

Sign In

Email:
you@example.com

Password:
Enter your password here...

Sign In »

[Forgot your password?](#)

Step 3: Fill out the below details and press 'Create Account' at the bottom of the page.

Registration

A confirmation email will be sent to you once you register. **Please click on the link in the email to confirm your registration and activate your account.**

It is possible that the email could end up in your spam folder, so please check there just in case. If you do find an email in your spam folder, do not forget to mark it as safe to ensure that you receive future messages from us.

First name **Last name**

Email

Create a password

Confirm your password

Time Zone:

By registering, you agree to receive email communications from us. You may unsubscribe at any time.

CREATE ACCOUNT

Step 4: You will then receive a confirmation email containing a link. **Make sure you click on this link to activate your account.** Once you have done this, you will be able to log in using the below process.

Please note: Emails from FluidReview may automatically be sent to your spam or junk folder. Please make sure you check these folders. If you have not received an email within 2 hours, please contact Jessica Pope on 01293 610354 or by email Jessica.Pope@wrbm.com.

Signing in

If you have previously registered for another event, your log in details will stay the same across all our FluidReview sites. If you have any problems logging into your account, please contact Jessica Pope on 01293 610354 or by email Jessica.Pope@wrbm.com.

Step 1: Enter the email address your account is registered with and the corresponding password in the 'Sign In' box below.

Welcome to the Baking Industry Awards

Not used this site before?
Please create an account

Create new account

Already created an account?

You can [log in](#) here.

Steps for entering

- 1 - Complete the entrant details form
- 2 - Select your category
- 3 - Supply details and upload supporting documentation - you can amend your details until you click the submit button

Forgotten your password?

Password recovery

Create an account

Create an account to enter this year's awards.

Register »

Sign In

Email:

Password:

Sign In »

[Forgot your password?](#)

Completing your Contact Details Form

Step 1: You will now be at your account home page. To begin your contact details form click 'Start'.

The screenshot shows the BIA (Baking Industry Awards) account home page. At the top, there is a dark blue header with the BIA logo and the text 'Brought to you by: British Baker'. Below the header is a navigation bar with 'CATEGORIES', 'HELP', and 'SETTINGS' links. The main content area has a 'Home' breadcrumb and a 'Categories' section. Under 'Categories', there are four steps: 'Step 1 Complete Contact Details Form', 'Step 2 To select a category, click on the View Categories button and select Apply Now', 'Step 3 Complete all Stages', and 'Step 4 Submit Entry'. Below this is a 'Your Tasks' section with a table. The table has columns for 'TASK', 'Deadline', 'STATUS', and 'ACTIONS'. One task is listed: 'Contact Details Form' with a deadline of '29/04/2019 17:00', a status of 'INCOMPLETE', and a 'Start' button. This row is highlighted with a purple border.

TASK	Deadline	STATUS	ACTIONS
Contact Details Form	29/04/2019 17:00	INCOMPLETE	▶ Start

Step 2: You will now need to fill in the following information.

The screenshot shows the 'Contact Details Form' with a heading and a note: '* denotes a mandatory question'. The form is titled 'Main Contact Details' and contains the following fields:

- Title*: Radio buttons for Mr, Mrs, Ms, Miss, Dr.
- First name*: Text input field containing 'Jess'.
- Surname*: Text input field containing 'Pope'.
- Job title*: Text input field.
- Company*: Text input field.
- Email*: Text input field containing 'biaentryhelpguide2019@maili'.
- Phone*: Text input field.
- Mobile: Text input field.

Main Contact Address

Line 1 *

Line 2

Town/City *

County*

Postcode *

Holiday Dates

This is for judging purposes. Please let us know of any holidays you have during the months of May or June 2019.

How did you hear about the event?*

- Magazine advert
- Marketing e-mail
- Social media
- Telesales
- Previous entrant
- Other

Step 3: Please ensure you have read and accepted our terms of entry. To review these, please refer to: <https://www.bakeryawards.co.uk/terms-of-entry/>. Once your form is complete, click 'Save & Continue'. Please follow the next steps to add entries to your account.

Terms of Entry*

Click to view the [Terms of Entry](#)

Accept

British Baker may use your contact data to keep you informed of its products and services by email or by phone. You can withdraw your marketing consent at any time by clicking the unsubscribe link in such email or by sending an email to dataprivacy@wrbm.com.

More information on our processing can be found in our [Privacy Notice](#). By submitting this form, you acknowledge that you have read and understand our [Privacy Notice](#).

Save

Save & Continue

If you have any problems saving your form, please contact Jessica Pope on 01293 610354 or by email on Jessica.Pope@wrbm.com.

Adding entries to your account

Step 1: From your account home page click 'View Categories'.

Please select your category by clicking on the View Categories button below.

Your form has been completed successfully.

[Home](#)

Categories

Step 1 Complete **Contact Details Form**
Step 2 To select a category, click on the **View Categories** button and select **Apply Now**
Step 3 Complete all Stages
Step 4 Submit Entry

Your Tasks

TASK	Deadline	STATUS	ACTIONS
Contact Details Form	29/04/2019 17:00	COMPLETE	View Task is Locked

Your Categories

No applications found

[View Categories »](#)

Step 2: You will now need to select the categories you wish to enter. Edit the quantity box to the desired amount and click 'Create Entries' next to each of the categories.

CATEGORY	DESCRIPTION	QUANTITY	ACTIONS
Baker of the Year		<input type="text" value="1"/>	Create Entries <i>Max limit of 3 entries.</i>
Bakery Innovation Award		<input type="text" value="1"/>	Create Entries <i>Max limit of 3 entries.</i>
Bakery Manufacturer of the Year		<input type="text" value="1"/>	Create Entries <i>Max limit of 3 entries.</i>
Celebration Cake Business of the Year		<input type="text" value="1"/>	Create Entries <i>Max limit of 3 entries.</i>
Free-from Bakery Product of the Year		<input type="text" value="1"/>	Create Entries <i>Max limit of 3 entries.</i>
Speciality Bread Product of the Year		<input type="text" value="1"/>	Create Entries <i>Max limit of 3 entries.</i>
Supermarket Bakery Business of the Year		<input type="text" value="1"/>	Create Entries <i>Max limit of 3 entries.</i>
The Craft Bakery Business Award		<input type="text" value="1"/>	Create Entries <i>Max limit of 3 entries.</i>
The Customer Focus Award		<input type="text" value="1"/>	Create Entries <i>Max limit of 3 entries.</i>
The Rising Star Award		<input type="text" value="1"/>	Create Entries <i>Max limit of 3 entries.</i>

Please note that you can only enter 3 into each category.

Step 3: Your entry/entries have now been created. If you entered one you will automatically be sent to your entry page. If you entered multiple entries please click 'View my list' at the top of the category page.

✔ 2 entry(s) created to Bakery Manufacturer of the Year. ✕

[Home](#) » [Categories](#)

[View my list](#)

Categories

CATEGORY	DESCRIPTION	QUANTITY	ACTIONS
Baker of the Year		<input type="text" value="1"/>	Create Entries <i>Max limit of 3 entries. 2 remaining.</i>
Bakery Manufacturer of the Year		<input type="text" value="1"/>	Create Entries <i>Max limit of 3 entries. 1 remaining.</i>
Celebration Cake Business of the Year		<input type="text" value="1"/>	Create Entries <i>Max limit of 3 entries.</i>
Free-from Bakery Product of the Year		<input type="text" value="1"/>	Create Entries

Completing your entry form

Step 1: From your account home page click edit next to one of your entries.

Categories

Step 1 Complete Contact Details Form

Step 2 To select a category, click on the **View Categories** button and select **Apply Now**

Step 3 Complete all Stages

Step 4 Submit Entry

Your Tasks

TASK	Deadline	STATUS	ACTIONS
Contact Details Form	29/04/2019 17:00	COMPLETE	View Task is Locked

Your Categories

APPLICATION ID	REFERENCE ID	CATEGORY	STATUS	
BA-0646	BA-0646	Baker of the Year	IN PROGRESS	Edit
BA-0647	BA-0647	Bakery Manufacturer of the Year	IN PROGRESS	Edit
BA-0648	BA-0648	Bakery Manufacturer of the Year	IN PROGRESS	Edit
BA-0649	BA-0649	Speciality Bread Product of the Year	IN PROGRESS	Edit

[View Categories »](#)

Step 2: Click 'Start' next to your entry form.

BA-0646

Baker of the Year

Click to [view summary](#) of your entry

Application Stage

TASK	DEADLINE	STATUS	ACTIONS
Baker of the Year - Entry Form	29/04/2019 17:00:00 GMT	INCOMPLETE	▶ Start
Upload your résumé of baking experience*	29/04/2019 17:00:00 GMT	INCOMPLETE	▶ Start
Upload any photos that will support your entry*	29/04/2019 17:00:00 GMT	INCOMPLETE	▶ Start

We can accept photographs in jpg or png formats.
Your image may be used in print, so please ensure it is large enough for this by supplying images with a file size of at least 2MB.
To check file size:
On a PC, right-click on the image and select 'Properties'.
On a Mac, right-click on the image and select 'Get info'

Submit Entry	29/04/2019 17:00:00 GMT	PREREQUISITES NOT MET
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Step 3: Please answer all the relevant questions. *To see a list for each category, please go to page 15 and find the relevant category.* Once you have completed this, click 'Save & Continue' at the bottom of the form.

Baker of the Year - Entry Form Back

* = mandatory

Name of baker*

Describe your key contribution to your business and innovations you have made*

Words entered: 0. Max: 300

How do you keep abreast of customer needs and market trends and adapt to these?*

Words entered: 0. Max: 200

How would you market your success if you were to become Baker of the Year 2019?*

Words entered: 0. Max: 200

Save Save & Continue

Step 4: You will now need to upload any other supporting material that your category asks for. Click 'Start' next to one of the upload tasks.

To see what supporting documents you will need, please refer to page 15 and find the correct category.

✓ Your form has been completed successfully.

Home » Baker of the Year » BA-0646

BA-0646 Download entry

Baker of the Year

Click to [view summary](#) of your entry

Application Stage

TASK	DEADLINE	STATUS	ACTIONS
Baker of the Year - Entry Form	29/04/2019 17:00:00 GMT	COMPLETE	View Edit
Upload your résumé of baking experience*	29/04/2019 17:00:00 GMT	INCOMPLETE	Start
Upload any photos that will support your entry*	29/04/2019 17:00:00 GMT	INCOMPLETE	Start

We can accept photographs in jpg or png formats.
 Your image may be used in print, so please ensure it is large enough for this by supplying images with a file size of at least 2MB.
 To check file size:
 On a PC, right-click on the image and select 'Properties'.
 On a Mac, right-click on the image and select 'Get info'

Submit Entry 29/04/2019 17:00:00 GMT PREREQUISITES NOT MET

Step 5: To upload your files you can drag and drop the document/image from the folder on your computer or alternatively click 'Browse for files' to select your file and upload it. The file types supported are displayed on the right hand side.

Upload your resume of baking experience Back



Drop files here to upload

OR

[Browse for files](#)

[Back to Entry](#)

File Types Supported:

- Microsoft Word Document (.doc)
- Microsoft Word Open XML Document (.docx)
- Portable Document Format File (.pdf)

Please note that docx formats are not entirely supported.
Please save your file types as doc respectively before uploading.

Step 6: Your item will automatically upload and will show underneath the upload window. Once this is done click 'Back to Entry'.

[Home](#) » [Baker of the Year](#) » [BA-0329](#) » Upload your resume of baking experience

Upload your resume of baking experience



Drop files here to upload

OR

[Browse for files](#)

UPLOADED FILE(S)

BLANK.docx – 11.4 kB ✕

Upload date: 22/02/2018 14:34

[Back to Entry](#)

Step 7: Once you have uploaded all of the files they will show as complete. You must now submit your entry. **If you do not press 'Submit' your entry will not be complete.**

Please note, once you have submitted your entry you will no longer be able to make any changes to it.

BA-0646

Baker of the Year

Click to [view summary](#) of your entry

Application Stage

TASK	DEADLINE	STATUS	ACTIONS
Baker of the Year - Entry Form	29/04/2019 17:00:00 GMT	COMPLETE	View Edit
Upload your résumé of baking experience*	29/04/2019 17:00:00 GMT	COMPLETE	Edit

UPLOADED FILE(S)	UPLOAD DATE	
BLANK.pdf	04/02/2019 10:29	Remove

Upload any photos that will support your entry*	29/04/2019 17:00:00 GMT	COMPLETE	Edit
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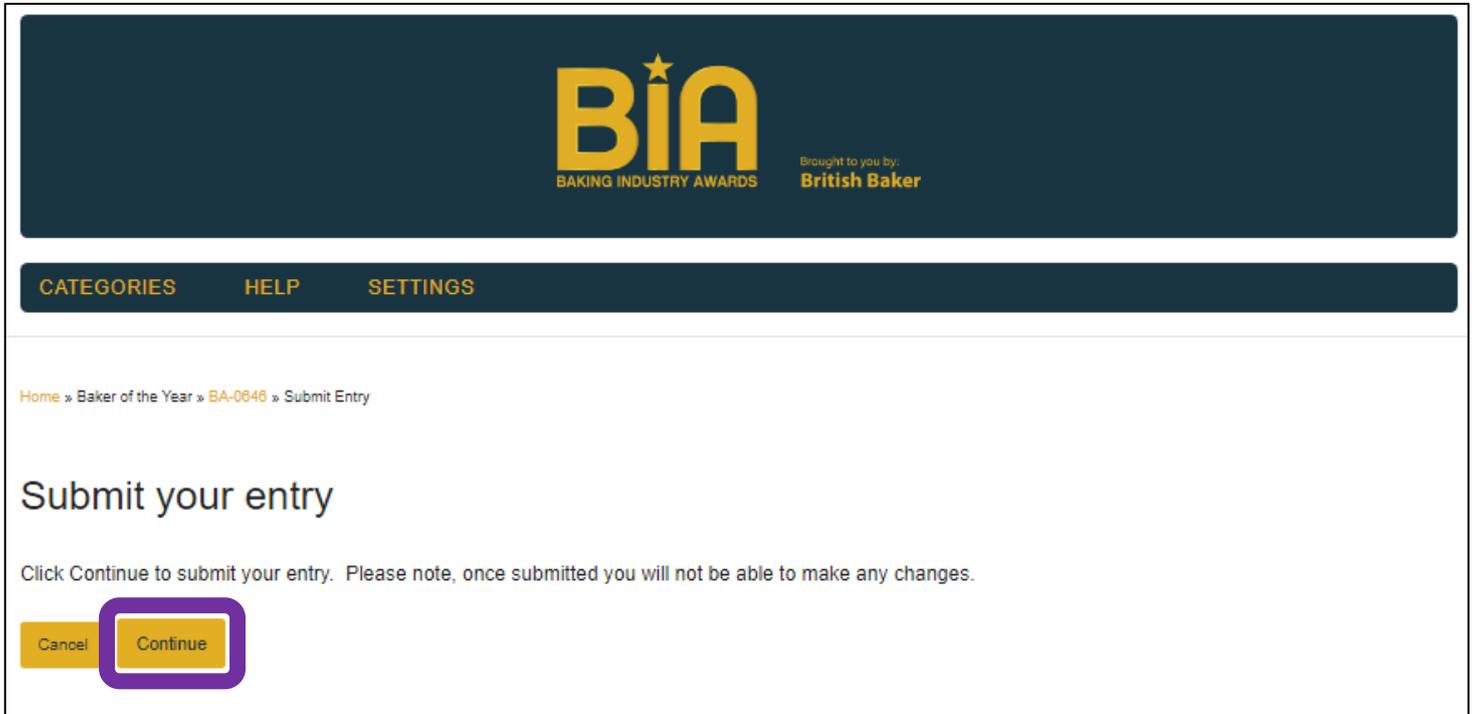
We can accept photographs in jpg or png formats.
Your image may be used in print, so please ensure it is large enough for this by supplying images with a file size of at least 2MB.
To check file size:
On a PC, right-click on the image and select 'Properties'.
On a Mac, right-click on the image and select 'Get info'

UPLOADED FILE(S)	UPLOAD DATE	
BLANK.docx	04/02/2019 10:29	Remove

Submit Entry	29/04/2019 17:00:00 GMT	INCOMPLETE
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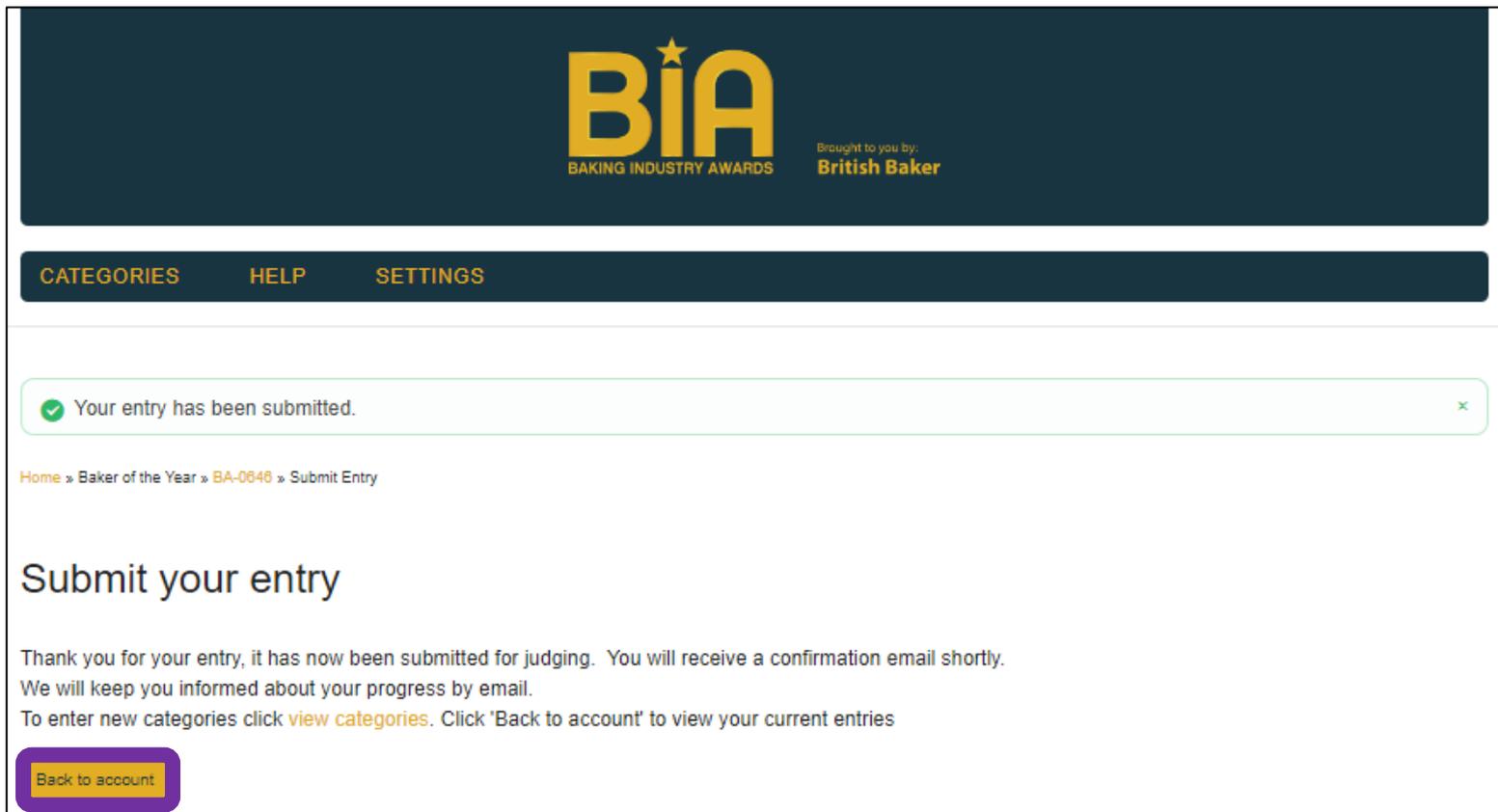
If you have any problems uploading your document/image or submitting your entry, please contact Jessica Pope on 01293 610354 or by email on Jessica.Pope@wrbm.com.

Step 8: Click 'Continue'.



The screenshot shows the top navigation bar with the BIA logo (BAKING INDUSTRY AWARDS) and the text 'Brought to you by: British Baker'. Below the navigation bar are links for 'CATEGORIES', 'HELP', and 'SETTINGS'. The breadcrumb trail reads 'Home » Baker of the Year » BA-0646 » Submit Entry'. The main heading is 'Submit your entry'. Below this, a message states: 'Click Continue to submit your entry. Please note, once submitted you will not be able to make any changes.' At the bottom, there are two buttons: 'Cancel' and 'Continue'. The 'Continue' button is highlighted with a purple rectangular box.

Step 9: Click 'Back to account' to complete the rest of your entries. If you would like to add any other entries please follow the same steps as 'Adding entries to your account'.



The screenshot shows the same BIA submission page as above, but with a confirmation message at the top: 'Your entry has been submitted.' with a green checkmark icon and a close button (x). The breadcrumb trail remains 'Home » Baker of the Year » BA-0646 » Submit Entry'. The main heading is 'Submit your entry'. Below this, a message states: 'Thank you for your entry, it has now been submitted for judging. You will receive a confirmation email shortly. We will keep you informed about your progress by email. To enter new categories click [view categories](#). Click 'Back to account' to view your current entries'. At the bottom, there is a button labeled 'Back to account' which is highlighted with a purple rectangular box.

Entry Questions & Criteria

Please note that each question has a word count associated with it, which is displayed underneath the text box.

Baker of the Year

This category showcases the very best bakers in the UK and is a great opportunity for individuals to show how they are adapting to market trends. The award is aimed at professional bakers working in any size of bakery business, and this wide scope makes the category particularly fascinating and competitive. Judges look not just for practical skills and product innovation but also an understanding of the candidates' baking ambitions and achievements.

Supporting material: Your resume of baking experience, any photos that will support your entry.

Baker of the Year - Entry Form

[Back](#)

* = mandatory

Name of baker*

Describe your key contribution to your business and innovations you have made*

Words entered: 0. Max: 300

How do you keep abreast of customer needs and market trends and adapt to these?*

Words entered: 0. Max: 300

What is your ultimate baking ambition(s)?*

Words entered: 0. Max: 200

What is your best baking achievement to date?*

Words entered: 0. Max: 200

How would you market your success if you were to become Baker of the Year 2019?*

Words entered: 0. Max: 200

Bakery Manufacturer of the Year

Judges will be looking for businesses that are ambitious, growing and striving to be the best in their sector. Whether they supply breads, pies, pizzas, pastries, ethnic baked products, biscuits or cakes, entrants must show they are driving growth and delivering quality products to high standards. Business should also demonstrate that they care about service and investment in people, and take a responsible attitude to the environment.

Supporting material: 1 high-quality picture of the exterior of the business premises, 1 high-quality picture of the interior of the business premises, 2 high-quality pictures of your best-selling or 'hero' product.

Bakery Manufacturer of the Year - Entry Form

[Back](#)

* = mandatory

What is the name of your business?*

Words entered: 0. Max: 20

Please give a brief outline of your business operation, paying particular attention to the products made*

Words entered: 0. Max: 300

How many employees do you have?*

What is your turnover (£), and what was its year on year growth?*

Turnover (£)

Growth

What has been the biggest business achievement over the past year? And how has this led to improvements in the business (e.g. training, investment, NPD, marketing)?*

Words entered: 0. Max: 300

Outline how you plan to develop your business in the future - please provide quantifiable information to demonstrate this*

Words entered: 0. Max: 300

What makes your business different from those of your competitors and makes you worthy of the accolade Bakery Manufacturer of the Year?*

Words entered: 0. Max: 300

A successful business needs satisfied customers - how do you measure this? And what factor is most important in achieving this (e.g. price, quality, service, other)?*

Words entered: 0. Max: 300

Bakery Innovation of the Year

This category is open to businesses of all sizes ranging from product suppliers to major retailers, wholesalers or foodservice, local bakeries or start-ups. Judges will be looking for innovative, marketable products that they have never seen before. Entries may be brand new, or a twist in the flavour or shape of an existing product, and must be scalable in production and cost in order to potentially supply major retailers, wholesalers or foodservice.

Supporting material: 5 photos of the product and its packaging.

Bakery Innovation Award - Entry Form

Back

* denotes a mandatory question

Please name and describe your product*

Words entered: 0. Max: 100

Please explain what is innovative about your product*

Words entered: 0. Max: 300

Why do you feel customers will be attracted to your product?*

Words entered: 0. Max: 200

How would you (or have you) marketed or advertised the product?*

Words entered: 0. Max: 300

What is the method of production used?*

Words entered: 0. Max: 200

Is there anything notable about the ingredients or process used?*

Words entered: 0. Max: 100

How do you deliver to the market to meet your customers' needs?*

Words entered: 0. Max: 100

Following the judging, shortlisted candidates will be invited to present their product/s for judges to assess.
You will be asked to send your product to a photographer

Celebration Cake Business of the Year

This category is aimed at bakery businesses with a passion for cake artistry and gives them an opportunity to show how they can create awe-inspiring works. It is initially judged on a written entry, with semi-finalists given a practical task (to create a cake with a specific theme and including set criteria within an agreed timescale). Judges will be looking for businesses to demonstrate a team approach from concept through to the finished celebration cake masterpiece.

Supporting material: Minimum of 3 photos that will support your entry.

Celebration Cake Business of the Year - Entry Form

Back

* = mandatory

Briefly describe your business*

Words entered: 0. Max: 200

How long have you been in operation?*

Words entered: 0. Max: 10

What percentage profit does your business operate at?*

 %

Briefly describe your business plan*

Words entered: 0. Max: 300

How do you see the business evolving over the next three years?*

Words entered: 0. Max: 300

Describe the types of celebration cake your team make and decorate*

Words entered: 0. Max: 300

What would it mean to the business to win this award?*

Words entered: 0. Max: 200

Please add any other information regarding your business and the skills your business encompasses

Words entered: 0. Max: 300

Free-from Bakery Product of the Year

This category is aimed at bakeries supplying their own business and/or those who also run a wholesale business. The entrant's product must be free from at least one major allergen, in compliance with food labelling regulations, and offer high levels of taste, texture and visual appeal. Judges will be looking for businesses with a confident approach to ingredient selection, processing techniques and recipe formulation, as well as a depth of understanding and dedication to advancing the category.

Supporting material: 3 photos that will support your entry.

Free-from Bakery Product of the Year - Entry Form

[Back](#)

* = mandatory

Please name and describe your product. *

Words entered: 0. Max: 100

As a professional baker operating from a business premises, please let us know why you set up your free-from facility*

Words entered: 0. Max: 300

How did you develop your recipes?*

Words entered: 0. Max: 200

How has the product developed commercially?*

Words entered: 0. Max: 200

How does it meet market needs?*

Words entered: 0. Max: 200

You will be asked to send your product to a photographer

Speciality Bread Product of the Year

Judges will be looking for breads that are original, look and taste great, and have been a hit with consumers. Entries can include artisanal breads, continental breads, sourdough breads, seeded or fruited breads, breads with grains, ethnic breads, soda breads, tea breads or novel crusty breads. Bakers should also be able to demonstrate impressive business skills, such as using market research, excellent customer service and clever marketing. Each entrant can submit up to three different speciality breads for this category.

Supporting materials: 2 photos for each product.

Speciality Bread Product of the Year - Entry Form

[Back](#)

* denotes a mandatory question

Name of product*

Words entered: 0. Max: 50

Ingredients in product*

Words entered: 0. Max: 100

Please explain what is special about your product?*

Words entered: 0. Max: 200

What is the method of production used?*

Words entered: 0. Max: 200

Is there anything notable about the ingredients or processes used?*

Words entered: 0. Max: 100

How do you deliver to the market to meet your customer's needs?*

Words entered: 0. Max: 100

You will be asked to send your product to a photographer

Supermarket Bakery Business of the Year

Entry is open to multiple retail operators with a minimum estate of 10 sites that sell baked goods produced through an instore bakery and/or supplied to the retailer part-baked or frozen. Judges will be looking at the retailer's approach to the bakery category including the retail bakery environment, the customer experience, how baked goods are merchandised and how the baked goods range has developed. Entrants will also be asked to demonstrate staff training principals, how product freshness is balanced with availability and bakery product innovation. One element of the judging process will be unannounced 'mystery visits' examining customer service, presentation, variety, quality and freshness of products.

Supporting material: 1 high quality picture of the exterior of the business premises, 1 high quality picture of the interior of the business premises, high quality pictures of 2 of your best-selling or 'hero' products.

Supermarket Bakery Business - Entry Form

Back

* = mandatory

0%

What is your topline strategic vision for bakery retailing?*

Words entered: 0. Max: 300

What factors have most influenced sales of your baked goods offer over the past year?*

Words entered: 0. Max: 200

What differentiates your bakery offer from your major competitor?*

Words entered: 0. Max: 300

What considerations have shaped your retail bakery environment?*

Words entered: 0. Max: 300

Briefly outline staff training principles and how they have been developed.*

Words entered: 0. Max: 300

How do you balance freshness with availability?*

Words entered: 0. Max: 200

What has been your most successful bakery product innovation in the past year?*

Words entered: 0. Max: 200

The Craft Bakery Business Award

This award recognises the work of a craft bakery business, not an individual baker. Entries are welcome from all types of craft business, whether they operate a single retail shop, multiple high street outlets or a wholesale craft bakery. The business should produce artisan/craft/handmade/hand finished and bespoke items for its customers. Judges will be looking for new products, customer awareness, local marketing initiatives/promotions, safety, well-trained staff and for entrants to show why the business is sound, successful and progressive.

To reflect the excellence of craft businesses across the UK, this category will now be judged on a regional basis. One business from each of seven regions (South East including London; South West, Midlands, Northern England, Scotland, Wales, Northern Ireland) will be crowned regional winner, and will be shortlisted for the chance to win The Craft Business Award.

Supporting material: Photos to show products and the achievements of staff members, 1 high-quality picture of the exterior of the business premises, 1 high-quality picture of the interior of the business premises, 2 high-quality pictures of your best-selling or 'hero' products, 1 high-quality picture of yourself in your work wear behind the counter or in front of your bakery/retail business.

Craft Bakery Business Award - Entry Form

[Back](#)

* = mandatory

In which region is your business based? *

Region

Describe your business, with a focus on craft products, skills and quality*

Words entered: 0. Max: 800

Give an overview of recent and anticipated business growth*

Words entered: 0. Max: 300

Give details of your website and any other marketing/social media and how this is used by the business*

Words entered: 0. Max: 300

How do you keep abreast of customer needs and market trends and adapt to these?*

Words entered: 0. Max: 300

Give details of craft products you have designed and launched within the last 12 months, with details of ingredients used*

Words entered: 0. Max: 300

How do you maintain standards of bakery and employee hygiene and safety?*

Words entered: 0. Max: 200

The Customer Focus Award

This award will recognise companies that have demonstrated strong customer focus leading to improved customer relationships. Judges will be looking for companies that have committed to focus on their customers, resulting in increased loyalty, improved consumer experience, growth in sales or other successes. Entrants may have spotted an opportunity, seen a gap in their product range, proposed a solution to save them time or money or gone 'the extra mile' to ensure they were successful. Businesses of all sizes will be considered for this award.

Supporting material: Customer testimonials, any material you believe will support your entry, 1 high-quality picture of the exterior of the business premises, 1 high-quality picture of the interior of the business premises, your company logo.

Customer Focus Award - Entry Form

[Back](#)

* = mandatory

Describe the specific work you have undertaken with your customer*

Words entered: 0. Max: 300

What was the objective?*

Words entered: 0. Max: 200

Give a specific example(s) of the work undertaken*

Words entered: 0. Max: 300

How did this improve the working relationship with your customer (short and long term implications?)*

Words entered: 0. Max: 300

The Rising Star Award

The Rising Star Award is open to all ages, but is aimed at those in work, training or Bakery College who can demonstrate their achievements over the past three years since entering college or the bakery industry. Entrants may be from a college, or craft, supermarket, plant, ingredient or equipment companies. Judges are looking for a person who will contribute to shaping the future of the baking industry. If you believe you, or someone you teach or employ, is that person, enter now.

Supporting material: your current business plan (if applicable), 1 high quality headshot of yourself, 1 high quality headshot of yourself at college or place of employment.

The Rising Star Award - Entry Form

Back

* = mandatory

Name of entrant*

What bakery college or company are you with?*

Words entered: 0. Max: 50

Are you a student, trainee or apprentice?*

- Student
- Trainee
- Apprentice

What are you studying?*

Words entered: 0. Max: 100

Tell us about your passion for bakery*

Words entered: 0. Max: 300

Who or what inspired you to get involved in this great industry?*

Words entered: 0. Max: 200

Please tell us about any projects you have been involved in that delivered innovation.*

Words entered: 0. Max: 300

What has been your greatest success to date and where do you want to be in 5 years' time?*

Words entered: 0. Max: 200

How do you believe we can encourage more young people into the industry? *

Words entered: 0. Max: 200