



Eisteddfod

**EISTEDDFOD YR URDD MALDWYN**

**INFORMATION PACK FOR COMPETITORS**

**POBURDD**

**2024**

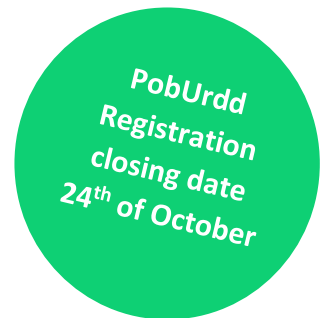
**POBURDD YR.7 - 19YRS OLD**

**ADJUDICATOR:**

**HUW CEFIN JONES.**

## How to compete?

- Join the Urdd
- Register to compete in the correct age category online before the deadline.  
Region deadlines will vary from area to area except for competitors under the age of 25.



## Order of competition

- A School Round is organised independently in your school or adran before the **24th of October 2023**. It is the responsibility of the school or department to arrange a location and judge for this round. It can be the same location/date and judge as the CogUrdd school round. School Round winners will compete in the Regional round.
- The Regional round is organised by your local community officer before the **19th of January 2024**
- Winners of all Regional Rounds are invited to compete in the PobUrdd National Round during the Maldwyn Urdd Eisteddfod week between **May 27th and June 1st, 2024**.

AGE CATEGORY	ROUND	COMPETITION
Year 7 – 19 yrs	School	Four decorated fairy cakes
Year 7 – 19 yrs	Regional	Four slices of a sweet traybake
Year 7 – 19 yrs	National	Four slices of a sweet traybake

## YR 7 – 19 YRS POBURDD – SCHOOL ROUND

### FOUR DECORATED FAIRY CAKES

- Competitors will need to **present 4 decorated fairy cakes**
- Competitors will be expected to **prepare everything before the competition**. Bake/buy the fairy cakes **AND** decorate them at home. **Competitors will only need to present their completed decorated cakes on the day of the competition**
- Competitors will only be judged on the **decoration**, not the cakes themselves
- Be creative and think outside of the box to make your decorated cakes stand out

**Ingredients – Contestants will have to bring all of their own ingredients to each round**

## YR 7 – 19 YRS POBURDD – REGIONAL ROUND

### 4 SLICES OF A SWEET TRAYBAKE

Competitors will need to present the same recipe in the Regional AND the National Round

- Contestants will be expected to **present 4 slices of a sweet traybake**
- Competitors will need to **prepare everything before the competition**. They will need to bake the traybake at home. **Competitors will only need to present their 4 slices of traybake on the day of the competition**
- The slices will be judged on the look and the taste
- Be creative and think outside of the box to ensure your traybake stands out

## YR 7 – 19 YRS POBURDD – NATIONAL ROUND

### 4 SLICES OF A SWEET TRAYBAKE

Competitors will need to present the same recipe in the Regional AND the National Round

- Contestants will be expected to **bake 4 slices of a sweet traybake**
- **Competitors will not be allowed to prepare anything before the day of the competition**. Contestants will need to **bake the traybake during the competition** within the **60 minutes** given. **15 minutes** preparation will be given before the competition to set out the ingredients needed.
- Allergies - Competitors will not be allowed to include nuts in their recipes

**Ingredients – Contestants will have to bring all of their own ingredients to each round**

## Marking Scheme

- Preparation (using the 15 minutes before the competition to prep) = **5 marks**
- Food preparation / Cooking Skills and Techniques = **10 marks**
- Organisational skills and time management = **5 marks**
- Hygiene and Food Safety = **10 marks**
- Finished meal (Taste and Presentation) = **20 marks**

*There will be no extra markings for table decorations and accessories*

## Tips

- Research and experiment with different recipes before choosing the right one for you
- Be as creative as possible and enjoy!

## Safety Considerations for the National Round

- Electrical equipment used in the PobUrdd National round needs to have a PAT certificate before competing.
- The guideline is that children use personal electrical equipment that is no older than **6 years old** and in good working condition.
- Competitors must give notification of any competitor allergy before cooking and follow appropriate instructions to reduce/eliminate the effects of any ingredient that causes a problem.

## Competition Rules – National Round

- Time – Up to **60 minutes** are allowed to complete the baking task. An additional **15 minutes** are allowed at the beginning of the task to set and measure ingredients and collect and check equipment.
- **It is the competitor's responsibility to provide ingredients and equipment for the PobUrdd competition.**
- Allergies – **Competitors will not be allowed to cook with any type of nuts. Also, competitors will need to fill in a medical form before cooking if they reach the National round.**
- Preparation – No ingredient should be prepared in advance unless stated. It can cause the competitor to lose marks
- Cleanliness - The cooking area must be washed and kept tidy for the duration of the competition
- Final Presentation – The judge will make his/her decision based solely on the quality and presentation of the food on the plate. There are no additional markings for accessories or table setting.
- The Urdd will provide a hob and an oven to cook ingredients in the National round.

## Instructions for competitors – 'Top Tips'

- Safety – Attention should be always be paid to food safety and sanitation. Be safe and be aware of others around you
- Sanitation – Wash your hands regularly, before and during food preparation
- Disorder – Do not compete if you feel unwell on competition day
- Cut/Slice – Always use correct cutting/slicing techniques
- Help in cooking – Don't be afraid to ask for help at the judges or supervisor if you are not sure about anything when cooking.

- Apron – Must wear a clean apron or overalls when cooking.
- Waste – Food should not be wasted by over-trimming, peeling too thick or throwing away good food. Recycling should take place where appropriate.
- Medication – If any competitor requires medical treatment during the competition, it is the competitor's responsibility to make the relevant medication available. The contestant, or an assigned adult, should serve the medication.
- No electrical equipment should be touched with wet or slippery hands.
- Practise – Become accustomed to your recipe. Practice before the competition to ensure that you avoid difficulties or problems baking during the competition.
- Time Management – Ensure that you use the time given wisely

