

# The Cake Decorators' Association of SA Inc

## 2024 State Competition

Friday 5<sup>th</sup> July to Sunday 7<sup>th</sup> July 2024

**Entries must be received by Wednesday 5<sup>th</sup> June 2024**

Goyder Pavilion, Adelaide Showgrounds



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**Entry Forms to be lodged by 5<sup>th</sup> June 2024**

## General Information

Rules have been made to help the competitor comply with the Australian and New Zealand Food and Health Standards.

It is the competitor's responsibility to read the whole schedule carefully. All queries should be directed to:

**Pam Lane**

**m: 0426 799 594**

## Rules of Entry

- Entries that do not comply with these rules will lose 50% of their points.
- Entries must be the unaided work of the competitor and comply with the schedule.
- Age where appropriate is taken from 1 September in the year of the competition.
- Competitors are limited to one entry per Class.
- All entries must be able to be lifted by one person.
- Boards must be raised on cleats (feet) that will lift the exhibit sufficiently for ease of handling. Due to cabinet restrictions, when measuring the specified maximum height for the entry, the measurement is to include the cleats.
- To keep within the specified board sizes in the schedule, it is always better to go smaller.
- Internal Supports and posy picks may be used but must be food safe and must be noted on the Information Form for Judges.

- Edible Food products eg. Isomalt, wafer/rice paper, polenta, gelatine, cachous and piping gel may be used. Gold, silver and glitter colours must be food safe and noted on judges' sheet.
- Any wired decoration that is being inserted into the cake must be placed into a suitable food grade holder, eg. posy pick or straw.
- Where specified, cake must be used, otherwise, polystyrene dummies or Rice Krispies are permitted.
- Whilst all due care is taken, the Association will not be responsible in the event of any loss or damage to any exhibit.
- The judge's decisions are final, and no correspondence will be entered into.
- Judges' score and comment sheets MUST NOT be published on any social media by either party.

## The following items are not permitted:

- Buttercream covering and other spreadable icings, except Royal Icing. (Buttercream is only allowed in Class 14 only.)
- Wire that penetrates the covering without being in a food grade holder.
- Pins, toothpicks, craft glues and store-bought ornaments (except commercial containers allowed in classes 6 and 9).
- Store bought sweets (cachous will be permitted).

## Judging and Prizes

- Judging will take place on Thursday 4<sup>th</sup> of July 2024 at Craft Alive in Goyder Pavilion Adelaide Showground. (*Note: this date is only for delivery, the fair is not open on this day*)
- Entries will be accepted between 8:00am and 9:00am.
- Entries must be collected between 4:00pm and 5:00pm on Sunday 7<sup>th</sup> July.
- Cash or voucher prizes will be awarded for First, Second and Third place in each Class.
- Certificates for Highly Commended may also be awarded in each Class.

## Classes 1 to 9 only:

In addition to these prizes, certificates will be awarded for the following levels of achievement.

- |          |                    |
|----------|--------------------|
| • GOLD   | 85 points and over |
| • SILVER | 75 to 84 points    |
| • BRONZE | 65 to 74 points    |

## Maxine Halliday Memorial Trophy:

Awarded to the most successful competitor overall. Points are awarded as follows:

- First = 5 points
- Second = 3 points
- Third = 1 point

## Amy King Memorial Trophy:

Showcasing Skills in Royal Icing. May be awarded in any class.

## Entry Details:

### Closing Date for entries:

Wednesday 5th June 2024

### Entry cost per class:

- ADULT \$10.00
- JUNIOR \$5.00

### Cheques and/or money orders payable to:

Cake Decorators Association of SA Inc

### Direct Deposit:

- BSB: 105-121
- Account: 071364840
- Account Name: CDASA Inc.
- Reference: Exhibitor's Name

Please send all entry forms to the registrar, Mrs Carol Davis:

### By Post (Allow time to be received by 5th June):

Mrs Carol Davis  
17 Homington Road  
ELIZABETH NORTH SA 5113

### By Email (Scanned or clear photograph of signed entry form):

c49k44@bigpond.com

## Competition Sponsors

CDASA Inc is seeking sponsors for our 2024 Cake Decorating Competition. If any Branch, individual Member, Business or anyone you know, would like to sponsor a class, single prize or just a set amount that we will allocate for you, please contact

Phillis Davis on

m: 0411 598 696 or

e: [pmdavis@internode.on.net](mailto:pmdavis@internode.on.net)

Sponsors will be acknowledged and also displayed with the competition.

## State Competition Schedule

### Masters Section

Open to exhibitors who have won four (4) First Prizes in an **Intermediate Class** at any National, State or Royal Show competition in that class.

The finished base board **must fit within** the measurements specified. It is always better to go smaller.

#### Class 1 Wedding Cake

##### Theme: Elegant Wedding Cake

Design one or more tiers on a common base board, to suit theme. Include two or more Royal Icing techniques.

To fit within a 47cm square. Maximum height is 65cm, including cleats.

**First: \$150 Second: \$100 Third: \$75**

**Sponsored by:** Your Name, Business name or Branch name could be here! Please contact Phillis Davis.

#### Class 2 Celebration Cake

##### Theme: Christmas

Design one or more tiers to suit theme. Must include a name or greeting.

To fit within a 42cm square. Maximum height is 32cm, including cleats.

**First: \$100 Second: \$75 Third: \$50**

**Sponsored by:** Your Name, Business name or Branch name could be here! Please contact Phillis Davis.

#### Class 3 Floral Art

##### Theme: A Vase of Flowers

Minimum of three (3) varieties of flowers to be made. Any foliage may be included.

Vase to be made from sugar-based medium. Flowers to be named for Judges.

To fit within a 32cm cube.

**First: \$100 Second: \$75 Third: \$50**

**Sponsored by:** Your Name, Business name or Branch name could be here! Please contact Phillis Davis.

### Intermediate Section

Open to exhibitors who have won two (2) First Prizes in a **Novice Class** at any National, State or Royal Show competition to enter that class, **OR** who have more than three (3) years of cake decorating experience.

If a competitor has won four (4) first prizes in **any class** in Intermediate they must enter the Master's Section in **that class** only.

The finished base board **must fit within** the measurements specified. It is always better to go smaller.

## Class 4 Wedding Cake

**Theme: Rustic**

Design one or more tiers on a common base board, to suit theme. Include at least one Royal Icing technique.

To fit within a 42cm square. Maximum height is 65cm, including cleats.

**First: \$125 Second: \$85 Third: \$60**

**Sponsored by:** Your name, Business name or Branch name could be here! Please contact Phillis Davis.

## Class 5 Celebration Cake

**Theme: Woodlands**

Design one or more tiers on a common base board, to suit theme. Must include a name or greeting.

To fit within a 42cm square. Maximum height is 32cm, including cleats.

**First: \$100 Second: \$75 Third: \$50**

**Sponsored by:** Your Name, Business name or Branch name could be here! Please contact Phillis Davis.

## Class 6 Floral Art

**Theme: Anemone**

One (1) single flower only **and** one (1) bud only. MAY include only Anemone leaves. To be presented in a commercial vase.

To fit within a 32 cm **cube**.

**First: \$50 Second: \$30 Third: \$15**

**Sponsored by:** Your Name, Business name or Branch name could be here! Please contact Phillis Davis.

## Novice Section

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Open to exhibitors who have **not** won two (2) First Prizes in any one **class** in this section at any National, State or Royal Show competition.

Competitors must move to the Intermediate Section after three (3) years of experience in cake decorating.

Teachers of Cake Decorating and/or Cup Cake Classes are not permitted to enter this section.

The finished base board **must fit within** the measurements specified. It is always better to go smaller.

## Class 7 Wedding Cake

**Theme: Suitable for a Spring Wedding**

One or more tiers on a common baseboard. Modern or Traditional, your choice.

To fit within a 47cm square. Maximum height 65cm, including cleats.

**First: \$100 Second: \$75 Third: \$50**

**Sponsored by:** Your Name, Business name or Branch name could be here! Please contact Phillis Davis.

## Class 8 Celebration Cake

**Theme: Depicting a Hobby**

Design one or more tiers on a common baseboard to suit theme. Must include a name or greeting.

To fit within a 42cm square. Maximum height 32cm, including cleats.

**First: \$75 Second: \$55 Third: \$40**

**Sponsored by:** Your Name, Business name or Branch name could be here! Please contact Phillis Davis.

## Class 9 Floral Art

**Theme: A Vase of Daisies**

Only Daisy leaves MAY be included. To be presented in a commercial vase.

To fit within a 32cm **cube**.

**First: \$60 Second: \$40 Third: \$20**

**Sponsored by:** Your Name, Business name or Branch name could be here! Please contact Phillis Davis.

## Open Section

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Open to all competitors (No Restrictions)

The finished base board **must fit within** the measurements specified. It is always better to go smaller.

## Class 10 Small Celebration Cake

**Theme: Gravity Defying**

Design one or more tiers to suit theme. Description / photos of construction to be provided with an Information Sheet for Judges.

To fit within a 20cm square. Maximum height is 32cm, including cleats.

**First: \$75 Second: \$55 Third: \$40**

**Sponsored by:** Your name, Business name or Branch name could be here! Please contact Phillis Davis.

## Class 11 Sugar Art

**Theme: A Bird or Birds**

Design a sugar art piece. No cake to be used. Presented as desired.

To fit within a 27cm square. Maximum height is 32cm, including cleats.

**First: \$75 Second: \$55 Third: \$40**

**Sponsored by:** Your name, Business name or Branch name could be here! Please contact Phillis Davis.

## Class 12 Sculptured Cake

**Theme: A Toy**

Use your imagination and sculpturing skills to create your exhibit. Cake must be used and not be from any commercially shaped tin.

A description of construction and cake content to be provided with an Information Sheet for Judges. To fit within a 42cm square. Maximum height is 32cm, including cleats.

**First: \$100 Second: \$75 Third: \$50**

**Sponsored by:** Your name, Business name or Branch name could be here! Please contact Phillis Davis.

## Class 13 Decorated Biscuits

**Theme:** Your choice.

Decorate five (5) biscuits as you wish. No store-bought lollies / decorations allowed, except cachous.

To be presented fixed on a board.

To fit within a 32cm square.

**First: \$35 Second: \$25 Third: \$15**

**Sponsored by:** Your name, Business name or Branch name could be here! Please contact Phillis Davis.

## Class 14 Decorated Cupcakes

**Theme:** Your choice.

Decorate six (6) cupcakes as desired.

All covering and decorations on cupcakes **to be in buttercream only**. To be decoratively presented, fixed on a board.

To fit within a 32cm square.

**First: \$35 Second: \$25 Third: \$15**

**Sponsored by:** Your name, Business name or Branch name could be here! Please contact Phillis Davis.

## Senior Section

Must be 65 years of age or over on 1<sup>st</sup> Sept 2024.

The finished base board **must fit within** the measurements specified. It is always better to go smaller.

## Class 15 Celebration Cake

**Theme:** Create a cake you would love to receive

Design a single tier to suit the theme.

To fit within a 42cm square. Maximum height is 32cm, including cleats.

**First: \$75 Second: \$55 Third: \$40**

**Sponsored by:** Your name, Business name or Branch name could be here! Please contact Phillis Davis.

## Junior Cake Decorating – up to 7 years of age

Seven (7) years of age or younger on 1<sup>st</sup> Sept 2024. Age of exhibitor must be displayed on the **back** of the exhibit card.

The finished base board **must fit within** the measurements specified. It is always better to go smaller.

## Class 16 Celebration Cake

**Theme:** Your choice

Cover one single cake with fondant and decorate it to suit theme.

Entry and cake board with cleats (feet) attached must fit within a 32cm **cube**.

**First: \$35 Second: \$25 Third: \$15**

**Sponsored by:** Your name, Business name or Branch name could be here! Please contact Phillis Davis.

## Class 17 Decorated Biscuits

Decorate five (5) biscuits as you wish. No store-bought lollies/decorations allowed, except cachous.

To be presented fixed on a board and fit within a 32cm square.

**First: \$20 Second: \$15 Third: \$10**

**Sponsored by:** Your name, Business name or Branch name could be here! Please contact Phillis Davis.

## Junior Cake Decorating – 8-12 years of age

From 8-12 years of age on 1<sup>st</sup> Sept 2024. Age of exhibitor must be displayed on the **back** of the exhibit card.

The finished base board **must fit within** the measurements specified. It is always better to go smaller.

## Class 18 Celebration Cake

**Theme:** Under the Sea

Design one or more tiers to suit theme. Can incorporate the use of food safe internal supports, but must be noted on the Information Form for Judges.

Entry and cake board with cleats (feet) attached, must fit within a 32cm **cube**.

**First: \$35 Second: \$25 Third: \$15**

**Sponsored by:** Your name, Business name or Branch name could be here! Please contact Phillis Davis.

## Class 19 Decorated Biscuits

Decorate five (5) biscuits as you wish. No store-bought lollies/decorations allowed, except cachous.

To be presented fixed on a board and fit within a 32cm square.

**First: \$20 Second: \$15 Third: \$10**

**Sponsored by:** Your name, Business name or Branch name could be here! Please contact Phillis Davis.

## Junior Cake Decorating – 13-18 years of age

From 13-18 years of age on 1<sup>st</sup> Sept 2024. Age of exhibitor must be displayed on the **back** of the exhibit card.

The finished base board **must fit within** the measurements specified. It is always better to go smaller.

## Class 20 Celebration Cake

**Theme:** Competitor's Choice

Design one or more tiers to suit your choice. Greeting to be included.

Can incorporate the use of food safe internal supports but must be noted on an information Sheet for Judges.

Entry and cake board, with cleats (feet) attached, must fit within a 32cm **cube**.

**First: \$50 Second: \$35 Third: \$20**

**Sponsored by:** Your name, Business name or Branch name could be here! Please contact Phillis Davis.