

The Cake Decorators' Association of SA Inc 2025 Cake Decorating Competition

Craft Alive ADELAIDE

proudly presenting



State
Cake Decorating
Competition

BUY TICKETS ONLINE: CRAFTALIVE.COM.AU

Friday 11th July to Sunday 13th July 2025

Jubilee Pavilion

Adelaide Showgrounds

Entry Forms to be lodged by 10th June 2025

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 P: (08) 8297 0365

Special Information

1. Announcing that an interstate National Judge will be assisting our SA judges to judge at this competition in 2025.
2. If you are considering entering the 2025 Royal Adelaide Show Cake Decorating Section, the classes in both this competition and the Royal Show will be the same.

Please note: The closing date for the show may be earlier than this competition, so please refer to RAS website for key dates.

theshow.com.au

Rules of Entry:

- 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) to be at least 1cm in height, that will lift the exhibit sufficiently for ease of handling. Due to cabinet restrictions, when measuring the specified maximum height for entry, the measurement is to include cleats.
- To keep within the specified size boards for the schedule it is always better to go smaller. **No part of your exhibit is to extend past the base board area of your entry.**
- 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. These products are NOT to be used in any buttercream class. See Buttercream section for rules of that section.
- **Any wired decoration** that is being inserted into any icing attached to the cake including a wrap around the cake, must be placed into a suitable food grade holder, e.g. 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 Buttercream classes.**
- Use of Cold Porcelain or Arista Soft.
- Wire that penetrates the cake covering or a wrap around the cake without being in a food grade holder.
- Pins, toothpicks, craft glues and store-bought ornaments including lights (except commercial containers allowed in classes 3,6 and 9).
- Store bought sweets (cachous only will be permitted).

Adelaide Central Branch



Meetings: 1st Wednesday of the month

Start time: 7.30pm

Enfield Community Centre,
540 Regency Road, Enfield

AdelaideCentral@cdasa.org.au

Judging and Prizes:

- Judging will take place on Thursday 10th of July 2025 at Craft Alive event in Jubilee Pavilion Adelaide Showground. (Note: this is only for delivery, the fair is not open on this day)
- Entries will be accepted between **8.00am & 9.00am.**
- Competitors are to leave the venue as soon as possible after stewards have accepted the entry.
- Entries must be collected between **4.00pm & 5.00pm** on Sunday, 13th July 2025.
- 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:
Tuesday 10th June 2025

Entry cost per class:

- Adult \$10.00
- Junior \$5.00

Competition Sponsors

CDASA Inc is seeking sponsors for our 2025 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
Sponsors will be acknowledged and also displayed with the competition.

Notes:

Entry forms & payment options

Please note entry forms and details of registrar and payment options will be available by February 2025.

Please refer to our website for the latest information: cdasa.org.au

Entry size clarification

Square: Board to fit within eg. 47cm square means the shape of the board including ribbon if used around the board or if icing is extended over the edge of the board, is to fit within a square 47cm x 47cm.

Cube: Entry to fit within eg. 32cm cube means the height, width and depth of entire entry must be less than 32cm.

Height: If the maximum height of the entry is eg. 32cm including cleats, then the entry cannot be more than 32cm in height when measuring from the surface the board is on to the top tip of the entry.

Marion Branch



Marion Branch
CDASA

Meetings: 2nd Wednesday of the month

Start time: 7.30pm

St Joseph's Catholic Parish Hall
19 Old Beach Road, Brighton
(enter via car park)

Marion@cdasa.org.au

Masters Section

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

Finished base board must fit within measurement given. It is always better to go smaller.

Class 1 Wedding Cake

Theme: Combine old & new technique/s in one

Design one or more tiers on a common base board. Include 2 or more Royal Icing techniques. To fit within a 47cm square. Maximum height is 65cm, including cleats of at least 1cm in height.

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

Class 2 Celebration Cake

Theme: Circus

Design one or more tiers to suit theme. Must include a name or greeting. To fit within a 42 cm square. Maximum height is 32cm, including cleats of at least 1cm in height.

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

Class 3 Floral Art

Theme: Vase/container of Dahlias

A commercial vase or container of dahlias that MAY include only dahlia buds and leaves. To fit within a 32 cm cube.

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

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 3 years of cake decorating experience.

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

Finished base board must fit within measurement given. It is always better to go smaller.

Class 4 Wedding Cake

Theme: Free Choice

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

To fit within a 47cm square.

Maximum height 65cm, including cleats of at least 1cm in height.

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

Class 5 Celebration Cake

Theme: A Craft

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 of at least 1cm in height.

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

Class 6 Floral Art**Theme: Flower Girls Basket**

At least two (2) varieties of flowers with foliage. Buds and berries may be included
To be presented in a commercial basket. To fit within a 32 cm cube.

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

Novice Section

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 3 years of experience in cake decorating.

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

Finished base board must fit within measurement given. It is always better to go smaller.

Class 7 Wedding Cake**Theme: Colourful and Modern**

Design one or more tiers on a common baseboard, to suit theme.
To fit within a 47cm square.
Maximum height 65cm, including cleats of at least 1cm in height.

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

Class 8 Celebration Cake**Theme: Fantasy**

Design one or more tiers on a common baseboard to suit the theme.
To fit within a 42cm square.
Maximum height 32cm, including cleats of at least 1cm in height.

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

Class 9 Floral Art**Theme: Vase/container of Roses**

A commercial vase or container of up to seven (7) roses that MAY include only rose buds and leaves.
To fit within a 32cm cube.

First: \$65 Second: \$50 Third: \$35

Open Section

Open to all competitors (No Decorating Experience/Level or Age Restrictions)

Finished base board must fit within measurement given. It is always better to go smaller.

Class 10 Small Celebration Cake**Theme: Christmas**

Design one or more tiers to suit theme.
To fit within a 20cm square.
Maximum height 32cm, including cleats of at least 1cm in height.

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

Class 11 Sugar Art

Theme: Figurine

A single sugar crafted figurine dressed for a ball. No cake to be used. Presented as desired. To fit within a 27cm square. Maximum height 32cm, including cleats of at least 1cm in height.

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

Class 12 Sculptured Cake

Theme: Halloween

Use your imagination and sculpturing skills to create your exhibit.

Cake must be used and not be from any commercially shaped tin. It must be carved.

Description of construction and cake content to be provided with an Information Sheet for Judges.

To fit within a 42cm square. Maximum height 32cm, including cleats of at least 1cm in height.

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

Class 13 Decorated Biscuits

Theme: Free Choice

Decorate five (5) single biscuits as you wish.

No store-bought lollies / decorations allowed, except cachous.

To be presented fixed on a board which has cleats of at least 1cm in height. To fit within a 32cm square.

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

Senior Section

Must be 65 years of age or older as of 1st September in the year of competition.

Finished base board must fit within measurement given. It is always better to go smaller.

Class 14 Celebration Cake

Theme: Turn of the 21st Century

Design one or more tiers to suit the theme.

To fit within a 42cm square.

Maximum height is 32cm, including cleats of at least 1cm in height.

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

Lower Northern Branch

(Gawler)



Meetings: 3rd Tuesday of the month

Start Time: 7.15pm

Gawler Elderly Centre

37 Fourteenth St, Gawler South

LowerNorthern@cdasa.org.au

Buttercream Section

ONLY buttercream to be used, to cover and decorate cakes. NO other decorating mediums or decorations are allowed in this Section - eg. fondant or cachous.

Open Classes - Buttercream

Open to all competitors (No Restrictions)

Class 15 Decorated Cake

Theme: Your Choice

Only Buttercream covering and decorations to be used.

Polystyrene dummy may be used.

There must be a gap of at least 2.5cm from your final design to the edge of the baseboard to allow cake to be handled without damaging the buttercream decorations.

To fit within a 32cm cube, including cleats of at least 1cm in height.

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

Class 16 Decorated Cupcakes

Theme: Your Choice

Decorate five (5) cupcakes as desired.

Only Buttercream covering and decorations to be used.

To be decoratively presented, fixed on a board which has cleats of at least 1cm in height.

To fit within a 21cm square.

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

Junior Classes - Buttercream

Entries must be the genuine and unaided work of the individual competitor who has entered and

comply with all rules of the competition.

Finished base board must fit within measurement given. It is always better to go smaller.

Age of competitor must be displayed on back of exhibit card.

7 years of age or younger - Buttercream

Class 17 Decorated Cupcakes

Theme: Your Choice

Decorate four (4) cupcakes as desired.

Only Buttercream covering and decorations to be used.

To be fixed on a board. The board with cleats of at least 1cm high. To fit within a 18cm square.

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

From 8-12 years of age - Buttercream

Class 18 Decorated Cupcakes

Theme: Your Choice

Decorate four (4) cupcakes as desired.

Only Buttercream covering and decorations to be used.

To be fixed on a board. The board with cleats of at least 1cm in height. To fit within a 18cm square.

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

From 13-18 years of age - Buttercream

Class 19 Decorated Cupcakes

Theme: Your Choice

Decorate four (4) cupcakes as desired.

Only Buttercream covering and decorations to be used.

To be fixed on a board. The board with cleats of at least 1cm in height. To fit within a 18cm square.

First: \$25 Second: \$20 Third: \$15

Junior Cake Decorating Section

Entries must be the genuine and unaided work of the individual competitor who has entered and

comply with all rules of the competition.

Finished base board must fit within measurement given. It is always better to go smaller.

No part of your exhibit is to extend past the base board area of your entry.

Age of exhibitor must be displayed on back of exhibit card.

7 years of age or younger

Class 20 Celebration Cake

Theme: Under the Sea

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

Entry and cake board which has cleats (feet) attached of at least 1cm in height to fit within a 32cm cube.

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

Class 21 Decorated Biscuits, five

Theme: Your Choice

Decorated as you wish.

No store-bought lollies/decorations allowed, except cachous.

To be fixed on a board which has cleats (feet) of at least 1cm in height. To fit within a 32cm square.

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

Flinders Branch

(Crystal Brook)

Meetings: 3rd Sunday of "odd" months

Start Time: 10.00am (Daytime meetings)

CWA Rooms, Bowman Street,

Crystal Brook

Flinders@cdasa.org.au

From 8-12 years of age

Class 22 Celebration Cake

Theme: Jungle Theme

Design one or more tiers to suit theme.

Entry and cake board with cleats (feet) attached of at least 1cm in height to fit within a 32cm cube.

First: \$40 Second: \$30 Third: \$20

Class 23 Decorated Biscuits, five

Theme: Your Choice

Decorated as you wish.

No store-bought lollies/decorations allowed, except cachous.

To be fixed on a board which has cleats (feet) of at least 1cm in height. To fit within a 32cm square.

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

From 13-18 years of age

Class 24 Celebration Cake

Theme: Free Choice

Design one or more tiers of your choice.

Greeting to be included.

Entry and cake board with cleats (feet) attached of at least 1cm in height to fit within a 32cm cube.

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

Naracoorte Branch

(Alternate venues)

Meetings: Saturdays on alternate months

Start Time: 10.00am

(Daytime meeting)

Please check website for more info.

Naracoorte@cdasa.org.au

Northern Border Branch

(Broken Hill)

Meetings: 3rd Saturday of the month

Start Time: 10.00am

Zinc Ladies Bowling Club,
Wentworth Road, Broken Hill

NorthernBorder@cdasa.org.au

SE Cake Designers Branch

(Mount Gambier)

Meetings: 3rd Monday of the month

Start time: 7.00pm

Mt Gambier A&H Show Society
Committee Room,

Pick Avenue, Mt Gambier

SECakeDesigners@cdasa.org.au

Notes:

A series of horizontal dashed lines for taking notes.



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Visit our website:
cdasa.org.au



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"Cake Decorators Association of South Australia"