

Seminar cake Competition 2024



Eligibility

Entry is open to EVERYONE regardless of experience level or where you are located. Beginners, professionals, and students are all encouraged to enter.

Only one entry per class is permitted. **Please ensure you have read the class specifications and general rules before you lodge your entry.**

Entries

All entries MUST be registered and paid for prior to 5pm 01 June 2024

Entry Fee - \$5

Payment details

BSB 633 000

ACC 205 324 833

Name on Account: 2024 State Seminar CDAV

Please include your name and that payment is for seminar cake competition. Email entry form to aprilcurrie@bigpond.com

DELIVERY Exhibits MUST be delivered to the Seminar stewarding team, between 9am and no later than 10am on Friday 5th July 2024. Benalla bowls club, - 25 Arundel Street, Benalla

Collection of Entries – Entries can be collected from 4pm on Sunday 7th July.

Results – A formal presentation will be held during the seminar dinner on the 6th of July. Judging sheet's will be available to competitors, when they collect their cakes – (after 4pm Sunday 7th July)

Conditions of Entry

A separate entry is required for each class entered.

A competitor may only enter once into each class, however, may enter as many classes as they wish.

Entries must NOT have been previously into ANY other competition or show.

Pictures MUST NOT have been published in any form of media, including social media prior to judging. Exhibits MUST be the sole work of the exhibitor – design and decoration.

Entries that do not comply with the schedule requirements will have 15 marks deducted.



Presentation

A presentation board is the larger board on which the exhibit stands.

This board should be chosen so it is proportionately larger than the exhibit. It should be a thick board, a minimum of 6mm thick. A thicker board will ensure sturdiness.

All entries must be presented on a presentation board unless stipulated in the class notes.

Stands, vases and easels are allowed in some classes. Please ensure you check specific class notes.

Cleats must be attached underneath the presentation boards. Cleats are a cake board (minimum 10mm thick and smaller than the presentation board) or feet glued underneath the presentation board.

Cleats should not be visible. They are placed for ease of handling and to ensure the entry isn't damaged if it needs to be lied.

Exhibit board shape is competitors' choice unless stipulated in the individual class notes. If a board size is given as a maximum, then the competitor can use any shape board up to that size at the widest point.

Presentation board sizes are stipulated in individual class notes. If size is not stipulated, the size is of the competitor's choice.

All presentation boards must be covered with an edible medium.

Special boards are permitted like mirror, glass, rotating, -marble, acrylic or similar food safe surfaces.

Upholstered boards are permitted in novelty classes, but any cake touching the upholstered area must be barriered with food safe material.

Presentation board edges may be finished with ribbon or a decorative material.

Non-Edible items

Vases, pots, or containers where used are competitor's choice.

They may be made from sugar, or any edible medium, however, may also be commercially bought.

Commercial cake stands, easels or picture frames may be permitted in some classes. Please refer to individual class notes.

Non-edible products such as armatures, supports and wires must be made food safe by covering them with a food safe protective barrier.

No manufactured or commercial items are allowed unless stipulated in individual class notes.

No purchased ornaments, jewels, or pins.

No cold porcelain or non-edible materials.

No commercial, artificial, or fresh flowers are permitted.

ALL flowers must be hand made by the entrant using edible mediums such as flower paste, wafer paper, isomalt, pastillage etc.

No wires to be inserted directly into the cake.



Dummy Cakes

Where dummies are permitted, they should be treated as if they are real cake. Where dummies are permitted the entry must be achievable in cake.

Additional Ornaments

Edible pearls, wafer paper, chocolate transfer sheets, cake lace, corn silk, cotton and commercial stamens, edible images, edible gems, rice Krispy treats (RKT), cachous, gelatine leaves, isomalt, food safe lustres and metallic finishes, spaghetti and noodles are permitted.

Edible images are permitted but must be enhanced.

All colours, glues and lustres must be edible.

Special Effects

Lights and moving parts are permitted, however any wires must be hidden, and all elements must be made food safe.

Battery packs used must be able to easily be turned off and on and this should be demonstrated to stewards on delivery of the exhibit.

Only battery powered devices are permitted.

Helpful Tips

With work of a similar standard, hand work will usually score higher than if moulds or printed images are used.

Try not to leave fingerprints, corn flour, pencil, or glue marks on your work. If covering a board with fondant or modelling chocolate, ensure the thickness is consistent.

When covering the edges of your presentation board with ribbon ensure joins are at the back, straight and neat.

If using a vase or stand, ensure that it is strong enough to support the weight of your exhibit for the entire duration of the show.

If necessary, fill with rice to add weight for stability.

Ensure you have attached your cleats BEFORE delivery.

Think about delivery of the exhibit when designing, especially if travelling. Plan, give yourself enough time to complete your entry.

Ensure you complete the Technical Information sheet prior to delivery and give it to the steward on delivery.

Include information about your exhibit and structure if appropriate. Progress photos may be included.



Competition Schedule – Read carefully.

Cash prizes will be awarded to each class to the value stated. Some sections will also be awarded non cash prizes in addition to the cash prize. These classes include the Celebration cake and Cookie classes in the novice and open sections.

Section A - Novice

A novice is an exhibitor who has not won a first prize in a similar class in any show, is not a teacher of cake decorating or is not a professional in the industry.

No Buttercream is permitted.

Class 1 -Novice Celebration Cake

Prize value - 1st \$50 2nd 25

- **Must include a snowman in the design.**

Class 2 - Novice Novelty Cake – Winter Wonderland.

Prize value – 1st \$75 2nd \$25

- Must be 80% real cake – must provide photo of un-iced cake.
- Cake must be carved or shaped, no standard shapes like round or square permitted.
- **Cake must include a Skis /snowboard or toboggan somewhere in the design.**

Class 3 - Novice Cookie Bouquet – Winter Wonderland Theme

Prize value – 1st \$50 2nd \$25

- 7 Cookies on sticks, in the winter Wonderland Theme. Any designs you like.
- Must be Royal Icing.
- Presentation can be a non-edible container of choice.
- Cellophane, Raphia, straw or tissue paper can be used in the container. No non-edible decorations permitted on the cookies.
- Foam or Oasis blocks may be used in the container to support cookies.

Class 4 – Specimen Flower

Prize value - 1st \$50 2nd \$25

Heritage – David Austin Shrub Rose

- To include only - 1 flower, 1 opening flower, 1 bud and 5 leaves.
- Can be presented in a non sugar vase.
- Edible flower paste only, cold porcelain not permitted.



Section B - Open

Open to all competitors

No Buttercream is permitted.

Class 5 - Open Celebration Cake

Prize value – 1st \$50 2nd \$25

Schedule as per Novice section, however, must be min 2 tiers.

Class 6 - Open Novelty Cake

Prize value – 1st \$75 2nd \$25

Schedule as per Novice section

Class 7 - Specimen Flower

Prize value – 1st \$50 2nd \$25

Heritage– David Austin Shrub Rose

- To include only - 1 flower, 1 opening flower, 1 bud and 5 leaves.
- Can be presented in a non-sugar vase.
- Edible flower paste only, cold porcelain not permitted.



Class 8 - Open 3D Cookie display – Must include winter wonderland.

Prize value – 1st \$50 2nd \$25

- Must be made entirely of cookies/biscuits.
- No nonedible supports.
- Royal icing or fondant permitted.
- Must be at least L20cm x W20cm x H25cm.
- Board must not exceed 40cm measured across the front of the board.
- The display needs to be able to be illuminated or light up.
- All edible materials to be used.
- Small amounts of edible metallic or glitter permitted.

