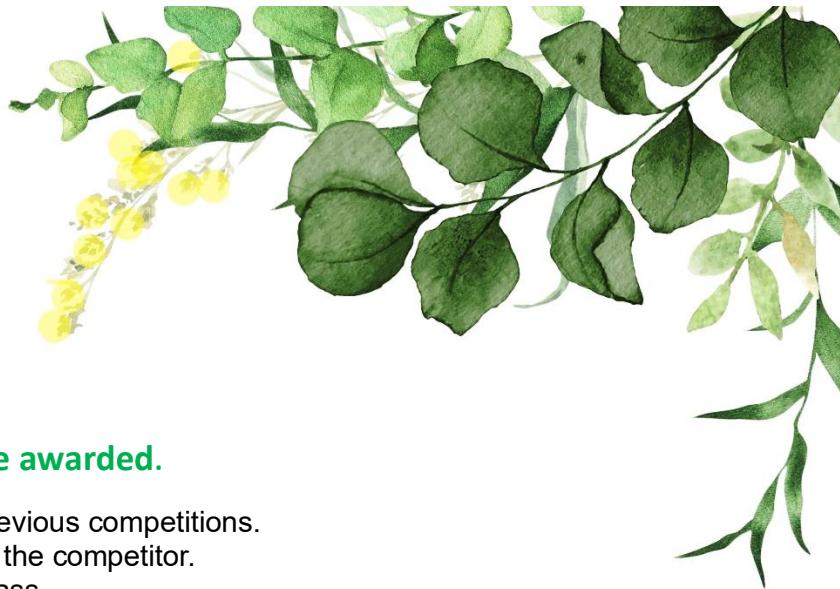


State Seminar Competition

Theme : “Australiana”



Rules of Entry

Entry Fee per entry: \$5

First, Second and Third place prizes will be awarded.

1. Exhibits must not have been entered in previous competitions.
2. Exhibits must be the sole unaided work of the competitor.
3. Maximum of one entry per exhibitor per class.
4. Dummy cakes will be permitted. Design must be achievable in cake.
5. The completed entry must fit within 30cmx30cm (12"x12") square unless specified in the class. Any drape, including material, used in presentation, must also fit within the perimeter.
6. No height restrictions in any class.
7. Boards may be covered as a matter of choice.
8. Judging Information/Technical sheet to be included with each entry to advise the use of specific techniques or construction, and/or the use of an innovative idea
9. The base of presentation board must be raised on cleats, sufficient to enable ease of handling – min 1cm/10mm recommended.

Permitted:

1. Cotton, net, tulle, thread, raffia, manufactured stamens, edible materials – gelatine, polenta, cornsilk etc.
2. Fabric may be used as a board covering or drape.
3. Wooden or Perspex skewers are permitted for support in tiered cakes.
4. Pillars; Perspex spacers, craft hoops.

Not permitted (unless specified in Permitted):

1. Cold Porcelain
2. Pins, wire which penetrate the covering of the cake
3. non-sugar ornaments and decorations
4. Natural plant material (e.g., dried stems), mechanical aids, and any other manufactured materials.

Junior

Open to students attending school. Note school year level and age on entry form.

Primary- Decorated Cookie - a set of 4 decorated cookies. Presented on an 8"/20cm board/plate.

Secondary- Decorated Cookie - a set of 4 decorated cupcakes. Presented on an 8"/20cm board/plate.

Novice

Must not be a teacher of cake decorating or work professionally in the field.

Has not won a first prize in the class in which they are entering i.e. Wedding Cake.

Na - Floral Arrangement - A presentation including gumnuts, wattle and foliage.

Nb - Decorated Cookie - a Big Biscuit, 2D decorated cookie, Aussie theme. Presented on an 8"/20cm board/plate.

Nc - Decorated Cake – a cake fit for any celebration with Australiana elements. 30cm x 30cm space allowed.

Open

Open to competitors who have won less than 3 First Prizes in any class in the Open section.

Oa - Floral Arrangement - A feature flower presented in a vase with foliage.

Ob - Decorated Cake – a 2-tier cake fit for any celebration with Australiana elements. 30cm x 30cm space allowed.

Oc - Novelty Cake – Aussie-themed sculpted cake; must include 60% real cake; include progress photos to show cake use. 50cmx50cm (20"x20"in) space allowed.

Od - Sugar Art – an Australian themed piece of your own choosing in Aussie theme

Masters

Open to competitors who have won 2 or more first prizes in Open.

All decorations should be edible unless otherwise stated.

Ma - Floral Arrangement - A wired piece including 5 different flowers, gumnuts, leaves and wattle, with a feature flower, presented as desired.

Mb - Decorated Cake – a masterpiece with Australiana elements, must include 4 techniques. 50cmx50cm (20"x20"in) square space allowed.

