



Australian National Cake Decorators Association Inc. National Competition

Competition Schedule 23rd June 2023

Venue:

**The Lakes Hotel
141 Brebner Drive,
West Lakes S.A**

*Entry forms are available
from all affiliated State
bodies and through*

Web Site: www.ancda.org.au

or by

E-mail: secretary.ancda@gmail.com

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59-61 Kiel Mountain Rd
Woombye Qld 4559
Mobile: 0427753177

E: president.ancda@gmail.com

National Secretary:
Janne Percival
10 Paraclete Avenue
Mount Stuart TAS 7000
Mobile: 0409 965 755

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245 Lalla Road
Lalla TAS 7267
Mobile: 0438 163 880

E: treasurer.ancda@gmail.com

CAKE DECORATING AND SUGAR ART RULES

THE ENTRY, OR ANY PART OF THE ENTRY, MUST NOT HAVE BEEN SIGHTED OR EXHIBITED IN ANY PREVIOUS COMPETITION OR ON SOCIAL MEDIA.

1. Exhibitors

- a. May enter as many classes for which they are eligible.
- b. Novices may also enter the Open Section

2. **ALL WORK** must be that of the Exhibitor.

3. **Handwork Only - NO** manufactured ornaments are permitted in any class.

4. No exhibit will be cut. **Dummy Cakes** are allowed but must be achievable in cake **EXCEPT** in Classes 2 and 9

5. Entries in Cake Classes must be seen to be of a size that is recognisable as a cake and **MUST NOT** resemble a Sugar Art piece.

6. **WIRE must not** be inserted directly into any cake – a flower/posy pick or food grade substitute is acceptable **BUT MUST BE VISIBLE** above the cake. Wire **MAY** be used in Sugar Art Classes where no cake is involved.

7. **HOBBY GLUE** must **NOT** be used as an attaching medium in any Cake Decorating and Sugar Art Class.

8. **BOARDS**

- Icing, Paper, fabric, or adhesive film may be used as board cover.
- **Presentation Board.**
Paper, acrylic, glass, perspex, fabric, lace, ribbon, braid, cord, shimmer/lustre dust, metallic paints, jewel embellishments, cake decorating glitter and non-toxic commercial glue may be used on the board presentation.
- **ALL BOARDS/DRAPES** must **FIT** within a square (or if the class states a **CUBE**) of the designated board size for each class measured along the front of the showcase.
- Designated **Board sizes must be adhered to** (Check each Class).
- **BASE Boards or presentation boards** that come into contact with the exhibition case or surface must be fitted with cleats (support feet) attached to the underside of board that will raise it sufficiently to enable ease of handling. Cleats to be a minimum depth of 5 mm.

9. **ALL decorations/embellishments MUST BE SUGAR AND EDIBLE** other than tulle, ribbon, tape, wire, braid, cotton threads, raffia and manufactured stamens. Dried stems are not permitted.

10. **EDIBLE FOOD** products e.g. sugar, rice paper, wafer paper, sugar paper, polenta, gelatine, coconut, cachous (Dragees), sugar and chocolate based products and piping gel may be used where appropriate.

11. **MANUFACTURED PILLARS**, wooden skewers, acrylic rods and other means of support to elevate cakes may be used.

12. Approved food safe edible food colours, lustres, glitters and metallic colours may be used.

13. **INTERNAL FOOD SAFE SUPPORTS** are allowed and **MUST** be indicated on the Technical Information Sheet.

14. All cake coverings to be **FONDANT**.

NOT PERMITTED ARE:

15. PINS and wire penetrating the cover of the entry.
16. Cold Porcelain, non-sugar or manufactured ornaments.
17. Dried Stems.

Conditions of Entry

It is the competitors' responsibility to READ the schedule carefully - Exhibits that are NAS (Not According to Schedule) will be scored but given a minus penalty mark for not complying to this Schedule

All queries should be directed to the Secretary

Mrs Janne Percival

10 Paraclete Ave

Mt Stuart Tasmania 7000

Email: secretary.ancda@gmail.com

- Entries must be the **unaided work of the competitor**.
- Exhibits which do not comply with the requirements of this Schedule (NAS – Not as Schedule) will be scored but will be given a minus penalty mark and provided with a reason for the loss of points for not complying with the rules.
- A probe may be used if called for to clarify any issues.
- The **ANCDA** will not be responsible in the event of any loss or damage to any exhibit, however all due care will be taken.
- A **Technical Information Sheet** will be provided to competitors to list any item/technique, which may be new, to explain how the entry complies with the schedule.
The Competitor's Name or Signature must NOT be included on this Sheet.
- Competition entries may be withdrawn from competition display area at the discretion of the committee should it be deemed to cause offence or discrediting the ANCDA in any way.

CLOSING DATE FOR ENTRIES IS 2nd June 2023

A FEE OF \$ 10.00 TO ACCOMPANY EACH ENTRY.

Entry Payment Details:

Cheques must be made payable to ANCDA Inc **OR**

Direct deposit to

BSB: 036-033

Account Number: 181308

Account Name: ANCDA Inc.

Please include your name as reference with your deposit
Also send a copy of your direct deposit receipt with your entry form.

Send to: Secretary (as above)

or

Email: secretary.ancda@gmail.com

Receipts will be issued after ALL entries are received.

COMPETITION CLASSES

SECTION 1: MASTERS

Open to competitors who have won First Prize in the Open Section at State, National or International competitions.

CLASS 1	WEDDING CAKE – Rustic Design Two or more cakes suitable for a wedding. All edible mediums. An opportunity to push the boundaries and show your innovation in sugar. To be tiered or otherwise presented on a common base/presentation board. Entry to fit within a 55cm square .
CLASS 2	SCULPTURED OR CARVED CAKE – with a Royal Theme A sculptured/ carved cake or group of cakes using 100% cake and covered in sugar medium of your own choice. Exhibit construction, photo and cake content to be shown on the Technical Information Sheet Entry to fit within a 40cm square
CLASS 3	AN ARRANGEMENT OF MINIATURE FLOWERS AND LEAVES of your choice, suitable for a Wedding e.g. corsage, headpiece, bouquet or posy Presentation is your choice. Flowers need to be 75% smaller than normal size bloom. Entry to fit within a 15cm.cube

SECTION 2: OPEN

Open to all competitors.

CLASS 4	WEDDING CAKE – Traditional Two or more cakes suitable for a wedding. To be tiered or otherwise presented on a common base/presentation board. Entry to fit within a 55cm square .
CLASS 5	SPECIAL OCCASION CAKE One or more cakes to be presented on a common base/presentation board. Entry to fit within a 55cm square .
CLASS 6	CHOCOLATE SHOWPIECE A chocolate sculpture using couverture chocolate or modelling chocolate in a design of your own choice. Majority of entry must be made of chocolate and internal props may be used. . Entry to fit within a 40 cms square .
CLASS 7	FLORAL ART – Specimen Flower - Hydrangea A floral arrangement consisting of at least one open flower, a bud and foliage

SECTION 3: NOVICE

Open to any person or Student who has not previously won a First Prize in an equivalent class at any Competition and has not been decorating for more than four (4) years and is not a teacher of Cake Decorating.

Class 8	WEDDING CAKE. Two or more cakes suitable for a wedding. To be tiered or otherwise presented on a common base/presentation board. Entry to fit within a 55cm square .
CLASS 9	NOVELTY CAKE – “Depicting your favourite character “ The majority of the exhibit must be carved in CAKE and not baked in a commercial shaped tin. Exhibit construction and cake content to be shown on the Technical Information Sheet. Entry to fit within a 40cm square .
CLASS 10	SUGAR ART – ‘Sugar Fantasy Create a sugar art piece of your own choice. Let your imagination take over. Presentation is your choice but must be made of sugar. Entry to fit within a 40cm square .

CLOSING DATE FOR ENTRIES 2nd June 2023.

JUDGING AND PRIZES

Please deliver your exhibits to:

**Lakeside Function Centre
141 Brebner Dr West Lakes
North Eastern Entrance**

On

FRIDAY 23RD JUNE 2023

BETWEEN 8.00AM & 10.00AM

After delivery and setting up exhibit, competitors are asked to leave the area.

Judging will commence at 11.00am

Your exhibits may be collected from the same area from 4.pm.

On **SUNDAY 25TH June 2023**

PRIZE MONEY - FOR CLASSES 1, 4 AND 8	1ST \$150	2ND \$100	3RD \$75
ALL OTHER CLASSES	1ST \$100	2ND \$75	3RD \$50

CHAMPION CAKE will be chosen from **CLASSES 1, 2, 4, 5, 8 & 9.**

The name of the Champion will be recorded on the Perpetual Shield
donated by

AUSTRALIAN BAKELS PTY LTD

The **P.A.S.T.E. Trophy** will be presented to the **BEST EXHIBIT** and the winner's name engraved
on the **PERPETUAL TROPHY**

The JUDGES' DECISION IS FINAL.

No Correspondence will be entered into.

**Trophy and Prizes
will be presented on Sunday 25th 4.00pm**

ENTRY FORM

Australian National Cake Decorators' Association Inc.
SUGAR CRAFT COMPETITION 2023

Part A:

COMPETITOR'S' DETAILS: Please Print Clearly in all Sections)

NAME: _____

ADDRESS: _____

PHONE: _____ MOBILE: _____

EMAIL: _____

- I agree to abide by the rules and conditions of the competition and acknowledge that the Judges' decision is final.
- I give permission for the entries listed on this form to be photographed and may be used by ANCDA for reporting and promotional purposes.
- I understand that Judges' Score and Comment Sheets MAY NOT be published on any Social Media by either party.
- I hereby certify that all entries listed are the bona fide, unaided work of the below signatory.

COMPETITOR'S SIGNATURE: _____ DATE: _____

I authorise the following person named to handle my exhibit on my behalf

AUTHORISED PERSON NAME: _____ (please print) DATE: _____

COMPETITOR'S SIGNATURE: _____

PART B – ENTRY DETAILS:

SECTION	CLASS	DESCRIPTION of ENTRIES	FEE \$10.00 per entry	ENTRY No. <u>Office Use Only</u>	RECEIPT NUMBER <u>Office Use Only</u>
			Total fee Payable \$		

Submit entry form (Part A and B) to:

Email: secretary.ancda@gmail.com

Mail: Mrs Janne Percival
10 Paraclete Avenue
Mount Stuart TAS 7000