

Cake Decorators Association
of
South Australia



Annual Cake Decorating Competition

**Wednesday 18th October
to
Sunday 22nd October 2017**

West Lakes Shopping Centre
West Lakes Boulevard
West Lakes

**Entry Forms to be lodged by
Friday 29th^h September 2017**

Please Read Carefully

It is the competitor's responsibility to read the schedule carefully.

All queries should be directed to:
PAM LANE Ph: 8297 0365

Rules of entry

Entries that do not comply with these rules will be marked
Not as Schedule and not be eligible for judging.

Entries must be the **unaided work of the competitor
and comply with the schedule.**

All entries must be able to be lifted by one person

Competitors are limited to one entry per Class.

Boards must be raised on cleats (feet) for ease of handling.

Where specified cake must be used, otherwise Polystyrene dummies or
Rice Krispies are permitted.

The Association will not be responsible in the event of any loss or damage
to any exhibit. However, all due care will be taken.

The judges' decisions are final.

The following items are **not permitted:**

Butter cream or other soft icing, except in the Cup Cake class

Pins or wire that penetrate the covering.

Store bought ornaments or sweets.

Cachous are permitted.

Judging and Prize

Judging will take place on **Wednesday 18th October**

Entries will be accepted between 8 am and 9 am.

Presentation of awards will take place on

Sunday 22nd October at 3.30pm on

Entries must be removed immediately afterwards

Cash prizes will be awarded for 1st, 2nd, 3rd places 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 Perpetual Trophy

Awarded to the most successful competitor overall.

Points to be awarded:

1st = 5 points 2nd = 3 points 3rd = 1 point

Amy King Memorial Trophy

Showcasing Skills in Royal Icing

May be awarded in any class.

ENTRY TO COMPETITION:

Closing date for entries **Friday 29th September**

Entry cost per Class:

ADULT \$5.00. JUNIOR \$2.00.

Cheques and/or money orders payable to:
Cake Decorators Association of South Australia.

Please send all entry forms to the Registrar:

RHONDA PHILLIPS

13 STAPLETON STREET DAVOREN PARK SA 5113

Please note:

This schedule has no height restrictions in place..

Be sure to read both this schedule and the Royal Adelaide Show schedule if you want to enter your exhibit in both competitions.

Masters Section

Open to exhibitors who have won
two (2) First Prizes in the Intermediate Section

Class 1 Wedding Cake

One or more tiers on a common base board.
Include at least one Royal Icing technique.
To fit within a 46cm square.

Class 2 Celebration Cake

One or more tiers. To fit within a 40 cm square.

Class 3 Novelty Cake.

A sculptured exhibit, made from cake.
Internal supports permitted.
To fit within a 40 cm square.

Intermediate Section

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

Class 4 Wedding Cake Theme: Inspired by a Wedding Gown

Create a wedding cake inspired by a wedding gown.
A picture of the gown to be supplied.
One or more tiers on a common base board.
To fit within a 46cm square.

Class 5 Celebration Cake

One or more tiers. To fit within a 40cm square.
Must include a name or greeting.

Class 6 Novelty Cake. Theme: Cartoon Character

A sculptured exhibit, in the shape of a cartoon character made from cake.
Internal supports permitted.
To fit within a 40 cm square.

Novice Section

Open to exhibitors who have not won two (2) First Prizes in any one **class** in this section at any National, State and Royal Show competition.
Competitors must move to the Intermediate Section after 3 years of experience in cake decorating.

Cake decorating teachers may not enter any of the Novice Classes.

Class 7 Wedding Cake Theme: Roses

One or more tiers on a common base board.
To fit within a 46cm square.

Class 8 Celebration Cake Theme: A Baby Shower

Single tier only.
Must include a name or greeting.
To fit within a 40cm square.

Class 9 Novelty Cake Theme: The Royal Show

A sculptured exhibit, made from cake.
To fit within a 40 cm square.

Open Section Open to all competitors (No Restrictions)

Class 10 Miniature Celebration Cake.

Two or more tiers.
To fit within a **12cm** square.

Class 11 Floral Art Theme: Flowering Pot Plant

Any flowering pot plant.
Pot to be made of icing.
Presented as desired.
To fit within a 30 cm square.

Class 12 Easter Egg

A decorated sugar paste Easter egg.
No chocolate allowed. To be totally edible.
Presented as desired.
To fit within a 20 cm square.

Senior Section

Must be 70 years or over

Class 13 Celebration Cake

Single tier only.

To fit within a 40cm square.

Up to 7 years of age

Class 14 Celebration Cake

Cover a cake with fondant and decorate it for any celebration.

Cake board with cleats (feet) attached must fit within a 30cm square.

Class 15 Decorated Biscuits, five.

Decorated as you wish.

No store bought lollies/decorations allowed.

To be presented on a plate or board to fit within a 30cm square

From 8-12 years of age

Class 16 Celebration Cake

Cover a cake with fondant and decorate it for any celebration.

Cake board with cleats (feet) attached must fit within a 30cm square

Class 17 Decorated Biscuits, five

Decorated as you wish.

No store bought lollies/decorations allowed.

To be presented on a plate or board to fit within a 30cm square

From 13-18 years of age

Class 18 Celebration Cake

Cover a cake with fondant and decorate it for any celebration.

Cake board with cleats (feet) attached.

Must fit within a 30cm square.

CAKE DECORATORS ASSOCIATION OF SA INC

ENTRY FORM FOR STATE COMPETITION 2016

PLEASE NOTE THE FOLLOWING:

Competitors, one entry only per class.

All work to be the bona fide unaided work of the competitor only.

I agree to abide by the Rules and Conditions as stipulated.

SIGNATURE

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SIGNATURE OF GUARDIAN FOR JUNIOR ENTRIES PLEASE

ENTRY FEE: Adult \$5.00 Junior \$2.00.

Please make Cheque/Money Order payable to C.D.A.S.A.

Section	Class		Fee
			\$
			\$
			\$
		Total	\$

NAME

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ADDRESS

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PHONE

E-MAIL.....



