

# Australian National Cake Decorators Association Inc. 21st National Seminar



## Competition Schedule

# 12th - 15th August 2021

### 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](http://www.ancda.org.au)*

*or by*

*E-mail: [secretary.ancda@gmail.com](mailto:secretary.ancda@gmail.com)*

National President:

Rosemary Kerrison

507 Main Road

Montrose TAS 7010

Mobile: 0439 423 934

E: [president.ancda@gmail.com](mailto:president.ancda@gmail.com)

National Secretary:

Janne Percival

10 Paraclete Avenue

Mount Stuart TAS 7000

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E: [secretary.ancda@gmail.com](mailto:secretary.ancda@gmail.com)

National Treasurer:

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Lalla TAS 7267

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## 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. Are allowed one entry per class.
- b. May enter as many classes for which they are eligible.
- c. Novices may also enter Open & Special Classes.

### 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 2,8,9 &13.

### 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 too** (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](mailto:secretary.ancda@gmail.com)**

- Competition is open to all financial members of Member Organizations, International Delegates and any other interested persons
- Entries must be the **unaided work of the competitor**.
- Competitors are limited to **one entry per Class**.
- 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 9<sup>th</sup> July 2021.**

**A FEE OF \$ 10.00 TO ACCOMPANY EACH ENTRY.**

### **Entry Payment Details:**

Money orders and cheque must be in Australian currency and payable to ANCDA Inc

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](mailto:secretary.ancda@gmail.com)**

**Receipts will be issued after ALL entries are received.**

# TECHNICAL INFORMATION SHEET FOR JUDGE

(This sheet can be photocopied for multiple entries)

A Technical Information Sheet should be completed if any of the following items apply:

- To advise use of supports.
- To clarify the use of any items which may appear not to comply with the Schedule.
- For any explanation necessary to clarify the entry.
- To advise the use of moulds – purchased or self-made. To also advise the use of materials or aids e.g. edible images and pattern cutting machines etc.
- To name unusual flowers used. To advise the use of posy/flower picks.
- To advise the use of any products, e.g. sugar/rice/wafer paper, cachous, etc. to be used to enhance traditional sugar-based icing techniques.
- To advise the use of edible embellishment/s and edible metallic colour.
- To advise the use of dummy cake/s.
- To advise the types of mediums used eg modelling choc/fondant, unbreakable gel and cake lace.
- To explain the set-up of an exhibit including unique techniques or procedure used.
- Supply a sketch to show cake content and supports used in the construction of novelty cakes.

**Class No:** \_\_\_\_\_

**Entry No:** \_\_\_\_\_

**Description of Exhibit:** \_\_\_\_\_

**Details:**

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## COMPETITION CLASSES

### SECTION 1: MASTERS

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

<b>CLASS 1</b>	<b>WEDDING CAKE</b> 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 <b>55cm square</b> .
<b>CLASS 2</b>	<b>SCULPTURED OR CARVED NOVELTYCAKE</b> A sculptured/ carved cake or group of cakes using <b>100% cake</b> and covered in sugar medium of your own choice. <b>Exhibit construction, photo and cake content to be shown on the Technical Information Sheet</b> Entry to fit within a <b>40cm square</b>
<b>CLASS 3</b>	<b>AN ARRANGEMENT OF MINIATURE FLOWERS AND LEAVES</b> of your choice, suitable for a Wedding e.g. corsage, headpiece, bouquet or posy. Presentation is your choice. <b>Flowers need to be 75% smaller than normal size bloom. Entry to fit within a 15cms cube</b>

### SECTION 2 SPECIAL CLASS

<b>CLASS 4</b>	<b>WAFER PAPER FLOWERS - Edible paper medium</b> Your chance to create an imaginative piece of realistic floral art using wafer paper. Your presentation must include flowers and foliage of 3 different types of flowers. Non-edible stands, supports and containers are permitted. Entry to fit within 40cms square
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### SECTION 3 SENIORS

Open to competitors 65 years and over, as at 1<sup>st</sup> July, 2021

<b>CLASS 5</b>	<b>SPECIAL OCCASION CAKE</b> One or two cakes with a theme of your choice and must include an inscription Entry to fit within a <b>50cm square</b> .
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## SECTION 4: OPEN

Open to all competitors.

<b>CLASS 6</b>	<b>WEDDING CAKE – Trendy design</b> 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 <b>55cm square</b> .
<b>CLASS 7</b>	<b>SPECIAL OCCASION CAKE</b> One or more cakes to be presented on a common base/presentation board. Entry to fit within a <b>55cm square</b> .
<b>CLASS 8</b>	<b>CHOCOLATE SHOWPIECE</b> 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 <b>40 cms square</b> .
<b>CLASS 9</b>	<b>DECORATIVE BUST –</b> A bust is a sculpture of a person’s head, shoulders and chest The majority of the exhibit must be carved in <b>CAKE and</b> not baked in a commercial shaped tin. Must be fully decorated with any edible medium of your choice. Entry to fit within a 40 cms square <b>Exhibit construction and cake content to be shown on the Technical Information Sheet.</b>
<b>CLASS 10</b>	<b>FLORAL ART - BONSAI</b> A floral arrangement incorporating sugar flowers and foliage and presented in a container made from sugar. Entry to fit within a <b>40cm square</b> .
<b>CLASS 11</b>	<b>SUGAR ART - Creative Mask</b> Create a 3D sugar art piece Presentation is your choice but must be made of sugar. Entry to fit within a <b>30cm square</b> .

## SECTION 5: 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.

<b>Class 12</b>	<b>WEDDING CAKE.</b> 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 <b>55cm square</b> .
<b>CLASS 13</b>	<b>NOVELTY CAKE – “Depicting your favourite character “</b> The majority of the exhibit must be carved in <b>CAKE and</b> not baked in a commercial shaped tin. <b>Exhibit construction and cake content to be shown on the Technical Information Sheet.</b> Entry to fit within a <b>40cm square</b> .
<b>CLASS 14</b>	<b>FLORAL ART Headpiece suitable for the bride celebrating 2021</b> Presentation is of your choice but must of an edible medium. Entry to fit within a <b>40cm square</b> .
<b>CLASS 15</b>	<b>SUGAR ART – ‘Sugar Fantasy</b> Create a sugar art piece of your own choice. Let your imagination take over. Your creation must be presented on an article which is made of sugar eg vase, board or box etc. Entry to fit within a <b>40cm square</b> .

**CLOSING DATE FOR ENTRIES 9<sup>th</sup> July 2021.**

## **JUDGING AND PRIZES**

Please deliver your exhibits to:

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

on

**WEDNESDAY 11th AUGUST 2021**

**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 15th AUGUST 2021**

**CHAMPION CAKE** will be chosen from **CLASSES 1, 2, 5, 6, 7, 9, 12 & 13.**

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.**

**Special Trophy Winners  
will be announced during the Opening Ceremony on Wednesday Evening.**

**Prizes will be presented at the Official Dinner on Saturday night.**



## ENTRY FORM

21st Australian National Cake Decorators' Association Inc.  
SUGAR CRAFT COMPETITION 2021

### Part A:

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

NAME: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

\_\_\_\_\_

PHONE: \_\_\_\_\_ MOBILE: \_\_\_\_\_

EMAIL: \_\_\_\_\_

Competition is open to all financial Members of Member Organizations, International Delegates and any other interested persons.

- 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</u> <u>Only</u>	RECEIPT NUMBER <u>Office Use</u> <u>Only</u>
			Total fee Payable \$		

Submit entry form (Part A and B) to:

Email: [secretary.ancda@gmail.com](mailto:secretary.ancda@gmail.com)

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