

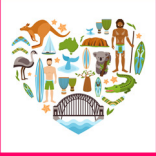
*International*  
**CAKE SHOW Australia**  
**2017 Competition Schedule**  
**& Entry Forms**



*The Ultimate Cake Challenge*

It's not about winning. It's about being **INSPIRED & CREATIVE**. Stretch your own boundaries. **ENTER**, grow and learn. Open to **ALL** Experience Levels

*Dream Big!*



# ACADA

International Cake Show Australia



## 2017 Competition Schedule

### Held at Brisbane Showgrounds

Exhibition Building, upper level  
Gregory Terrace, Bowen Hills  
Brisbane, Australia

**Friday 12<sup>th</sup> May to Sunday 14<sup>th</sup> May, 2017**

### **"THE ULTIMATE CAKE CHALLENGE"**

Competition entries are invited for the following classes in Australia's first international standard Cake Show "International Cake Show Australia".

Entering a cake decorating competition should be fun. It's about competing against yourself, being creative, innovative and stretching your skills. **"Everyone is a winner in our eyes"**. We wish you great success and know you will produce your own very special masterpiece.

Even if you don't win remember the friendly, positive and encouraging feedback our professional judges will give you will place you in a position of advantage next time! So take the challenge and have a go, regardless of your skill or experience level.

**Prizes:** Include \$A150 for 1st prize, \$A100 for 2nd prize and \$A50 for 3rd prize for all categories except for the Collaboration category. The Collaboration Category overall winning team – 1<sup>st</sup> Prize (regardless of whether at show or online) will receive \$500. 2<sup>nd</sup> Prize is \$300 and 3<sup>rd</sup> Prize is \$150. A special prize of \$500 will also be awarded to the best Collaboration entry exhibited at the show. Certificates or Rosettes will be awarded to 1st, 2nd and 3rd winners in each class. A Rosette, Trophy and cash prize of A\$1000 will be awarded to the Show Champion. Gold Certificates will be awarded to all competitors achieving a mark of 85% and above, Silver Certificates awarded to those achieving 75% and above and Bronze Certificate to those achieving 65% and above. Additional product gifts may be awarded at the discretion of the category sponsor

**Eligibility:** Entry is open to **EVERYONE** regardless of experience level. Novice, Hobby Decorators & Professionals are encouraged to enter. All experience levels can enter all categories except Class 10 (Cupcakes) which is students only and Class 19 which is limited to those at Professional or Masters Levels.

**Entry & Payment Deadline:** 4pm Friday 28<sup>th</sup> April, 2017

**Entry Fee:** \$A10 per entry (payable for each competition piece entered). Upon delivery of your cake at the show, you will receive an official competitor's badge. This must be worn throughout the show and will entitle you (**the competitor only**) to free entry to the show for all three days.

### **Entry Process:**

\*The quickest and easiest way to enter is to enter online. This allows you to buy your entry ticket, select your category and pay quickly and easily all in one place

#### **\*Preferred Method of Entry:**

Buy your competition entry ticket, select your category/s and Pay online in one easy process through ACADA's website.

<http://www.acada.com.au/enter-competition.html>

#### **Alternate Method:**

**Complete your entry form (attached) and email to [acadapresident@gmail.com](mailto:acadapresident@gmail.com) then Pay your entry fee in **Australian Dollars** via one of the following methods**

##### **1. Direct Deposit:**

Account Name: Australia Cake Artists & Decorators Assn

Bank: Bank of Queensland (BOQ)

BSB: 124106

Account Number: 22534810

Reference: (Your name)

**Overseas entrants please use Swift Code: QBANAU4B**

##### **2. Cheque:**

Made payable to "Australia Cake Artists & Decorators Assn"

Post with completed entry form to ACADA Chief Steward, 81

Ormeau Ridge Road, Ormeau Hills, Qld, 4208, Australia

### **Step 3 - Complete the Judges Prop Sheet**

Complete this and take it with you when delivering your competition cake to the Chief Steward at the show. The prop sheet provides information to the judges about what inspired you, what you were trying to achieve and how you made your cake. It contains as much information as possible about your cake, skills used, internal structure and the process you adopted to make your cake.

**Cake Delivery:** Cakes MUST be delivered to our friendly Chief Steward or the Stewarding Team at Brisbane Showgrounds, Exhibition Building, Upper Level, Cnr Gregory Terrace and Costin Street, Bowen Hills, Brisbane on Wednesday 10<sup>th</sup> May, 2017 between 4-8pm. Judging is on Thursday 11<sup>th</sup> May from 9am.

The Stewarding Team are here to assist you and to help you throughout the delivery, set up and collection process. They will greet you with a smile!

**Parking and drop off:** Brief drive-in parking is available for cake drop off within the Brisbane Showgrounds Exhibition Building. The entrance is available off Gregory Terrace (on the opposite side of the road to the main Brisbane Showgrounds). There is also extensive paid parking opposite the Exhibition Building for longer periods. This is located under Brisbane Showgrounds, and is also accessible from Gregory Terrace. Maps will be placed onto the website to assist you

**Cake Hospital:** In the event your competition cake is damaged in transit on the way to the show, our friendly cake nurse will be there to help. She will have an area ready for you to use to mend your precious show piece. Please remember to bring a repair kit with you.

**Results:** Results will be published online on Friday 12<sup>th</sup> May. Cakes will be open for viewing by the public from 10am on Friday. ACADA signs will be made displaying names of exhibitors and/or their company. These will be displayed with competition cakes from Friday morning. You must elect on your entry form whether you would like your company name included, together with the name of the creator for display purposes. Judges are not privy to information about who created the exhibits until after judging is completed. No telephone results will be available beforehand and no contact is to be made with the judges before results are published.

**Prize Presentations:** Prizes will be presented on the main stage from 2.30pm on Sunday 14<sup>th</sup> May, 2017

**Cake Collection:** Competition Cakes must remain at the show for the full duration of the show. They will be available for collection from the competition area on Sunday 14<sup>th</sup> May from 4pm-5pm.



## COMPETITION RULES

- A separate entry form is to be completed for each competition cake
- Entries cannot have been previously exhibited or entered into any previous competition or show or shown on any form of social media prior to judging.
- Exhibits must be the sole work of the exhibitor (except in class 13)
- Cleats are a base board (smaller than the presentation board) or feet glued to the underneath side of the presentation board. A cleat is hidden under the presentation board. It elevates the presentation board for ease of handling.
- **Cleats must be attached to all competition cakes and must be a minimum of 12mm in height (size of a standard Masonite board)**
- Only one entry is allowable per person in each class. However, you may enter as many classes as you wish.
- Edible pearls, gems, cachous, modeling chocolate and food safe lusters and metallic finishes are permitted
- **Maximum** presentation board size in all categories is 60cm x 60cm unless otherwise stated in that class.
- There is no height limit
- In most classifications dummies are permitted, however your entry must be achievable in cake. Read classification notes, however as one or two categories require all or partial cake. In these categories no dummies are allowed
- Internal structures must be food safe
- Boards are defined as a common base on which the exhibit rests and may be covered as a matter of choice.
- Vases or containers where necessary are competitor's choice. These may be of made of sugar, however this isn't essential.

**NOT PERMITTED:**

- Wires must not penetrate cake surface at any time (wires must be covered or picks used)
- No manufactured ornaments or pins are allowed.
- No computer edible icing images allowed. Patterns printed onto wafer paper are allowable
- Cold Porcelain is not permitted

**HELPFUL TIPS:**

- Please read the schedule and rules thoroughly prior to completing and submitting your entry form
- Submit entry forms and pay early, rather than at the last minute. This way you will plan and produce an incredible masterpiece
- Extra copies of Entry forms, rules, judges prop sheets are all on our website [www.acada.com.au](http://www.acada.com.au) and very easy to download.
- There is an area on our website for you to ask our Stewards questions. You are very welcome to use this. The Stewards are there to help you and will get back to you at the earliest opportunity.
- If travelling from overseas or to Brisbane from Interstate, look at the great on-line tutorial on our website from Faye Cahill about how to best pack and transport your cake. Faye travels with cakes all over the world and shows how easy and safe cake transportation can be.
- If visiting from overseas or interstate our website will have lots of accommodation options for you. There will also be a handy link advising the best transportation methods to the Showgrounds. There are also many tourism options in Queensland, so why not allocate an extra few days to experience the wonderful local attractions on offer.

- Don't forget to invite your friends and family to book their tickets to the Show to see the amazing competition exhibits. The entire Upper Level of the Exhibition Building (which is massive) will be packed full of local and international exhibitors (many holding their own demonstrations). Free events will be held right throughout ICOSA.
- All events except the paid hands-on workshops are FREE once they have paid for their entrance ticket! All your favourite cake artists will be at the show to share skills with you. These include Calli Hopper, Faye Cahill, Greg Cleary, Shayne Greenman, Benny Rivera, Nathasja Flapper, Dorothy Klerk, Hanna Edwards, Sharon Spradley, Dawn Coffin-Parrott, Kerrie Wyer, Anita Human Wood, Helen Wilkinson, Christine Kerr and Kerrie Walsh just to mention a few...
- Just a few of the exciting events planned include a two team, two-day live cake off challenge and a live cake sculpting show, four demonstration areas running 45 minute free demonstrations, simultaneously on the hour every hour. Your friends and family can book online to get express entry and discounted ticket prices. They will be slightly more expensive when paid for at the gate.

## COMPETITION SECTIONS

**Class 1: FEATURE CLASS** – Wedding Cake, Open theme (competitor's choice) must be minimum of 4 tiers.

**Class 2: CELEBRATION CAKE** – Theme "From Russia with Love". Must be minimum 4 Tiers. Think food, culture, fashion or James Bond (let your imagination run wild)

**Class 3: SPECIAL OCCASION CAKE** – 1 or 2 Tiers with piped inscription indicating occasion (theme of competitors choice)

**Class 4: FLOWERS** – Competitor's Choice. Minimum 12 blooms and foliage

**Class 5: REALISTIC SIZE BUST** – Competitors Choice. The bust can be of a person or character.

**Class 6: SUGARCRAFT** – A Christmas ornament of Competitor's Choice. Must be a minimum of 25cm in size

**Class 7: NOVELTY – FAUX (FAKE) FOOD.** Competitor's choice

**Class 8: GRAVITY DEFYING CAKE** – Competitor's choice

**Class 9: COOKIES** – A creative display that includes 12 cookies. Think Julia Usher, amazing detail and beautiful colour and style

**Class 10: CUPCAKES** – 12 cupcakes including a creative display in theme of choice. (This section is open **only to juniors and students up to 18 years of age**)

-7-

**Class 11: GINGER BREAD** – An amazing creation of your choice

**Class 12: FLORAL EXHIBIT** – Showing all stages of development, minimum 5 stages, including foliage, in an imaginative display

**Class 13: ONLINE COLLABORATION CHALLENGE "AUSTRALIA"**

Teams of 1-4 people. Must include a plaque stating name of team and exhibit. The theme is motivated by the iconic poem about Australia called "My Country" (I love a sunburnt country) by **Dorothea Mackellar** (1885–1968). She wrote the poem at the age of 19 whilst in the UK. She was homesick for Australia. The poem is uniquely Australian and depicts the toils of turbulent weather, rugged country, and boundless beauty. Think flora, fauna, heritage, history, iconic places, people, life in Australia (in the past or today).



The YouTube video below may provide you with inspiration:

<https://www.youtube.com/watch?v=o5bNhQrKay0>

Your finished collaboration project must be **NO** larger than 75cm x 75cm. There are no height restrictions. The exhibit must be made in sugar or using an edible medium. This class will be judged on inspiration and creativity and must have that true heart wrenching, wow power! A first, second and third prize will be awarded for the online collaboration winners. An additional prize will be given to the best collaboration exhibit displayed at the show. We would like to encourage you to display your magnificent work, to inspire and educate others about the joys of participating in online collaboration projects. One entry fee is applicable per collaboration entry. All entry fees for this category will be donated to the charity of the winning online collaboration team's choice.

**Class 14: SCULPTED NOVELTY CAKE** - Must consist entirely of cake or an edible medium (modeling chocolate and internal supports allowed). Subject of competitor's choice. Must be a minimum of 15" tall however other than this there is no height limit. We would love to see animation or illumination involved, although this **isn't** essential.

**Class 15: BRAVERY, MYSTERY & MAGIC** – Think dragons, apes, demons, monsters, goth, or even "Game of Thrones". This is a cake where you can let your inhibitions run wild! There are no rules for this cake other than those stipulated in the general rules at the beginning of the competition schedule. We are hoping you will have the audience amazed and holding their breath!

**Class 16: ROYAL DECORATED CAKE** – 1 to 2 Tiers. The cake itself can be covered in fondant or royal icing. The pipework must be extraordinary and entirely decorated with royal icing. Style (Lambeth, English Over Piping or Traditional) is the competitor's choice. This cake is to showcase Royal work in all its glory and show the audience this incredible skill/art form, is definitely **BACK IN STYLE!**

**Class 17: STORY BOOK THEME CAKE** – This 3-4 Tier cake can depict any story of the competitor's choice. Aim to intrigue and captivate with your detail! Be innovative be creative and make us smile

**Class 18: WEDDING BOUQUET** – Actual Life size, stand of choice

**Class 19: PROFESSIONAL CLASS** – Open to anyone who is at professional or masters level including previous show champions, professional cake artists, judges, and stewards. This exhibit is competitor's choice. The sky is the limit, so go wild! Popular public vote will judge this category, it will not be judged by the Judges.

## **ADDITIONAL NOTES:**

### **Delivery of Exhibits:**

All exhibitors/competitors must register at the front desk upon arrival when dropping off their exhibits. You will be allocated a place on the competition table to set up your cake. Photos will be taken of cakes once set up prior to commencement of the competition. Stewards reserve the right to move cakes if necessary. This will only be done if essential and done with utmost care. Photos will be retaken of any cakes that are moved, once placed in their new location. Travelling boxes and all packaging materials must be removed from the exhibition area after the cake is set up.

### **Security:**

Guard rails will surround all exhibits to protect your cake from the public. Our staff will also be monitoring the exhibition area at all times. Whilst we will take all possible care possible to ensure your exhibit remains safe during the show, the organisers will not be responsible for any loss or damage to exhibits, equipment or personal effects.

### **Intellectual Property:**

By entering and exhibiting your competition piece at International Cake Show Australia photographs may be taken by fellow competitors and visitors. By entering you agree not to hold ACADA, International Cake Show Australia or any of our volunteers or employees responsible in the event your designs are copied or reproduced.

### **Photographs:**

By entering the competition, you understand that photographs of competition work may be used online or printed in publications and/or magazines.

### **Judges Feedback:**

You will be provided written feedback from the judges and with a copy of your scorecard for each competition piece you enter. Should you also wish to meet with the judges to discuss your results they will be available from 3-5pm on Saturday 13<sup>th</sup> May, 2017. The Judges decision is final and there will be no additional feedback once the show is closed.

**Score Criteria:**

When scoring your work, the judges use a number of criteria. These include but are not limited to:

1. Creativity and Innovation (originality of work and uniqueness of design)
2. Workmanship, Skills and Detail.
3. Design, Colour, Proportion and Balance
4. Level of Difficulty
5. Presentation and Visual Appeal
6. Compliance with the competition specifications

Results are classified into different classifications. Gold, Silver and Bronze Awards are then allocated, together with Certificates of Merit

**Prize Presentation:**

In the event you are unable to collect your prize during the stage presentation, it will be available for collection from 4pm-5pm on Sunday 14<sup>th</sup> from the Competition area within the Exhibition Building

**Entry Fee Receipts:**

If you pay your competition entrance fee online, you will automatically be provided a link, to click into to receive your official receipt.

On behalf of the ACADA Team we are looking forward to welcoming you and seeing your amazing competition cakes at International Cake Show Australia in May, 2017.

Best wishes

*Joan*

**ON BEHALF OF THE ACADA ICOSA ORGANISING & JUDGING TEAM**

ACADA National President

International Cake Show Australia CEO

P: +61 412100750

M: 0412 100 750

E: [acadapresident@gmail.com](mailto:acadapresident@gmail.com)

# International CAKE SHOW **Australia**



## ACADA 2017 ULTIMATE CAKE CHALLENGE CAKE DECORATING COMPETITION ENTRY FORM

Competitors Name \_\_\_\_\_

Business Name: (Optional – Only complete if you want your business name displayed with your name on your Exhibit Card)

Address+ \_\_\_\_\_

Suburb \_\_\_\_\_ Country \_\_\_\_\_ Post Code \_\_\_\_\_

Phone (H) \_\_\_\_\_ Phone (B) \_\_\_\_\_ Mobile \_\_\_\_\_

Email \_\_\_\_\_

Tick if Entering	Class Number	Class Name	Insert Entrance Fee (\$A10 per entry)
<input type="checkbox"/>	1	Feature Class – Wedding Cake – 4+ Tiers	
<input type="checkbox"/>	2	Celebration Cake – From Russia with Love	
<input type="checkbox"/>	3	Special Occasion Cake	
<input type="checkbox"/>	4	Flowers – Min 12 blooms plus foliage	
<input type="checkbox"/>	5	Realistic Size Bust	
<input type="checkbox"/>	6	Sugar Craft – Christmas Ornament	
<input type="checkbox"/>	7	Novelty – Faux (Fake) Food Cake	
<input type="checkbox"/>	8	Gravity Defying Cake	
<input type="checkbox"/>	9	Cookies - Creative Display	
<input type="checkbox"/>	10	Cupcakes (Juniors & Students Only)	
<input type="checkbox"/>	11	Ginger Bread Creation	
<input type="checkbox"/>	12	Floral Exhibit – Min 5 stages of development	
<input type="checkbox"/>	13	On-Line Collaboration Challenge	
<input type="checkbox"/>	14	Sculpted Novelty Cake	
<input type="checkbox"/>	15	Bravery, Mystery & Magic	
<input type="checkbox"/>	16	Royal Decorated Cake	
<input type="checkbox"/>	17	Story Book Themed Cake	
<input type="checkbox"/>	18	Wedding Bouquet – Life size	
<input type="checkbox"/>	19	Professional Class	
		<b>TOTAL FEE PAYABLE</b>	<b>\$A</b>

- I guarantee that my competition entry piece is entirely my own work and that I have not been assisted by anyone else.
- Collaboration entries only: We guarantee that the collaboration entry is entirely the work of those listed as members of our team and that we have not been assisted by anyone else.

**Signature of Competitor** \_\_\_\_\_

**If under 18 (Parent or Guardian's Signature)** \_\_\_\_\_

By submitting this entry form, you agree that you have read, understand, and agree to the Competition Rules and accept the decision of the Judging Director a final. You also agree your exhibits may be photographed and/or used for promotional purposes by the show organisers.

The section below must also be completed by Children or competitors under 18 years of age and all competitors entering Class 10

Name \_\_\_\_\_

Age \_\_\_\_\_ School Class \_\_\_\_\_

School or Educational Institution Name \_\_\_\_\_

**To be Completed by TEACHER**

I hereby acknowledge that (Competitor's Name) \_\_\_\_\_

Is a student at (Name of School) \_\_\_\_\_

Teacher's Signature \_\_\_\_\_

**Completed entry forms should be submitted with payment. All entries close on Friday 28<sup>th</sup> April, 2017 Refer to Competition Schedule for Methods of Submitting Entry Forms and for Payment**



# International CAKE SHOW **Australia**



## ACADA 2017 Competition **JUDGE'S INFORMATION SHEET**

- **Complete one Judge's Information Sheet for each entry**
- **Completed sheet is to be delivered with your cake to the competition**

A judge's information sheet provides the judges with information about how your cake was constructed, the level of difficulty in making the cake, if your cake complies with the competition rules etc. **Providing comprehensive information is to your advantage.** For example, if you have used commercial moulds the level of difficulty would not be determined as high. However, the level of difficulty would be increased if you have hand-formed shapes over-piped them. A judge may not visually be able to determine if you have hand-formed shapes and/or over-piped them. The judge's information sheet would explain this

### **Examples of what else you should explain:**

1. Explain any special motivation or name
2. Type and use of supports.
3. To clarify use of any items which may appear not to comply with rules.
4. Any unique technique or procedure used.
5. To advise the use of moulds – purchased or self-made.
6. Name flowers or say if they are Fantasy.
7. To advise if flowers have been wired or the use of Posy Picks.
8. To advise the types of mediums used for example; modelling chocolate, fondant, buttercream, Unbreakable Gel, Cake Lace
9. Construction of entry – give details of construction, any difficulties faced, and how overcome.
10. To advise the use of dummy cake/s.
11. Use of assisted materials or aids such as edible images, pattern cutting machines etc.
12. To explain set-up of exhibit.

Name of Exhibitor: \_\_\_\_\_

Address: \_\_\_\_\_

Phone No.: \_\_\_\_\_ Mobile: \_\_\_\_\_

Class No.: \_\_\_\_\_ Entry No.: \_\_\_\_\_

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

Class No.: \_\_\_\_\_ Entry No.: \_\_\_\_\_

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

Details: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\*Use extra pages if required