ROYAL INTERNATIONAL CONVENTION CENTRE
BRISBANE AUSTRALIA

INTERNATIONAL CAKE SHOW AUSTRALIA
HOSTED BY ACADA

LOYAL™
PROFESSIONAL GRADE CAKE & BAKEWARE PRODUCTS

The Ultimate Australian

CAKE & COOKIE

DECORATING COMPETITION

2023 SCHEDULE

Latorta

BAKELS

Cordie's CAKE SUPPLIES

Pretty Please silicone moulds

ACADA
AUSTRALIAN CAKE ARTISTS & DECORATORS ASSOCIATION

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You're Invited to Compete

in the

ULTIMATE AUSTRALIAN CAKE & COOKIE DECORATING COMPETITION

We're super excited to invite YOU to compete at International Cake Show Australia during the first year in our huge new, state-of-art, carpeted, FULLY AIR-CONDITIONED venue.

From 14-16 April 2023 thousands of cake decorators, home hobby bakers, foodies, cake artists, students and sweet loving foodies will be heading to Brisbane. They're coming from all parts of Australia and from around the world to visit Australia's **International Cake & Cookie Show**, "International Cake Show Australia"**. THEY'RE COMING TO COMPETE**, to learn, to have fun and to share their skills.

Everyone, regardless of where you live in Australia (or the world) is INVITED and encouraged to enter the Ultimate Australian Cake Decorating Competition. There are exciting categories to suit EVERY interest and skill level.

Don't miss out, register early! There's $30,000 in prize money up for grabs, as well as amazing prizes. Every entrant will receive a complementary 3-Day entry pass to International Cake Show Australia. Visit www.acada.com.au to learn more about the show, transport, parking and accommodation options.

We can't wait to meet and welcome you!

Zoe Byres

Chief Steward

Joan McDermott

ACADA President, ICSA CEO

Important Information

INTERNATIONAL CAKE SHOW AUSTRALIA

FRIDAY 14 to SUNDAY 16 APRIL 2023

ROYAL INTERNATIONAL CONVENTION CENTRE

Gregory Terrace, Bowen Hills, Brisbane, Australia

Entry Drop Off: via RICC Drive-In Delivery Dock – Adjacent to old Venue

ENTRY REGISTRATION:

REGISTRATION DEADLINE:

5PM SUNDAY 26 MARCH 2023

ENTRY DROP OFF TIME:

3PM to 8PM WEDNESDAY 12 APRIL 2023

JUDGING:

THURSDAY 13 APRIL 2023

ENTRY COLLECTION TIME:

4PM to 5PM SUNDAY 16 APRIL 2023

Free parking is provided during entry drop off and collection.

Please remember that it is best to choose your categories and register early to give yourself as much time as possible to design and create!

Prizes

SHOW GRAND CHAMPION
A$1,000

SPECIAL CLASS 1 WINNER
A$1,000

PEOPLE'S CHOICE WINNER
A$250

NOVICE & OPEN CLASSES
1st Prize - A$250
2nd Prize - A$100
3rd Prize - A$50

JUNIOR CLASES
1st Prize - A$100
2nd Prize - A$50
3rd Prize - A$25

Special Class 1 and People's Choice Winners are selected by popular public vote. All other winners are determined by our expert panel of ACADA judges.

First prize winners will receive a rosette and all prize winners will receive a certificate.

Show Champion is selected from ALL ENTRIES (excluding Special Class 1) and will receive an additional rosette.

Winner of Special Class 1 will receive a trophy in addition to a rosette and the above cash prize. This trophy will be presented at the ACADA Australasian Cake Oscar Awards Gala Dinner on Saturday 15th April 2023, everyone's welcome! All other awards will be presented at the show at 2.30pm on Sunday 16th April 2023.

To acknowledge and reward all work of a high standard, the following additional certificates will be awarded dependent on the score issued by the judges.

Gold Certificate:
Score of 85 and above

Silver Certificate:
Score of 75 to 84

Bronze Certificate:
Score of 65 to 74

Additional certificates of encouragement may be issued at the judge's discretion. Additional product gifts may be awarded at the discretion of the chief steward and each category sponsor.

Eligibility

Entry is open to EVERYONE regardless of experience level or where in Australia, or the world, you are located. Beginners, hobby decorators, professionals and students are all encouraged to enter.
Only one entry per class is permitted. Please ensure you have read the class specifications and general rules before you lodge your entry.

Entry Registration

The easiest way to enter is via the ACADA website.
www.acada.com.au/competition-enter

If you don't have ability to pay online please download the entry form off the competitor page on the website, complete it and email it to acadachiefsteward2023@gmail.com sending your payment for entry fee in Australian dollars via one of the following methods:

DIRECT DEPOSIT
Account Name: ACADA Inc
BSB: 124176
Account Number: 23215142
Reference: Your Full Name

Overseas entrants please use Swift Code: QBANAU$B

Alternatively mail your payment with your completed entry form to:
ACADA Chief Steward
81 Ormeau Ridge Road
Ormeau Hills QLD 4208 Australia

All entries MUST be registered and paid for prior to 5pm Sunday 26th March 2023. Entry fee for all classes is A$15 per entry.

Upon delivery of your entry you will be issued with an official competitor's lanyard. This lanyard will entitle you (competitor only) to general entry for the entire show FREE OF CHARGE! One pass is provided per competitor, not per entry.

Delivery

Exhibits MUST be delivered to the ACADA stewarding team at the Royal International Convention Centre, Gregory Terrace, Bowen Hills, Brisbane, Queensland, Australia between 3pm and 8pm on Wednesday 12 April 2023.

Early deliveries will be permitted for competitors with three or more entries, at the discretion of the Chief Steward. These arrangements MUST be made prior to delivery day.

Entries to Special Class 1 - Early deliveries permitted from 6pm Tuesday 11th April 2023 MUST be prearranged a minimum of two weeks prior to delivery day.

Collection

All exhibits MUST remain on display for the full duration of the show and MUST be collected from the competition area between 4pm and 5pm on Sunday 16th April 2023. No exhibits will be available for collection earlier than 4pm on this day and any entries not collected will be disposed of.

Overseas Competitors

Australian immigration laws allow you to bring your sugar based products to Australia. Please make sure you declare your entry on the immigration forms you will be given prior to disembarking your flight.

If you are an overseas competitor and require a competition entry confirmation letter or "invitation to compete" letter to submit when applying online for your Australian Visitor's Visa, please send a request to acadasecretary@gmail.com. You must have registered and paid for your competition entry before confirmation letters will be supplied.

Applying for tourists' or visitors' visas is a simple process however it is important to apply for them early. Don't leave this until the last minute as it can take a few weeks for these to be processed by the Australian Government.

Photographs

By entering the competition you understand and acknowledge that photographs of you and/or your exhibit may be used by organisers for promotional purposes online, in media and in printed publications.

Competition Rules

- A separate entry is required for each class entered.
- A competitor may only enter only once into each class however may enter as many classes as they wish.
- Entries MUST NOT have been previously entered into ANY previous competition or show. Pictures MUST NOT have been published in any form of media, including social media prior to the show judging.
- Exhibits MUST be the sole work of the exhibitor/s.
- A presentation board is the larger board on which the exhibit stands. This board should be chosen so it is proportionately larger than the exhibit. It should be a thick board a minimum of 10mm thick.
- All entries must be presented on a presentation board unless stipulated in the class notes. Stands, vases and easels are allowed in these classes. Please ensure you check the specific class notes.
- Cleats must be attached underneath presentation boards. Cleats are a cake board (minimum 10mm thick and smaller than the presentation board) or feet glued underneath the presentation board. Cleats should not be visible. They are placed for ease of handling and to ensure your entry isn't damaged if it needs to be lifted.
- Exhibit and board shape are competitors choice unless stipulated in the individual class notes. If a board size is given as a maximum then the competitor can use a round or square board to that size.
- Presentation board sizes are stipulated in individual class notes. If size is not stipulated, the size is restricted to a maximum of 75cm (30").
- All presentation boards must be covered with an edible medium (for tiered cakes) or an edible or decorative medium for novelty cakes, unless stated otherwise in the class notes.
- All presentation board edges must be finished with ribbon or a decorative finish.
- NO PART of your exhibit should overhang the area of your presentation board.
- There are NO HEIGHT LIMITS in most class however cakes should be created in proportion.
- Vases, pots or containers where used are competitor's choice. They may be made from sugar or any edible medium however may also be commercially bought.
- Commercial cake stands, easels or picture frames may be permitted in some classes. Although they are allowed remember that any item that is hand made

from an edible product will receive a higher score than if bought. Please refer to individual class notes.

- Where dummies are permitted they should be treated as if they are real cake. If dowels, supports or flower picks would normally be used, they must be used with a dummy cake.
- Where dummies are permitted the entry must be achievable in cake.
- Non-edible products such as armatures, supports and wires must be food safe or made food safe by covering them with a food safe protective barrier.
- Edible pearls, wafer paper, chocolate transfer sheets, cake lace, corn silk, edible images, edible gems, rice Krispy treats, buttercream, pastillage, flower paste, gum paste, cachous, modelling chocolate, gelatine, isomalt, food safe lustres and metallic finishes, spaghetti and noodles are permitted.
- All colours, glues and lustres must be edible.
- Entries that do not comply with the schedule requirements will be moved at the discretion of the Chief Steward to a class where they do comply rather than being disqualified.
- Lights and moving parts are permitted however any wires must be hidden and all elements must be made food safe. Battery packs used must be able to easily be turned off and on and this should be demonstrated to stewards on delivery of the exhibit. No electrical power will be supplied.
- No manufactured or commercial items allowed unless stipulated in individual class notes.
- No purchased ornaments, jewels or pins.
- No cold porcelain or non-edible materials.
- No commercial, artificial or fresh flowers permitted. ALL flowers must be hand made by the entrant using edible mediums such as flower paste, wafer paper, isolate, pastille etc.

Helpful Tips

- With work of a similar standard, hand work will usually score higher than if moulds or printed images are used. If using moulds, try to hand manipulate them where possible.
- Try not to leave fingerprints, corn flour, pencil or glue marks on your work.
- If covering a board with fondant or modelling chocolate, ensure the thickness is consistent.

- When covering the edges of your presentation board with ribbon ensure joins are neat and at the back of your exhibit.
- If using a vase or stand, ensure that it is strong enough to support the weight of your exhibit for the entire duration of the show. If necessary, fill with rice to add weight and stability.
- Present your work as neat, clean and tidy.
- Ensure you have attached your cleats BEFORE delivery.
- Think about delivery of the exhibit when designing. If travelling from interstate or overseas, check out YouTube for some examples of how to pack and transport your exhibit.
- Plan ahead, give yourself enough time to complete your entry.
- Ensure you complete the judges information sheet (at the back of this schedule) prior to delivery. Include information about your exhibit and structure if appropriate. Progress photos may be included.

How the Judges Score

Judges will be scoring based on the following criteria, in no particular order:

- Originality, concept and design (creativity)
- Degree of difficulty (skills and techniques used)
- Impact and visual appeal (the wow factor)
- Quality of work and attention to detail
- Proportion and balance
- Use of colour (where applicable)
- Compliance to the competition and class rules

Judges decisions are FINAL! Feedback is provided with your result at collection of your exhibit.

If you have any questions about the competition or need to arrange special delivery of your exhibit, please email ACADA's Chief Steward, Zoe Byres: acadachiefsteward2023@gmail.com

INTERNATIONAL CAKE SHOW AUSTRALIA
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Special Class

BAKELS

1. THE ULTIMATE

BATTLE OF THE SUGAR GIANTS

First Prize $1,000 ~ Judged by Public Vote

Open to individuals or teams of 2-6 people - Corporate Teams permitted

There is no better way to raise your profile than by entering this competition category. Participants receive worldwide media attention and many have won GLOBAL INDUSTRY AWARDS, including ACADA Australasian Cake Artist of the Year and Cake Masters Magazine awards

THIS IS THE ULTIMATE CHALLENGE! Compete against our industry's best. Create a show stopping MAJOR SHOW FEATURE made from any edible medium, in a theme of your choice.

- An edible plaque stating the name of your exhibit must be included.
- The installation must fit within a 3m x 3m area. Larger areas will be allocated upon request.
- Early show access will be allocated for set up. Installation MUST be completed and in location no later than 7pm Thursday 13 April 2023.
- Area walling, power, lighting and signage will be provided if required
- There are no restrictions in relation to theme, style, height or design
- Cakes or dummies are permitted however it must be possible to make using cake or an edible medium.
- Please consider making an element made of cake. You have the option of cutting and serving this element to the public on Sunday. The media will be invited, so this is a great opportunity for you to capture some media attention.
- Internal supports are permitted.
- A confidential concept drawing must be provided to the show organiser when available.
- The organiser will try to assist you secure some sponsored products (if available and required). No independent sponsors' banners or advertising material can be promoted at ICSA with your exhibit unless pre-arranged with the ICSA CEO.
- No element of your exhibit can be shown or promoted on social media or promoted at any other show until ICSA is open. The organiser reserves the right to promote you and your exhibit prior to the show.
- Backdrops and floor coverings must be easily removed and leave no damage.
- The public will base their vote on WOW POWER, visual impact and creativity
- **YOU MUST** remove your exhibit by **NO LATER** than 8pm Sunday 16th April 2023. If you are not wanting to keep your feature, **YOU MUST** make alternate arrangements for its removal. Consider a charity, children's hospital or organisation such as a men's shed.

Special Class

THE ULTIMATE

PREVIOUS ENTRIES

INTERNATIONAL CAKE SHOW AUSTRALIA

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Beginner Class

2. NO BOUNDARIES

CAKE OF YOUR CHOICE

Open to anyone who has two years or less cake decorating experience (hobby or professional) AND has never won a prize in a cake decorating competition.

Create a cake of your wildest imagination, in a theme of your choice!

- All decorations including flowers, must be edible and hand made.
- No artificial or commercially purchased items. No cold porcelain.
- Floral wires, floral tape, stamens or polystyrene centres can be used when making flowers.
- There are no restrictions in relation to theme, style, height or design.
- Your cake must be covered in fondant (sugar paste), royal icing, chocolate, modelling chocolate or buttercream.
- Polystyrene dummies or cake are permitted - dummies should be treated as though they are cake. Items inserted must be made food safe (eg use posy picks, coat with chocolate, or coat with a food safe barrier (these can be purchased from cake decorating supply shops).
- If tiered, ensure the base of each tier is finished with piping or a decorative finish.
- Cake stands and pillars are permitted.
- Armature and supports are permitted, however they must be coated or covered to ensure they are food safe.
- Must be presented on a presentation board (shape and size of your choice). Must be a minimum of 5mm thick.
- There is no size or height limit in this category so be creative.
- Presentation board MUST BE COVERED with an edible medium if a single or tiered cake or a decorative finish if a novelty cake.
- Presentation board must have cleats attached underneath. Edge of the presentation board must be covered.
- No part of the exhibit is to extend outside the area of your presentation board.

Open Classes

3. CELEBRATION CAKE

SOFT & SWEET COLOUR CHALLENGE

Create a striking celebration **CAKE of 3 or MORE TIERS** in your choice using predominantly white and soft pastel colours.

Use colour in a clever way to highlight your design. Other colours in very small amounts are permitted for items such as flowers and foliage.

- Stacked cakes are permitted.
- All decorations including flowers, must be edible and hand made. No artificial items. No cold porcelain.
- Dragées and edible beading permitted.
- Floral wires, floral tape, stamens or polystyrene centres can be used when making flowers.
- Posy picks, melted chocolate or a food safe coating must be used if inserting flower wires.
- Cake Lace and moulds are permitted however where possible please manipulate the moulded area.
- Dummies and dummy spacers are permitted.
- No height or board size restrictions so take it to the limit.
- Armature / supports are permitted provided they are made food-safe
- If tiered, ensure the base of each tier is finished with piping or a decorative finish
- Cake Stands and Pillars are permitted.
- Presentation board MUST BE COVERED with an edible medium of your choice.
- Presentation board must have cleats attached underneath.
- Edge of the presentation board must be covered with ribbon or decorative medium.
- No part of the exhibit is to extend outside the area of your presentation board

4. WEDDING CAKE

FIT FOR A BRIDAL MAGAZINE

*The winner will also receive the **ANNA MARIA ROCHE PERPETUAL MEMORIAL TROPHY.** A tribute to an iconic Australian Cake Designer who was taken too early.*

Show your creativity with a wedding cake fit to be showcased in your favourite wedding magazine. Create an elegant, on trend design of your choice that would make Anna Maria proud.

- Stacked or tired cakes permitted.
- All decorations including flowers, must be edible and hand made. No artificial items. No cold porcelain.
- Dragées and edible beading permitted.
- Floral wires, floral tape, stamens or polystyrene centres can be used when making flowers.
- Posy picks, melted chocolate or a food safe coating must be used if inserting flower wires.
- Cake Lace and moulds are permitted however where possible please manipulate the moulded area.
- Dummies and dummy spacers are permitted.
- No height or board size restrictions so take it to the limit.
- Armature / supports are permitted provided they are made food-safe and hidden.
- If tiered, ensure the base of each tier is finished with piping or a decorative finish.
- Cake Stands and Pillars are permitted.
- Presentation board MUST BE COVERED with an edible medium of your choice.
- Presentation board must have cleats attached underneath.
- Edge of the presentation board must be covered.
- No part of the exhibit is to extend outside the area of your presentation board.

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5. HAND PAINTED CAKE

THEME OF YOUR CHOICE

Create a beautiful hand painted **CAKE OF 2 OR MORE TIERS** in a theme of your choice, showcasing hand painting skills using any edible paint medium.

- Stacked or tiered cakes permitted.
- All decorations including flowers, must be edible and hand made. No artificial items. No cold porcelain.
- Floral wires, floral tape, stamens or polystyrene centres can be used when making flowers.
- Posy picks, melted chocolate or a food safe coating must be used if inserting flower wires.
- Dummies and dummy spacers are permitted.
- No height or board size restrictions so take it to the limit.
- Armature / supports are permitted provided they are made food-safe and hidden.
- If tiered, ensure the base of each tier is finished with piping or a decorative finish.
- Cake Stands and Pillars are permitted.
- Presentation board MUST BE COVERED with an edible medium of your choice.
- Presentation board must have cleats attached underneath.
- Edge of the presentation board must be covered.
- No part of the exhibit is to extend outside the area of your presentation board.

6. MAGNIFICENT ROYAL ICING

SHOWCASE YOUR PIPING SKILLS

Create an inspirational piece to test your ROYAL ICING skills and creativity.
Any style of icing can be used. Can be cake or freestanding design such as a structure.

- Design, size, colour and height are of the competitor's choice.
- Stacking permitted.
- Any edible medium may be used to cover, however all decorations must be made exclusively using royal icing.
- No artificial or commercially purchased decorations allowed.
- Floral wires, floral tape, stamens or polystyrene centres can be used when making flowers.
- Posy picks, melted chocolate or a food safe coating must be used if inserting flower wires.
- Armature / supports are permitted provided they are made food-safe and hidden.
- Dummies, dummy spacers and pillars are permitted.
- Cake stands are permitted.
- No board size restrictions so take it to the limit.
- If tiered, ensure the base of each tier is finished with piping or a decorative finish.
- Presentation board MUST BE COVERED with an edible medium of your choice.
- Presentation board must have cleats attached underneath.
- Edge of the presentation board must be covered.
- No part of the exhibit is to extend outside the area of your presentation board.

7. BUTTERCREAM CAKE

NEXT LEVEL BUTTERCREAM

Create an inspirational piece to test your BUTTERCREAM skills and creativity. Any style of buttercream can be used.

•Dummies or cake are permitted.

- All decorations must be hand made by the competitor and be made from an edible medium.
- Wafer paper, stencilling, edible gold or silver leaf, sprinkles and edible glitter permitted.
- No fresh flowers permitted.
- Armature / supports are permitted provided they are coated to make food safe and hidden.
- Posy picks, melted chocolate or Safety Seal must be used if inserting wires.
- Showcase as many techniques as possible.
- No height limit.
- Must be presented on a stand or presentation board no larger than **51cm x 51cm** (20 inches).

- Commercial stands permitted.
- Presentation board MUST BE COVERED with an edible medium of your choice.
- Presentation board must have cleats attached underneath.
- Edge of the presentation board must be covered with ribbon or a decorative finish.
- No part of the exhibit is to extend outside the area of your presentation board.
- Consider using a stable buttercream recipe so your exhibit will remain beautiful throughout the weekend in a 24/7 air-conditioned environment.
- If you are doing a tiered cake ensure you use internal supports, such as doweling.

Novelty Classes

8. DEEP SEA SCULPTED CAKE

Design and create a sculpted or carved novelty cake using inspiration from something you might find at sea. Think pirate ships, submarines, sea creatures and monsters of the deep.

- All decorations including flowers, must be edible and hand made. No artificial or purchased items. No cold porcelain.
- Floral wires, floral tape, stamens or polystyrene centres can be used when making flowers.
- Posy picks, melted chocolate or a food safe coating must be used if inserting flower wires.
- Dummies are permitted, no tin foil allowed.
- No height or board size restrictions so take it to the limit.
- Armature / supports are permitted provided they are made food-safe and hidden.
- Presentation board to be covered as a matter of choice, no glass or mirror permitted.
- Presentation board must have cleats attached underneath.
- Edge of the presentation board must be covered.
- No part of the exhibit is to extend outside the area of your presentation board

9. SPOOKY SCULPTED CAKE

Design and create a sculpted or carved novelty cake for a spooky Halloween celebration. Think haunted houses, ghost and goblins - there are no boundaries!

- All decorations including flowers, must be edible and hand made. No artificial or purchased items. No cold porcelain.
- Floral wires, floral tape, stamens or polystyrene centres can be used when making flowers.
- Posy picks, melted chocolate or a food safe coating must be used if inserting flower wires.
- Dummies are permitted, no tin foil allowed.

- No height or board size restrictions so take it to the limit.
- Armature / supports are permitted provided they are made food-safe and hidden.
- Presentation board to be covered as a matter of choice, no glass or mirror permitted.
- Presentation board must have cleats attached underneath.
- Edge of the presentation board must be covered.
- No part of the exhibit is to extend outside the area of your presentation board

10. DAY AT THE DOG PARK

Sculpt a furry friend to be a part of our special “dog park” display. Each entry will be displayed in a special zone themed just like a real dog park. Be inspired by the characters and personalities of pooches at play.

- All decorations including flowers, must be edible and hand made. No artificial or purchased items. No cold porcelain.
- Floral wires, floral tape, stamens or polystyrene centres can be used when making flowers.
- Posy picks, melted chocolate or a food safe coating must be used if inserting flower wires.
- Dummies are permitted, no tin foil allowed.
- No height or board size restrictions so take it to the limit.
- Armature / supports are permitted provided they are made food-safe and hidden.
- Presentation board to be covered as a matter of choice, no glass or mirror permitted.
- Presentation board must have cleats attached underneath.
- Edge of the presentation board must be covered.
- No part of the exhibit is to extend outside the area of your presentation board.

11. SCULPTED BUST

MY HERO

Create a sculpted bust of a person or character of your choice, someone who has inspired you, it could be a profession, a character, even someone from history.

- A bust is defined as the head, neck and shoulders. For the purpose of this category the chest can be included. Any edible medium (including modelling chocolate & Rice Krispy Treats (RKT) may be used to cover or decorate.
- NO tin foil allowed.
- The internal structure can be made from cake or polystyrene.
- A polystyrene sphere may be used as base for face. All other components must be sculpted using modelling chocolate or an edible medium.
- All facial features must be hand sculpted. No facial moulds are permitted.

- All decorations including flowers, must be edible and hand made. No artificial items. No cold porcelain.
- Floral wires, floral tape, stamens or polystyrene centres can be used when making flowers.
- Posy picks, melted chocolate or a food safe coating must be used if inserting flower wires.
- No height or board size restrictions so take it to the limit.
- Armature / supports are permitted provided they are made food-safe and hidden.
- Presentation board to be covered as a matter of choice, no glass or mirror permitted.
- Presentation board must have cleats attached underneath.
- Edge of the presentation board must be covered.
- No part of the exhibit is to extend outside the area of your presentation board

12. GRAVITY DEFYING CAKE

UP UP IN THE AIR

Create a showpiece that features an element of gravity defiance, inspired by flight. Think planes, hot air balloons, birds, even UFOs, things you might see in the sky.

- Any edible medium (including modelling chocolate & Rice Krispy Treats (RKT) may be used to cover or decorate.
- NO tin foil allowed.
- The internal structure can be made from cake or polystyrene.
- All decorations including flowers, must be edible and hand made. No artificial or purchased items. No cold porcelain.
- Floral wires, floral tape, stamens or polystyrene centres can be used when making flowers.
- Posy picks, melted chocolate or a food safe coating must be used if inserting flower wires.
- No height or board size restrictions so take it to the limit.
- Armature / supports are permitted provided they are made food-safe and hidden.
- Presentation board to be covered as a matter of choice, no glass or mirror permitted.
- Presentation board must have cleats attached underneath.
- Edge of the presentation board must be covered.
- No part of the exhibit is to extend outside the area of your presentation board.

13. CULTURAL EXHIBIT

CAKE OF YOUR CHOICE

Create a showpiece that speaks of your heritage or cultural identity. Be inspired by traditions, rituals or moments of cultural significance.

This could include food, landmarks, art, celebrations or personalities, may be sculptured or tiered.

- Any edible medium (including modelling chocolate & Rice Krispy Treats (RKT) may be used to cover or decorate.
- NO tin foil allowed.
- The internal structure can be made from cake or polystyrene.
- All decorations including flowers, must be edible and hand made. No artificial or purchased items. No cold porcelain.
- Floral wires, floral tape, stamens or polystyrene centres can be used when making flowers.
- Posy picks, melted chocolate or a food safe coating must be used if inserting flower wires.
- No height or board size restrictions so take it to the limit.
- Armature / supports are permitted provided they are made food-safe and hidden.
- Presentation board to be covered as a matter of choice, no glass or mirror permitted.
- Presentation board must have cleats attached underneath.
- Edge of the presentation board must be covered.
- No part of the exhibit is to extend outside the area of your presentation board

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14. FRAMED SUGAR ART

Bring your hand painting and sculpting skills together to create a framed work of art with 2 dimensional and bas relief features.

- To be displayed in a frame or on an easel or stand.
- Must incorporate both hand painting with an edible medium, use of sugar art or modelling and include a 2-D element.
- Any edible medium is permitted, including pastillage.
- Frame can be purchased or hand made.
- Armature / supports are permitted provided they are coated to make food safe
- Posy picks, melted chocolate or *Safety Seal must be used if inserting flowers or wires.
- No height or board size limit.
- Display stands and easels permitted is used. If used these are to be supplied by exhibitor.
- No part of the exhibit is to extend outside the area of the presentation board (if used).

Sugar Craft Classes

15. SUGAR FIGURINE

ANIMATION INSPIRED

Create a sugar figurine inspired by animation, a character to wow kids and adults alike. This could draw inspiration from favourite childhood cartoons, Disney, Dreamworks or Pixar.

- No Cold Porcelain allowed.
- Must be made from a sugar or confectionery based product such as fondant, modelling chocolate modelling paste, flower paste, isomalt or pastillage.
- Dummies and RKT (Rice Crispy Treats) are permitted but must be covered completely with an edible medium.
- Any internal supports must be hidden.
- Any flowers must be of an edible medium.
- Presentation board (square or round), maximum size 38cm or 15".
- Presentation board to be covered as a matter of choice, no glass or mirror permitted.
- Presentation board must have cleats attached underneath.
- Moulds may be used however where possible please manipulate the moulded area.
- Edge of the presentation board must be covered.
- No part of the exhibit is to extend outside the area of your presentation board

16. MINI DECORATIVE EXHIBIT

CREATION OF YOUR CHOICE

Showcase your sugar craft skills. Make a small decorative exhibit of your choice. Must fit within a 25cm cube.

- Total Exhibit including base board must fit within a 25cm x 25cm x 25cm cube.
- No Cold Porcelain allowed.
- Must be made from a sugar or confectionery based product such as fondant, modelling chocolate, modelling paste, flower paste , isomalt or pastillage.
- Dummies and RKT (Rice Crispy Treats) are permitted .
- Must be covered completely with an edible medium.
- Any internal supports must be hidden.
- Any flowers must be of an edible medium.
- Must be presented on a Presentation board (square or round),

- Presentation board to be covered as a matter of choice, no glass or mirror permitted.
- Presentation board must have cleats attached underneath.
- Edge of the presentation board must be covered with ribbon or a decorative medium.
- No part of the exhibit is to extend outside the area of your presentation board.

Gingerbread Class

17. YOUR CHOICE

Use creative flair to create a gingerbread structure or creation of your choice.

- Supporting structure must be made using gingerbread.
- Some gingerbread must be visible and uncovered.
- Royal Icing or any hand made edible medium is permitted for decorations - No commercial lollies allowed.
- Must be presented on a presentation board no larger than 76cm x 76cm (30 inches).
- Presentation board (if used) MUST BE COVERED with an edible medium or decorative finish of your choice. Presentation board must have cleats attached underneath.
- Edge of the presentation board must be covered.
- No part of the exhibit is to extend outside the area of your presentation board

Cookie Classes

18. ROYAL ICED COOKIES

THEME OF YOUR CHOICE

Each cookie must be unique but fit within your theme. Cookies can be hand painted piped, or include bas relief or sculpted elements as long as they are created using royal icing.

- Display of 6 to 12 cookies.
- Must be real cookies, no dummies permitted.
- Must be edible cookies and should be of a consistent thickness .
- No fabric ribbons are allowed on exhibit other than to edge your presentation board, or to use to hang your cookies off your display or stand.
- Cookies are to be displayed on a presentation board no larger than 46cm x 46cm.
- If you wish to build a purpose built display for presentation purposes, it must be covered entirely with an edible medium and fit within the area above.

- Presentation board can be displayed on a commercial stand or easel (competitors choice).
- No plates allowed.
- Presentation board edges must be covered.
- Cookies may be displayed together or separately.
- Cookie size and shape are of the competitors choice.

19. FONDANT COOKIES

THEME OF YOUR CHOICE

Each cookie must be unique but fit within your theme. All decorative elements must be made from fondant, modelling chocolate or a sugar-based product.

- Display of 6 to 12 cookies.
- Must be real cookies, no dummies permitted.
- Must be edible cookies and should be of a consistent thickness .
- The use of moulds is allowed, however where possible they should be manipulated.
- No fabric ribbons are allowed on exhibit other than to edge your presentation board, or to use to hang your cookies off your display or stand.
- Cookies are to be displayed on a presentation board no larger than 46cm x 46cm.
- If you wish to build a purpose built display for presentation purposes, it must be covered entirely with an edible medium and fit within the area above.
- Presentation board can be displayed on a commercial stand or easel (competitors choice).
- No plates allowed.
- Presentation board edges must be covered.
- Cookies may be displayed together or separately.
- Cookie size and shape are of the competitors choice.

20. DECORATIVE COOKIES

INTO THE WOODS

Cookies can be 2D or 3D, or a combination of both, each cookie being unique whilst fitting within the Woodlands Theme. Cookies can be decorated with any edible medium.

- Display of 6 to 12 cookies
- Must be real cookies decorated, no dummies permitted.
- Must be edible and should be of a consistent thickness.
- No fabric ribbons are allowed on exhibit other than to edge your presentation board, or to use to hang your cookies off your display or stand.
- Cookies are to be displayed on a presentation board no larger than 46cm x 46cm.

- If you wish to build a purpose built display for presentation purposes, it must be covered entirely with an edible medium and fit within the area above.
- Presentation board can be displayed on a commercial stand or easel (competitors choice).
- No plates allowed.
- Presentation board edges must be covered.
- Cookies may be displayed together or separately.
- Cookie size and shape are of the competitors choice

Cupcake Class

21. CUPCAKE DISPLAY

COLOURFUL CARINVAL

Create a cupcake display in a circus or carnival theme using colour to wow the judges.

- Display of 6 to 12 cupcakes.
- Decorations can be made using any edible medium.
- Cake or dummies cupcakes are permitted.
- Toothpicks and cupcake cases are permitted.
- Commercial containers or stands are permitted.
- Must be presented on a presentation board no larger than 46cm x 46cm (18 inches.
- Presentation board to be covered as a matter of choice, no glass or mirror permitted.
- Edge of the presentation board must be covered with ribbon or a decorative medium.
- No part of the exhibit is to extend outside the area of the presentation board.

Chocolate Class

22. CHOCOLATE SCULPTURE

THEME OF YOUR CHOICE

Sculpt a show stopping chocolate sculpture using chocolate or modelling chocolate in a design, theme and size of your choice.

- Incorporate a variety of techniques and textures.
- Entire exhibit must be made from chocolate including internal supports.
- Edible colours and lustres are permitted.
- No fabric ribbons allowed on exhibit.

- No height or size limit.
- Can be presented on a presentation board or on a stand.
- Presentation board to be covered as a matter of choice, no glass or mirror permitted.
- No part of the exhibit is to extend outside the area of the presentation board.
- If you wish to build a purpose built display for presentation purposes, it must be covered entirely with an edible medium.

Flower Classes

23. REALISTIC WAFER PAPER

FLOWER OF YOUR CHOICE

Create a realistic floral arrangement featuring a flower type, colour and design or your choice.

- Must include at least three separate flower types and include, buds and foliage.
- Can be presented on a cake, dummy cake or presentation board.
- Wires, stamens, ribbons and tape are permitted.
- Floral foam is permitted but must not be visible.
- Flowers and foliage must be made using edible wafer paper.
- If you use a cake or dummy wires must be made food safe.
- Any visible wires should be covered in floral tape.
- Size and height are competitor's choice.
- Must be presented on a presentation board no larger than 75cm (30”).
- Commercial cake stands, pots, vases or containers are permitted.
- Presentation board including edges must be covered.
- Presentation board must have cleats attached underneath (see rules).
- No part of the exhibit is to extend outside the area of the base board.

24. FLOWERING POT PLANT

ORNAMENTAL ORCHIDS

Create a flowering pot plant of an Orchid showing all stages of growth. Any variety of orchid can be featured however it must be consistent throughout the display.

- Must include all stages of growth.
- Can include other flowers or foliage however the Orchid must be the hero.
- Wires, stamens, tape, ribbons and polystyrene flower centres are permitted.
- Floral foam is permitted but must not be visible.
- Flowers and foliage must be made using an edible sugar based medium such as flower paste, sugar paste or pastillage.

- No Cold Porcelain permitted.
- Regardless of whether you use cake or a dummy, wires must be made food safe.
- Any visible wires should be covered in floral tape.
- Size and height are competitor's choice.
- Must be presented on a presentation board no larger than 75cm (30").
- Commercial pots are permitted, however a higher score will be received if hand crafted. Presentation board including edges must be covered.
- Presentation board must have cleats attached underneath (see rules).
- No part of the exhibit is to extend outside the area of the presentation board.

INTERNATIONAL CAKE SHOW AUSTRALIA
HOSTED BY ACADA

25. AUSTRALIAN WILDFLOWERS

Showcase the glory of Australia's magnificent native flora. Designs may include seed pods and gumnuts.

- Wires, stamens, tape, ribbons and polystyrene flower centres are permitted.
- Floral foam is permitted but must not be visible.
- Flowers and foliage must be made using an edible sugar based medium such as flower paste, sugar paste or pastillage.
- No Cold Porcelain permitted.
- Any visible wires should be covere[d]

pe.
- Size and height are competitor's ch
- Commercial pots, vases and containers are permitted.
- Must be presented on a presentation board no larger than 75cm (30").
- Presentation board and board edges must be covered.
- Presentation board must have cleats attached underneath (see rules).
- No part of the exhibit is to extend outside the area of the presentation board.

INTERNATIONAL CAKE SHOW AUSTRALIA
HOSTED BY ACADA

Junior Classes

Cordie's CAKE SUPPLIES

26. STUDENTS 6-12 YEARS

FAIRY TALE CAKE

Open to individuals aged 6 to 12 years old.

Create an 8" single tier cake inspired by your favourite fairy tale.

- Work MUST be by entirely by the student, unassisted.
- Cake or dummies are permitted.
- Decorations can be made using any edible medium.
- Sugar modelled figurines and decorations are permitted.
- Ribbons permitted.

- Must be presented on a presentation board no smaller than 30cm (12”).
- Presentation board must be covered in an edible medium.
- Presentation board edges must be covered.
- No part of the exhibit is to extend outside the area of the presentation board.
- Include the name of the story that inspired you on the Judges Information Sheet

27. STUDENTS 13-17 YEARS

VA-CAKE-TION

Open to individuals aged 13 to 17 years old.

Be inspired by vacations and travel to create a cake of your choice.

- Work MUST be by entirely by the student, unassisted.
- Cake or dummies are permitted.
- Decorations can be made of any edible medium.
- Sugar modelled figurines and decorations are permitted.
- Posy picks, melted chocolate or *Safety Seal must be used if wires or internal supports used Sugar modelled figurines and decorations are permitted.
- Ribbons are permitted.
- Must be presented on a presentation board no smaller than 30cm (12”), no height restrictions.
- Presentation board including edges must be covered.
- Board must have cleats attached underneath (see rules).
- No part of the exhibit is to extend outside the area of the base board.

Go on… give it a go!

Judges' Information Sheet

Complete one Judges' Information Sheet for each entry
Deliver this completed sheet with your exhibit

A Judges' Information Sheet provides the judges with information about how your entry was created, the level of difficulty in making the cake, if your entry complies with the 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 instead of using moulds or used a mould and then manipulated it and/or over piped them. A judge may not visually be able to determine if you have hand-formed shapes/over piped. The Judges' Information Sheet would explain this.

Examples of what you should explain:

- Any special motivation or title.
- Type and use of supports.
- Clarification of any items which may appear not to comply with the rules.
- Any unique technique or procedure used.
- Any use of moulds; purchased or self-made.
- Name of flowers or say they are "Fantasy".
- Explain how flowers or wires have been attached.
- Types of mediums used.
- Construction of entry; give details of constructions including internal structures.
- Any difficulties faced and how they were overcome.
- Advise if you have used dummies or cake.
- Use of assisted materials or aids such as edible images or pattern cutting machines.
- If your project is complex, progress photos will assist the judges to determine the level of work involved.

Please note: Use multiple sheets if needed ensuring pages are stapled.
Entry Numbers will be provided at time of delivery.

Class No: _____ Entry No. _____

Title of Exhibit: _____

Details and Diagrams: