

INTERNATIONAL
CAKE SHOW
AUSTRALIA



CAKE • SWEETS • CHOCOLATE • SUGAR ART • COOKIES
12-14 APRIL 2024 • 10AM-4PM

Welcome to the world's greatest sugar party!

WWW.ACADA.COM.AU

JOIN ACADA



Our Choice!

ACCREDITATION
DISCOUNT INSURANCE
RETAIL PARTNER DISCOUNTS
WORLD CLASS TRAINING &
BUSINESS SUPPORT



JOIN NOW

MEMBERSHIP \$78 PER YEAR

www.acada.com.au

WELCOME TO *International Cake Show Australia*



As the host of Australia's first international cake show, the Australian Cake Artists & Decorators Association (ACADA) is thrilled to welcome you to International Cake Show Australia. It's every sweet tooth's dream. Welcome to the world's greatest sugar party!

ACADA is the Australian cake decorating industry's peak industry body, and a fun loving community-based cake and cookie lovers' association. Our role is to provide world-class learning opportunities to our members and to the public. There's nothing better than being able to do that in a fun filled party atmosphere. We've flown the world's most talented pastry chefs, cake and cookie artists from around the world and every part of Australia to share their amazing skills with you at the show. International Cake Shows are huge tourism events held in several world destinations. We're delighted to bring this annual event to Australia. ICOSA brings together thousands of edible artists, cake and cookie decorators, celebrity chefs, professional bakers, chocolatiers, sweet creators, home-based bakers and mum and dad foodies hungry to learn new skills, buy revolutionary new products or to pick up a sweet bargain. Regardless of whether you're a home-based cake decorator, professional cake artist, baker or just a sweet loving foodie, you'll find something special at the show. ICOSA is about encouraging and inspiring you to stretch your boundaries. When you look in wonder at the amazing work of our cake artists please remember they all started as beginners. Many not long ago. Many entered our competition for the first-time last year are now creating incredible edible art. What's important is to have a go. Please be warned though, cake decorating isn't only a creative release, it's fun and ADDICTIVE!

Enjoy the show. It's a cross between a magical edible art gallery, "Willy Wonker Factory" and a culinary college. Live, laugh, learn, taste and grow! Thank you for visiting ICOSA.

Best wishes,

Joan McDermott
ICOSA CEO



HOSTED BY ACADA

HANDS-ON Classes & Workshops

STEP BY STEP TRAINING WITH THE INDUSTRY'S BEST

Don't miss a once in a lifetime opportunity to train with some of the world's best cake and cookie decorators. There are still spots left! All workshops are taught step by step so are suitable for all experience levels including beginners. All tools and equipment are provided.

BOOKINGS ARE ESSENTIAL. Bookings can be made via the QR code or online at <https://www.acada.com.au/workshops.html> or at the ACADA Stand 20.



THURSDAY 11th APRIL 2024 HANDS-ON CLASSES & WORKSHOPS

Time	Cake Artist	Workshop	Area	ACADA Member	Public
08.00am 04.00pm	Zoe Hopkinson	Bride and Groom Cake Topper - One Day	1	\$420	\$450
08.00am 04.00pm	Verusca Walker	Fun Kitchen Aid Cake - One Day	2	\$420	\$450
08.00am 04.00pm	Julia M. Usher	Underwater Ephemera: Mixed Media Mermaid Cookie Set - One Day	3	\$420	\$450

FRIDAY 12th APRIL 2024 HANDS-ON CLASSES & WORKSHOPS

Time	Cake Artist	Workshop	Area	ACADA Member	Public
08.00am 04.00pm	Dionis Iarovoi	The Magical Unicorn - One Day	1	\$420	\$450
08.00am 04.00pm	Camilo Murcia	D'Oro - Next Level Buttercream Masterclass - One Day	2	\$420	\$450
08.00am 04.00pm	Julia M. Usher	Fantasy & Florals: Stencilled Cookie Set - One Day	3	\$420	\$450
08.00am 04.00pm	Ekat Salinger	Mastering Wedding Cake Design Techniques - Two Days (Day One)	4	\$820	\$850

SATURDAY 13th APRIL 2024 HANDS-ON CLASSES & WORKSHOPS

Time	Cake Artist	Workshop	Area	ACADA Member	Public
08.00am 04.00pm	Dionis Iarovoi	The Magic Book of the Little Princess - Two Days (<i>Day One</i>)	1	\$820	\$850
08.00am 04.00pm	Sarah Theaker	Realism Cake Sculpting - Old Hag Masterclass - One Day	2	\$420	\$450
08.00am 04.00pm	Camilo Murcia	Regina - Next Level Buttercream Masterclass - One Day	3	\$420	\$450
08.00am 04.00pm	Julia M. Usher	Beauty Inside & Out: 2 Dimensional Cookie Set - Two Days (<i>Day One</i>)	4	\$820	\$850
08.00am 04.00pm	Ekat Salinger	Mastering Wedding Cake Design Techniques - Two Days (<i>Day Two</i>)	5	\$0	\$0

SUNDAY 14th APRIL 2024 HANDS-ON CLASSES & WORKSHOPS

Time	Cake Artist	Workshop	Area	ACADA Member	Public
08.00am 04.00pm	Dionis Iarovoi	The Magic Book of the Little Princess - Two Days (<i>Day Two</i>)	1	\$0	\$0
08.00am 04.00pm	Dorothy Klerck	A Dog's Life! - Structure Design & Carve Cake like a Pro! - One Day	2	\$420	\$450
08.00am 04.00pm	Julia M. Usher	Beauty Inside & Out: 2 Dimensional Cookie Set - Two Days (<i>Day Two</i>)	3	\$0	\$0
08.00am 04.00pm	Zoe Hopkinson	Frosted Fun - Fondant Character Faces - One Day	4	\$420	\$450



1 HOUR

Make & Take Class Program

BOOKINGS
ESSENTIAL



The mini classes are one of the most popular activities at the show. They're such great value, tickets usually sell out before the show doors even open. You've been begging us for more, so this year the number of mini classes available have doubled!

SCAN TO BOOK YOUR ONE HOUR MAKE & TAKE CLASS



FRIDAY 12th APRIL 2024		
TIME	TEACHER	WORKSHOP NAME
Perfect Royal Iced Cookies - Make & Take Area 11		
10.30 - 11.30am	Rachel Karras - Twice Upon A Time Cookies	Royal Icing Intro - The Royal Bunny
2.30 - 3.30pm	Rachel Karras - Twice Upon A Time Cookies	Royal Icing Intro - The Royal Bunny
Mastering Piped Cupcakes - Make & Take Area 9		
12.30 - 1.30pm	Bryony Bickle - Queen of Crumbs	Fun Rainbow Buttercream Unicorn Cupcakes
2.30 - 3.30pm	Ash Wilson - SugarBear Cupcakes	Barbie Inspired Cupcakes with Flowers & Bows
Cute Fondant Animals & Flowers - Make & Take Area 12		
10.30 - 11.30am	Leah Walton - Cake Doll L'Amour	Fondant Animal Toppers - Echo the Gecko
2.30 - 3.30pm	Cheryl Moore - Chez's Cakes and Sugar Arts	Fondant Animal Toppers - Leo the Lion
Designer Fondant Cookies - Make & Take Area 10		
10.30 - 11.30am	Christy Musco - Bikkie Smalls	Mothers Day Gift Box Set - Fondant Cookies & Bow
12.30 - 1.30pm	Ellana Hadrill - SweetP Cakes & Cookies	Mothers Day Gift Box Set - Fondant Cookies & Bow

SATURDAY 13th APRIL 2024

TIME	TEACHER	WORKSHOP NAME
Perfect Royal Iced Cookies - Make & Take Area 11		
10.30 - 11.30am	Rachel Karras - Twice Upon A Time Cookies	How to Master Royal Icing - The Royal Rabbit
12.30 - 1.30pm	Rachel Feng - Little Sweet Treats	Master Royal Piped Cookies - Waffle Fun
2.30 - 3.30pm	Rachel Feng - Little Sweet Treats	Master Royal Piped Cookies - Waffle Fun
Mastering Piped Cupcakes - Make & Take Area 9		
10.30 - 11.30am	Bryony Bickle - Queen of Crumbs	Fun Rainbow Buttercream Unicorn Cupcakes
12.30 - 1.30pm	Lauren Kaspers - Citrus & Diamonds	Barbie Inspired Cupcakes - Flowers & Sparkles
2.30 - 3.30pm	Ash Wilson - SugarBear Cupcakes	Barbie Inspired Cupcakes with Flowers & Bows
Cute Fondant Animals & Flowers - Make & Take Area 12		
10.30 - 11.30am	Jo Yener - Yeners Way Cake Art	Pretty Hand-Formed Sugar Roses
2.30 - 3.30pm	Cheryl Moore - Chez's Cakes and Sugar Arts	Fondant Animal Toppers - Leo the Lion
Designer Fondant Cookies - Make & Take Area 10		
10.30 - 11.30am	Rhonda Newburn - Absolutely Cookie	Heart Designer Cookie Set
12.30 - 1.30pm	Ellana Hadrill - SweetP Cakes & Cookies	Mothers Day Gift Box Set - Fondant Cookies & Bow
2.30 - 3.30pm	Rhonda Newburn - Absolutely Cookie	Mothers Day Sunshine Cookie Set

SUNDAY 14th APRIL 2024

TIME	TEACHER	WORKSHOP NAME
Perfect Royal Iced Cookies - Make & Take Area 11		
10.30 - 11.30am	Rachel Karras - Twice Upon A Time Cookies	Royal Icing Intro - The Royal Bunny
2.30 - 3.30pm	Rachel Feng - Little Sweet Treats	Master Royal Piped Cookies - Waffle Fun
Mastering Piped Cupcakes - Make & Take Area 9		
10.30 - 11.30am	Renee Turner - Icing Sugar High	Master Trending Piped Buttercream Cupcakes
12.30 - 1.30pm	Lauren Kaspers - Citrus & Diamonds	Barbie Inspired Cupcakes with Flowers & Sparkles
2.30 - 3.30pm	Ash Wilson - Sugar Bear Cupcakes	Barbie Inspired Cupcakes with Flowers & Bows
Cute Fondant Animals & Flowers - Make & Take Area 12		
10.30 - 11.30am	Luisa Nodari - Luisa's Sweet Creations	Fondant Animal Toppers - Cheeky Monkey
12.30 - 1.30pm	Luisa Nodari - Luisa's Sweet Creations	Fondant Animal Toppers - Cuddle Time Bears
Designer Fondant Cookies - Make & Take Area 10		
10.30 - 11.30am	Christy Musco - Bikkie Smalls	Mothers Day Cookie Gift Box
12.30 - 1.30pm	Ellana Hadrill - SweetP Cakes & Cookies	Mothers Day Cookie Gift Box

International Cake Show Australia

THANKS OUR GENEROUS SPONSORS

MAJOR SPONSORS



Fondtastic



PRODUCT SPONSORS



MEDIA & COMPETITION PRIZE PARTNERS



Fondtastic[♥]

World
OF
Cake
DESTINATION
BAKING

PREMIUM FONDANT

A Professional Fondant with a Smooth and Silky Sheen Finish

17 colours - Large selection

250g, 1kg, 5kg

Clear Resealable Containers

Superior Taste

Delicate Vanilla Flavour

Vegan, Halal & Allergen Free

FREE EVENT
VISIT OUR
WORLD OF CAKE STAND
TO DECORATE YOUR
OWN FONDANT
COOKIE



Cake Design:
EKAT'S COUTURE CAKES

— see website for full range
www.worldofcake.com.au

FIVE NEW Demo Stages



3 DAYS FULL OF FREE
ATTRACTIONS & OVER 90
FREE DEMONSTRATIONS!

See all stage programs pages 11-15



Cookie Stage Program

FREE DEMONSTRATIONS!



FRIDAY 12th APRIL 2024 - COOKIE STAGE

Time	Cookie Artist	Demonstration/Activity
10am-11am	Keran Hart	Master Two Tone Birthday Cookies
11am-12pm	Julia Day - Miss Biscuit	Royal Icing Basics -Woodland Cookies
12pm-1pm	Clash of the Cookie Titans	Keran Hart - Michelle Allen - Christy Musco
1pm-2pm	Blind Cookie Challenge	Public Challenge - Karen Hart - Hart Baking Co
2pm-3pm	Sarah Maddison	Maximum Impact Fondant Techniques

SATURDAY 13th APRIL 2024 - COOKIE STAGE

Time	Cookie Artist	Demonstration/Activity
10am-11am	Keran Hart	Master Two Tone Birthday Cookies
11am-12pm	Julia Day - Miss Biscuit	Royal Icing Basics -Woodland Cookies
12pm-1pm	Clash of the Cookie Titans	Keran Hart- Michelle Allen - Shanni-Lea McLeod
1pm-2pm	Blind Cookie Challenge	Public Challenge - Karen Hart - Hart Baking Co
2pm-3pm	Sarah Maddison	Maximum Impact Fondant Techniques

SUNDAY 14th APRIL 2024 - COOKIE STAGE

Time	Cookie Artist	Demonstration/Activity
10am-11am	Keran Hart	Master Two Tone Birthday Cookies
11am-12pm	Julia Day - Miss Biscuit	Royal Icing Basics - Woodland Cookies
12pm-1pm	Clash of the Cookie Titans	Rachel Karras - Sam Gojak - Rachel Feng
1pm-2pm	Blind Cookie Challenge	Public Challenge - Karen Hart - Hart Baking Co
2pm-3pm	Sarah Maddison	Maximum Impact Fondant Techniques

Baking Stage Program

FREE DEMONSTRATIONS!



FRIDAY 12th APRIL 2024 - BAKING STAGE

Time	Chef / Baker	Demonstration/Activity
10.00am-11.00am	Maggie - Adelaide Bakes	Chocolate Cookie Sandwiches
11.00am 12.00pm		
12.00pm-1.00 pm	Mel Alafaci - The Happy Chef	The Spectacular Charlotte
1.00pm-2.00pm		
2.00pm-3.00pm	Maggie - Adelaide Bakes	Salted Caramel Marshmallows

SATURDAY 13th APRIL 2024 - BAKING STAGE

Time	Chef / Baker	Demonstration/Activity
10.00am-11.00am	Mel Alafaci - The Happy Chef	The Spectacular Charlotte
11.00am 12.00pm		
12.00pm-1.00 pm	Maggie - Adelaide Bakes	Chocolate Cookie Sandwiches
1.00pm-2.00pm		
2.00pm-3.00pm	Maggie - Adelaide Bakes	Salted Caramel Marshmallows

SUNDAY 14th APRIL 2024 - BAKING STAGE

Time	Chef / Baker	Demonstration/Activity
10.00am-11.00am	Alexandra Danielsen	Pink on Pink Lambeth Cake
11.00am 12.00pm	Maggie - Adelaide Bakes	Chocolate Cookie Sandwiches
12.00pm-1.00 pm	Mel Alafaci - The Happy Chef	The Spectacular Charlotte
1.00pm-2.00pm		
2.00pm-3.00pm		

Demonstration Stage Program

FREE DEMONSTRATIONS!



FRIDAY 12th APRIL 2024 - DEMONSTRATION STAGE

Time	Cake Artist	Demonstration/Activity
10.30am-11.30am	Terresia Welch – Lyons Den Cakes	Designer Effects with Wafer Paper
11.30am-12.30pm	Monica Cavallaro – Moreish Cakes	Mastering Moreish Palette Knives
12.30pm-1.30pm		
1.30pm-2.30pm	How Cake Set Nari Free - True Story	Film - Free To Be Me
2.30pm-3.30pm		

SATURDAY 13th APRIL 2024 - DEMONSTRATION STAGE

Time	Cake Artist	Demonstration/Activity
10.30am-11.30am	Terresia Welch – Lyons Den Cakes	Mastering Buttercream Flowers
11.30am-12.30pm		
12.30pm-1.30pm	Brooke Fulton - Baked by Brooke	The Trending Cupcake Bouquet
1.30pm-2.30pm	How Cake Set Nari Free - True Story	Film - Free to be Me
2.30pm-3.30pm	Marina Machado	Embossing Angela Morrison Style

SUNDAY 14th APRIL 2024 - DEMONSTRATION STAGE

Time	Chef / Baker	Demonstration/Activity
10.30am-11.30am	Camilo Murcia	Mastering Edible Stained Glass
11.30am-12.30pm	Ekaterina Salinger	Thai - Wedding Cake Techniques
12.30pm-1.30pm	Corinna Maguire	Sculpting Realistic Hands
1.30pm-2.30pm	How Cake Set Nari Free - True Story	Film - Free to Be Me
2.30pm-3.30pm	Terresia Welch – Lyons Den Cakes	Designer Effects with Wafer Paper

ACADA Skills Stage Program

FREE DEMONSTRATIONS!



FRIDAY 12th APRIL 2024 - ACADA SKILLS STAGE

Time	Cake Artist	Demonstration/Activity
10.00am-11.00am		
11.00am-12.00pm	Chef Serdar Yener	A Lesson with the Master - Dolphin
12.00pm-1.00pm	Maggie - Adelaide Bakes	Baking Better Business
1.30pm-2.30pm	Ashlie Wilson	Cake Decorating 101 - Floral Must Knows
2.30pm-3.30pm		

SATURDAY 13th APRIL 2024 - ACADA SKILLS STAGE

Time	Cake Artist	Demonstration/Activity
10.00am-11.00am	Maggie - Adelaide Bakes	Baking Better Business
11.00am-12.00pm		
12.00pm-1.00pm	Chef Serdar Yener	A Lesson with The Master - Prancing Horses
1.30pm-2.30pm		
2.30pm-3.30pm		

SUNDAY 14th APRIL 2024 - ACADA SKILLS STAGE

Time	Cake Artist	Demonstration/Activity
10.00am-11.00am	Chef Serdar	A Lesson with the Master - Tucan
11.00am-12.00pm	Verusca Walker	Barbie Time - The Barbie Bus
12.00pm-1.00pm	Verusca Walker	Barbie Caked Up - Straight from the Toy Shop!
1.30pm-2.30pm		
2.30pm-3.30pm		

Super Star Stage Program

FRIDAY 12th & SATURDAY 13th APRIL 2024 10.00am - 3.30pm

International Cake-Off Challenge

TEAM INTERNATIONAL	TEAM AUSTRALIA	TEAM RISING STARS
DOROTHY KLERCK CORINNA MAGUIRE ZOE HOPKINSON	TRINA THOMPSON PAUL DELANEY AMY CHAPMAN	VERUSCA WALKER LUISA NODARI DANIEL GREENSILL SASHA MARRINER
<i>Challenge Compère:</i> ROSIE DUMMER		

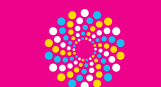
SUNDAY 14th APRIL 2024 10.30am - 4.00pm

10.30am – 11.30am	Rosie Dummer – How to paint realistic flowers on cake demonstration.
2.30pm – 4.00pm	Competition Awards Presentation
4.00pm – 5.00pm	Competition Cake Collection

ROSIE DUMMER AKA *Rosie Cake-Diva* demonstrates:

How to paint realistic flowers on cake.

**Sunday 10.30am - 11:30am
Super Star Stage**



**INTERNATIONAL
CAKE SHOW
AUSTRALIA**

HOSTED BY **ACADA**

For more information about ACADA or being part of International Cake Show Australia visit us at Stand 20!

INTERNATIONAL

Cake-Off Challenge

SUPERSTAR STAGE FRIDAY & SATURDAY - FREE EVENT



ROSIE DUMMER is your *Cake-Off Challenge* host and lead judge. She isn't your conventional cake decorator. Her initial career was as a helicopter pilot with the British Army. She flew Lynx Anti-Tank helicopters with the Army Air Corps in Germany, Britain, and Canada. After 10 years as an Army Officer Rosie retired to have a family and fell into her cake decorating career accidentally. Rosie is now a multi-award winning global super star. She is currently starring in Britain's Channel 4's *Extreme Cake Makers*. She has been featured in numerous magazines and was the winner of *Cake Masters'* Wedding Cake of the Year in 2012. She also officially holds the 2022 title of Australasian Global Sugar Hero. On Saturday night Rosie will host this year's ACADA Australasian Cake Oscar Awards. The audience at the show and awards are in for a real treat.



Team International

DOROTHY KLERCK from Wellington in South Africa specialises in cake sculpting. She believes there's something amazing about making something recognisable from a few eggs, sugar, flour, and chocolate! Her inspiration comes from nature. She loves the challenge of pushing herself. Dot is passionate about conservation. Not long ago she created a 650kg Rhino Cake. Recently she made the world's largest elephant cake to raise awareness about the need to protect elephants from ivory poachers. This is Dot's fifth year competing in the *Cake-Off Challenge*. **She's here to win back Team International's title.** Australia is currently the title holder! Dot is Team International's Team Leader.



CORINNA MAGUIRE, of *Lovin' from the Oven*, is an internationally award winning Cake Decorator, recognised for making amazing sculptural cakes. She has published a Gourmand awarded book - *The Celtic Cakers*, made television appearances including the US Food Network's *Halloween Wars* and won *The Big Bake*. Corinna has won Gold medals in international cake decorating competitions, *Cake Masters Rising Star* award and named one of Ireland and UK's Best Cake Decorators. Corinna now splits her time between creating her edible pieces and teaching her popular online and in-person classes internationally and closer to home around Ireland.



ZOE HOPKINSON has had a love for all things creative since a young age. In 2014, she took the plunge to pursue her cake design journey full-time, and once her creations were posted online the requests started to flood in for tutorials and guidance. Now, with over 330k followers on Zoes Fancy Cakes Instagram, 1.1m followers on FaceBook and 530k subscribers on the YouTube channel, Zoe teaches her talents both in-person and online around the world.



Team Australia

TRINA THOMPSON is Team Australia's Team Leader. Award-Winning cake designer Trina Thomson lives and breathes all things sweet. With a degree in fine art behind her, she can turn just about any idea — whether it be mystical creatures, life sized aliens or much-loved story characters — into amazing edible creations. This is the third time Trina has competed in the International Cake-Off Challenge. She's no stranger to cake decorating competition. She has competed many times in the Battle of the Sugar Giants. In between competing Trina runs her own business, Sweet Ruby Cakes. Trina has also studied at the Bonnie Gordon Confectionary College in Toronto.



PAUL DELANEY's masterplan started by running a small family bakery. He's recently retired after building and running one of NSW most iconic and well-respected bakeries (Delaney's Cakes). Paul has played an integral role with International Cake Show Australia since it first started back in 2017. He's competed in numerous international cake-off's, Wedding Cake Wars and has also been a finalist in the ACADA Haute Couture Wedding Cake Designer of the Year Award. Paul who is a foundation ACADA member, also serves on ACADA's board.



AMY CHAPMAN is a multi-award-winning cake decorator from Bowral, NSW. She runs her own very successful cake decorating business 'Inspired Cakes – by Amy'. Amy specializes in meticulously sculpted 3d and novelty cakes, is largely self-taught with a natural sculptural ability and a keen eye for detail. She's so passionate about sugar art she's created her own range of cleverly designed car cake structure kits and cake decorating products. This is Amy's second year representing Australia in the International Cake-Off Challenge.



Team Rising Stars

VERUSCA WALKER is Brazilian born however has lived in NSW's Illawarra region for over 20 years. She's an internationally acclaimed cake superstar! With a strong background in fine arts and baking she has 10+ years industry experience. Her work has been featured in worldwide magazines, she's won numerous awards and has published a book called "Structured Cakes". She travels the world teaching the art of cake decorating and has her own YouTube Chanel.



LUISA NODARI has quite the culinary journey! Born in South Africa and raised in her Italian father's restaurant, she honed her baking skills from a young age. After chef training in South Africa, she spent a decade in Italy mastering the art of pastry. Now based in Australia, where she established Luisa's Sweet Creations over a decade ago. Specialising in fondant work and creating detailed character figurines, Luisa's talent has earned her a reputation as an expert in her field.



Professional baker **DANIEL GREENSILL** is a Brisbane boy. As a kid he grew up watching Cake Boss and decided at an early age he was going to be a baker like his hero Buddy Valastro. Dan continually defies the boundaries. He built the 3m Transformer Cake showcased in the centre of the show. Being a part of the first rising star team is the highlight of his career, he's competing alongside some of his cake idols.



SASHA MARRINER was a qualified Fitness professional managing a gym for 8 years and was creating cakes as a hobby. Due to covid closures of gyms, she started her fulltime cake business. Little did she know that leap of faith would lead to her following her dreams! She now owns a very busy successful business supplying customised Sugar art to bakers around Australia. Sasha specialises in sculpted novelty cakes.





Ready to decorate round mud cakes, slabs and cupcakes!

Bake Me Up is your baking partner!

All our products are Lab Certified Nut Free and Dairy Free.

Gluten Free also available - lab tested and endorsed by Coeliac Australia.

Offers available for Retail Stores, Distributors, Wholesale Customers and Small-Large Manufacturers.

Come to the Bake Me Up Stand and chat to Paul and Victoria and taste our award winning products!



Slab Cakes



Cupcakes



Round Cakes

☎ 1300 50 30 40

✉ info@bakemeup.com.au

🌐 bakemeup.com.au

📱 @bakemeupaus

Thank you to our Show Team & Artists

Thank you to our sensational vendors and amazing demonstration stage assistants, parking monitors, workshop assistants, facilitators, show guides, announcers, cleaners, registration assistants, ACADA stand superstars, competition helpers and show volunteers, we couldn't produce our sensational show without you.

A heart felt thanks also to Brisbane Show-grounds, all our professional volunteers and competition entrants who have traveled from every part of Australia and from around the globe to help deliver Australia's sixth international cake show. Your generosity and willingness to share your skills has been key to ICASA's incredible success.

Cake-Off Challenge:

Rosie Dummer
Dorothy Klerck
Corinna Maguire
Zoe Hopkinson
Trina Thompson
Paul Delaney
Amy Chapman
Verusca Walker
Luisa Nodari
Daniel Greensill
Sasha Marriner

Demonstrators:

Keran Hart
Julia Day
Michelle Allen

Christy Musco
Shanni-Lea McLeod
Sarah Maddison
Rachel Karras
Sam Gojak
Rachel Feng
Maggie

Dmochowski
Mel Alafaci
Alexandra Danielsen
Terresia Welch
Monica Cavallaro
Brooke Fulton
Marina Machado
Camilo Murcia

Ekaterina Salinger
Corinna Maguire
Serdar Yener
Ashlie Wilson
Verusca Walker
Rosie Dummer

Make & Take Teachers:

Rachel Karras
Bryony Bickle
Ash Wilson
Leah Walton
Cheryl Moore
Christy Musco
Ellana Hadrill
Rachel Feng
Lauren Kaspers

Jo Yener
Rhonda Newburn
Renee Turner
Luisa Nodari

Sugar Giants

Features:
Daniel Greensill
Cheryl Moore

Workshop

Teachers:
Zoe Hopkinson
Verusca Walker
Julia M. Usher
Dionis larvoivi
Camilo Murcia
Ekat Salinger

Sarah Theaker
Dorothy Klerck

Haute Couture Marquee:

Alysia Bridger
Diana Llanos
Ekaterina Salinger
Faye Cahill
Helen Hatzaras
Katie Young
Marina Machado
Suri Tuan
Terresia Welch
Theresa Fletcher
Zoe Clark

World of Cake
OF
CAKE

DESTINATION BAKING

mondo *Over the Top* Fondtastic®

Home to leading cake decorating and baking brands

f i+ s WORLD OF CAKE.COM.AU

FREE EVENT
VISIT OUR
WORLD OF CAKE STAND
TO DECORATE YOUR
OWN FONDANT
COOKIE

Thank you to the ACADA Team

ACADA is a not for profit organisation. Every cent we make gets reinvested back into our industry to provide world class training for cake enthusiasts and services to our wonderful members.

No-one within ACADA is paid, we are all volunteers.

To hold a show of this magnitude takes countless hours of work. These are just a few of the ACADA team who work hard behind the scenes. You'll recognise them. They're wearing our iconic bright pink shirts and are always smiling. ***They make everything possible.***

ACADA Team:

Zoe Byres - *President*

Serdar Yener

Jo Yener

Mary Pisani

Zoe Clark

Katie Young

Dax Wilding

Paul Delaney

Theresa Fletcher

Leah Walton

Trina Thomson

Diane Livera

Christine Mitch

Rachel Karra

Ali Djohan

Arty Karras

Michael

Cameron Moore

Alysia Bridger

Joan McDermott

Edie Byres

Mali Walton

Katrina Thomson

Our Volunteers:

Katherine McKinnon

Hannah Manning

Kathryn Lam

Crissy Lee

Lisa Dietrich

Annette Hodgen

Rebecca Butler

& daughter

Amanda Yingzhen Qi

Adela & Amy Winter

Janice Abad

Jeneva Abad

Jo Jensen

Melissa Raza

Emilie Castioni

Quentin Drouet

Ken Yip

Amy Lawson

Roma Lawson

Sarah Sawako Noda

Carissa Fogarty

Cathy Drew

Lydia & Chloe Drew

Phuong Huynh

Rhea June Mabayan

Yingrui Han

Chantelle Brooks

Pam Martin

Alda Cornish

Ari Zhizhong Wu

Nithia Sockalingam

Adriana Mengoni

& daughter

Kathy Wang

Joanne Drostle

Olivia Wylie

Charlotte Wylie

Christine Mitchell

Dax Wilding

Rebecca Doherty

Violette Dobbie

Kenzie-Wenjing Zhang

Ali Djohan

Edwin Cablingan

Anita Furlong

Mawarni Sutikno

Lu Chen

YuenYu Lo

Congling (April) Zheng

Sumona Dutta

Karen Stewart

Audrey Lin

Nguyet (Michelle) Do

Jennifer (Ka Hang) Yuen

Pia May Decinal

Damian Vo

For more information about ACADA or being part of International Cake Show Australia visit us at Stand 20!

Ingredients for Inspiration



Creating, manufacturing and technically supporting high quality bakery ingredients to the Australian and global bakery market since 1904. Our ingredients are tailor-made for the markets they serve, covering the bread, pastry, cake and confectionary sectors.

Elevate your bakery offerings with Bakels ingredients today!

BAKELS
BAKERY INGREDIENTS SINCE 1904

Contact us:

1300 368 394
www.bakels.com.au

@AUSTRALIANBAKELS
@bakelsau
Australian Bakels



**PURCHASE 3 OR MORE COOKIE CUTTERS
FROM OUR DISPLAY FOR 20% OFF!
FIND US AT THE LOLLIPOP CAKE SUPPLIES STAND!**



www.customcookiecutters.com.au

VISIT THE KEY *Show Features*



Haute Couture Marquee

ACADA AUSTRALASIAN HAUTE COUTURE WEDDING CAKE DESIGNER OF THE YEAR

George Wu from George Wu Couture surprised Australia's top ten wedding cake designers with a stunning gown to provide the inspiration for this year's competition.

Visit the Haute Couture Marquee to see what the best of the very best created! Stand 5.

George Wu Couture is Brisbane's leading couture wedding dress designer, producing custom gowns for hundreds of clients, including celebrity clients like Angelina Jolie, since 2005.



HAUTE COUTURE WEDDING CAKE DESIGNERS

- Diana Llanos** - The Sweet Society Co.
- Ekaterina Salinger** - Ekats Cakes & Chocolates
- Faye Cahill** - Faye Cahill Cake Design
- Helen Hatzaras** - Blissful Inspirations Cakes
- Katie Young** - Katie Young's Cakes
- Marina Machado** - Marina Machado Cakes
- Suri Tuan** - Matsuri Patisserie Le Brissy
- Terresia Welch** - Lyons Den Cakes
- Theresa Fletcher** - TMF Cake Designs
- Zoe Clark** - Zoe Clark Cakes

*Vote for the
Winner!*

*Cast your vote by completing
a voting card at the
Haute Couture Marquee
(Stand 5) then find
a Voting Box and pop it in.*

**VOTING CLOSSES 4PM
SATURDAY 13.4.2024.**

ALYSIA BRIDGER
Events

Battle of the SUGAR GIANTS

These huge sugar exhibits are created by young extreme cake makers who are competing in a very special class of the Ultimate Australian Cake Decorating competition. On Sunday some of the huge sugar features are cut up by their creators and served to the public. They taste just as great as they look!

Be amazed at Stands 7 and 13!

VOTE FOR YOUR FAVOURITE!

Cast your vote by completing a voting card at one of these displays, then find a Voting Box and pop it in. **VOTING CLOSSES 4PM SATURDAY 13.4.2024.**

3 METRE TALL BUMBLEBEE TRANSFORMER CAKE

**CREATED BY
DAN GREENSILL**
Dan's Creative Cakes

STAND 13



RAINFOREST

**CREATED BY
CHERYL MOORE**
Chez's Cakes
& Sugar Arts

STAND 7



THE NEW *Floriade Market*



SUGAR, WAFER PAPER & CREATIVE FLORAL ARTISTS' COLLABORATION

Unimaginable Beauty!

Unimaginable creativity and beauty. This is a brand new feature appearing for the first time at Interantional Cake Show Australia this year.

A floral market displaying huge arrangements and bunches of the most exquisite hand made flowers created by cake and cookie decorators from across the world and all parts of Australia.

Imagine a French florist shop bursting with colour and props.

On Sunday all of the floral exhibits will be on sale. The proceeds will be donated to a charity of the collaboration's choice.

WALK THROUGH THE SWEET

HOUSE OF HORROR

A GLOBAL SUGAR ARTIST COLLABORATION

No words can describe this exciting new 9m x 9m sugar feature!

ENTER AT YOUR OWN RISK!

Every aspect of this experience will have you both entranced and riveted. As you meander down the Hall of Terror you'll be led through three separate rooms. Each one is designed to surprise and amaze you. Every nook and cranny are packed full of hand crafted pieces of sugar art that are so realistic, you'll think they belong in a fine art museum!



VISIT MORE KEY *Show Features*



INTERNATIONAL
CAKE SHOW
AUSTRALIA

HOSTED BY ACADA

The Ultimate Australian **CAKE & COOKIE** *Decorating Competition*

All the entries are on display for you to visit!

COMPETITION
SPONSORED BY:

ACADA



PEOPLE'S CHOICE AWARD

VOTE FOR YOUR FAVOURITE!

Write down the number of your favourite entry on a voting card, find a Voting Box and pop it in.

VOTING CLOSSES 4PM SATURDAY 13.4.2024

Cookie Tower **COMMUNITY BUILD**

Working Together - To Inspire Build & Create!

Our industry sharing skills with the community.
Igniting the passion of future decorators.

A TOWER OF COOKIES! – STAND 28



Selfie Balloon Wall

CAPTURE THE MOMENT! STAND 21



Shop online 24/7 www.mydreamcake.com.au

03 8759 1788

Now with 3 SUPER stores across Melbourne

My Dream Cake

Fat Daddio's *Ateco*

colour mill.  **BAKELS**



Supplies, tools & equipment with over 12,000 lines

Pakenham
2/895 Princes Hwy,
Pakenham

Hallam
2/261 Princes Hwy,
Hallam

Sunshine
586 Ballarat Rd,
Albion



www.sarahmaddisoncookiestamps.com



Find the best of Brisbane's local bakers.

Discover Brisbane's baking brilliance! Experience the Local Baker Showcase at the International Cake Show Australia, where our top bakers await you.

Don't miss out! Visit us live at the event or browse our online directory for delicious treats from across Australia.

Taste Brisbane's best today.

bakesale.

bakesale.com.au

Everything's better with Sprinkles!



Grab your free tool kit by adding this note, **'ACADA FREE GIFT PACK'** at checkout, with your next order.

Free tool kit includes,

a sprinkle spoon and a sprinkle dish.

Offer ends 31st July 2024 or while stocks last.

www.picnartsugar.com.au

Free Gift



ACADA Members Public & Product Liability Insurance

**The most economical specialist Public Liability & Product Insurance Policy
on the market for home based decorators.**



We are thrilled to announce we have worked with Cerberos Brokers to secure an excellent Public & Products insurance policy designed to protect ACADA Members who are sole operators, operating a home based cake or cookie decorating business. The policy is \$50 per year inclusive of stamp duty and GST. You must be an ACADA member. To join it's \$78 per year.

The policy covers you for all baked goods (not just cakes). It also covers you for deliveries, set up at venues, bridal fairs and for selling at fetes and markets.

Yes, it definitely does cover you for both product and injury. If someone trips and hurts themselves while coming to collect a cake or

baked goods from your home you are covered. Likewise if someone becomes sick (or dies) as a direct result of eating a product you make you are also definitely covered. We all know these are unlikely scenarios, however if you are running a small business or selling cakes made at home you need to minimise your risks. ACADA has worked very hard to ensure everyone (regardless of your income) can afford coverage.

The Business Insurance – Broadform Liability Policy (Public & Product Liability) being offered includes a coverage limit of \$20,000,000, for an amazing yearly fee of just \$50 (Inclusive of GST).

**If you want to learn more or to apply for ACADA Membership or Insurance
visit the ACADA website <https://www.acada.com.au>**