

Judges 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 you 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. Clarify use of any items which may appear not to comply with rules.
4. Any unique technique or procedure used.
5. Advise of the use of moulds – purchased or self-made.
6. Name flowers or say if they are Fantasy.
7. Explain how flowers or wires have been attached.
8. Types of mediums used for example; modelling chocolate, fondant, buttercream, unbreakable gel, cake lace
9. Construction of entry – give details of construction, including internal structure, any difficulties faced, and how overcome.
10. Advise if you have used dummies or cake
11. Use of assisted materials or aids such as edible images, pattern cutting machines etc.

Name of Exhibitor: _____

Address: _____

Phone No.: _____ Mobile: _____

Class No.: _____ Entry No.: _____

Description of Exhibit: _____

Class No.: _____ Entry No.: _____

Description of Exhibit: _____

Details: _____

*A separate form should be used for each class entry. Please limit to maximum of 2 pages (plus pictures if including)

