



Cake International Junior competition 2023

Restricted to young people 9 years and under

A Single Tier Birthday Cake with a jungle theme

We want you to create a single tiered birthday cake with a jungle theme. For example, you could create a cake with tigers, monkeys, elephants, anything that is connected with the jungle.

A 7" (18cms) to 8" maximum (20cms) *coated finished* single tiered cake

Marks **will** be deducted for lack of originality – you will lose marks if you copy the design, we want you to use your own imagination.

RULES

- The cake must be based on a 7" (18cms) to 8" maximum (20cms) coated finished round or square cake or a dummy round or square cake.
- Cake or cake dummies are permitted. You will be awarded the same marks if you use cake or cake dummy.
- Your cake or cake dummy **must** be coated in sugarpaste, royal icing, buttercream or chocolate only
- The entire exhibit must not exceed a 14" x 14" (35cm x 35cm) square and must not exceed 16" (40cms) in height. This is the only space allocated to you on the competition table.
- Corn silk, noodles and pasta is not permitted on the cake.
- Internal supports are allowed
- No artificial decoration, please see separate rules for definition
- You are **not** allowed to use non-edible ribbon *on* the cake
- You must display your cake on a board
- The cake board must be completely covered with an edible medium and edged with non-edible ribbon or you can cover the edges of the board with an edible medium.

HINTS & TIPS

- Place your cake or dummy cake on a cake board that is at least 1.5" bigger than your cake. This must also be completely covered with icing and edged with ribbon.



Restricted to young people between 10 and 16 years of age

A single tier cake with a supernatural theme

We want you to create a single tiered birthday cake with the theme of the supernatural.

For example, you could create a cake with ghosts, fairies, demons, devils, anything that is connected with the theme of the supernatural.

A 7" (18cms) to 8" maximum (20cms) *coated finished* single tiered cake

Marks **will** be deducted for lack of originality – you will lose marks if you copy the design, we want you to use your own imagination.

RULES

- The cake must be based on a 7" (18cms) to 8" maximum (20cms) coated finished round or square cake or a dummy round or square cake.
- Cake or cake dummies are permitted. You will be awarded the same marks if you use cake or cake dummy.
- Your cake or cake dummy **must** be coated in sugarpaste, royal icing, buttercream or chocolate only
- The entire exhibit must not exceed a 14" x 14" (35cm x 35cm) square and must not exceed 16" (40cms) in height. This is the only space allocated to you on the competition table.
- Corn silk, noodles and pasta is not permitted on the sugarcraft exhibit
- Internal supports are allowed
- No artificial decoration, please see separate rules for definition
- You are **not** allowed to use non-edible ribbon *on* the cake
- You must display your cake on a board
- The cake board must be completely covered with an edible medium and edged with non-edible ribbon or you can cover the edges of the board with an edible medium.

HINTS & TIPS

- Place your cake or dummy cake on a cake board that is at least 1.5" bigger than your cake. This must also be completely covered with icing and edged with ribbon.