

2020 Competition Schedule



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1.	Floral Creations
2.	Wedding Cake of 3 tiers or more
3.	Decorative Exhibit
4.	Cupcakes
5.	Decorated Cookies
6.	Juniors: 9 years and under
7.	Juniors: 10-12 years
8.	Juniors: 13-15 years

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- 1. Floral Creations** – this is an open class offering you the chance to create an imaginative piece of floral art using your own choice of presentation, style, format, colours and flower along with foliage

Rules:

- The flowers may be realistic, stylistic or fantasy or a combination of both
- Non-edible stands, supports and containers are permitted
- Oasis/floral foam is permitted but must not be visible and must be covered with an edible medium
- The board must be covered with an edible medium and edged with ribbon
- Floral elements and foliage can be made using any edible medium as used in confectionary or sugarcraft

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2. Wedding Cake of 3 tiers or more

Rules:

- Ribbon is permitted
- Wired flowers made from an edible medium are permitted
- No artificial decoration is permitted (commercial cake toppers e.g. plastic/porcelain bride/groom, non-edible Happy Birthday signs etc)
- No lights are permitted
- The base board must be covered with an edible medium and edged with ribbon
- Internal food safe armature/non-edible food safe internal supports for the decoration is permitted and the decoration must be covered in an edible medium with a suitable food safe barrier
- Where wire from flowers and foliage created with an edible medium penetrate the coating, a suitable food safe barrier must be used
- Moulds and cake lace are permitted but must not pre-dominate

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- 3. Decorative Exhibit** - a decorative display that is not intended for consumption but that is fully decorated with any edible medium that might be used in confectionary or sugarcraft

Rules:

- The idea of this class is to showcase decorative sugar craft skills and ideas in displays that are not intended for consumption
- This may be a single piece or a group of displays
- The exhibit must be covered completely in an edible medium with no visible external supports except those used in wired flowers and foliage created with an edible medium
- Internal supports are permitted but must not be visible
- Any edible medium that might be used in confectionary or sugarcraft may be used
- Corn silk, noodles and pasta are permitted but must be used sparingly
- There is no height restriction
- If a base board is used, it must be fully covered in an edible medium and edged with ribbon

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- 4. Cupcakes** – any number of individual cupcakes with a unifying theme of your own choice

Rules:

- The base board must be fully coated in an edible medium and edged with ribbon
- Ribbon is permitted to the base board only
- No height restriction

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- 5. Decorated Cookies** - A display using any number of cookies, each cookie must be decorated

Rules:

- The cookies must be individual pieces with a design decorated on one surface only, like a picture or a plaque
- Cookies and the decoration on the cookie must be completely edible
- If you use a base board or drum, it must be fully coated in an edible medium and edged with ribbon

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Juniors

6. 9 years and under – any size single tiered cake with a theme of your own choice
7. 10 – 12 years – any size single tiered cake with a theme of your own choice
8. 13 – 15 years – any size single tiered cake with a theme of your own choice

Rules for Junior categories:

- Wired flowers and foliage using an edible medium are permitted
- Internal food safe armature/non-edible food safe internal supports for any models or decoration etc is permitted but must be covered in an edible medium and attached with a suitable food safe barrier
- Internal food safe supports are permitted but no visible external supports or wires are allowed except in wired flowers and foliage using an edible medium
- No artificial decoration is permitted (commercial cake toppers e.g. plastic/porcelain bride/groom, non-edible Happy Birthday signs etc)
- No height restriction
- The base board/drum must be covered in an edible medium and edged with ribbon
- This can be in the form of a round or square cake, or any other shape of your own choice