



Junior Competition Schedule

BIRTHDAY CAKE – restricted to young people 9 years and under

A Single Tier Cake with a magic theme

We want you to create a single tiered birthday cake with the theme of magic. For example, you could create a cake with wizards, witches or magic tricks, anything that is connected with magic.

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 (any Disney or Harry Potter etc is **not** encouraged), 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 or royal icing 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.



BIRTHDAY CAKE – restricted to young people between 10 and 16 years of age.

A single tier cake with a magic theme

We want you to create a single tiered birthday cake with the theme of magic. For example, you could create a cake with wizards, witches or magic tricks, anything that is connected with magic.

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, (any Disney or Harry Potter etc is **not** encouraged), 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 or royal icing 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.