

**Australian National
Cake Decorators' Association Incorporated**



**20th National Seminar
Competition Schedule**

“Renaissance In Sugar”

14th – 18th August 2019

Venue:
**Mantra Bell City
215 Bell Street
Preston Vic 3072**

Entry forms are available from:
All affiliated State bodies and through

Web Site: www.ancda.org.au

or by

E-mail: registrar.ancda@gmail.com
secretary.ancda@gmail.com

National President

Joy Eagles
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CAKE DECORATING AND SUGAR ART RULES

THE ENTRY, OR ANY PART OF THE ENTRY, MUST NOT HAVE BEEN SIGHTED OR EXHIBITED IN ANY PREVIOUS COMPETITION OR ON SOCIAL MEDIA.

1. **Exhibitors**
 - a. Are allowed one entry per class.
 - b. May enter as many classes for which they are eligible.
 - c. Novices may also enter Open & Special Classes.
2. **ALL WORK** must be that of the Exhibitor.
3. **Handwork Only** - **NO** manufactured ornaments are permitted in any class.
4. No exhibit will be cut. **Dummy Cakes** are allowed but must be achievable in cake **EXCEPT** in Novelty Classes 7 & 11.
5. Entries in Cake Classes must be seen to be of a size that is recognisable as a cake and **MUST NOT** resemble a Sugar Art piece.
6. **WIRE must not** be inserted directly into any cake – a flower/posy pick or food grade substitute is acceptable **BUT MUST BE VISIBLE** above the cake. Wire **MAY** be used in Sugar Art Classes where no cake is involved.
7. **THEME** mark applies to Classes 1, 2, 3, 6, 7, 8, 9, 10, 11, 12, 13, 14 & 15 of the Schedule. Exhibitors must work to the **CLASS THEME** – marks are allocated for Interpretation of the **THEME**.
8. **HOBBY GLUE** must **NOT** be used as an attaching medium in any Cake Decorating and Sugar Art Class.
9. **BOARDS**
 - Icing, Paper, fabric or adhesive film may be used as board cover.
 - **Presentation Board.**
Paper, acrylic, glass, perspex, fabric, lace, ribbon, braid, cord, shimmer/lustre dust, metallic paints, jewel embellishments, cake decorating glitter and non-toxic commercial glue may be used on the board presentation.
 - **ALL BOARDS/DRAPES** must **FIT** within a square (or if the class states a **CUBE**) of the designated board size for each class measured along the front of the showcase.
 - Designated **Board sizes must be adhered too** (Check each Class).
 - **BASE Boards or presentation boards** that come in contact with the exhibition case or surface must be fitted with cleats (support feet) attached to the underside of board that will raise it sufficiently to enable ease of handling. Cleats to be a minimum depth of 5 mm.
10. **ALL decorations/embellishments MUST BE SUGAR AND EDIBLE** other than tulle, ribbon, tape, wire, braid, cotton threads, raffia and manufactured stamens. Dried stems are not permitted.
11. **EDIBLE FOOD** products e.g. sugar, rice paper, wafer paper, sugar paper, polenta, gelatine, coconut, cachous (Dragees), sugar based products, and piping gel may be used where appropriate.
12. **MANUFACTURED PILLARS**, wooden skewers, acrylic rods and other means of support to elevate cakes may be used.
13. Approved food safe edible food colours, lustres, glitters and metallic colours may be used.
14. **INTERNAL FOOD SAFE SUPPORTS** are allowed and **MUST** be indicated on the Technical Information Sheet.
15. All cake coverings to be **FONDANT**.

NOT PERMITTED ARE:

16. PINS and wire penetrating the cover of the entry.
17. Cold Porcelain, non-sugar or manufactured ornaments.
18. Dried Stems.

Conditions of Entry

It is the competitors' responsibility to READ the schedule carefully - Exhibits that are NAS (Not as Schedule) will be scored but given a minus penalty mark for not complying to this Schedule

All queries should be directed to the **Chief Steward/Registrar**

Mrs Helen Robinson

P.O. Box 58

Wagga Wagga NSW 2650

Mobile 0438 219 011

Email: registrar.ancda@gmail.com

- Competition is open to all financial members of Member Organizations, International Delegates and any other Seminar Attendees.
- Entries must be the **unaided work of the competitor**.
- Competitors are limited to **one entry per Class**.
- Exhibits which do not comply with the requirements of this Schedule (NAS – Not as Schedule) will be scored but will be given a minus penalty mark and provided with a reason for the loss of points for not complying with the rules.
- A probe may be used if called for to clarify any issues.
- The **ANCDA** will not be responsible in the event of any loss or damage to any exhibit, however all due care will be taken.
- A **Technical Information Sheet** will be provided to competitors to list any item/technique, which may be new, to explain how the entry complies with the schedule.
The Competitor's Name or Signature must NOT be included on this Sheet.
- Competition entries may be withdrawn from competition display area at the discretion of the committee should it be deemed to cause offence, or discrediting the ANCDA in any way.

CLOSING DATE FOR ENTRIES IS 30TH JUNE 2019.

A FEE OF \$ 10.00 TO ACCOMPANY EACH ENTRY.

Entry Payment Details:

Money orders and cheque must be in Australian currency and payable to ANCDA Inc.

Direct deposit to

BSB 036-033 Account 181308 Name: ANCDA Inc.

Please include your name as reference with your deposit
Also send a copy of your direct deposit receipt with your entry form.

Send to: Registrar (as above)
or

Email: registrar.ancda@gmail.com

Receipts will be issued when ALL entries are received

COMPETITION CLASSES

SECTION 1

MASTERS

Open to competitors who have won First Prize in the Open Section at State, National or International competitions.

Classes 1 & 2 must reflect the Renaissance Era.

CLASS 1	WEDDING CAKE Two or more cakes suitable for a wedding. To be tiered or otherwise presented on a common base/presentation board. Theme mark applies. Entry to fit within a 55cm square.
CLASS 2	SPECIAL OCCASION CAKE A Christening cake. The number of tiers is your choice. Theme mark applies. Entry to fit within a 40cm square.
CLASS 3	SPECIFIED FLOWER – IRIS – flower/s and parts are your choice. Presentation is also your choice but must be made of sugar. Theme mark applies. Entry to fit within a 40cm square.

SECTION 2

SPECIAL CLASS

CLASS 4	BISCUITS – A display of six (6) Creative Decorated Biscuits (Buttercream is not accepted.) Entry to fit within a 40cm square.
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SECTION 3

SENIORS

Open to competitors 65 years and over, as at 1st July, 2019.

CLASS 5	SPECIAL OCCASION CAKE A Birthday Cake to include an inscription - one cake only. Entry to fit within a 40cm square.
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SECTION 4

OPEN

Open to all competitors.

CLASS 6	WEDDING CAKE – ‘ADOPTING THE RENAISSANCE FASHION’ Two or more cakes suitable for a wedding. To be tiered or otherwise presented on a common base/presentation board. Theme mark applies. Entry to fit within a 55cm square.
CLASS 7	SPECIAL THEME – ‘LEATHER AND LACE’ One or more cakes to be presented on a common base/presentation board. Edible metallic dusts and paints may be used Theme mark applies. Entry to fit within a 55cm square.
CLASS 8	MINIATURE CAKE – ‘HIGH TEA’ To include more than one cake. Theme mark applies. Entry to fit within a 15cm cube.
CLASS 9	NOVELTY CAKE – ‘TRANSPORT’ Create a 3D sculptured cake. The majority of the exhibit must be carved in CAKE and not baked in a commercial shaped tin. Exhibit construction and cake content to be shown on the Technical Information Sheet. Theme mark applies. Entry to fit within a 40 cm square.

CLASS 10	FLORAL ART – ‘A TRIBUTE TO THE RENAISSANCE ERA’ A floral arrangement incorporating sugar flowers and foliage and presented in a container made from sugar. Theme mark applies. Entry to fit within a 40cm square.
CLASS 11	SUGAR ART – ‘FRESCO STYLE’ Create a 3D sugar art piece suitable to the theme. Presentation is your choice but must be made of sugar. Theme mark applies Entry to fit within a 40cm square.

SECTION 4

NOVICE

Open to any person or Student who has not previously won a First Prize in an equivalent class at any Competition and has not been decorating for more than three (3) years and is not a teacher of Cake Decorating.

Class 12	WEDDING CAKE - ‘GEOMETRIC INFLUENCE’ Two or more cakes suitable for a wedding. To be tiered or otherwise presented on a common base/presentation board. Theme mark applies. Entry to fit within a 55cm square.
CLASS 13	NOVELTY CAKE – ‘BRIGHT AND BEAUTIFUL FANTASY CAT/S’ Create a 3D sculptured cake of your choice. The majority of the exhibit must be carved in CAKE and not baked in a commercial shaped tin. Exhibit construction and cake content to be shown on the Technical Information Sheet. Theme mark applies. Entry to fit within a 40cm square.
CLASS 14	FLORAL ART -- ‘BOHEMIAN INSPIRATION’ Create a bouquet of flowers. Presentation is of your choice. Theme mark applies. Entry to fit within a 40cm square.
CLASS 15	SUGAR ART – ‘DUNGEONS AND DRAGONS’ Create a sugar art piece suitable to the theme. Exhibit may contain one or more dungeons or dragons or both. Presentation is your choice but must be made of sugar. Theme mark applies. Entry to fit within a 40cm square.

CLOSING DATE FOR ENTRIES 30th JUNE 2019.

JUDGING and PRIZES

Please deliver your exhibits to:

NEW YORK ROOM
GROUND FLOOR
MANTRA BELL CITY
PRESTON VIC 3072
on

WEDNESDAY 15th AUGUST 2019

BETWEEN 8.00AM & 11.00AM

After delivery and setting up exhibit, competitors are asked to leave the area.

**YOUR EXHIBITS MAY BE COLLECTED FROM THE SAME AREA
BETWEEN 4.00PM & 5.00PM**

On Sunday 18th August 2019

A **CHAMPION CAKE** will be chosen from **CLASSES 1, 2, 5, 6, 7, 8, 9, 12 & 13.**

The name of the Champion will be recorded on the Perpetual Shield
donated by

AUSTRALIAN BAKELS PTY LTD

The **P.A.S.T.E. Trophy** will be presented to the **BEST EXHIBIT** and the winner's name engraved on
the **PERPETUAL TROPHY**

The **Winner** of the **BEST Novice Entry** will have their name engraved on the
EVA KIDD MEMORIAL TROPHY.

**The JUDGES' DECISION IS FINAL.
No Correspondence will be entered into.**

**Special Trophy Winners
will be announced during the Opening Ceremony on Wednesday Evening.**

Prizes will be presented at the Official Dinner on Saturday night.

