QLD CAKE DECORATORS’ STATE
COMPETITION & EXPO
2019

Date: Friday 23rd – Sunday 25th August 2019
Venue: Logan Entertainment Centre
170 Wembley Road,
Logan City 4114

SCHEDULE

Closing Date for receipt of Entry Forms with Remittance: 1st August 2019
Forms forwarded to: Sue Lapworth, Chief Steward
Queensland Cake Decorators’ Association Inc.
23 Barcoorah Street, Westlake QLD 4074
Or email: QCDChiefSteward@gmail.com
COMPETITOR ENTRIES

ONE ENTRY PER COMPETITOR PER CLASS

Entry fee: $7.00 for members & school students for each entry.
$10.00 for non-members for each entry.

Payments: Can be made via www.qldcakeexpo.com.au
Direct deposit: QCDA Inc Qld Cake Expo
BSB – 124081
ACC – 22-434 160

Payments by Cash, Cheque or Money Order can be mailed or emailed together with your entry form to Sue Lapworth, Chief Steward, QCDA, 23 Barcoorah Street, Westlake, QLD. 4074.

Email: QCDAChiefSteward@gmail.com

COMPETITOR DIVISIONS

NOVICE: Must not have won a first prize in any class other than school students and must have been cake decorating for less than 3 years. (No tutors/demonstrators/instructors or shop/business/online owners are allowed to enter novice division.)

INTERMEDIATE: Must not have won 3 first prizes in a class in this division, or any prize in a corresponding open class in this or any other major competition.

OPEN: Open to all competitors, except those who now must move up to compete in the corresponding Masters Division as a result of winning 3 first prizes in previous open class.

MASTERS: After winning 3 firsts prizes in a corresponding Open individual class in State, National or International Competition, competitors must enter masters in that class.

OPEN TO ALL: Open to all divisions, including school students and seniors. However the Judges and Scheduling subcommittees, as well as stewards cannot enter this division. # Masters are excluded where indicated.

SCHOOL STUDENTS: 18 years and under (Age at the 1st of August 2019)

JUDGING, STEWARDS & SCHEDULING SUB COMMITTEE: Are not eligible for Grand Champion.
## WEDDING CAKE

### CLASS 1: NOVICE –
**COMPETITOR’S CHOICE** - Two or more tiered cakes or dummies. Maximum Base Board Area 55cm square. Cakes to be presented on a common base board.

1st Prize - $100.00  
2nd Prize - $75.00  
3rd Prize - $50.00

### CLASS 2: INTERMEDIATE –
**ORIENTAL STYLE** - Two or more tiered cakes or dummies. Maximum Base Board Area 55cm square. Cakes to be presented on a common base board.

1st Prize - $125.00  
2nd Prize - $100.00  
3rd Prize - $75.00

### CLASS 3: OPEN –
**RUSTIC** - Two or more tiered cakes or dummies. Maximum Base Board Area 55cm square. Cakes to be presented on a common base board.

1st Prize - $150.00  
2nd Prize - $100.00  
3rd Prize - $75.00

### CLASS 4: MASTERS –
**TOTALLY EDIBLE** – Must be totally edible, including board covering. Must include wedding/bridal figurines. Internal supports permitted within cake. Two or more tiered cakes. Cakes to be presented on a common base board. Maximum Base Board Area 55cm square.

1st Prize - $150.00  
2nd Prize - $100.00  
3rd Prize - $75.00

This division is not eligible for Grand Champion.

### CLASS 5: OPEN TO TEAMS OF 2-4 INDIVIDUALS –
**DIORAMA** - Diorama of scene/room. Must be able to list three items in diorama that could be cake. Must also be able to show at least ten cake decorating skills used within the Diorama. Maximum Base Board Area 75cm square. No height restriction.

1st Prize - $150.00  
2nd Prize - $100.00  
3rd Prize - $75.00

## CAKE COLLABORATION

### CLASS 6: NOVICE –
**BOUTONNIERE (BUTTONHOLE)** - To be presented as desired. Maximum Base Board Area 20cm square.

1st Prize - $60.00  
2nd Prize - $40.00  
3rd Prize - $25.00

### CLASS 7: INTERMEDIATE –
**WRIST CORSAGE** – Shades of yellow and green. To be presented as desired. Maximum Base Board Area 20cm square.

1st Prize - $75.00  
2nd Prize - $55.00  
3rd Prize - $40.00

### CLASS 8: OPEN –
**IKEBANA STYLE** – Shades of green and white. Container/holder to be sugar. Maximum Base Board Area 45cm square.

1st Prize - $100.00  
2nd Prize - $75.00  
3rd Prize - $50.00

### CLASS 9: MASTERS –
**HANGING CHRISTMAS SWAG** – To be presented as desired. Maximum Base Board Area 55cm square.

1st Prize - $100.00  
2nd Prize - $75.00  
3rd Prize - $50.00

## FLORAL ART

### CLASS 6: NOVICE –
**BOUTONNIERE (BUTTONHOLE)** - To be presented as desired. Maximum Base Board Area 20cm square.

1st Prize - $60.00  
2nd Prize - $40.00  
3rd Prize - $25.00

### CLASS 7: INTERMEDIATE –
**WRIST CORSAGE** – Shades of yellow and green. To be presented as desired. Maximum Base Board Area 20cm square.

1st Prize - $75.00  
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### CLASS 8: OPEN –
**IKEBANA STYLE** – Shades of green and white. Container/holder to be sugar. Maximum Base Board Area 45cm square.

1st Prize - $100.00  
2nd Prize - $75.00  
3rd Prize - $50.00

### CLASS 9: MASTERS –
**HANGING CHRISTMAS SWAG** – To be presented as desired. Maximum Base Board Area 55cm square.

1st Prize - $100.00  
2nd Prize - $75.00  
3rd Prize - $50.00

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**PAGE 3**
NOVELTY SCULPTED CAKE

CLASS 10: NOVICE - COMPETITOR'S CHOICE - The entry must be sculpted from 90% cake. Cake content must be noted on judges' information sheet. Maximum Base Board Area 55cm square.

1st Prize - $60.00  2nd Prize - $40.00  3rd Prize - $25.00

CLASS 11: INTERMEDIATE - COMPETITOR'S CHOICE - The entry must be sculpted from 90% cake. Cake content must be noted on judges' information sheet. Maximum Base Board Area 55cm square.

1st Prize - $75.00  2nd Prize - $55.00  3rd Prize - $40.00

CLASS 12: OPEN - COMPETITOR'S CHOICE - The entry must be sculpted from 90% cake. Cake content must be noted on judges' information sheet. Maximum Base Board Area 55cm square.

1st Prize - $100.00  2nd Prize - $75.00  3rd Prize - $50.00

CLASS 13: MASTERS - COMPETITOR'S CHOICE - The entry must be sculpted from 90% cake. Cake content must be noted on judges' information sheet. Maximum Base Board Area 55cm square.

1st Prize - $100.00  2nd Prize - $75.00  3rd Prize - $50.00

CELEBRATION CAKE

CLASS 14: NOVICE - COMPETITOR'S CHOICE - One single tiered cake or dummy. Must have inscription. Maximum Base Board Area 45 cm square.

1st Prize - $60.00  2nd Prize - $40.00  3rd Prize - $25.00

CLASS 15: INTERMEDIATE - COMPETITOR'S CHOICE - One single tiered cake or dummy. Must have inscription. Maximum Base Board Area 45 cm square.

1st Prize - $75.00  2nd Prize - $55.00  3rd Prize - $40.00

CLASS 16: OPEN - COMPETITOR'S CHOICE - One single tiered cake or dummy. Must have piped or flooded inscription. Maximum Base Board Area 45 cm square.

1st Prize - $100.00  2nd Prize - $75.00  3rd Prize - $50.00

CLASS 17: MASTERS - COMPETITOR'S CHOICE - One single tiered cake or dummy. Must have piped or flooded inscription. Maximum Base Board Area 45 cm square.

1st Prize - $100.00  2nd Prize - $75.00  3rd Prize - $50.00

SPECIFIED SUGAR FLOWER

CLASS 18: OPEN - Hibiscus flower with leaves and bud attached to stem - Stem length maximum 35cm to fit in a 20cm vase that will be provided to the competitor on delivery. Photo of the competitor’s Botanical specimen to be attached to the judges’ sheet.

1st Prize - $60.00  2nd Prize - $40.00  3rd Prize - $25.00
# OPEN TO ALL DIVISIONS

*Except to those who must enter masters class.*

<table>
<thead>
<tr>
<th>CLASS 19: OPEN TO ALL DIVISIONS – PIPED BUTTERCREAM –</th>
<th>Must have more than five different piping skills. To be presented on 8 inch cake dummy. Maximum Base Board Area 28cm square. Buttercream recipe will be supplied as a matter of choice. Should you wish to use another recipe and it proves to be problematic, marks will be deducted.</th>
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<tbody>
<tr>
<td>1st Prize - $80.00</td>
<td>2nd Prize - $60.00</td>
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<thead>
<tr>
<th>CLASS 20: OPEN TO ALL DIVISIONS - ROYAL ICING HAND PIPED SAMPLER –</th>
<th>20cm base board, covered with coloured fondant. Board scribed with 5 straight horizontal lines. White royal icing to be used to pipe along scribed lines.</th>
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<tbody>
<tr>
<td>Line 1 – Shell Border piped with a star nozzle.</td>
<td>Line 2 – Rope Border piped with a star nozzle.</td>
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<tr>
<td>Line 3 – Barrels piped with a star nozzle.</td>
<td>Line 4 – S Scroll Border piped with a star nozzle.</td>
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<tr>
<td>Line 5 – Border of competitor’s choice using at least one of the above 4 border techniques in their design.</td>
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<tr>
<td>1st Prize - $50.00</td>
<td>2nd Prize - $40.00</td>
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<tr>
<th>CLASS 21: OPEN TO ALL DIVISIONS - AIRBRUSHED PICTURE/SCENE –</th>
<th>On fondant covered, Base Board, 30cm square only. Hand painted edible colour embellishing allowed. Present on a stand.</th>
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<tbody>
<tr>
<td>1st Prize - $80.00</td>
<td>2nd Prize - $60.00</td>
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<tr>
<th>CLASS 22: OPEN TO ALL DIVISIONS – MODELLING CHOCOLATE HAND SCULPTED DRAGON -</th>
<th>Dragon can be realistic or fantasy. Maximum Base Board Area 45cm square.</th>
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<tbody>
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<td>1st Prize - $80.00</td>
<td>2nd Prize - $60.00</td>
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<tr>
<th>CLASS 23: OPEN TO ALL DIVISIONS - GINGERBREAD STRUCTURE –</th>
<th>All DECORATIONS TO BE HAND MADE.... Maximum Base Board Area 45cm square.</th>
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<tbody>
<tr>
<td>1st Prize - $50.00</td>
<td>2nd Prize - $40.00</td>
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<tr>
<th>CLASS 24: OPEN TO ALL DIVISIONS - BISCUITS (COOKIES) -</th>
<th>Six home baked biscuits are to be iced &amp; decorated, each in a different design. Each biscuit to be a minimum of 7cm. To be presented on a common base board within a 45cm square.</th>
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<tbody>
<tr>
<td>1st Prize - $50.00</td>
<td>2nd Prize - $40.00</td>
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| CLASS 25: OPEN TO ALL DIVISIONS – ISOMALT CAKE TOPPER – Must be 70% Isomalt. Maximum Base Board Area 25cm square. |
|-----------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------|
| 1st Prize - $50.00                                              | 2nd Prize - $40.00                                                                          | 3rd Prize - $25.00 |
## SUGAR ART

### CLASS 26: INTERMEDIATE-
**ANIMAL** – No cake required. Maximum Base Board Area 20cm square.
- 1st Prize - $50.00
- 2nd Prize - $40.00
- 3rd Prize - $25.00

### CLASS 27: OPEN-
**FAIRYTALE** – No cake required. Maximum Base Board Area 30cm square.
- 1st Prize - $50.00
- 2nd Prize - $40.00
- 3rd Prize - $25.00

## STUDENTS

Age as at the 01/08/2019 Teachers declaration to be completed.

### CLASS 28: 5 TO 8 YEARS OF AGE -
**ON THE FARM** - One single tier cake or Dummy. Maximum Base Board Area 45cm square.
- 1st Prize - $30.00
- 2nd Prize - $20.00
- 3rd Prize - $10.00

### CLASS 29: 9 TO 13 YEARS OF AGE-
**CARTOONS** - One single tier cake or Dummy. Maximum Base Board Area 45cm square.
- 1st Prize - $35.00
- 2nd Prize - $25.00
- 3rd Prize - $15.00

### CLASS 30: 14 TO 18 YEARS OF AGE-
**SUPERHEROES** - One single tier cake or Dummy. Maximum Base Board Area 45cm square.
- 1st Prize - $35.00
- 2nd Prize - $25.00
- 3rd Prize - $15.00

## SENIORS

Age as at the 01/08/2019 70 years and older

### CLASS 31: CELEBRATION CAKE -
One single tiered cake or dummy. Must have piped or flooded inscription. Maximum Base Board Area 45cm square.
- 1st Prize - $75.00
- 2nd Prize - $55.00
- 3rd Prize - $40.00

## JUDGES & SCHEDULING

**SUBCOMMITTEES and STEWARDS**

### CLASS 32: ANYTHING GOES-
NOT ELIGIBLE FOR GRAND CHAMPION – Maximum Base Board Area 55cm square.
- 1st Prize - $75.00
- 2nd Prize - $55.00
- 3rd Prize - $40.00
# GENERAL INFORMATION

**ENTRY DELIVERY** - Entries for judging are to be in the hands of the Stewards at the venue between 1pm and 6:30pm on Wednesday, 21 August 2019. **NO ENTRIES WILL BE ACCEPTED AFTER 6:30PM**

Multiple entries must be received no later than 4PM

Please call the Chief Steward Sue Lapworth on 0427731361 to advise of non-entry.

**GRAND & RESERVE CHAMPION** – QCDA Grand and Reserve Champions will be chosen from all entries except the Extravaganza, Collaboration, Judges & Scheduling Sub-Committees and Stewards Classes.

Grand Champion Prize - $500.00
Reserve Champion Prize - $250.00

**CAKE COLLECTION** - No Exhibit is to be removed until 4pm on the Sunday the 26 August 2019, and then only with receipted proof, and in the company of a steward.

**JUDGING INFO** - Probes may be used at a Judges’ discretion should the need arise.

Judges will be available throughout the show to discuss any matters pertaining to judging.

**JUDGES’ INFORMATION SHEET** - Information should be completed when any of the following items apply.

1. To advise use of supports.
2. To clarify use of any items which may appear not to comply with schedule.
3. For any explanation necessary to clarify exhibit.
4. To advise the use of moulds – purchased or self-made.
5. To name flowers etc. used.
6. To advise the use of posy picks.
7. To describe construction of entry – step by step photo’s
8. To advise use of dummy cake/s.
9. To explain set-up of entry.

Please answer the above questions on your Judges information Sheet attached.
COMPETITION RULES 2019

THE JUDGES’ DECISION IS FINAL!

PLEASE READ THE RULES THOROUGHLY AND ADVISE ON YOUR USE OF SPECIFIC TECHNIQUES OR CONSTRUCTION AND/OR USE OF NEW AND INNOVATIVE IDEAS ON YOUR JUDGES INFORMATION SHEET PROVIDED. JUDGES INFORMATION SHEET SHOULD BE SUBMITTED UPON DELIVERY WITH YOUR ENTRY.

Photographic evidence must be provided in classes that require a certain percentage of cake. If a competitor would like to sell their cake please specify price. No photography allowed until the event has opened to the public. All exhibits – with the exception of the collaboration division - must be able to be lifted by one person. By entering this competition and signing the Entry Form you are giving permission to allow photography and videoing to be taken and reproduced for publishing in any media controlled by the ANCDA or the QCDA.

FAILURE TO COMPLY WILL RESULT IN A SIGNIFICANT LOSS OF MARKS!

- Exhibits must be the sole work of the exhibitor and be less than 12months old.
- Base Board Area – Is the dimension of a square within which the whole entry, drape included, must fit. Any shaped board is allowed as long as it fits within the dimension of the above square. At no time can any part of your entry hang outside the dimension of the base board area. All boards must be covered.
- Cleats - Cleats must be adhered to the underside of board. Attach your cleats, hidden from view, lifting the board a minimum of 12mm for ease of handling.
- NO ARTIFICIAL (Non – Edible) Decorations to be used. This means no plastic, metal, clay, feathers, plaster of paris, cold porcelain, bark or driftwood is permitted. Except on base boards, no Fabric or ribbon is permitted. Glass or any part thereof other than Perspex may not be used in any edible cake. If unsure ...please contact Chief Steward.
- Pillars or other means of elevating cakes are permitted.
- Minimal use of dried vegetable matter may be used such as: polenta/semolina/cornhusk silk.
- Edible, food safe pearls, gems, cachous, modelling chocolate, isomalt, wafer paper, food safe lustres and metallic finishes, confectioner’s glaze and gelatine work are permitted.
- Edible printed images are permitted however must be embellished.
- Wires must not be directly inserted into cake or dummy. A posy pick, Edibles safety seal or similar must be used. When using a posy pick/Edibles Safety Seal or similar allow 2mm at the top of pick/seal to be seen above the surface of cake.
- Flower Sprays and other edible made items must be attached to cake with an edible medium. No craft glue, Pins or glue gun application is allowed.
- Dummy cakes are allowed in all classes unless specified. (Design must be achievable in cake)
- Internal Support Structures must be food safe. Wood/Acrylic Perspex /Aluminium armature wire, food safe PVC are permitted for support in internal cake structures. Please contact chief steward if unsure if your internal support structure is food safe.
- Where specified an entry may be required to be at least 90% cake.

IF YOU ARE UNSURE OF ANY OF THE ABOVE RULES OR YOUR WOULD JUST LIKE TO CONFIRM /CLARIFY A PRODUCT OR TECHNIQUE IS PERMITTED FOR USE, PLEASE CONTACT THE CHIEF STEWARD BELOW.

CHIEF STEWARD - Sue Lapworth – 0427 731 361 / 07 3376 5271
QCD Achiefsteward@gmail.com

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**ENTRY FORM 2019**

**NAME OF ENTRANT:** ______________________________________________________

**ADDRESS:**
________________________________________________________________________
________________________________________________________________________

**PHONE/MOBILE:** ________________________________________________________

**EMAIL:** _______________________________________________________________

**QCDA CURRENT BRANCH MEMBER – YES / NO**  
**IF YES, WHERE?** ________________________________________________________

**HAS YOUR ENTRY BEEN ENTERED IN ANY OTHER SHOWS?** YES / NO  
**IF YES, WHERE AND WHEN?** ___________________________________________

**IS YOUR ENTRY FOR SALE?** _______  
**IF SO, HOW MUCH?** ____________________________________________________

**BANK DETAILS, IN THE EVENT OF A WIN, SO QCDA CAN DIRECTLY DEPOSIT ANY**  
**WINNINGS INTO YOUR ACCOUNT:**

**ACCOUNT NAME:** ______________________  
**BSB:** _______  
**ACCOUNT NO.:** __________

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<tr>
<th>CLASS NO.</th>
<th>DESCRIPTION OF ENTRY</th>
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**TOTAL**

I hereby certify that all entries listed are the **bona fide** unaided work of the entrant.

________________________________________  ____________

Signature of entrant  Date
JUDGES’ INFORMATION SHEET

CLASS NO.  ENTRY NO.

DESCRIPTION OF ENTRY:________________________________________

INFORMATION FOR JUDGES

PLEASE KEEP INFORMATION IN DOT FORM LIMITED TO THIS PAGE!

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SUGGESTED BUTTERCREAM OPTIONS

THE BELOW BUTTERCREAM RECIPE IS A MATTER OF CHOICE, AND IS ONLY A SUGGESTION. ALSO THE BELOW SUGGESTED STORE BOUGHT BRANDS COULD BE ANOTHER OPTION FOR OUR QUEENSLAND CONDITIONS.

SHOULD YOU WISH TO USE YOUR OWN RECIPE AND IT PROVES TO BE PROBLEMATIC, MARKS WILL BE DEDUCTED.

BUTTERCREAM RECIPE

INGREDIENTS:
220g Butter (room temperature)
220g Crisco
2 tsp Vanilla essence (clear variety)
1 tbsp Water
760g Icing sugar mixture - Sifted (the general one with cornflour in it)

METHOD:

- Beat butter until pale yellow.
- Add Crisco and beat for only 20 seconds (Important to not beat any longer)
- Add Vanilla essence and Water, beat for only 20 seconds.
- Fold in icing sugar, then scrape down sides of bowl, then beat for 20 seconds.
- Depending on the stiffness you require, you may need to adjust with icing sugar or water.
- Your buttercream is now ready for you to pipe some magic!

SUGGESTED STORE BOUGHT BRANDS:

- Over the top - buttercream.
- Menina - white vanilla buttercream.