



# **QLD CAKE EXPO 2020 SCHEDULE.**

## **VENUE**

**Upper Coomera Centre**

**90 Reserve Rd, Upper Coomera**

**24 - 26 July 2020**

***\*FASHION, FLOWERS AND FANTASY\****

**All Classes are to incorporate this theme.**

**(Any one part or all 3)**

# CONDITIONS OF ENTRY

**It is the Competitor's responsibility to read the schedule carefully.**

- \* All entries must be the **unaided work of the competitor** and less than 12 months old.
- \* Competitors are limited **to one entry per class**.
- \* Failure to comply with the Competition Rules **will result in a significant loss of marks!**
- \* The attached Judges Information Sheet should be completed for each exhibit to advise the use of specific techniques or construction, and/or the use of new or innovative ideas, and submitted upon delivery of your entry. Progressive photos can be included here. **The competitor's name or signature must NOT appear on this form.**
- \* **NO photography of exhibits is allowed until the show opens to the public.**
- \* All exhibits 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 filming to be taken and reproduced for publishing, in any media controlled by the ANCDA (Australian National Cake Decorators' Association Inc) or the QCDA (Queensland Cake Decorators' Association Inc).
- \* Any slander on social media, etc, will result in immediate disqualification.

## ENTRY

Closing Date for the receipt of completed Entry Forms with Remittance is:

**21st June 2020**

Completed Forms to be forwarded to:  
Sue Lapworth, Chief Steward  
Queensland Cake Decorators' Association Inc.  
23 Barcoorah St  
WESTLAKE QLD 4074

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](http://www.qldcakeexpo.com.au)  
Direct Deposit: Queensland Cake Decorators' Assn.Inc  
BSB: 124-001 Acc: 120-249-357

Email: [gcdachiefsteward@gmail.com](mailto:gcdachiefsteward@gmail.com) with your Entry Form along with details of your deposit .  
Payments by Cheque or Money Order can be mailed together with your completed entry form to:  
Sue Lapworth at above address.

# COMPETITION RULES 2020

## THE JUDGES DECISION IS FINAL !!

Fashion, Flowers & Fantasy “ is the theme for this competition.

All classes must pertain to this theme in some way. (Any one part or all 3)

- \* **Exhibits** must be the sole work of the Competitor, and be less than 12 months old.
- \* **Base Board Area** - is the dimension of a square within which the entire entry, drape included, must fit. Any shaped board is allowed as long as it fits within the dimension of the mentioned square. At no time can any part of your entry hang outside the base board area. All boards are to be covered as a matter of choice.
- \* **Cleats** - All presentation or base boards must be raised on cleats (small feet) to enable ease of handling. Cleats must be adhered to the board and hidden from view. If you are unsure about cleats and what they are, please contact the Chief Steward, Sue Lapworth.
- \* **Dummies** - are allowed in all classes unless otherwise indicated, (except Novelty) however, the design must be achievable in cake. Dummies must be covered.
- \* **No Artificial (Non-Edible) Decorations** to be used. This means plastic, metal, clay, leather, plaster of paris, cold porcelain, bark or driftwood ARE NOT PERMITTED. Fabric (eg, satin or organza) ribbon may be used as a trim around the cake, or In loops to complement a floral spray. Glass or any part thereof, other than Perspex, may not be used on any cake. Hessian ribbon has been allowed as it is made from Hemp. If unsure, please contact the Chief Steward.
- \* **Pillars** or other means of elevating cakes are permitted.
- \* **Minimal use** of dried vegetable matter , such as polenta, semolina, corn husk silk, is permitted.
- \* **Edible**, food safe pearls, Cake Lace, Flex Frost, gems, cachous, modelling chocolate, isomalt, wafer paper, food safe lustres and metallic finishes, confectioner’s glaze and gelatine work are permitted. Proof of ingredients for these products may be required.
- \* **Edible Printed Images** are permitted, however, must be embellished.
- \* **Wires** must not be directly inserted into a cake or dummy. A posy pick must be used. When using a posy pick, the top of the pick is to be just above the surface of the cake and be barely visible.
- \* **Flower Sprays** and other edible made items must be attached to the exhibit with an edible medium. No craft glue, pins or glue gun application is allowed.
- \* **Modelling Chocolate, Isomalt and Wafer Paper** should not comprise the whole exhibit.
- \* **Internal Support Structures** must be food safe. Wood, acrylic, Perspex, aluminium armature wire and food safe PVC are permitted for support in internal cake structures. Please contact the Chief Steward if you are unsure if your internal support structure is allowed.
- \* **Aluminium tape** has not yet been approved for use in Australia, and is not permitted to be used in this competition.

- \* **Safety Seal** is not permitted due to food safety laws.
- \* **Where specified** (in Novelty Classes) the entry is required to be 90% cake.

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

CHIEF STEWARD

Sue Lapworth

0427 731 361 or 3376 5271

[gcdachiefsteward@gmail.com](mailto:gcdachiefsteward@gmail.com)

Please remember that no matter whether it is for competition or an order, you are working with food, and as such, may be consumed. Strict regulations apply with all food preparation, and we must all adhere to these rules. There are some elaborate structures on the web that look truly amazing, but how safe are they really?

Entering a competition can be really rewarding, and sometimes the greatest challenge is to transform your idea into a reality and still keep within the rules.

Look forward to seeing all of your wonderful creations, but if you have any questions, please do not hesitate to contact the Chief Steward.

Sue Lapworth,  
Chief Steward.

## **GENERAL INFORMATION**

**ENTRY DELIVERY:** Completed entries for judging are to be in the hands of the Stewards at the venue between 1pm and 6.30pm on **Wednesday 22nd July, 2020**

**NO ENTRIES WILL BE RECEIVED AFTER 6.30PM.**

Multiple entries must be received no later than 4pm.

If a Competitor has a problem delivering entries during these times, please contact the Chief Steward.

**GRAND AND RESERVE CHAMPION :** Will be chosen from all entries except Classes 1 and 23.

**CAKE COLLECTION:** No exhibit is to be removed until 4pm on Sunday , and then only with receipted proof, in the company of a Steward. All entries are to be collected by 5pm.

**JUDGING INFORMATION:** Probes may be used at a Judge's discretion should the need arise. Judges will be available throughout the show to discuss any matters pertaining to the judging.

Information should be supplied on the Judges Information Sheet when any of the following items apply:

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

Please answer the above questions on your Judges Information Sheet attached.

## **TEAM SECTION**

**Theme for all Classes is Fashion, Flowers and Fantasy. (Any one part or all 3)**

### **CLASS 1 ANYTHING GOES.**

Open to individuals, teams of 2 persons, Judges, Stewards or Schedule Committee Members.

Maximum board size 75cm square.

1st Prize: \$150.00 2nd Prize: \$100.00 3rd Prize: \$75.00

## **MASTERS SECTION**

After winning 3 first prizes in a corresponding Open Class in State, National, or International Competitions, Competitors must enter Masters in that Class.

**Theme for all Classes is Fashion, Flowers and Fantasy. (Any one part or all 3)**

### **CLASS 2 WEDDING CAKE.**

3 or more tiers. Non-stacked. To be elevated by separators or pillars. Manufactured pillars are allowed. Cakes can be offset. Maximum board size 55cm square,

1st Prize: \$150.00 2nd Prize: \$100.00 3rd Prize: \$75.00

### **CLASS 3 SPECIAL OCCASION CAKE.**

Maximum 2 tiers. Must include 3D inscription. Maximum board size 45cm.

1st Prize: \$100.00 2nd Prize: \$75.00 3rd Prize: \$50.00

### **CLASS 4 NOVELTY SCULPTURED CAKE.**

The entry must be 90% cake. Cake content to be noted on Judges Information Sheet. Must include progressive Photos to show cake content. Maximum board size 55cm.

1st Prize: \$100.00 2nd Prize: \$75.00 3rd Prize: \$50.00

### **CLASS 5 SUGAR ART.**

Can be Floral or hand modelled Sugar Craft. No moulds allowed. Maximum board size 45cm.

1st Prize: \$100.00 2nd Prize: \$75.00 3rd Prize: \$50.00

## **OPEN SECTION**

Open to all except Judges, Stewards and Scheduling Committee Members. After winning 3 first prizes in a corresponding Intermediate Class in State, National, or International Competitions, Competitors must enter Open in that Class.

Masters are excluded in Classes indicated with an \*.

**Theme for all Classes is Fashion, Flowers and Fantasy. (Any one part or all 3)**

### **CLASS 6 WEDDING CAKE. \***

3 or more tiers. Non-stacked. To be elevated by separators or pillars. Manufactured pillars are allowed. Cakes can be offset. Maximum board size 55cm square,

1st Prize: \$150.00 2nd Prize: \$100.00 3rd Prize: \$75.00

**CLASS 7 SPECIAL OCCASION CAKE. \***

Maximum 2 tiers. Must include embellished inscription. Maximum board size 45cm.

1st Prize: \$100.00 2nd Prize: \$75.00 3rd Prize: \$50.00

**CLASS 8 NOVELTY SCULPTURED CAKE. \***

The entry must be 90% cake. Cake content to be noted on Judges Information Sheet. Must include progressive Photos to show cake content. Maximum board size 55cm.

1st Prize: \$100.00 2nd Prize: \$75.00 3rd Prize: \$50.00

**CLASS 9 SUGAR ART. \***

Can be Floral or hand modelled Sugar Craft. No moulds allowed. Maximum board size 45cm.

1st Prize: \$100.00 2nd Prize: \$75.00 3rd Prize: \$50.00

**CLASS 10 DECORATED COOKIES.**

Creative display of up to 20 Decorated Cookies. Fondant and/or royal iced. Presented in an imaginative way on an iced board. Maximum board size 45cm.

1st Prize: \$50.00 2nd Prize: \$40.00 3rd Prize: \$25.00

## **INTERMEDIATE SECTION**

After winning 3 first prizes in an Intermediate Class in State, National, or International Competitions, Competitors must enter Open in that Class.

**Theme for all Classes is Fashion, Flowers and Fantasy. (Any one part or all 3)**

**CLASS 11 WEDDING CAKE.**

2 or more tiers. Non-stacked. To be elevated by separators or pillars. Manufactured pillars are allowed. Cakes can be offset. Maximum board size 55cm square,

1st Prize: \$125.00 2nd Prize: \$100.00 3rd Prize: \$75.00

**CLASS 12 SPECIAL OCCASION CAKE.**

Maximum 2 tiers. Must include an inscription. Maximum board size 45cm.

1st Prize: \$75.00 2nd Prize: \$55.00 3rd Prize: \$40.00

**CLASS 13 NOVELTY SCULPTURED CAKE.**

The entry must be 90% cake. Cake content to be noted on Judges Information Sheet. Must include progressive Photos to show cake content. Maximum board size 55cm.

1st Prize: \$75.00 2nd Prize: \$55.00 3rd Prize: \$40.00

**CLASS 14 SUGAR ART.**

Can be Floral or hand modelled Sugar Craft. Minimal use of moulds. Maximum board size 45cm.

1st Prize: \$75.00 2nd Prize: \$55.00 3rd Prize: \$40.00

## **NOVICE SECTION.**

Must not have won first prize in any class other than School Students, and only decorating for less than 3 years. (No Tutors, Demonstrators, Instructors or Shop, Business, Online owners are allowed to enter Novice Section.

**Theme for all Classes is Fashion, Flowers and Fantasy. (Any one part or all 3)**

**CLASS 15 WEDDING CAKE.**

2 or more tiers. Non-stacked. To be elevated by separators or pillars. Manufactured pillars are allowed. Cakes can be offset. Maximum board size 55cm square,

1st Prize: \$100.00 2nd Prize: \$75.00 3rd Prize: \$50.00

**CLASS 16 SPECIAL OCCASION CAKE.**

Single tier. Must include an inscription. Maximum board size 45cm.

1st Prize: \$60.00 2nd Prize: \$40.00 3rd Prize: \$25.00

**CLASS 17 NOVELTY SCULPTURED CAKE.**

The entry must be 90% cake. Cake content to be noted on Judges Information Sheet. Must include progressive Photos to show cake content. Maximum board size 55cm.

1st Prize: \$60.00 2nd Prize: \$40.00 3rd Prize: \$25.00

**CLASS 18 SUGAR ART.**

Can be Floral or hand modelled Sugar Craft. Minimal use of moulds. Maximum board size 45cm.

1st Prize: \$60.00 2nd Prize: \$40.00 3rd Prize: \$25.00

## **SENIORS**

Age as at 1st July 2020 - 70 years and over.

**Theme for all Classes is Fashion, Flowers and Fantasy. (Any one part or all 3)**

**CLASS 19 SPECIAL OCCASION CAKE.**

Single tier. Must include an inscription. Maximum board size 45cm.

1st Prize: \$75.00 2nd Prize: \$55.00 3rd Prize: \$40.00

# **SCHOOL STUDENTS**

Age as at 1st July 2020 - Teachers Declaration to be completed.

**Theme for all Classes is Fashion, Flowers and Fantasy. (Any one part or all 3)**

**CLASS 20 5 - 8 YEARS OF AGE. SPECIAL OCCASION CAKE.**

Single Tier cake or Dummy. Decorated as desired according to theme. Maximum board size 26cm.

1st Prize: \$30.00 2nd Prize: \$20.00 3rd Prize: \$10.00

**CLASS 21 9 - 12 YEARS OF AGE. SPECIAL OCCASION CAKE.**

Single Tier cake or Dummy. Decorated as desired according to theme. Maximum board size 26cm.

1st Prize: \$35.00 2nd Prize: \$25.00 3rd Prize: \$15.00

**CLASS 22 13 - 18 YEARS OF AGE. SPECIAL OCCASION CAKE.**

Single Tier cake or Dummy. Decorated as desired according to theme. Maximum board size 45cm.

1st Prize: \$35.00 2nd Prize: \$25.00 3rd Prize: \$15.00

## **JUDGES, STEWARDS & SCHEDULING COMMITTEE.**

**Theme for all Classes is Fashion, Flowers and Fantasy. (Any one part or all 3)**

**CLASS 23 ANYTHING GOES.**

Maximum board size 55cm.

1st Prize: \$75.00 2nd Prize: \$55.00 3rd Prize: \$40.00

**HIGHLY COMMENDED: Certificates and \$5.00 prize money** will be issued where applicable.

**All School Students** will receive a certificate of participation.

**Sponsors names will be displayed in the Auditorium for the duration of the display.**

**The Laurie Forsyth Perpetual Trophy will be awarded for the best example of fine piping skills.**