

Challenge Schedule

Thursday and Sunday

16 - 19 August

Entries Close: 30 June 2018

Feature Classes - Class open to all exhibitors

Open Classes - Open to all exhibitors.

Novice Classes - Open only to exhibitors who have not previously won first prize in a similar class at any major competition, including challenge.

Junior Classes - According to age of exhibitor on the first day of Challenge.

Rule of Entry

1. Exhibitors

- Are only allowed one entry per class
- May enter as many classes for which they are eligible
- Novice exhibitors may also enter Open & Feature classes

2. ALL WORK must be that of the exhibitor.

3. Handwork Only - NO manufactured ornaments are permitted in any class with the exception of Class 1802 - The unknown Challenge.

4. No exhibit will be cut. **DUMMY CAKES** are allowed, unless otherwise specified.

5. Entries in Cake Classes must be seen to be of a size that is recognizable as a cake and must not resemble a sugar art piece.

6. Wire must not be inserted directly into any cake - a flower pick or substitute is acceptable. Wire may be used in sugar art classes where no cake is involved.

7. All cake coverings to be fondant.

8. Where the schedule indicates a **THEME MARK** applies, exhibitors must work to that theme - marks are allocated for Theme and Interpretation of Themes.

9. Tulle, ribbon, wire, braid, cotton threads, raffia and manufactured stamens are permitted. Dried stems are **NOT** permitted.

10. HOBBY GLUE must **NOT** be used as an attaching medium in any cake decorating/sugar art class.

11. Boards (includes acrylic and glass)

- **Boards Sizes are 55cm Cube - Unless other wise stated**
- Icing, paper, fabric or adhesive film may be used as board covering
- **All boards must FIT** within a CUBE of the designated board size of each class (measured along the front of the showcase).
- **Designated Board sizes must be adhered to** (check each class).
- Baseboards or presentation boards that come into contact with the exhibition case or surface **must be fitted with cleats** (supports/feet attached to the underside of the board) that will raise it sufficiently to enable ease of handling.

12. A general height limit of 55cm for all classes, except if otherwise state in the schedule.

13. Edible food products eg rice paper, polenta, gelatine, coconut, cashous, sugar based products and piping gel may be used.

14. Manufactured Pillars, wooden skewers, acrylic rods and other means of support to elevate cakes may be used.

15. A minimal amount of edible gold/silver paint, lustre colour, shimmer, petal dust or disco colours may be used to highlight inscriptions or detachable embellishments only.

16. Internal supports are allowed.

Points of Interest

Tower Cake - two or more cakes of the same shape and size placed one on top of the other and covered as ONE, Then this is considered to be a single cake. Stacked cakes that have been tapered or carved but still form a 'basic tower shape' fit this criteria.

Tiered Cake - two or more levels, not necessarily one above the other, but linked by a common board. Any number of cakes with the bases set at the same level and the cakes being the same height, will be classified as a one tier cake.

Stack Cakes - cakes one on top of each other but covered separately.

Sculpted Cake - The art of fashioning a specific shape from cake. This can be either carved or built up using cake or other acceptable medium. It can take the shape of animal, cartoon, human form etc.

Schedule of Classes

Class 1801 - (Featured Class) - 'Fantasyland'

Board size maximum 60cm square, no height restriction, structural supports allowed, must be edible media. Lights and movement encouraged.

Class 1802 - (Featured Class) - 'The Unknown Challenge'

Class 1803 - (Featured Class) - 'Christmas Cake'

Special occasion cake celebrating Christmas.

Class 1804 - (Feature Class) - 'Gravity Defying' - Mythical Creatures

Class 1805 - (Open)

'Wedding Cake'

Theme - Create her dream cake for her dream wedding, using information the bride has given you. 'My woodland wedding ceremony is outside in the maple grove, at the local botanical gardens. We are getting married in Autumn so the trees will be in Autumn foliage. I am wearing a rich cream dress in a simple sheath style. My one bridesmaid is wearing a bronze satin dress in similar style. After the ceremony we will lead the guests along the camellia walk, to the reception marquee in another part of the garden. The trees around the marquee will be strung with fairy lights and there is an outdoor dancefloor. Inside the marquee we will have rustic décor with swags and garlands of foliage.'

Class 1806 - (Novice)

Class 1807 - (Open)

'Special Occasion Cake' - Welcome the baby/s from Baby Shower to Christening or Naming Day

Class 1808 - (Novice)

Class 1809 - (Open)

'Sculpted Cake' - Show off

Must be real cake, at least 20cm

Class 1810 - (Novice)

Class 1811 - (Open)

'Sugar Art Piece' - Fast Food

Realistic sizes - Board 40cm Cube

Class 1812 - (Novice)

Class 1813 - (Open)

'Flowers' - Colour my World

Mixed arrangement of flowers and a tribute to music. Must be in a container made from sugar

Class 1814 - (Novice)

Class 1815 - (Junior Aged 5 to 12 years) -Paw Patrol Cake

Class 1816 - (Junior Aged 13 to 17 years) -Star Wars Cake