

Please note: Junior decorated cakes have now been included as part of the Decorated Cakes and Sugar Art Section and NOT as part of Junior Cooking.

DECORATED CAKES & SUGAR ART – Conditions of Entry

INFORMATION SPECIFIC TO CATEGORY

1. Exhibits are judged on **HANDWORK ONLY**. No exhibit will be cut.
2. All exhibits must have fondant icing only - otherwise entry will be disqualified.
3. Base boards must have cleats otherwise entry will not be accepted.
4. Wire must not penetrate the cake cover.
5. All work must be that of the Exhibitor.
6. No manufactured articles are allowed except -Tulle, Braid, Ribbon, Wire & synthetic stamens maybe used, cachous are permitted.
7. To form part of a floral spray, natural fine dried stems with flower heads removed and substituted with royal icing or sugar paste are permitted if not used to excess.
8. A TIER is defined as being two or more levels, not necessarily one above the other, but linked by a common board.
9. Any exhibit that does not meet the schedule requirements will be disqualified and exhibit will be so marked NPS.
10. **Unless otherwise specified, presentation boards MUST NOT be larger than 35cm x 35cm and exhibits, when placed on boards with decorations or embellishments, MUST NOT EXCEED the diameter of the Board. Oversized entries will be disqualified.**