

Section 13 – 2020 Kilcoy Show – Fri 8th and Sat 9th May

CONTEMPORARY CAKE DECORATING

Mary Pointon Pavilion

Chief Steward : Rebecca McEwan 0437 050770

Entry fee : \$2 per entry, Entries close 9.30 am Friday 8th May

All exhibits must be the work of the exhibitor only.

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|----------------|---------------------------------|---|
| Class 1 | Open | A contemporary single tier (maximum 23 cm cake or dummy) celebration cake on a single board iced and decorated (board maximum 35 cm) |
| Class 2 | Beginner (over 17 years) | A contemporary single tier (maximum 15 cm cake or dummy) celebration cake on a single board iced and decorated (board maximum 22 cm)

For exhibitors who have never won a placing at any state or Royal Show event and who have been decorating for less than 5 years |
| Class 3 | Ages 12 to 17 years | Four cup cakes, baked and displayed in patty papers 5 – 7 cm, decorated, on a 15 cm board. |
| Class 4 | Under 12 Years | Four cup cakes, baked and displayed in patty papers 5 – 7 cm, decorated, on a 15 cm board. |

Theme Contemporary Celebration Cakes

Prizes in each class will be First Second Encouragement(Certificate)

Overall Champion (best exhibit from Classes 1 – 4) Ribbon

Please use the **General Entry Form** for your entry (available from the Pavilion Schedule) or from the website <https://kilcoyshow.com.au>

All enquiries to Rebecca McEwan on 0437 050770 or cookery@kilcoyshow.com.au

Conditions

- Butter cream ganache, lace and extension work are not permitted.
- Ceramic and plastic or artificial toppers and decorations are not permitted.
- Dummies can be used unless otherwise stated.
- Lusters, ribbons, rope, moulds, cutters, stencils, supports, pillars, Perspex, liquid powders and paste colours can be used.
- Sugar toppers/characters and sugar flowers (with and without wires) can be used.
- Artificial beads/diamantes/wires can be used in a decorative easy-to-remove capacity only (i.e. not to be inserted or fixed onto the cake)

- The work must include demonstrated use of a minimum of 3 different types of cutters/tools (e.g. PME, Patchwork, FMM, Wiltons, metal, plastic cutters/silicon and lace veiners and moulds/scrolls and stencils/patterned rollers and side strips/edgers and embossers/ specialist equipment/rolling pins etc) plus an inscription on either the cake or the board.
- Judging** to be completed by a two person panel.
- Cake boards to have attached cleats.

PROP Cards should be completed with any explanation to clarify the exhibit.

Judging Sheet – Beginner

Judging Criteria	15-11	10-6	5-0	Points
Application: (demonstrated use and execution of a minimum of 3 different tools)				17
Originality and/or recreation: (ingenuity of design and suitability as a sugar craft exhibit, preferably outside the norm)				16
Adaption: (an old technique to create a new design; or a new technique to adapt something old).				15
Wow factor: (degree of difficulty and competitive edge).				15
Harmony: (effective use and mix of skills and techniques).				13
Overall Presentation: (maximise colour, tone, boards etc to create a holistic design).				12
Integration: (effective combination of skills and design blends)				12
Total				100

General comments:
