

New Zealand Cake Decorators

Competition 2023

Rules and Guidelines for Competitors

Entries:

- Entry forms must be received by 1 October 2023.
- Competitors may enter only one item per class.
- All entries must be new work for this competition.
- Entries to be staged between 10.00am and 12 noon on Friday 3 November 2023. Any late entries are at the discretion and must be approved by the organising committee.
- Entries can only be removed after the conference closing ceremony on Sunday 5 November 2023.

Schedule:

This schedule is to be read in conjunction with the details for each section:

- All work must be that of the competitor only.
- Only edible products to be used as decoration for Celebration and Anything Goes cakes eg rice paper, polenta, gelatine, coconut, cachous, piping gel etc.
- Internal supports are permitted in all classes but must be noted on the Competition Information Sheet
- Cold Porcelain work is only accepted in the Cold Porcelain class/s in the Flower section and Floral Spray section.
- Cake dummies may be used but entry must be achievable in real cake. Real cakes will not be cut.
- Wire must not be inserted directly into any cake – a flower pick or substitute is acceptable. Note on Conference Information Sheet to advise judges of use.
- Base area of both Celebration and Anything Goes Cake must be larger than 27cm x 27cm. There is no maximum base or height restriction.
- Cakes may be covered in edible medium of competitors choice eg sugar paste, ganache, buttercream etc.
- Competition Information Sheet can be found on the website www.nzcakeguild.org.nz, please fill in prior to arrival (or ask your steward to help you on arrival if unsure).

Judging:

- Judging will start at 12.30pm. Late entries will only be accepted at the discretion of the organisers.
- To assist competitors, it is advisable to read the NZCDG Inc Judges Manual. Each branch has a copy or if you would like your own copy contact treasurer@nzcakeguild.org.nz.
- The stewards make every effort to ensure your entry is to schedule prior to judging. Please make sure you have read and re-read the schedule.
- The judge's decision shall be final, and no correspondence will be entered into.

- The entry receiving the highest points in each section will receive the appropriate trophy/shield.

General:

- Whilst all reasonable care will be taken of competitors' entries, the organisers cannot be held responsible for any loss or damage which may occur.
- The organisers reserve the right to use any photographs taken during the exhibition.
- No entry shall display any sign or motif which indicates an ownership origin. At the completion of the judging, ownership of an entry will be displayed.
- It is the competitor's responsibility to ensure their entries are collected at the closure of conference on Sunday 5 November. Any unclaimed entries will be removed from the venue and no responsibility for the security of the items will be taken.

Definitions:

To assist you, below are some definitions you may find useful to help clarify the schedule. Please do not hesitate to ask the competition organisers if you need further clarification.

Dummies: the use of an inedible medium to mimic a real-life cake. Polystyrene is commonly used, oasis and tuna cans (empty!) have also been used. Whatever you use it must be achievable in real-life cake (or rice krispie).

Cleats: may be a set of runners under the board or other suitable material used to raise the base board enabling ease of handling and improve presentation. May be painted, covered with material or cake board paper. Any cleats should not be obvious. Cleats are not required when using a cake stand.

In Moderation: the limiting, controlling, or restricting of something so that it becomes or remains moderate, minimal and not dominating. If in doubt, please contact the organisers.

Mould/Mold: where the medium is pressed or poured into a former and released to reveal a ready made decoration.

NAS – Not As Schedule: where an entry has been deemed as not following the schedule. Often this is due to the entry not fitting within the stated exhibit area and missing or incorrect requirements etc. You will be given an opportunity to rectify the issue but will still need to have staged your entry by the close off time.

Tips:

- Be careful of fingerprints, glue marks, ensure even thickness of cake covering and watch for pencil or tool marks.
- Make sure your work is clean.
- If height restriction applies, this is measured from the table upwards.
- Remember, your entry will be viewed from every angle.

Schedule Explanations and Tips

Conference Flower – Dahlia

- Must be multi-layer petal variety.
- Must not be pompom variety.
- Flowerhead diameter must be at least 10cm and no larger than 25cm
- Stem must be between 15cm and 30cm in length.
- Flower will be displayed laying down. Suggestion is to bend the stem which will take the weight from the flower head.
- Stem will be judged so make as lifelike as possible.

Celebration Cake

- Suitable for a male 40th birthday celebration.
- Must have a piped inscription.
- Base size must be larger than 27cm x 27cm, there is no maximum base or height restriction.
- Can have single or multi tiers, must be achievable in real cake.
- All decorations including toppers must be handcrafted and edible.
- Handwork only – no manufactured ornaments permitted.
- Moderate use of tulle, ribbon, wire, braid, cotton thread, raffia and stamens are permitted.
- Cake covering is competitor's choice as long as it's edible.

Anything Goes Cake

- Entry must be Ming blue, black and silver. No other colours may be used. Each branch secretary has a sample of the Ming blue.
- Base size must be larger than 27cm x 27cm, there is no maximum base or height restriction.
- Can have single or multi tiers, carved etc, must be achievable in real cake.
- All decorations including toppers must be handcrafted and edible.
- Handwork only – no manufactured ornaments permitted.
- Moderate use of tulle, ribbon, wire, braid, cotton thread, raffia and stamens are permitted.
- Cake covering is competitor's choice as long as it's edible.

Floral Spray

- A loose posy has a relaxed and unstructured appearance. It is designed to look as though the flowers have been gathered naturally. Often incorporates a mix of flower varieties and foliage.
- Posy must contain sweet pea flower/s along with any other flowers, foliage etc of competitor's choice.
- Stem must be completely bound and will be judged. Can be taped with florist tape, ribbon etc. There is no minimum or maximum length of stem. Length needs to be relevant to size of posy.
- Posy will be displayed laying down and stem can be kept straight or be bent.