

Competition Rules

1st Prize :

5 day Course @ UK
Squires Kitchen Intl. School
Day Pass to SK Annual Exhibition
Flight Ticket & Accomodation (incl.)

2nd Prize :

3 day Course @ ICCA with
International Celebrity Sugar Atrtist

3rd Prize : RM1,000

ICCA Gift Voucher for
Wilton Products



Wedding Cake Category Friday, 1st October 2010

1. The Exhibit may consist any number of tiers, and may be arranged/displayed as the competitor chooses.
2. The cakes/dummies must be covered with sugarpaste (rolled fondant) or royal icing.
3. Decorative work may include any edible medium such as royal icing, sugarpaste, pastillage, mexican paste, gum paste, gelatine, etc.
4. Competitors may model decorations by hand, such as sugar buds, flowers, foliage, twigs, fruit, berries, nuts, fungi, animals, birds, fish, people and figures (normal or comical). Veiners/cutters may be used however all other moulds are not to be used.
5. A minimum amount of wires, floristry tape, drinking straws, foil, kitchen paper, stamens, thread, tulle, gauze and ribbons may be used. Decorative ribbon around the edge of the board is allowed.
6. Flower picks (or equivalent) may be inserted into the exhibition piece. Wires and other non food-grade items must NOT go directly into the sugar/edible medium.
7. No other artificial or commercial decorations/items are allowed (apart from display pillars or tier supports).
8. Exhibit base to fit within 20 inch square; there is no height restriction.
9. This class is a freestyle design.
10. Competitors will be judged on: creativity; visual impact; balance of design; proportion; assembly; use of colour; use of medium; variety of techniques used; execution of techniques used; smoothness of cake covering and neatness.
11. Where ribbon insertion is used on the entry, only edible (sugar) ribbon insertion is allowed.



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Venue Sponsor :

