



# Noble Park Community Centre *Cake Competition*

N O V E M B E R 2 5 T H 2 0 1 7

## Terms & Conditions

**DELIVERY:** Cakes are to be delivered to the Noble Park Community Centre, on **Saturday 25<sup>th</sup> November - Between 7:30am and 9:00am** Cakes will not be accepted prior to, or after this time.

**PICK UP:** Entrants are asked to collect entries at the conclusion of the Cake Competition at the Noble Park Community Centre on **Saturday 25<sup>th</sup> November between 4pm and 5pm**

\*\*All cakes will be on display to the general Public from 1:00pm to 4:00pm.  
Cakes cannot be removed during this time

\*\*\*Cakes(s) not collected within 3 days of the conclusion of the exhibition will be disposed of at the organiser's discretion.

## SECTIONS:

OPEN: Open to all participants the age of 14.

JUNIOR: Open to all children under the age of 14.

## PRIZES

OPEN – Each Section **1<sup>st</sup>** \$50.00 **2<sup>nd</sup>** \$25.00 **3<sup>rd</sup>** \$20.00

JUNIOR – Each Section **1<sup>st</sup>** \$30.00 **2<sup>nd</sup>** \$20.00 **3<sup>rd</sup>** \$15.00

## REGISTRATION

Entry fee is \$5.00 Per Entry for Open Section & \$3.00 per entry Junior Section.  
Entrants may enter a maximum of one piece per Category for their relevant entry section. Each entrant receives a Ticket to Cake Competition. The closing date for all entry forms is Midnight Sunday 19<sup>th</sup> November 2017.

## Payment & Entry Form

Cash or Credit Card during Office Hours. 9.00am to 3.00pm Monday to Friday.

Cheque, must be made out to 'Noble Park Community Centre'

Bank Transfer: BSB: 013-437 Account Number: 00 86 33 603

Reference - Cake & Full Name (the same as on your entry form) All entry forms must be returned to the office during office hours or sent via mail

Noble Park Community Cake Competition  
Ross Reserve, Memorial Drive, Noble Park 3174

OR email [elise@nobleparkcommunitycentre.org.au](mailto:elise@nobleparkcommunitycentre.org.au)

Entries must be received by the office no later than Sunday 19th November 2017.  
Upon receipt of your entry form and payment the Community Centre will be in

contact to confirm your entry. Places are not confirmed until payment has been processed and you have received the confirmation from the Community Centre. Should you not receive a confirmation within 10 days working days of payment please make contact with the Noble Park Community Centre 03 9547 5801.

**Cancellation Policy:** Cancellations will forfeit any entry monies paid. You must contact the Community Centre should you wish to cancel your entry.

**Privacy:** All information provided will be kept private and confidential and details will only be used to contact you. Each entrant will automatically be put on the Cake Competition database. Please indicate on entry form if you would not like to receive promotional material by email.

## **Rules**

1. Entrants can enter one entry per category for the section they are eligible.
2. All work must be that of the Entrant.
3. All entries must be original. Entries from other Cake Competitions will be accepted.
4. All exhibits must not require refrigeration.

## **Decorated Category**

4. Handwork only, NO manufactured ornaments are permitted in any class.
5. Dummy cakes will be accepted as long as the exhibit can be replicated in cake.
6. Entries in Decorated Categories must be seen to be of a size that is recognizable as a cake and must not resemble a sugar art piece.
7. Wire must not penetrate the surface of the cake. Flower picks, straws, etc. are acceptable.
8. Tulle, ribbon, wire, braid, cotton threads, raffia and manufactured stamens are permitted.
9. Hobby glue must not be used as an attaching medium in any cake decorating.
10. BOARDS (includes Acrylic & Glass) Icing, paper, fabric or adhesive film may be used as board covering.
11. Baseboards or presentation boards that come into contact with the display table 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. There is no specific height limit for this competition. Cakes are to be no bigger than 60cm width.
13. Manufacture Pillars, wooden skewers, acrylic rods and other means of support to elevate cakes may be used.
14. Edible gold and silver paint, lustre colour, shimmer, petal dust or disco colours may be used.
15. Internal Supports are allowed.
16. All cake coverings to be rolled fondant; pour on fondant is not acceptable.
17. Edible food products e.g. rice paper, polenta, gelatine, coconut, cachous, sugar based products and piping gel may be used where appropriate.
18. A Novelty is a cake cut or made into a shape, not a decoration on a traditional cake. No moulded or pre-formed tins allowed in Novelty Section.

## **Cookery Category**

19. All exhibits must be on a plastic or paper plate/bowl covered in plastic wrap.
20. Exhibits must be home made, by the exhibitor, and not baked in a baker's oven.
21. Exhibits must not contain emulsifier or be made from packaging mixture.