



CAKE  
BAKE &  
SWEETS  
SHOW

The

ART OF CAKE

Competition 2023

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# Your Invitation to Enter The Cake Bake & Sweets Art Of Cake Competition!

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This year thousands of cake decorators, home bakers, passionate foodies & pastry chefs will be heading to Melbourne & Sydney to witness and participate in Australia's premier cake competition. This event gives you the opportunity to showcase your cake or cookie decorating skills! Everyone is encouraged to enter, even YOU! We have a plethora of categories for you to choose from, and remember, it doesn't matter if you're an amateur or professional. Our celebrity judges are looking forward to seeing your wonderful creations.

The Cake Bake & Sweets Art of Cake Competition aims to celebrate and showcase the skills and talents of Australia's best bakers and cake decorators in a fun contest. So, take the challenge and have a go, regardless of your skill and experience level.



**This Entry Could Change Your Life!**

**mELBOURnE**

**JUNE 30 – JULY 2, 2023**

**MELBOURNE CONVENTION  
& EXHIBITION CENTRE**

**SYDnEY**

**SEPTEMBER 22-24, 2023**

**SYDNEY SHOWGROUNDS**

# Important Information

## Everyone Is Welcome to Enter!

HOW TO ENTER:

**mELBOURnE** – [cakebakeandsweets.com/art-of-cake](https://cakebakeandsweets.com/art-of-cake)

**SYDnEY** – [cakebakeandsweets.com/art-of-cake](https://cakebakeandsweets.com/art-of-cake)

Registration Deadline Melbourne: 30th May 2023

Registration Deadline Sydney: 22nd August 2023

Entry Drop Details:

**mELBOURnE** – THU 29th June 2023 Between 12pm – 8pm

Entry Drop Details:

**SYDnEY** – THU 21st September 2023 Between 12pm – 8pm

**REMEMBER TO REGISTER EARLY!**

This gives you plenty of time to work on your creation.

Our team will be there to support you every step of the way.

You can contact us on [artofcake@glexhibitions.com](mailto:artofcake@glexhibitions.com)



# Prizes:

ARE YOU READY FOR THIS?  
ADDITIONAL PRIZES MAY BE PROVIDED BY  
OUR SPONSORS

\$1,000



OVERALL  
COMPETITION  
2ND PLACE

\$2,500



OVERALL  
COMPETITION  
1ST PLACE

\$500



OVERALL  
COMPETITION  
3RD PLACE

ALL CATEGORY 1ST PLACE WINNERS.....\$100

KIDS BAKEMANIA PRIMARY.....\$50 VOUCHER

KIDS BAKEMANIA SECONDARY.....\$50 VOUCHER

Peoples Choice, Category Winners & Kids Bakemania  
prizes to be discussed further\*\*\*



## Eligibility

EVERYONE is invited to participate, where you live or what your experience level is, does NOT matter!

Beginners, amateurs, professionals and students are welcome.

You can enter multiple categories- but you may submit only one entry per category.

Each category has separate rules that need to be adhered to.

# Entry Registrations & Deadlines

The deadline to register your entries and pay your fees is on May 30th 2023 for Melbourne and August 22nd 2023 for Sydney.

**ENTRY FEE:**  
**\$30 GENERAL CATEGORIES**  
**\$20 KIDS BAKEMANIA**

*(All entrants will receive a free flexi ticket giving you entry to the Cake Bake & Sweets Show on any day you choose. Kids Bakemania entrants will receive a flexi family ticket)*







## Entry Process

1. The easiest way to enter the ART OF CAKE competition is online.
2. Click the link here [Jess](#) to enter the correct page address.
3. Register and pay for your spot through our secure online payment portal, it's that easy!
4. Once the transaction is completed, you will receive an invoice/receipt via your registered email address.
5. Our Art of Cake Team will reach out to you closer to the event date with important competition information including the drop off and pick up process.
6. Free show tickets will be issued at the time of entry drop off.

ONLINE ENTRY AND PAYMENT IS THROUGH  
THE OFFICIAL CAKE BAKE & SWEETS WEBSITE

# Categories & Competition Rules

## CATEGORIES & THEMES *(if applicable)*:

- **BUTTERCREAM FROSTING - MONOCHROME**
- **DECORATED COOKIES – MY FAVOURITE CHRISTMAS**
- **SCULPTED CAKE – FAIRYTALE, FANTASY & FOLKLORE**
- **WEDDING CAKE**
- **KIDS BAKEMANIA PRIMARY - DECORATED CUPCAKES OR COOKIES**
- **KIDS BAKEMANIA SECONDARY – DECORATED CUPCAKES OR CAKE**

## GENERAL RULES AND REGULATIONS

1. Entry must be the sole, unaided work of the Competitor.
2. Entries which do not comply with the Schedule and Rules, will lose points and be ineligible for a Prize.
3. Entry to fit within a 50cm x 50cm area, unless otherwise specified.
4. Cleats of minimum 10mm or 1cm height must be attached to all presentation/base boards.  
Cleats are feet placed underneath baseboard for ease of movement.
5. No wires must penetrate icing or cake.
6. Dummy cakes are permitted unless otherwise specified. When a dummy cake is used, the design must be achievable in cake. Dummy cakes must be covered/iced.
7. Please be sure to include the Judging Information Sheet for each exhibit, to advise the use of specific techniques or construction, and/or the use of an innovative idea. Progressive photographs welcomed for Sculptured Cakes to show inclusion of real cake. Sheet/s to be delivered with exhibit.
8. Only 1 entry per person per category is allowed.
9. Kids Bakemania section only open to school aged children.  
This Category is not eligible for the major overall prize.
10. All entries must be completed at home. It is a DISPLAY ONLY competition.
11. The Organiser reserves the right not to exhibit any works that are deemed to be offensive to the general public. The Organiser's decision on this will be final.
12. Entries which do not comply to the rules will be judged, but will be ineligible for a prize.
13. All entries must be the bonafide work of the individual who has entered.
14. No electric point will be provided.
15. Registration fee is non-refundable. Once registered, the amount cannot be refunded under any circumstances (unless the event is post-poned or cancelled).

# Categories & Competition Rules

16. Last minute entries: Last minute entries will be subject to availability of space and ease of arrangements.
17. Delivery of entries: All exhibits must be presented at the time and day specified in the delivery advice.
18. Each participant will register upon arrival and will be allocated a space for their exhibit. Each participant will be given 30 minutes to setup, arrange and repair any damages to their entry that may have occurred during transit to the venue.
19. The Competitor is responsible for delivery and set up of their exhibit. The Competitor may bring one (1) only assistant for this purpose. The assistant will not be eligible for any ticketing for the show.
20. No name of entrants will be displayed until after judging.
21. Judging will take place Friday morning.
22. Judging will be undertaken in an unbiased manner.
23. Results will be announced at the discretion of the Organiser
24. The decision of the Judging panel is final. There will be no feedback given/available during or after the show. Competitors shall not approach or question the Judges about the competition.
25. Collection of entries will be from 4.00pm on the final day of the Show. Any entries not collected will be disposed of at the discretion of the Organisers.
20. By entering the competition and allowing work to be shown at the Cake Bake & Sweets Show, PLEASE BE AWARE that photographs or copies may be taken by any person or visitor and realise that your designs/work may be reproduced.
21. Photographs of competition entries may be used online by the Cake Bake & Sweets Show
22. The organisers will endeavour to keep all entries safe but given the event hosts large numbers of the public damage to the entry may be unavoidable. You will be notified should any damage occur to your creation.
23. Terms and conditions are subject to change.
24. These terms and conditions will be applicable to every person who registers as a participant.
25. A participant who is already registered in the competition may participate in multiple OR all categories by paying an additional fee for each additional category.

FOR QUERIES, E-MAIL [ARTOFCAKE@GLEXHIBITIONS.COM](mailto:ARTOFCAKE@GLEXHIBITIONS.COM)

# Category Rules:

## Buttercream – Theme: Monochrome



- All entries must have two (2) tiers.
- Entry must be of one (1) single colour of your choice and all shade variations of that colour are permitted (includes buttercream and all decorations used) (Below is an example of the colour range if Blue was your selected colour)



- You can use one solid colour with no shading variations for the entire entry if that is your preference.
- Competitors may use any type of Buttercream.

## Decorated Cookies – Theme: My favourite Christmas



- Your entry must be 100% cookie. No dummy/Styrofoam is permitted.
- You should prepare and design a minimum of 4 cookies related to this year's theme of "My Favourite Christmas".
- The display must not exceed a 12in x 12in (30cm x 30cm) space.
- The cookies may be presented as desired.

## Is It Cake?



- Your entry must reproduce an everyday item in cake.
- Entrants to provide the REAL item and the cake side by side.
- Entry to fit within 100cm x 100cm.

## Sculpted Cake – Theme: Fairy-Tale, fantasy & folklore

PUSH THE BOUNDARIES OF  
WHAT CAN BE ACHIEVED IN CAKE!



- The cake must be constructed of minimum 60% real cake and carved/sculpted to produce your exhibit.
- Entry must reflect this year's theme of "Fairy-tale, Fantasy & Folklore".
- Entrants to provide progress photos as part of their Judging Information.

## Wedding Cake

THIS IS A SHOW STOPPER EXHIBIT.  
GIVE IT PIZZAZ! THE WORKS!



- Entry must have a minimum of 3 tiers.

# Category Rules:

## Kids Bakemania – Primary – Decorated Biscuits Or Cupcakes

- All participants must currently be in Prep to Year 6.
- Entry is to consist of 4 decorated biscuits (Arnott's Marie or any biscuit similar in size)  
- or -
- 4 decorated cupcakes.
- Decoration & design is entirely up to the entrant.
- All entries must be presented on a paper plate.



## Kids Bakemania – Secondary – Decorated Cupcakes Or Cake

- All participants must currently be in Year 7 to Year 12.
- Entry is to consist of 4 decorated cupcakes presented on a paper plate.  
- or -
- One (1) decorated cake.
- Cake size must be a maximum of 20cm and is to be presented on a 25cm board.
- Decoration & design is entirely up to the entrant.

