**CATEGORY BAKERY (B)**

**Display pieces can be entered on either Wednesday or Thursday (please state on entry form). Exhibits must be in place by 9.00am. and not removed until after 4.00pm when judging has been completed.**

**Pieces can be left on display for both days if desired, but will only be judged on the specified day.**

**OPEN CLASSES FOR ALL AGE GROUPS**

**CLASS REF B1** -     **DECORATIVE DISPLAY PIECE**

Using either chocolate, marzipan, pastillage, sugar, sugar paste, fat or salt dough present an exhibit the base must **NOT** exceed 24".

Supports are permitted but must **NOT** be visible.

**CLASS REF B2** – **WEDDING CAKE OF 2 / 3 TIERS**

Style and decorations of your choice. Wired sugar flowers, foliage, ribbons and dummies are permitted but must not penetrate the cake without a suitable pick.

Display area **NOT** to exceed 18” base.

**CLASS REF B3** – **NOVELTY CAKE**

Decorate a novelty cake in a design of your choice. Dummies and internal supports are **NOT** permitted; the cake and all decorations **MUST** be edible.

Display area **NOT** to exceed 20” base.

**CLASS REF B4 – CELEBRATION CAKE**

Decorate a single tier cake in sugar paste or royal icing. Any celebration but **MUST** incorporate a piped inscription of the chosen celebration.

Display area not to exceed 15” base.

**CLASS REF B5** – **CUPCAKES (TASTED)**

Present 12 cupcakes. 3 flavours - 4 of each, suitably decorated.

All decorations must be edible, 1 cupcake of each variety will be cut and tasted and a menu card **MUST** be presented for the judges.

Display area **NOT** to exceed 15” base.

**CLASS REF B6** – **AFTERNOON TEA PASTRIES (TASTED)**

Display an assortment of afternoon tea pastries 16 pieces, 4 different varieties, 4 of each variety. The display **MUST** include 1 chocolate and 1 fruit base item.

One pastry of each variety will be tasted.

Display area not to exceed 20” base.

**CLASS REF B7** – **COELIAC CAKE CHALLENGE (TASTED)**

Produce a favourite tea time cake of your choice suitable for a coeliac no larger than 9” in diameter. Please provide details of the changes / product used in preparation.

**CLASS REF B9 – DECORATED MASK**

Produce a Venetian style mask using any suitable sugar medium to a design of your choice.