



## NATIONAL FEDERATION OF YOUNG FARMERS' CLUBS

Competitions Programme 2015-16

### NFYFC Cake Decorating

16 & Under

Theme: Tomorrows World

R U L E S

Status FINAL  
March 2015  
Double Area Eliminator

#### Competition Aim

To produce a show stopper, demonstrating cake decorating techniques developing skills necessary for the industry

#### Learning outcomes

Planning, cake decorating techniques, creative thinking, time & cost management, problem solving and presentation skills

#### 1. VENUE

1.1. After the Area Finals, the National Final will be held at Competitions Day on 2<sup>nd</sup> July 2016 at Staffordshire County Showground.

#### 2. REPRESENTATION

2.1. Counties may enter one competitor per 600 members or part thereof.

2.2. Areas will be represented in the final by **TWO (Double Area Eliminator)** competitors per 3,000 members or part thereof.

#### 3. ELIGIBILITY

3.1. Competitors to be 16 years of age or under on 1 September 2015 and a full member of a Club affiliated to the NFYFC.

3.2. Competitors are required *in person* to produce on the day of each round of the competition (County/Area/Regional and National) their current and signed Membership Card, with suitable photograph, or a fine of **£20** will be imposed for non-production.

#### 4. SUBSTITUTION

4.1. If the competitor through to the National Final has to withdraw from the competition, then the next highest placed will represent the Area.

4.2. **All substitutes must have been eligible to compete in the County Final.**

#### 5. PROCEDURE

5.1. Competitors will have one and a half (1.5) hours on the day of the competition to decorate a cake or cake dummy to the theme "Tomorrows World" within the maximum size dimensions of 15 inches (38cm) x 15 inches, the depth of cake/cake dummy is unlimited and tiers may be used but must remain within the maximum size dimensions.

5.2. Competitors must cover the whole cake/cake dummy in suitable icing, decorate the sides of the cake/cake dummy and should also include feature decoration(s) using some or all of the following ingredients **ONLY:**

- Fondant Icing
- Frosted Icing
- Food Colouring
- Royal Icing
- Icing Pens
- Marzipan
- Glacé Icing
- Butter Cream
- Modelling Paste

- 5.3. Water will be provided on the day. Competitors must supply all ingredients/equipment/cake/cake dummy.
- 5.4. All edible items (except the cake and marzipan) must be made on the day of the competition and no elements must be made prior to the competition.
- 5.5. For modelling purposes the competitor may include internal structure. This may be pre made prior to the event if required but should not be on view in the finished display
- 5.6. Competitors should wear a white coat or equivalent
- 5.7. Accessories must not be used

6. **SCALE OF MARKS**

Feature Decoration	40
Covering of the cake dummy including side decoration	20
Craftsmanship (E.g.: skill in piping)	20
Originality and Creativity	10
Suitability of design and relevance to the theme	10
<b>Total</b>	<b>100</b>

7. **AWARDS NFYFC FINAL**

- 7.1. **Trophy** and NFYFC Prize Cards for team placed 1<sup>st</sup>
- 7.2. NFYFC Prize Cards to teams placed 2<sup>nd</sup> and 3<sup>rd</sup>
- 7.3. An NFYFC Certificate of Achievement will be awarded to the exhibiting YFC Club placed 1<sup>st</sup> – 10<sup>th</sup>

8. **NOTES**

- 8.1. **IMPORTANT:** Competitors are reminded to read carefully the General Rules relating to National Competitions if they are taking part in this Competition. These are available from the NFYFC website.
- 8.2. This competition WILL carry points towards the NFU Trophy.
- 8.3. Members will be disqualified if they are not at the Presentation of Awards without prior permission being granted.