



Rules and Regulations



XMAS CAKE **DECORATION COMPETITION**

4TH JANUARY, 2026
SHABAB AL AHLI CLUB, MAMZAR

- 1) Each participant shall decorate a cake using any technique (eg. fondant, marzipan, ganache, boiled icing, royal icing, etc)
- 2) Only edible materials are allowed for cake decoration. Use of any non-edible items will lead to disqualification.
- 3) The cake should have a minimum base size of 400 mm (either circular diameter or square/rectangular base).
- 4) The weight of the cake must be approximately 1 kg.
- 5) Cakes must be brought plain (undecorated) and decorated on the spot.
- 6) No cooking is allowed at the venue.
- 7) Only home-made cakes are allowed for the competition.
- 8) Contestants will be given 1 hour to decorate and present their cakes in the allocated area.
- 9) The organizers will provide only a display table. All other ingredients, tools, and materials must be arranged by the participants.
- 10) Contestants may decorate and present the cake according to their own ideas and creativity.
- 11) The recipe must be submitted along with the cake for display. Participants may be asked questions about their recipe by the judges.
- 12) Prizes will be awarded for First, Second, and Third positions, provided there are a minimum of five (5) participants. If fewer than five participants participate, only First and Second prizes will be awarded.
- 13) The decision of the judges and organizers will be final.

CRITERIA FOR JUDGING

- a) Design and Theme – 20 marks
- b) Technique and Level of Difficulty (flowers, sugar work, airbrushing, etc.) – 10 marks
- c) Taste – 20 marks



Scan here to
locate the venue



050 634 1748 | 050 580 2350 | 055 296 16805