



CULINARY ART CLASSES - Individual open NOT TASTED

WF - WORKS IN FAT

A decorative work in fat with a maximum area of display (76 cms.) . No external supports are allowed. The use of colouring is permitted.

WCH - WORKS IN CHOCOLATE

An exhibition of chocolate work with a maximum area display (76 cms.).
No varnish or external support is allowed. Height between 80cm to 120cm.

WMP - WORKS IN MARZIPAN OR PASTILLAGE

Works in marzipan or pastillage with a maximum display area of 46 cms x 46 cms. Paint work only permitted to highlight but must not predominate. No varnish or external supports are allowed.

DC - DECORATED CELEBRATION CAKE (sugar paste or rolled fondant)

A celebration cake of any shape with sugar, paste or rolled fondant with a maximum display area of 38 cms. x 38 cms. Dummies are permitted. Decorative work may include Royal Icing, Sugar Paste, Rolled Fondant , Pastillage or Moulded Flowers. Wired stems, artificial stamens, ribbon and tulle may also be used.

WS -WORKS IN COOKED SUGAR

A decorative exhibit in cooked sugar using at least 2 of the following techniques: poured, soufflé, moulded sugar within a maximum area of display 76cms. X 76 cms.

FS - FLORAL SUGARCRAFT

An edible floral spray bouquet or arrangement featuring 4 varieties with a minimum of 3 flowers each type. Flowers should be presented with a suitable background which may be a container, plaque or board. Artificial stamens, ribbons and wires permitted.

Exhibits must fit within a 25 1/2 cm. Square.

The exhibits are to be in place on Wednesday 25 November not later than 10.30 hrs.

Venue: The Hilton Malta

