

Amendments to the BSG 'Guidelines for Competitors' booklet.

To ensure your copy is always up to date, please check the Edition number shown on your booklet cover and refer to the amendment tables below. You may manually update the relevant text in your booklet, noting the amendment number and date on the inside cover.

Guidelines for Competitors Booklet: Edition 1 - October 2018	
Amendment No.1 (Published September 2019)	
Page	Amendments
6	The Use of Gold, Silver and Metallic Dust Products <ul style="list-style-type: none"> Remove first two paragraphs 3rd paragraph, first sentence, remove "when used on competition work" Add paragraph before Safety Seal: The use of non-toxic products will NOT be permitted in any competition exhibit. All products used must clearly state "edible" on the label.
7	Glossary of Terms Used in these Guidelines <ul style="list-style-type: none"> Remove 3, and re-number the rest of the section
13	Definitions use in Floral Sugarcraft <ul style="list-style-type: none"> Remove 'c' Wildflowers and vegetation and amend d and e to c and d
14	No.15 <ul style="list-style-type: none"> Amend heading to read: ASSEMBLY OF INDIVIDUAL CAKES/CUPCAKES/COOKIES
18	No.2 – Floral <ul style="list-style-type: none"> Amend heading to read: ARRANGEMENT/SPRAY/CONTEMPORARY/FANTASY
20	3rd Bullet Point <ul style="list-style-type: none"> Amend heading to read: ASSEMBLY OF INDIVIDUAL CAKES/CUPCAKES/COOKIES
22	Certificates will be awarded in the following Bands <ul style="list-style-type: none"> In the blank Commended box, please add 70 – 74%

Guidelines for Competitors Booklet: Edition 2 – September 2019	
(Incorporates amendment No.1 as shown above)	
Amendment No.2 (Published September 2020)	
Page	Amendments
6	THE USE OF GOLD, SILVER AND METALLIC DUST PRODUCTS <ul style="list-style-type: none"> 3rd paragraph, 2nd line: add or packaging after the word product
7	ADDITIONAL GLOSSARY ITEM 5. A CAKE TOP ORNAMENT IS NOT a coated board representing a cake top. The ornament should be such that it can be removed from the board in one piece (but may be secured to the board for safety).
13	5 – DECORATED PLAQUES <ul style="list-style-type: none"> add Brush Embroidery to heading
14	15 – ASSEMBLY OF INDIVIDUAL CAKES/CUPCAKES/COOKIES <ul style="list-style-type: none"> Replace Cookies with the word Biscuits 3rd bullet point: Remove in cake 4th bullet point: Replace Taste with Eating Quality and flavour
19	DECORATED PLAQUE <ul style="list-style-type: none"> Feature decoration - Add /brush embroidery after lace
20	ASSEMBLY OF INDIVIDUAL CAKES/CUPCAKES/COOKIES <ul style="list-style-type: none"> Replace Cookies with the word BISCUITS Eating quality and flavour – add or feature decoration

Guidelines for Competitors Booklet: Edition 3 – September 2020

(Incorporates amendments No.1 and No.2 as shown above)

Amendment No.3 (Published January 2023)

Page	Amendments
8	MASTER DIVISION <ul style="list-style-type: none">Remove second sentence beginning “Competitors are limited...” from the first paragraph.
14	Assembly Of Individual Cakes / Cupcakes / Biscuits <p>Additional bullet point to read:</p> <ul style="list-style-type: none">Biscuit depth to be 6-8mm max. (average depth of a commercial digestive biscuit), with an overall depth of 15mm once decorated.
16	BRANCH PROJECT <p>Under Branch/Group Project, add:</p> <ul style="list-style-type: none">Both Branch/Group Project tables will be judged at Novice level.

Guidelines for Competitors Booklet: Edition 4 – February 2023

(Incorporates amendments No.1, No.2 and No.3 as shown above)