RULES & REGULATIONS: 2 – 4 November 2018

Entries
Competitors must complete an entry form at www.cakeinternational.co.uk

Early Bird entry (£17 /£34 Collaborations) closes 2200 Friday 31 August 2018.
Late entry (£23 /£46 Collaborations) closes 2200 Friday 28 September 2018.

Competitors (including groups/colleges) cannot show their exhibits, at any stage, on any social media or web sites until judging is completed. Entries can be be disqualified.

All entries must be the bonafide work of the individual who has entered.

Registration fee
Each entry costs £17/£23 for Early Bird entries/collaborations entered by 2200 Friday 31 August 2018. Late entries £23 (£46 collaborations) closes 2200 Friday 28 September 2018). THERE ARE NO REFUNDS.

Award Guidelines
Each entry should be original work and not entered into **any** other competition or exhibition. Entries can be be disqualified.
Where dummies are allowed they should be treated as real cake.
Cold Porcelain and Artista Soft must not be used unless stated.

The judges will be looking for the following:

• Creativity/development of new ideas
• Workmanship/craft skills shown
• Composition/colour and proportion
• Presentation and visual appeal

Exhibits that do not comply with the given schedule will be deemed *Not to Schedule.*

Edibles and non-edibles
UK Food Standards Agency states '*Anything that is inserted into a cake must be food approved*'.

- Dummy cakes are permitted (to save competitors money and time) but must treated as real cake and anything non- edible must not penetrate the coating unless a suitable protective barrier is used e.g. posy pic. Place the dummies on boards as you would a real cake. It is considered good practice to coat all cake boards with an edible medium and hide the board edge with ribbon. Safety Seal is deemed unsuitable for use with dummies.
- Spaghetti and Noodles are **not** permitted in the competition

Internal Supports

- Wires/amature may be used where the class states "internal support may be used"
- Sugar Sticks or chocolate may be used where class states "all decoration must be edible"
- **No** internal supports may be used where class states "no internal supports permitted"

Ribbon

- Satin ribbon is only permitted on the exhibit itself in Class H.

Class Size

- No overhang is permitted in any class which takes the piece over the maximum base area.
- The size of the overall width is the maximum size permitted although there is no height restriction unless stated e.g. Small Deocorative Exhibit.

Delivery of Exhibits
All exhibits must be delivered **to Hall 17 door 17.4 from 0700 - 0845 on Friday 2 November 2018.**
Late entries only accepted at the Event Manager/Head Judges discretion.
On arrival please present your entry acknowledgment. Competitor Badges and labels will be issued on delivery of your exhibit(s) and you be allocated space to place your exhibit(s).

Badges must be worn at all times, including Prize Giving.

Under 16's are not permitted in the registration/set up area unless they are competitors.
Each competitor may have **one** helper in the set-up area. After you have placed your competition piece, please leave the hall and re-enter through the main entrance when the show opens at 0930. Helpers will need a ticket to access the Cake International event.

Competitors reference labels
Two labels will be issued to competitors on their arrival at the show. Please attach one label to your exhibit so that it is visible to the judges and the other to the base of your exhibit for security purposes. Then place your exhibit on the Competition Table where indicated by the class and exhibit number. The organisers reserve the right to move exhibits as necessary.

Displaying Exhibits / Security
A repair area will be available for competitors to mend damages incurred in transit. Bring your own repair kit. Travelling boxes **must** be removed after delivery and brought back for collection. There are no storage facilities.
Whilst every care is taken with the display of competition pieces, the organisers are not responsible for any damage, accidents or losses.

Intellectual Property Rights
By entering the competitions and allowing work to be shown at Cake International PLEASE BE AWARE that photographs or copies may be taken by any person or visitor and realise that your designs/work may be reproduced but you will not hold ICHF Events or its employees liable in any way should this happen.

Photographs
Photographs of competition pieces may be used online by ICHF Events or printed in future relevant publications as agreed with ICHF management team.

Results/Awards
Judging takes place during the first day of the show. Results available Saturday from 1400 at www.cakeinternational.co.uk with placements announced at Prize Giving on Sunday publicised online from 1400.
Gold, Silver, Bronze or Certificate of Merit may be awarded. Where the highest award in a class is bronze, no 1st, 2nd, or 3rd places will be awarded.
Not all entries are guaranteed an award.

Feedback
Judges will be available to discuss your results on Saturday 1000 – 1200 and 1400 – 1600 and Sunday from 1000 until 1200 in the competition area. The judges' decision is final. There will be no feedback given/available after the show.
It is not permitted to record feedback given by the judges.

Prize Giving
Takes place at 1300 on Sunday 4 November in the Cake International Theatre. Only first, second and third prize certificates will be presented. All other certificates will be available during feedback sessions. Cash prizes (if applicable) must be signed for and collected from the Competition Office.

Removal of Exhibits from Show
All exhibits can only be removed from 1600 Sunday 4 November. Please be aware of this when making your travel plans. The organisers reserve the right to remove and destroy any exhibit not taken by 1700 on Sunday 4 November.

Competition Schedule 2018

Some classes have changed from previous competitions.

Best in Show Overall trophy and a cash prize of £2,500 presented by Renshaw, Rainbow Dust and Renshaw Academy at Prize Giving 1pm Sunday 4th November in the Cake International Theatre.

A: **Celebration Cake marking the Cake International 25th Anniversary Show**

A single tiered cake covered with any edible medium for this special occasion, decoration of the competitor's choice.

- Exhibits **must** have a piped inscription with a minimum of twelve letters/ numbers indicating the occasion.
- Wired sugar flowers and foliage are permitted.
- A dummy may be used.
- Exhibit must not EXCEED a 38cm x 38cm (15"x15") square.

B**: Floral Sugar Craft**

A realistic exhibit of a plant to include a minimum of 4 different stages of the plants lifecycle.

- The plant must be made from an edible medium.
- A non-edible container is permitted.
- A covered board or suitable surface may be used to display the plant and internal supports are permitted but the mechanics must be hidden by an edible medium.
- Wires, stamens and tape are permitted.
- No height restrictions. The display must not EXCEED a 30cm x30cm (12" x12") square.

C: Floral Display – Firework Theme

A floral display of flowers and foliage made from an edible medium to represent a firework display. Berries and buds may be included.

- Wires, stamens and tape are permitted.
- Non-edible containers and internal supports may be used but the mechanics must be hidden by an edible medium.
- No height restrictions. The display must not EXCEED a 38cm x 38cm (15"x15") square.

D: Fantasy Flowers

A display of 'make believe' fantasy flowers and foliage.

- Botanically correct cutters may be used.
- The display must be made out of any edible medium.
- Wires, stamens and tape are permitted.
- Non-edible containers and internal supports may be used but the mechanics must be hidden by an edible medium.
- No height restrictions. The display must not EXCEED a 38cm x38cm (15"x15") square.
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E: Fantasy Winter Wonderland

Show stopping cake with any number of tiers with the theme "Fantasy Winter Wonderland"

- Dummies, cake and internal supports are permitted.
- Cake may be carved.
- No visible external supports and no non-edible decoration is permitted.
- No Height restrictions. Exhibit must not exceed 35.56cm x 35.56cm (14" x14") square.

F: Illusion Cake
Produce an illusion cake (a cake that looks like something it is not).

- Choice of round, square, rectangle, cube and cylinder shaped cake, the cake must NOT be carved.
- Exhibit must be 100% cake then covered with an edible medium.
- No internal supports permitted. Supports may be used in decorative elements but they must be edible (chocolate or sugar).
- NO dummies or non-edible decoration permitted.
- No height restriction. The cake may be cut to ensure it complies with the criteria.
- Exhibit must not EXCEED 35.56cm x35.56cm (14”x 14”) square.

G: Sculpted / Carved Cake
A carved 100 % cake covered in any suitable edible medium. The cake and decorations must be edible and no internal supports.

- No dummies permitted.
- The Exhibit may be cut to ensure it complies with the criteria.
- Exhibit must not exceed a 60cm x 60cm (24” x24”) square.

H: Decorated Cookies for Santa
12 x 2D decorated cookies suitable for Christmas.

- All decoration MUST be 100% edible. The cookies will **not** be tasted.
- Stands are permitted to display the cookies, satin ribbon is permitted but must not predominate.
- No height restriction. The display must not EXCEED 38cm x 38cm (15” x15”) square

I: Royal Iced Celebration Cake
A 1, 2 or 3 tiered celebration cake covered in royal icing for birthday, anniversary, engagement, wedding, christening or baby naming ceremony.

- ALL decoration must be made from royal icing only, no other mediums are permitted.
- Use of pillars, separators and stands are permitted. Dummies may be used.
- Glaze or shimmer may **not** be used.
- Exhibit must not EXCEED 38cm x 38cm (15”x15”) square.

J: Cup Cake – Not Tasted
Prepare and display twelve decorated cup cakes, dummies are not permitted. The display must contain just TWO decorative styles, six identical of each.

- All decoration must be edible. Any decorative topper MUST be balanced with the overall design of the cupcake.
- Stands are permitted.
- No back board is permitted.
- No height restriction, Display must not EXCEED 38cm x38cm (15”x15”) square.

K: Cake Collaborations
Open to teams of 2-4 individuals. The display must be themed and a plaque made from sugar must state the theme. There are no restrictions on the mixture of styles and only edible mediums are to be used.

- Internal supports and dummies are permitted but no visible external supports are allowed except in wired sugar flowers and foliage.
- The display will be judged on visual impact, innovative ideas, use of different skills and ideas that will not conform to any other class.
- Total display to fit within a trestle table 1.83m x 76 (6ft x2.6ft).

L: Decorative Exhibit
A decorative exhibit of your choice, internal supports are permitted (including dummies), but no visible external supports are allowed except in wired sugar flowers and foliage.

- Any edible medium can be used.
- Please note spaghetti and noodles are NOT permitted.
- No height restriction. Not to EXCEED 60cm x 60cm (24" x24") square.

M: Small Decorative Exhibit
A Small Decorative Exhibit of your choice.

- Internal supports are permitted (including dummies) but no visible external supports allowed except in wired sugar flowers and foliage.
- Any edible mediums may be used.
- Please note spaghetti and noodles are NOT permitted in this class.
- To FIT within a 30cm x 30cm x30cm (12"x12"x12") cube.

N: Marzipan Animal Magic
An exhibit of work made out of marzipan or almond paste.

- Internal supports are permitted. No visible external supports.
- Food colour and a small amount of royal icing may be used. Glaze is permitted sparingly.
- To be displayed on a square covered board that must not EXCEED 25.4cm x 25.4cm (10"x10") square.

O: Absolute Beginners - Open to anyone who has never entered Cake International and is a cake novice – one year or less experience!
Decorate a single tiered 20cm (8") ROUND cake for a special occasion. The style, design and materials used are the competitor's choice.

- All decoration MUST be edible.
- An inscription/ lettering must be included.
- Board must be finished off with ribbon but ribbon is not permitted on the cake itself.
- A dummy is permitted. The exhibit must not EXCEED 30cm x 30cm (12"x12") square.

P: A Wedding Cake of Three of More Tiers
The style and covering is the competitor's choice.

- Any edible medium may be used to cover and decorate. Armature, wired sugar flowers and foliage are permitted, but must not penetrate the coating unless a suitable barrier is used.
- Dummies are permitted, Display drapes must be contained in the permitted area.
- No height restriction. Exhibit must not EXCEED a base area of 48cm x 48cm (18"x18") square.

Q: Embossed Plaque
An exhibit of a plaque made from pastillage, the plaque must be an embossed 2D design. A minimum of 2 different mediums **must** be used in the design. Painting can be incorporated into the design. No artificial decoration may be used, the use of moulds and textured rolling pins are not permitted.

- The plaque may be presented on a plate stand or board.
- No glaze is permitted in this class.
- The exhibit must fit within a 22.86cm x 22.86cm (9"x 9") square when lying flat.

Note – a Decorated Card is not a plaque and will be disqualified.

Junior Best in Show Trophy sponsored by Karen Davies Sugarcraft and presented Prize Giving, 1pm on Sunday 4th November 1pm in the Cake International Theatre.

R: Decorative Exhibit - Open to young people 16 years and younger
A decorative exhibit of the competitor's choice.

- Internal supports are permitted, including dummies, but no visible external supports allowed except for wired sugar flowers and foliage. Any edible medium may be used.
- Please note spaghetti and noodles are not permitted.
- No height restrictions. The exhibit must not EXCEED 38cm x38cm (15"x15") square.

S: Themed 10" Any Shaped Cake - Open to young people 13 - 16 years of age
Decorate any shaped cake at least 10" to represent "Protecting or saving the planet". The design and materials used are the competitor's choice.

- All decoration must be edible. An inscription/ lettering must be included.
- Board must be finished off with ribbon but ribbon is not permitted on the cake itself.
- A cake dummy is permitted. Maximum board size is 35.56cm x35.56cm (14"x 14") square.

T: Birthday Cake - Open to young people 10 - 12 years of age
Decorate a single tiered 20cm (8") ROUND cake for a friend's birthday. The style, design and materials used are the competitor's choice. All decoration must be edible.

- An inscription/ lettering must be included.
- Board must be finished off with ribbon but ribbon is not permitted on the cake itself.
- A cake dummy is permitted. Maximum board size is 30cm x 30cm (12"x12") square.

U: Birthday Cake - Open to young people 9 years and under
Decorate a single tiered 20cm (8") ROUND cake for a friend's birthday. The style, design and materials used are the competitor's choice. All decoration MUST be edible.

- An inscription/ lettering must be included.
- Board must be finished off with ribbon but ribbon is not permitted on the cake itself.
- A cake dummy is permitted. Maximum board size is 30cm x 30cm (12"x12") square.

Competitor Guidelines

Print the schedule, read the schedule, then re-read it several times!

- A protective barrier **must** be used if flower sprays/ arrangements are used. Safety seal is **not** permitted in dummies.
- Space dictated **includes** the board size - not just the exhibit.
- Boards should be covered and finished off with ribbon.
- Satin ribbon is not permitted on the exhibit itself **except** in Class H.
- 'Mechanics' are the internal supports and wires of entry into the supports. These must be covered with an edible medium.
- Card can be placed next to exhibit with information of the plant / flowers chosen.
- Use glaze and pearlised glaze sparingly.
- Meaning of Fantasy - Imagination, creativity, fancy, invention, originality, vision, make-believe, day dreaming.
- Be careful of fingerprints, nail marks, pencil marks, thickness of paste and even covering.
- Make sure your work is clean.
- Any wires used as visible supports **must** be covered in an edible medium.
- Judges will be looking for well-balanced designs.
- Use edible ingredients for supports where possible.
- Dummies should be treated like cake. No part of the dummy should be exposed. If it is on pillars or a spacer it should be placed on a cake board.
- With Non Edibles including glitter - remember Non Toxic does not mean edible.
- When measuring your height for the Small Decorative Exhibit category, remember to include the board. Measure from the table upward.