



## Bake International Competition Schedule

6 - 8 November 2026  
NEC, Birmingham

Show opening times:

Friday: 0930 – 1700, Saturday: 0930 – 1700, and Sunday: 0930 - 1630

This document contains the Rules and Regulations, and the Competition Schedule.

**You must read the Rules and Regulations thoroughly as well as the Competition Schedule.**

We would like to remind you that your exhibit **must not** be shown on social media or in any previous/simultaneous/future competitions prior to judging.

### **RULES & REGULATIONS:**

Please be aware that these rules are subject to change after the schedule release, you are advised to refer to our website for up-to-date changes and subscribe to our newsletter.

Throughout the rules and regulations, and competition schedule, we refer to 'exhibits'. For clarification of exhibit, we mean your cake, your bakery exhibit, your competition entry, your exhibit.

#### **General Rules and information:**

- a) Delivery of your exhibit entitles you to collect your competitor pass, which gives you free entry to Cake International for the duration of the show.
- b) Exhibits must be the genuine, unaided work, of the individual who has entered (unless entering a category that specifies otherwise).
- c) Exhibits **MUST NOT** be shown on any social media sites, **by you or anyone else**, until the results are announced on our website. **It is your responsibility to ensure this does not happen.**



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- d) Exhibits **MUST NOT** be entered into any other competition worldwide at shows or online prior to judging (including Cake International).
- e) If an exhibit is removed from the competition display area for whatever reason the organisers/judges deem fit (including complaints or deemed offensive), this is not the same as being disqualified. All entries will receive certificates, if they have been awarded by the judges, along with any associated prize money.
- f) Queries/questions must be submitted to **questions@ichf.co.uk** before Friday 18th September 2026. No queries will be answered after this date. Queries/questions should only relate to the rules and not individual designs. Advice will not be given on individual designs or on suitable categories. You **must not under any circumstances** contact any of **our individual judges directly including our Head Judge**. You can also submit questions via the official Cake International rules queries group on Facebook at [www.facebook.com/groups/ciukrulesqueriesgroup](https://www.facebook.com/groups/ciukrulesqueriesgroup)

### Entry Process

Complete a form for EACH ENTRY at [www.cakeinternational.co.uk](http://www.cakeinternational.co.uk).

Early Entry £22 - closes 1600hrs UK time 13th September 2026

Late Entry £28 - closes 1600hrs UK time 11th October 2026

There are **no refunds or changes of categories**. You **must** ensure when purchasing your entry that you have selected the correct category before confirming payment. Exhibits entered into the wrong category will be deemed 'Not to Schedule' (NTS) and will not be judged. If you find after entering that you cannot attend the show, entries **cannot** be 'carried over' to future shows.

Should the unlikely event happen, and the show is cancelled, you will be given the option of transferring your competition entry to the next available show.



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### Delivery and Displaying of Exhibits

Competition exhibits **must** be delivered to Hall 9 door 9.3 from 0700 until 0900 UK time on Friday 6<sup>th</sup> November 2026. If arriving on foot you may enter through the main entrance to Hall 10.

- Children under 16 are **not permitted** in the registration/set up area unless they are competitors.
- Competitors may have one helper in the set-up area. Helpers will need to purchase a ticket to visit the show.

**Late entries will not be accepted** unless in exceptional circumstances.

On arrival, show your entry acknowledgment. **You will be given a competitor badge, and three numbered labels will be issued per exhibit.** This is the 'unique reference number' for your exhibit and is used to identify your exhibit for judging. You **must** write this number on any notes you may leave. Stick one to your exhibit so that it is visible to the judges, one to the underside of the exhibit base for security purposes and the final one on the back of your Competitors Badge. Competitor Badges **must** be worn at all times, including Prize Giving.

You **must** unpack and, if needed, repair your exhibit **only** at the prep tables in the registration area before taking your entry to the competition tables. Unpacking at the competition tables is **not permitted** as there is a risk of damaging other exhibits.

**Repairs must only be made by the competitor.** You must bring your own repair kit.

You **must** place your exhibit on the competition tables **only** where indicated by the class and exhibit (unique reference) number.

- You may leave a brief note listing products used or details about your exhibit e.g. the concept or inspiration (one or two sentences only). The note **must** be one side only and placed in front of your exhibit and **must** fit within your allocated area. **Do NOT include your name or any reference to you, the competitor, you must however include your 'unique reference number' (issued to you at registration) to identify the exhibit your**



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**note refers to.** Some categories **must** leave specific information for the judges, see your relevant category for requirements, these notes will be removed after judging.

- You **must not** leave business cards or names next to your exhibit before judging. You may leave cards after the results have been announced, but signs larger than A5 size **must not** be placed on tables as they may obscure view of, or risk damaging, nearby exhibits.
- You **must not** place products of any type near your exhibit. They will be removed and disposed of.
- The organisers/judges reserve the right to move exhibits as necessary.
- Recipes will not be returned to the competitor and will be destroyed by ICHF
- Travelling boxes **must** be removed after delivery and brought back for collection. There are no storage facilities available on site.

Once you have placed your exhibit(s) on the competition table/s you **must** leave the hall and re-enter at show opening time through the public entrance.

### Removal of Exhibits

Exhibits may only be removed from 1630hrs UK time Sunday 8<sup>th</sup> November 2026. You will be asked to leave the competition area shortly before close of show, in order to ensure all members of the public have also left, you will then be allowed back in to collect your exhibit. Please be aware of this when organising your travel plans and please do not request to remove your exhibit earlier than stated time. The organisers reserve the right to remove and destroy any exhibit not taken by 1730hrs UK time on Sunday 6th November 2026. Children are not permitted in the hall when removing your exhibit.



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### Judging and Results

Judging takes place on Friday 6<sup>th</sup> November 2026.

Results/Tent cards will be placed in front of entries as awards are finalised on Saturday 1st November. Entries which do not receive an award will not receive a Results/Tent card. Results/Tent cards will be issued as early as possible, if there are any delays due to unforeseen circumstances issuing of results may extend into the afternoon, however we aim to issue all results before the end of the day.

Results will be available online Saturday 7th November 2026 from *approximately* 1400hrs UK time at [www.cakeinternational.co.uk](http://www.cakeinternational.co.uk) with placements announced at Prize Giving on Sunday 8th November 2026 publicised online from *approximately* 1430hrs UK time. These times are *approximate* and subject to change if necessary to accommodate extended judging time or due to technological difficulties.

Entries that do not receive an award will not be shown in the website results list

Feedback sheets will be available on Saturday 7th November by the exhibit sealed with a sticker once judging has been completed for the category.

There **will be no judges' face to face feedback during the show whatsoever**. If there is a disagreement or error in calculations, please refer to Appeals/Complaints Procedures. (below)

### Awards: Open Class

**Gold: 90 – 100 Silver: 80 – 89 Bronze: 70 – 79 Merit: 55 – 69 No Award below: <55**

Gold, Silver, Bronze, or Merit may be awarded. Each category may have 1st, 2nd, or 3rd awarded. Where the highest award in a category is Bronze, no 1st, 2nd, or 3rd places will be awarded. Best in Show is chosen by the ICHF Management team & Judges from those categories achieving 1st placings.



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### **Bake International Best in Show prize - a trophy and £1000**

Not all entries are guaranteed an award.

Prize Giving 1430hrs UK time on Sunday 8th November 2026 at the Cake International Theatre.

Trophies and First, Second and Third prize only certificates will be presented. Cash prizes (if applicable) must be signed for and collected from the Competition Office.

### **Certificate collection**

We will email your certificate directly to you. Please allow up to 28 days to receive these.

### **Intellectual Property Rights**

By entering Cake International **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 of competition pieces may be used online by ICHF Events or printed in future relevant publications as agreed with ICHF management team.

### **Complaints/Appeals Procedures**

Any complaints must be sent via the Forms document link attached

<https://www.cakeinternational.co.uk/cake-international-complaints-queries-form/> or scan the QR Code by 20th November 2026. Or email [MelanieU@ichf.co.uk](mailto:MelanieU@ichf.co.uk)

The Judge's decision is final, no judging results will be discussed after the show closes unless there is an error in calculation and/or an error with the rules. Judges **will not** re-mark any disagreement with grading of awards. Please allow a minimum of 28 days for complaints to be processed from the 20th of November 2026.



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We **aim** to answer all complaints/appeals by **19 December 2026**. You **must** include your **unique reference** number in all correspondence.



### Security

Whilst reasonable care will be taken with the security of the exhibits, the organisers will not be responsible for any loss or damage to exhibits, equipment or personal effects. All entries are displayed in the competition area at the competitor's own risk.

### Behaviour and conduct of competitors.

We expect everyone to act in a respectful manner before during and after the cake competition – the following is an example of behaviour that will not be tolerated and could result in the following action being taken:

- Removal from the show with no re-entry or refund.
- Banned from attending Cake International or entering the competition for a minimum of 2 years.

All threats towards any members of the Cake International team including the judges or other participants at the show will be referred to the police.



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1. Any competitor who interferes or threatens to interfere with the operation of the judging process or the competition.
2. Aggressive behaviour, foul language or shouting will not be tolerated.
3. All defamatory, offensive, or derogatory comments, either verbal or written (including emails, text/voicemail/phone messages, social media, or other written communication) to a member of the judging team or a member of ICHF Events.
4. If you damage or interfere with another cake competition exhibit.

### Bake International competition 6<sup>th</sup> – 8<sup>th</sup> November 2026

#### Competition Schedule

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THE JUDGES WILL TAKE THE FOLLOWING INTO ACCOUNT:

1. OVERALL DESIGN AND/OR CONCEPT
2. EXTERNAL: VISUAL APPEAL
3. INTERNAL: TEXTURE & FLAVOUR
4. QUALITY OF WORKMANSHIP
5. RECIPE AND ATTENTION TO DETAIL.

Open Awards:

Merit (55-69)

Bronze (70-79)

Silver (80-89)

Gold (90-100)

Best in Shows - chosen by the Judges and Management.



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### B1. Christmas Swiss Roll (Open)

Unleash your creativity and craft a beautifully decorated Christmas Swiss Roll that reflects your unique style and festive imagination. You have complete freedom to choose the theme, colours, and decorative techniques, allowing you to showcase your artistry and skill.

#### **Key Focus:**

- The **Christmas Swiss Roll** should be **visually appealing**, festive, and demonstrate precision in decoration.
- Use any edible mediums and techniques traditionally associated with cake decorating and sugarcraft. You can embellish with meringue mushrooms chocolate robin's etc to your choice using any edible medium in the baking industry
- Originality and presentation will play a major role in judging—make your design stand out! Please note you do not have to decorate the cake board or put ribbon on for this class.

#### **Competition Rules**

##### **1. Edibility**

The Christmas Swiss Roll all decorations must be **100% edible**.

##### **2. Presentation**

A cake board

##### **3. Ribbon Usage**

No ribbon required

##### **4. Height**

There is **no height restriction**.

##### **5. Decorations**

**Artificial decorations are not permitted.**



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### 6. Tasting Requirement

A piece of the Christmas Swiss Roll must be **cut and replaced** ready for tasting.

### 7. Recipe & Allergens

A **typed recipe and list of allergen ingredients** must be placed in an envelope with your unique class reference number beside your exhibit.

### 8. Size Limit

The entire exhibit must not exceed **12" x 12" (31cm x 31cm)**. This is the only space allocated to you on the competition table.



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### B2. White and Brown Bread Products

Present for judging:

- **One 500g handmade white loaf**, shaped by hand.
- **One 500g brown loaf**, baked in a tin.

#### **Key Focus:**

- Both loaves should demonstrate **excellent texture, flavour, and appearance**.
- Judges will assess **craftsmanship, uniformity, and baking skill**—so aim for precision and quality in every detail.

Your challenge: **Show your mastery of traditional bread-making techniques with two perfectly executed loaves!**

#### **Competition Rules**

##### **1. Loaf Shape**

The shape of the white loaf is entirely at the competitor's discretion.

##### **2. Ingredients**

The use of **dough conditioners** is strictly prohibited.

##### **3. Recipe & Allergens**

A **typed recipe and list of allergen ingredients** must be placed in an envelope with your unique class reference number beside your exhibit.

##### **4. Judging**

The bread will be **cut and tasted** as part of the judging process.

##### **5. Presentation**

Your bread must be displayed on a **12" (31cm) board**.



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### B3. A British Naked Rich Round Fruit Cake

#### Present for Judging

One round British naked rich fruit cake, perfectly baked and presented in its natural form — no covering, no icing, just pure craftsmanship.

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#### Key Focus

- Judges will evaluate texture, flavour, bake quality, and overall appearance.
- This category honours the tradition of British fruit cake baking, so precision and consistency are essential.

**Your challenge:** Deliver the ultimate bake — simple, elegant, and bursting with flavour!

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#### Competition Rules

##### **1. Cake Size**

The cake must be round, approximately 6" (16 cm) in diameter.

##### **2. Ingredients & Restrictions**

No almond paste covering is allowed, and fruit must not be minced.

##### **3. Weight Limit**

The cake must not exceed 1 kg when judged.

##### **4. Recipe & Allergens**

Provide a typed recipe and a list of allergen ingredients in an envelope, marked with your unique class reference number, and place it beside your exhibit. *Please note: minced fruit is prohibited in this class.*

##### **5. Tasting Requirement**

One slice must be cut and left within the cake, ready for judges to remove easily for tasting.

##### **6. Presentation**

The cake must be displayed on an 8" (20cm) round cake board. Plain board no ribbon.



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### B4. A Carrot Cake

#### Present for Judging

A beautifully decorated carrot cake that demonstrates both creativity and technical skill. This category celebrates the artistry of a flawless finish — smooth, elegant, and visually striking.

#### Key Focus

- The carrot cake should be clean, consistent, and expertly executed, complementing the overall design.
- Use colour, texture, and decorative elements to make your cake stand out while maintaining balance and harmony. The design must primarily feature buttercream.
- Judges will assess presentation, precision, and originality. Include rosettes to showcase piping skills and embellish with decorations using any edible medium from the confectionery industry.

**Your challenge:** Transform a simple carrot cake into a show-stopping centrepiece that elevates your cake design!

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#### Competition Rules

##### **1. Cake Size**

The sponge must not exceed 8" (20cm) in diameter. There are no height restrictions.

##### **2. Design & Ingredients**

Filling, topping, flavour, colour, texture, and overall design are at the competitor's discretion. However, fresh dairy cream and curd cheese are not permitted in the cake's construction.



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### **3. Recipe & Allergens**

Provide a typed recipe and a list of allergen ingredients in an envelope, marked with your unique class reference number, and place it beside your exhibit.

### **4. Tasting Requirement**

One slice of the cake must be cut and replaced within the whole cake, ready for the judges to taste.

### **5. Presentation**

The cake must be displayed on a 10" (26 cm) round plain cake board, no ribbon. A piped rosette should indicate the number of portions this could be decorated to your choice.



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### B5. Afternoon Tea Pastries

Present 12 pastries suitable for an afternoon tea.

#### Competition Guidelines

##### 1. Design Requirements

You must create **three distinct designs**:

- One **sponge-based**
- One **pastry-based**
- One **macaron or meringue-based**

Each design must consist of **four pastries**.

##### 2. Flavours and Fillings

The choice of flavours, fillings and decoration is entirely up to the competitor.

##### 3. Recipe and Allergen Information

A typed recipe and a complete list of allergen ingredients must be placed in an envelope alongside your exhibit, clearly marked with your **unique class reference number**.

##### 4. Judging and Tasting

One pastry from each design will be cut and tasted by the judges.

##### 5. Presentation Standards

A plain cake board with no ribbon, or displayed on stand to show off your exhibit to the best of its ability required.

##### 6. Display Size

Your entire display must fit within a **16-inch (41 cm x 41 cm)** area.

##### 7. Judging Order

This class will be judged first due to the inclusion of **perishable ingredients**.



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### B6. Vegan Round Lemon Drizzle Cake

Present for Judging

#### **Competition Guidelines**

##### **1. Cake Size**

The sponge cake must not exceed **8 inches (20cm) in diameter**. There is **no height restriction**.

##### **2. Design and Ingredients**

The choice of filling, topping, flavour, colour, texture, and overall design is entirely at your discretion.

However, **mousse, fresh fruit, and fresh dairy cream are not permitted** within the cake. (*Lemon zest or crystallised lemon is allowed.*)

##### **3. Recipe and Allergen Information**

Provide a **typed recipe** along with a **complete list of allergen ingredients**. Place these in an envelope clearly marked with your unique class reference number and display it alongside your exhibit.

##### **4. Judging Slice**

Cut one slice from the cake and replace it within the whole cake, ready for the judges to taste.

##### **5. Presentation Base**

Present the cake on a **plain 10-inch (26 cm) round cake board, no ribbon**.



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## B7. Cookies

**Present Cookies of Two Different Flavours**

### **Competition Guidelines**

#### **1. Quantity and Variety**

Prepare **12 cookies in total**, comprising **6 cookies of each flavour**.

#### **2. Flavour Choice**

The choice of flavours is entirely at your discretion.

#### **3. Recipe and Allergen Information**

Provide a **typed recipe** along with a **complete list of allergen ingredients**. Place these in an envelope clearly marked with your unique class reference number and display it alongside your exhibit.

#### **4. Judging**

Judging one cookie of each flavour - will be cut and tasted.

#### **5. Display Size**

Your display must fit within an area of **16 inches x 16 inches (41 cm x 41 cm)** on a **plain cake board, no ribbon**.



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### B8. Classic Round Victoria Sandwich

#### **Competition Guidelines**

##### **1. Cake Specification**

Bake a traditional round Victoria Sandwich, filled with **jam only** (no cream) and finished with a light dusting of **caster sugar**.

##### **2. Size Requirement**

The cake must not exceed **9 inches (23 cm) in diameter**.

##### **3. Judging Slice**

Cut one slice from the cake and replace it within the whole cake, ready for the judges to taste.

##### **4. Recipe and Allergen Information**

Provide a **typed recipe** along with a **full list of allergen ingredients**. Place these in an envelope clearly marked with your unique class reference number and display it alongside your exhibit.

##### **5. Presentation Base**

Present the cake on a **plain 10-inch (26 cm) round cake board, no ribbon**.



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### B9. Gluten Free Chocolate Cake

#### Competition Guidelines

##### **1. Cake Size**

Your gluten-free chocolate cake must not exceed **8 inches (20 cm) in diameter**. There is no restriction on height.

##### **2. Design and Ingredients**

The choice of filling, topping, flavour, colour, texture, and overall design is entirely up to you.

However, **mousse, fresh fruit, and fresh dairy cream are not permitted** within the cake.

##### **3. Recipe and Allergen Information**

Please provide a **typed recipe** along with a **complete list of allergen ingredients**.

These must be placed in an envelope and clearly marked with your unique class reference number, then displayed alongside your exhibit.

##### **4. Judging Slice**

One slice of the cake must be cut and replaced within the whole cake, ready for the judges to taste.

##### **5. Presentation Base**

The cake must be presented on a **plain 10-inch (26 cm) cake board, no ribbon**.



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### B10. Tray Bake

#### Competition Guidelines

##### **1. Tray Bake Specification**

Prepare a tray bake measuring **no more than 8" x 12" (20 cm x 31 cm)**.

The flavour and style are entirely your choice — you may include options such as **gluten-free** or **vegan** if you wish.

##### **2. Recipe and Allergen Information**

Provide a **typed recipe** and a **complete list of allergen ingredients**.

Place these in an envelope, clearly marked with your unique class reference number, and display it beside your exhibit.

##### **3. Judging Portion**

Your tray bake must be **pre-portioned**, and **one piece should be cut and replaced** within the whole tray bake, ready for the judges to taste.

##### **4. Presentation Base**

Display your tray bake on a board measuring either:

- **14" square (36 cm)**, or
- **14" x 10" oblong (36 cm x 26 cm)**.

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**Tip:** Keep your tray bake neat, evenly portioned, and beautifully presented to impress the judges!



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### B11 - Technical Challenge

#### **Battenberg Technical Challenge: Precision in Pattern and Presentation**

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#### **Key Components**

1. **Sponge Cake**
  - Two distinct colours: pink and yellow.
  - Light, airy texture for both sponges.
2. **Apricot Purée**
  - Acts as a neutral flavour adhesive for assembling the sponge layers and securing the marzipan.
3. **Marzipan**
  - Choice of white or coloured, rolled evenly to encase the cake neatly.

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#### **Competition Guidelines**

1. **Cake Dimensions**
  - The finished exhibit must not exceed **20 cm (8 inches) in length and 8 cm (3 inches) in height.**
2. **Flavour Profile**
  - Each sponge must be flavoured to complement its colour profile.
3. **Recipe and Allergen Declaration**
  - Provide a typed recipe and a complete list of allergen ingredients.
  - Place these in a clearly marked envelope with your unique class reference number and display alongside your exhibit.
4. **Judging Slice**
  - One slice must be cut and replaced within the whole cake for tasting.
  - Apply a simple small handmade decoration to indicate portion control.
5. **Presentation Base**
  - Present the cake on a **plain 26 cm (10-inch) square cake board, no ribbon.**