

Cake International On Screen November 2020 Competition Schedule

You must also download the rules and read thoroughly.

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

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THE JUDGES WILL TAKE THE FOLLOWING INTO ACCOUNT:

- OVERALL DESIGN AND/OR CONCEPT
- DEGREE OF DIFFICULTY/COMPLEXITY
- VISUAL APPEAL/WOW FACTOR
- QUALITY OF WORKMANSHIP & ATTENTION TO DETAIL

A - Floral Display - *Old Master's Still Life Composition*

A floral display of realistic flowers to represent an old master's style, still life painting

The design must include a food element (e.g. fruit, berries or nuts) made from edible flower paste.

RULES

- Flowers and elements must be made from edible flower paste only.
- **You must provide a close up picture or video of the flowers – please see the general rules for full details**
- Must represent an Old Master's style of still life painting including fruit, berries or nuts made using edible flower paste as stated.
- Non-edible stands and non-edible containers are permitted
- Oasis/floral foam is permitted but must not be visible and must be covered in an edible medium.
- Ribbon may be attached to the board or stand only.
- Cold Porcelain is not permitted.
- Wire, tape, stamens, polystyrene centres and thread may be used in context e.g. for stems and flower centres. They should not dominate the display.
- Thread used should be natural (e.g. cotton, silk, lacemaker's cotton or any natural fibre).
- Synthetic threads and feathers are not permitted.
- Non-edibles such as beads, diamantes etc. are not permitted.
- No height restriction.
- You must include a list of realistic flowers used. If you do not include the list of realistic flowers and foliage used with your exhibit, you **will** lose marks.

Hints/tips

- *Old Master* refers to any painter of skill who worked in Europe before about 1800, research a still life painting by such an artist.

AA – Wafer Paper Flowers

An open class offering you the chance to create an imaginative piece of realistic floral art using your own choice of presentation, colours and realistic flowers along with foliage.

RULES

- The flowers and foliage must be realistic
- You must present a minimum of **3 different types of realistic flowers and a minimum of 1 type of realistic foliage**
- **You must provide a close up picture or video of each of the flowers – please see the general rules for full details**
- Non-edible stands, supports and containers are permitted
- Oasis/floral foam is permitted but must not be visible and must be covered with an edible medium.
- Ribbon must be attached to the base board or stand only and the base board must be covered in an edible medium.
- The board must be covered with an edible medium and edged with ribbon.
- Floral elements and foliage must be made using any edible type of wafer paper
- Cold porcelain is not permitted.
- Wire, tape, stamens, polystyrene centres and gumpaste for centres (polystyrene centres and gumpaste centres must be completely covered with wafer paper) and thread may be used in context, e.g. for stems and flower centres. They should not dominate the display.
- Where used, thread should be natural e.g. cotton, silk, lacemakers cotton or any natural fibre.
- Synthetic threads and feathers are not permitted.
- Non-edibles such as beads, diamantes etc. are permitted but must not predominate.
- Decorative wire is permitted.
- No height restriction
- You must include a list of realistic flowers used. If you do not include the list of realistic flowers and foliage used with your exhibit, you **will** lose marks.

HINTS & TIPS

- The choice of style and design is your choice but your flowers and foliage must be realistic.
- If you use added elements such as beads, decorative wire etc., they should enhance, not detract from, your floral work.
- Pay attention to edges, finishes and detail as well as the overall display

B - Floral Inspirations

An open class offering you the chance to create an imaginative piece of floral art using your own choice of presentation, style, format, colours and flowers along with foliage.

RULES

- The flowers may be realistic, stylistic or fantasy or a combination.
- Non-edible stands, supports and containers are permitted
- Oasis/floral foam is permitted but must not be visible and must be covered with an edible medium.
- Ribbon **must** be attached to the base-board or stand only and the base board must be covered in an edible medium.
- The board must be covered with an edible medium and edged with ribbon.
- Floral elements must be made using any edible type of flower paste.
- Cold porcelain is not permitted.
- Wire, tape, stamens, polystyrene centres and thread may be used in context, e.g. for stems and flower centres. They should not dominate the display.
- Where used, thread should be natural e.g. cotton, silk, lacemakers cotton or any natural fibre.
- Synthetic threads and feathers are not permitted.
- Non-edibles such as beads, diamantes etc. are permitted but must not predominate.
- Decorative wire is permitted.
- No height restriction
- You must include a list naming the realistic flowers/foliage represented, if used, if you do not include the list of realistic flowers used with your exhibit, you **will** lose marks.

HINTS & TIPS

- You can make something realistic and traditional or different and unusual. The choice of style and design is up to you.
- If you use added elements such as beads, decorative wire etc., they should enhance, not detract from, your floral work.
- Pay attention to edges, finishes and detail as well as the overall display

C - Decorated Cookies

Sponsored by Japanese Salonaise Association

A display using a minimum of 6 and a maximum of 12 individual cookies, each decorated differently on one surface only with a unifying theme of your choice.

RULES

- A minimum of 6 and a maximum of 12 decorated cookies.
- Each individual cookie must have a different design but must fit within the chosen theme.
- Each cookie can be any size to fit within the display area.
- Cookies should be ideally ¼" (4-6mm) and no more than 0.4" (1cm) thick not including the decoration.
- The cookies must be individual pieces with a design decorated on one surface only, like a picture or a plaque.
- Cookies and the decoration on the cookie must be completely edible.
- Cookies can be painted, have piped designs or relief images or use sculptural surface elements, as long as all decorations are 100% edible.
- Non-edible stands are permitted to display the cookies
- No height restriction.
- Ribbon is permitted to edge the stand or base board and to hang the cookies from a stand
- If you use a base board or drum, it must be fully coated in an edible medium and edged with ribbon.
- You may enhance your overall display with additional separate decoration but the decoration must be completely covered in an edible medium. Non-edible internal supports are permitted for this decoration (not the cookies) but no visible external supports other than wired flowers and foliage made from an edible medium and non-edible stands to display your cookies. Your cookies and the decoration on the cookies must be completely edible. The majority of the marks will be for your cookies
- Wired flowers and foliage made from an edible medium are permitted to contain wires, tape, stamen and polystyrene centres but must be used in context e.g. stems and flower centres.

HINTS & TIPS

- Make sure you note the number of cookies required and read the category rules thoroughly

D - 3D Display of Cookies

Make a display of 3D Cookies using any number of cookies and a theme of your choice.

RULES

- Please provide a drawing of how your cookies formed the 3D model.
- The design must be a 3D object (e.g. an animal or a box) constructed from cookies.
- Cookie should be ideally ¼" (4-6mm) and no more than 0.4" (1cm) thick not including the decoration.
- Cookies and the decoration on the cookies must be completely edible and assembled using an edible medium only (e.g. royal icing, sugar glue, chocolate).
- You cannot use non-edible supports for any part of the assembly of the cookies.
- Non-edible stands are permitted to display the cookies
- You may enhance your overall display with *additional separate* decoration, but the decoration must be completely covered in an edible medium. Non-edible internal supports are permitted for this decoration but no visible external supports other than wired flowers and foliage made from an edible medium and non-edible stands to display your cookies. The *additional separate* decoration enhances the display but the majority of the marks are for your cookies.
- Your cookies and the decoration **on** the cookie must be completely edible
- Wired flowers and foliage made from an edible medium may contain wires, tape, stamen and polystyrene cones and must be used in context e.g. stems and flower centres. Non-edible stands are permitted to display the cookies
- No height restriction.
- Ribbon is permitted to edge of the stand or base board.
- The base board or drum must be fully coated in an edible medium and edged with ribbon.

HINTS & TIPS

For competition purposes a 3D cookie display means something that is constructed into an actual object, not simply a cookie decorated on one surface. The finished construction can take any form or shape, but must be entirely edible, made from cookies and put together using an edible medium. Think of something like a gingerbread house or an animal.

E - Decorated Plaque made from Pastillage or Chocolate

The entire plaque including the decoration on the plaque must be completely edible and must not be fixed to anything else. It should be entirely freestanding.

RULES

- All elements on the plaque must be entirely edible (e.g. chocolate, royal icing, sugar paste, modelling/flower pastes).
- It may include any or all of these elements: painting, drawing, writing, piping, relief type work i.e. having a more sculptural surface.
- The work must be made entirely by hand. Texture mats, rolling pins and moulds must NOT be used.
- A decorated card is not a plaque and will be disqualified.
- The plaque may be presented but not fixed on a non-edible plate stand or a non-edible display board.
- The base board or drum must be fully coated in an edible medium and edged with ribbon.
- No height restriction.

HINTS & TIPS

- A plaque is essentially a flat plate made entirely out of an edible medium onto which decoration can be added. It is something that you might imagine hanging on a wall. It can be any shape and range from something flat with surface images or text, to something more sculptural where the design is raised, as in 'bas relief', as long as it remains essentially a 3D 'image' rather than a 3D object.

F - Display of Cupcakes

Six different, individual cupcakes with a unifying theme of your own choice

RULES

- ‘Cupcakes’ are small cakes baked in standard paper or foil cupcake cases, to serve one person. They are usually baked in cupcake or muffin tins/pans and are approximately 2” (5cms) base, 2.5” (7cms) top and about 1.5” (3.5 - 4cms approximately) height without decoration (guide only). You should aim for something as close to this as possible.
- The display must have a unifying/common theme (e.g. ‘Christmas’ or ‘makeup’) but each individual cupcake should be different (non-identical).
- Non-edible decorations with non-edible internal supports are **NOT** permitted on the actual cupcakes
- All decoration on the cupcakes **must** be 100% edible
- You may use dummy cupcakes for ease or 100% edible cupcakes using cake
- You may enhance your overall display with *additional separate* decoration but the decoration must be completely covered in an edible medium. Non-edible internal supports are permitted for this decoration but no visible external supports other than wired flowers made from an edible medium and non-edible stands to display your cupcakes. The *additional separate* decoration enhances the display but the majority of the marks are for your cupcakes
- Your decoration **on** the cupcakes must be completely edible.
- Wired flowers and foliage made from an edible medium may contain wires, tape, stamen and polystyrene cones and must be used in context e.g. stems and flower centres. They should not dominate the display.
- Any decorative topper should be less than the diameter of the cupcake and no more than 1.5 times its height. It should be balanced within the overall design of the cupcake.
- Cupcake wraps are permitted.
- Ribbon is permitted on the base board only.
- The base board or drum must be fully coated in an edible medium and edged with ribbon.
- No height restriction.

HINTS & TIPS

- Toppers that are excessive in size or height compared with the cupcake itself will not look balanced and may lose marks.
- You can use dummy cupcakes, but may find it easier to bake your own in advance and leave them uncovered to dry out.

G - Sculpted / Carved Cake

A sculpted/carved cake or group of cakes using 100% cake with food safe internal supports. The cake/s must be covered in sugarpaste, royal icing or chocolate.

RULES

- This may be a single cake or a group of cakes, as long as it fits within the overall space allowed.
- It must be **carved/sculpted from 100% cake** and covered in sugar paste, royal icing or chocolate.
- **You must provide a picture or video of the cake being cut – please see general rules for more details**
- The cake must be edible apart from non-edible food safe internal supports
- Firm setting edible mediums, such as modelling paste, flower paste, chocolate paste or rice krispie treats (RKT) may be used as an edible alternative to create structure for *small* details (e.g. ears, nails, fabric etc).
- Non-edible internal supports for the cake are permitted but must be food safe and a suitable barrier must be used if necessary, as if for a real cake.
- All external decoration must be 100% edible with no non-edible internal supports
- Wired flowers and foliage made from an edible medium are permitted and can contain wires, tape, stamen and polystyrene centres and must be used in context e.g. stems and flower centres. They should not dominate the display – any wires penetrating the coating must be attached using a suitable barrier, e.g. posy pick
- Dummies are NOT permitted.
- The cake can be any size
- There is no height restriction.
- The base board or drum must be fully coated in an edible medium and edged with ribbon

HINTS & TIPS

- The idea of this class is to showcase what can be made using actual, edible cake rather than a decorative showpiece that is made for display purposes only. For this reason the rules are very strict and nothing that could be considered inedible or non food-contact safe must be used.
- Bigger is not necessarily better, work to what feels right for the project you have in mind.

H - Decorative Exhibit

A decorative display that is not intended for consumption but that is fully decorated with any edible medium that might be used in confectionary or sugarcraft.

RULES

- The idea of this class is to showcase decorative sugar craft skills and ideas in displays that are not intended for consumption.
- This may be a single display piece or a group of displays – as long as it fits within the overall space allowed.
- The exhibit **MUST** be covered completely in an edible medium with no visible external supports except those used in wired flowers and foliage made from an edible medium.
- Wired flowers and foliage made from an edible medium may contain wires, tape, stamen and polystyrene centres but must be used in context e.g. for flower centres and stems. They should not dominate the display.
- Internal supports are permitted but must not be visible.
- Any edible medium that might be used in confectionary or sugarcraft.
- Corn silk, noodles and pasta are permitted but must be used sparingly.
- Rice Krispie Treats (RKT) may be used.
- Dummies are permitted.
- Posy picks need not be used for the attachment of floral elements as the piece is not intended for consumption
- If a base board is used, it must be fully coated in an edible medium and edged with ribbon
- There is no height restriction

HINTS & TIPS

- Make sure you enter the right class for your exhibit
- This class is about showing the art of the possible in confectionary terms
- Bigger is not necessarily better, work to what feels right for the project you have in mind
- Pay attention to the overall design as well as the finer detail

I - Decorative Exhibit Figurine or figure

A decorative display that is not intended for consumption but is fully decorated with any edible medium that might be used in confectionary or sugarcraft

A figurine or figure is a small statue/statue/sculpture of a person. This can include an animal or fictitious character.

RULES

- A Decorative Exhibit of a model or figure made from any edible confectionary or sugarcraft medium.
- The exhibit **MUST** be covered completely in an edible medium with no visible external supports except those used in wired flowers and foliage made from an edible medium.
- Internal supports are permitted but no visible external supports or wires are allowed except in wired flowers and foliage made from an edible medium.
- Wired flowers and foliage made from an edible medium may contain wires, tape, stamen and polystyrene centres but must be used in context e.g. flower centres and stems. They should not dominate the display.
- Dummies are permitted.
- Rice Krispie Treats (RKT) is permitted.
- Corn silk, noodles and pasta are permitted but must be used sparingly
- Posy picks need not be used for the attachment of floral elements as the piece is not intended for consumption.
- If a base board is used, it must be fully coated in an edible medium and edged with ribbon.
- There is no height restriction

HINTS & TIPS

- This class is about showing the art of the possible in confectionary
- Pay attention to the overall design as well as to the finer details

J - Decorative Exhibit Bust

A decorative display that is not intended for consumption but that is fully decorated with any edible medium that might be used in confectionary or sugarcraft

A bust is a sculpture of a person's head, shoulders and chest. This can include an animal or fictitious character.

RULES

- A Decorative Exhibit of your choice made from any edible confectionary or sugarcraft medium.
- The exhibit **MUST** be covered completely in an edible medium with no visible external supports except those used in wired flowers and foliage made from an edible medium.
- Internal supports are permitted but no visible external supports or wires are allowed except in wired flowers and foliage made from an edible medium. Wired flowers and foliage made from an edible medium may contain wires, tape, stamen and polystyrene centres but must be used in context e.g. flower centres and stems. They should not dominate the display.
- Dummies are permitted.
- Rice Krispie Treats (RKT) is permitted.
- Corn silk, noodles and pasta are permitted but must be used sparingly
- Posy picks need not be used for the attachment of floral elements as the piece is not intended for consumption.
- If a base board is used, it must be fully coated in an edible medium and edged with ribbon.
- There is no height restriction

HINTS & TIPS

- Pay attention to the overall design as well as to the finer details

K - Pushing the Boundaries: Innovation in Sugar

A decorative exhibit of your choice. The idea of this class is to stretch your imagination to produce a creative exhibit with two of the following: movement, sound or light. A decorative display that is not intended for consumption but that is fully decorated with any edible medium that might be used in confectionary or sugarcraft.

RULES

- **You must include a 30 second video of your piece with sound otherwise you will be disqualified – see general rules for more details**
- Dummies can be used
- You must include **two** of the following: movement, sound or light
- No wiring must be visible although we appreciate in some instances it is not possible to cover all mechanics and wiring with an edible medium, please explain ***why it is exposed*** and it will be assessed by the Head Judge and their decision will be final.
- The lights must be covered with a see-through edible medium.
- Rice Krispie Treats (RKT) can be used.
- Corn silk, noodles and pasta are permitted but must be used sparingly.
- Internal supports can be used but must be fully coated and not visible.
- All external mediums must be sugar, chocolate or confectionary based.
- There is no height restriction.
- If a base-board is used, it must be fully coated in an edible medium and edged with ribbon.

HINTS & TIPS

- This is an opportunity to really think outside the box and push sugar and confectionary work into the art of the impossible.
- Have fun!



L - Head Judge's Wild Card: Dreams and Nightmares

We want you to have complete artistic freedom in this category. This is a standalone category and normal rules do not apply, in the theme of dreams and nightmares (you can use both themes OR dreams OR nightmares).

Make something awesome for the Head Judge!

RULES

- Dummies are permitted.
- Internal supports are permitted.
- No height restriction.
- Any edible medium.
- Corn silk, noodles and pasta are permitted.
- Safety seal, cold porcelain and Artista Soft are not permitted.
- If a base board is used, it must be fully coated in an edible medium and edged with ribbon.

HINTS & TIPS

- This exhibit is not intended for consumption but is fully decorated with any edible medium that might be used in confectionary or sugarcraft
- Use this category to showcase your sugarcraft skills and techniques and impress our Head Judge!

M - Royal Iced Celebration Cake of 1, 2 or 3 Tiers

A royal iced celebration cake of 1,2, or 3 tiers using fruit cake or cake dummies.

RULES

- Vegan royal icing is acceptable.
- Fruit cake or cake dummies are permitted.
- All dummies/cakes must be coated in royal icing only.
- All decoration must be made from royal icing only.
- Royal icing is the only medium permitted in this class.
- Non-edible decoration is not permitted.
- Pillars, separators and stands are permitted.
- Riser dummies may be used but must be fully coated in royal icing
- Glaze or shimmer is not permitted in this class.
- Internal supports permitted in cake only (i.e. dowels if necessary).
- The cake base-board or drum must be fully coated in royal icing and edged with ribbon.
- Ribbon is permissible to edge the base drum/board only
- No height restriction.

HINTS & TIPS

- All parts of this should be treated as if it was cake and be fully coated.
- Cake dummies and cakes should be placed on boards or drums so that the underside of the cake or dummy is not visible.
- Consider the overall shape and structure of your design as well as the detail.

N - Single Tiered Celebration Cake

A *coated finished* single tiered cake, decoration of the competitor's choice.

RULES

- The cake must be coated finished round or square cake or a dummy round or square cake.
- It must be coated in sugarpaste, royal icing, chocolate/chocolate paste or buttercream.
- No visible external supports or wires are allowed except in wired flowers and foliage made from an edible medium. Wired flowers and foliage made from an edible medium may contain wires, tape, stamen and polystyrene centres but must be used in context e.g. stems and flower centres. They should not dominate the display.
- Internal food safe armature/non-edible food safe internal supports for the decoration is permitted and the decoration must be covered in an edible medium and attached with a posy pick.
- Wired flowers and foliage made from an edible medium, that penetrate the coating should be attached using a suitable barrier i.e. posy pick.
- No artificial decoration is permitted, see separate rules for definition.
- Dummies are permitted.
- The cake base board or drum must be fully coated in an edible medium and edged with ribbon.

HINTS & TIPS

- Think about the overall design as well as the detail.
- Make sure your drum is at least 1.5" bigger than your cake and is fully coated.

O - Wedding Cake of 3 or More Tiers

Any colour is permitted including white, ivory or cream.

RULES

- Dummies and dummy spacers are permitted.
- The cake and any spacers must be covered with sugar paste, royal icing, chocolate or buttercream.
- Cake stands and pillars are permitted.
- Internal and external supports for the tiers of the cake are permitted
- Where wire from flowers and foliage made from an edible medium penetrate the coating, a suitable barrier must be used i.e. posy pick.
- Wired flowers and foliage made from an edible medium may contain wires, tape, stamens and polystyrene centres but all must be used in context e.g. stems and flower centres. They should not dominate the display.
- Internal food safe armature/nonedible food safe internal supports for the decoration is permitted and the decoration must be covered in an edible medium and attached with a posy pick.
- No artificial decoration is permitted, see separate rules for definition of artificial decoration.
- Decorative wire is permitted (e.g. floral hoops)
- Ribbon is permitted to the edge of the base board/drum only, any other ribbon used on the cake must be made from an edible medium.
- The cake base board or drum must be fully coated in an edible medium and edged with ribbon.
- No height restriction.

HINTS & TIPS

- Moulds and cake lace are permitted but must not pre-dominate.
- You can choose any colour scheme and any theme for your wedding cake design.

P - Colourful Wedding Cake of 4 or More Tiers

A colourful wedding cake of 4 or more tiers. White, ivory or cream colour is permitted but must be used sparingly.

RULES

- Create a non-white, alternative style wedding cake exploring the use of colour.
- White, ivory or cream colour is permitted but must be used sparingly and not pre-dominate.
- Dummies and dummy spacers are permitted.
- Cake pillars and separators are permitted.
- The cake and any spacers must be covered with sugar paste, royal icing, chocolate or buttercream
- Cake stands and pillars are permitted.
- Internal and external supports for the tiers are permitted.
- Wired flowers and foliage made from an edible medium may contain wires, tape, stamen and polystyrene centres but must be used in context e.g. stems and flower centres. They should not dominate the display.
- Where wire from flowers and foliage made from an edible medium penetrate the coating, a suitable barrier must be used e.g. posy pick.
- Internal food safe armature/non-edible food safe internal supports for the decoration is permitted and the decoration must be covered in an edible medium and attached with posy picks.
- No artificial decoration is permitted, see separate rules for definition of artificial decoration.
- Decorative wire is permitted (e.g. floral hoops)
- Ribbon is permitted to the edge of the board/drum only any other ribbon used on the cake must be made from an edible medium.
- The cake base board or drum must be fully coated in an edible medium and edged with ribbon.
- No height restriction.

HINTS & TIPS

- This is an opportunity to create something which is very different from the more traditional white or ivory wedding cake design.
- Think of something which is eye catching and bold in its use of colour.

Q - Beginners

A round or square cake, decorated for a special occasion.

RULES

- This class is open to anyone who has **never** entered a Cake International competition **and** is a cake novice i.e. with one year or less experience.
- Decorate a single tiered cake or cake dummy for a special occasion.
- The style and design are the competitor's choice.
- All decoration must be edible with NO non-edible internal supports.
- The cake must be coated with sugarpaste *or* royal icing.
- No artificial decoration is permitted (see general rules for definition) and no non-edible decoration is permitted except for wired flowers and foliage made from an edible medium.
- Wired flowers and foliage made from an edible medium may contain wires, tape, stamen and polystyrene centres but must be used in context e.g. stems and flower centres. They should not dominate the display.
- If wires in flowers and foliage made from an edible medium penetrate the cake a suitable barrier must be used, i.e. a posy pick.
- Ribbon up to 15mm wide may be used to the base of the cake.
- The cake base board or drum must be fully coated in an edible medium and edged with ribbon.

HINTS & TIPS

- Remember to read the category rules several times and read the general rules too

R: Hand Painted Cake

Any number of tiers cake displaying hand painting with a theme of your choice

RULES

- Cake or dummies are permitted, and you will be awarded the same marks for using cake or dummies.
- Any edible medium may be used to hand paint your scene of your choice.
- Any theme of your choice.
- Each tier or the entire cake may be carved. You may use food safe non-edible internal supports.
- The cake structure and/or tiers must be fully coated in sugarpaste, royal icing or chocolate.
- All external decoration must be completely edible with no non-edible internal supports. Wired flowers and foliage made from an edible medium, however, are permitted.
- Wired flowers and foliage made from an edible medium may contain wires, tape, stamen and polystyrene centres and must all be used in context e.g. stems and flower centres. They should not dominate the display.
- The cake and any spacers must be covered with sugar paste, royal icing or chocolate
- Cake stands and pillars are permitted.
- Internal and external supports for the tiers or cake structure are permitted
- Wired flowers and foliage made from an edible medium that penetrate the coating must be attached using a suitable barrier, i.e. posy pick.
- No artificial decoration (see rules document for definition).
- Decorative wire is permitted (e.g. floral hoops)
- Ribbon is permitted to the edge of the base board/drum only.
- The cake base board or drum must be fully coated in an edible medium and edged with ribbon.
- No height restriction.

HINTS & TIPS

- This is a chance to really showcase your hand painting skills using a fully edible medium.