



## Cake International 3-5 November 2023

### Competition Schedule

You **must** download the additional 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 competitions prior to judging.*

Throughout the competition schedule we refer to 'sugarcraft exhibit'. For clarification of sugarcraft exhibit, we mean your cake, your competition entry, your exhibit.

There is no judges' feedback *after the awarding* unless there is an error with the calculation of your marks and/or an error with the rules. We will **not** offer any feedback if there is a disagreement with the award grading, the judges' decision is final.

Best in Show prize - a trophy and £2500

Please direct any questions to [questions@ichf.co.uk](mailto:questions@ichf.co.uk)

**You must not under any circumstances contact any of our individual judges directly including our Head Judge.**

Here are the competition categories with their reference letters, please use the reference letter when asking questions to the above email address:

*By request* we have added 2 separate Cold Porcelain category.

**Cold porcelain is only permitted in the 2 Cold Porcelain categories.**

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**THE JUDGES WILL TAKE THE FOLLOWING INTO ACCOUNT:**

1. OVERALL DESIGN AND/OR CONCEPT
2. DEGREE OF DIFFICULTY/COMPLEXITY
3. VISUAL APPEAL/WOW FACTOR
4. QUALITY OF WORKMANSHIP & ATTENTION TO DETAIL

Marks will be deducted for lack of originality

**Awards:**

**Merit (55-69)**

**Bronze 70-79)**

**Silver (80-89)**

**Gold (90-100)**

**Best in Show**

## A - Sugar Floral Display

Sponsored by:

**7 SUGAR LANE**<sup>TM</sup>  
CAKE SUPPLIES UNDER ONE ROOF

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

### RULES

1. The flowers and foliage **must** be realistic
2. Flowers and elements **must** be made from sugar flower paste/gumpaste only. The paste must contain a minimum of 60% sugar and confectionery ingredients (e.g. gum, egg white, gelatine, white fat). The judges will test the paste to ensure it fits with the criteria.
3. The sugar flower paste must be set hard.
4. Non-edible stands and non-edible containers are permitted but must fit inside the overall size limit.
5. Oasis/floral foam is permitted but must not be visible and must be covered in an edible medium.
6. You do not have to use a baseboard. If you decide to use a baseboard, you must completely cover the baseboard (the board must measure between 12.5mm thick and maximum of 3.81cms) in an edible medium including covering the edges of the baseboard with an edible medium or cover the edges of the baseboard with non-edible ribbon. If you do not do any of this, you will be disqualified.
7. Cold Porcelain and/or Artista Soft is not permitted.
8. Wire, tape, stamens, polystyrene centres and thread must be used in context e.g. for stems and flower centres. They must not dominate the display.
9. Thread used must be natural (e.g. cotton, silk, lacemakers cotton or any natural fibre).
10. Synthetic threads and feathers are not permitted.
11. You must not use decorative wire
12. **All wires must be taped**
13. Non-edibles such as beads, diamantes etc are not permitted.
14. The entire exhibit must fit within an 18" x 18" (45cm x 45cm) square – this is your area on the competition table.
15. No height restriction
16. You must place a small card measuring 6" x 4" (15cm x 10cm) in front of your exhibit naming all of the flowers/foliage represented, if you do not include the list of flowers with your exhibit you **will** be disqualified.

### Hints/tips

- Try to think of proportion and balance for your design and research fresh flower designs for inspiration
- Flower/petal paste is the same as gumpaste
- Remember the judges will be looking at the whole of the display

## B – Beginner's Floral

Sponsored by:

**7 SUGAR LANE™**  
CAKE SUPPLIES UNDER ONE ROOF

A floral class open to beginners with one year or less experience working with flowers and having never entered any floral competition/category (including online) previously. 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 using floral paste as the edible medium.

### RULES

1. The flowers and foliage must be realistic
2. You must present a minimum of 2 different types of realistic flowers and a minimum of 1 type of realistic foliage
3. Non-edible stands, supports and containers are permitted but must be inside the overall size limit.
4. Oasis/floral foam is permitted but must not be visible and must be covered with an edible medium.
5. You do not have to use a baseboard. If you decide to use a baseboard, you must completely cover the baseboard (the board must measure between 12.5mm thick and maximum of 3.81cms) in an edible medium including covering the edges of the baseboard with an edible medium or cover the edges of the baseboard with an edible medium. If you do not do any of this, you will be disqualified.
6. Floral elements and foliage must be made using any edible type of flower paste
7. Cold porcelain/Artista soft is **not** permitted.
8. Wire, tape, stamens, polystyrene centres and flower/gumpaste for centres and thread may be used in context, e.g. for stems and flower centres. They should not dominate the display.
9. Where used, thread must be natural e.g. cotton, silk, lacemakers cotton or any natural fibre.
10. Synthetic threads and feathers are not permitted.
11. Non-edibles such as beads, diamantes etc. are permitted but must not predominate.
12. Decorative wire is permitted.
13. All wires must be taped
14. The entire exhibit must fit within an 18" x 18" (45cm x 45cm) square – this is your area on the competition table.
15. No height restriction
16. Place a small card measuring 6" x 4" (15cm x 10cm) in front of your exhibit naming all of the realistic flowers/foilage represented. If you do not include the list of realistic flowers and foliage used with your exhibit, you **will** be disqualified.



## 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
- Remember the judges will be looking at the whole of the display

## C - Floral Display

Sponsored by:

**7 SUGAR LANE**<sup>™</sup>  
CAKE SUPPLIES UNDER ONE ROOF

A class offering you the chance to create an imaginative piece of floral art.

### Rules

1. The flowers can be realistic OR fantasy.
2. Ribbon may be attached to the board or stand only.
3. Floral elements must be made from edible flower paste only. Cold porcelain/artista soft is **not** permitted.
4. Wire, tape, stamens, polystyrene centres and thread must be used in context e.g. for stems and flower centres. They should not dominate the display.
5. Thread must be natural e.g. cotton, silk, lacemakers cotton or any natural fibre.
6. Synthetic threads and feathers are not permitted.
7. Non-edibles such as beads, diamantes etc. are permitted in this class.
8. Decorative wire is permitted.
9. Non-edible stands and non-edible containers are permitted but must fit inside the overall size limit.
10. Oasis/floral foam is permitted but must not be visible and must be covered in an edible medium.
11. You do not have to use a baseboard. If you decide to use a baseboard, you must completely cover the baseboard (the board must measure between 12.5mm thick and maximum of 3.81cms) in an edible medium including covering the edges of the baseboard with an edible medium or cover the edges of the baseboard with non-edible ribbon. If you do not do any of this, you will be disqualified.
12. The display must not EXCEED a 15"x 15" (38cm x 38cm) square
13. If realistic flowers are used you **must** place a small card in front of your exhibit stating the realistic flowers/foilage represented, if you do not do this you will be disqualified. It must be no bigger than 6" x 4" (15cm x 10cm).

### Hints/tips

- 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.

## **D – Tiered cake – festivals theme**

A class with the theme of “festivals”

The minimum 2-tiered cake **must** include design elements representative of a festival of your choice.

The cake **must** have a design that is obvious of your chosen festival. The festival could be Mardi Gras, Diwali, Dia de los Muertos, Christmas, Eid al-Adha or any festival of your choice.

### **RULES:**

1. Dummies and dummy spacers are permitted. If dummies are used, no part of the dummy must be exposed.
2. Cake stands, pillars and separators are permitted.
3. Internal and external supports for the tiers of the cake are permitted
4. Wired flowers and foliage made from an edible medium may contain wires, tape, stamens and polystyrene centres but all must be used in context.
5. Internal food safe supports are permitted.
6. Posy picks or food safe barriers must be used and the top edge of the posy pick or food safe barrier **must** be visible.
7. No artificial decoration is permitted, see separate rules for definition of artificial decoration.
8. Cocktail sticks are not permitted to penetrate the cake and a food safety barrier must be used.
9. Decorative wire **is not** permitted
10. The entire exhibit must not exceed 18” x 18” (45cm x 45cm) square. This is the only space allocated to you on the competition table
11. You **must** use a base board. The cake base board **must** be fully coated in an edible medium and edged with non-edible ribbon or an edible medium. The board must measure between 12.5mm thick and maximum of 3.81cms
12. Non-edible ribbon is permitted to the edge of the base board **only**, any other ribbon used on the cake must be made from an edible medium.
13. No height restriction.



## E - Decorated Cookies

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.

### **Please note:**

If you are using any edible medium to decorate your cookies, the decoration must not protrude more than 20mm from the surface of the cookie.

If you are using royal icing to decorate your cookies, the decoration must not protrude more than 15mm from the surface of the cookie.

### RULES

1. A minimum of 6 and a maximum of 12 decorated cookies.
2. Each individual cookie must have a different design but **must** fit within your chosen theme.
3. Each cookie can be any size to fit within the display area.
4. Cookies should be ideally 1/4" (4-6mm) and no more than 0.4" (1cm) thick not including the decoration.
5. If your medium is royal icing, the decoration must not protrude more than 15mm from the surface of the cookie or you will be disqualified
6. The cookies **must** be individual pieces and **not** attached to another cookie. The cookie must have a design decorated on one surface only, like a picture or a plaque.
7. Cookies and the decoration **on** the cookie must be completely edible.
8. Cookies can be painted, have piped designs or relief images or use sculptural surface elements, as long as all decorations are 100% edible.
9. The entire exhibit must not exceed 14" x 14" (35cm x 35cm) square – this is the only space allocated to you on the competition table.
10. Non-edible stands are permitted to display the cookies but must fit within your area.
11. Non edible ribbon is permitted to edge the stand or base board and to hang the cookies from a stand.
12. You must use a baseboard/plate or suitable stand to display your exhibit. If a baseboard is used you must completely cover the baseboard (the board must measure between 12.5mm thick and maximum of 3.81cms) in an edible medium including covering the edges of the baseboard with an edible medium or cover the edges with non-edible ribbon. If you do not do any of this, you will be disqualified.
13. Additional separate decoration covered in an edible medium and containing internal supports is permitted to enhance your cookies display.



**Notes:**

- We allow additional separate decoration to enhance the display of your cookies but the majority of your marks are for the creation of your cookies
- Please pay attention to the decoration measurements on your cookies, the judges will measure, the information is above.
- The cookies are not tasted

## **F – Modelled animals and/or figures on a single tiered cake**

An open class allowing you freedom of theme. We want to see your modelling skills. You can create modelled animals and /or modelled figures on a single tiered cake.

### **RULES**

1. A minimum of 5 modelled animals and/or figures
2. The modelled animals and/or figures may contain internal supports
3. The cake must be based on a 7” (18cms) to 8” maximum (20cms) coated finished round or square cake or a dummy round or square cake.
4. It must be coated in sugarpaste, royal icing, chocolate/chocolate paste or buttercream.
5. 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
6. Internal food safe supports are permitted.
7. Posy picks or food safe barriers must be used and the top edge of the posy pick or food safe barrier must be visible.
8. Wired flowers and foliage made from an edible medium that penetrate the coating should be attached using a suitable barrier i.e. posy pick or a suitable food safe barrier.
9. No artificial decoration is permitted, see separate rules for definition.
10. Decorative *wire is not* permitted.
11. Cocktail sticks are not permitted to penetrate the cake and a food safety barrier must be used.
12. Non-edible ribbon is permitted to the edge of the base board **only**, any other ribbon used on the cake must be made from an edible medium.
13. You must use a base board. The cake base board must be fully coated in an edible medium and edged with non-edible ribbon only. The board must measure between 12.5mm thick and maximum of 3.81cms
14. The entire exhibit must not exceed a 14” x 14” (35cm x 35cm) square and must not exceed 16” (40cms) in height. This is the only space allocated to you on the competition table.

### **HINTS & TIPS**

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

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## **G - 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 so that it can be picked up and examined front and back by the judges to ensure that it complies with this rule.

### **RULES**

1. All elements on the plaque must be entirely edible (e.g. chocolate, royal icing, sugar paste, modelling/flower pastes).
2. It may include any or all of these elements: painting, drawing, writing, piping, relief type work i.e. having a more sculptural surface.
3. The work **must be made** entirely by hand. Texture mats, rolling pins and moulds must NOT be used.
4. You do not have to use a baseboard. If you decide to use a baseboard, you must completely cover the baseboard (the board must measure between 12.5mm thick and maximum of 3.81cms) in an edible medium including covering the edges of the baseboard with an edible medium or cover the edges of the baseboard with non-edible ribbon. If you do not do any of this, you will be disqualified.
5. A decorated card is not a plaque and will be disqualified.
6. The plaque must be presented but not fixed on a non-edible plate stand or a non-edible display board.
7. The entire exhibit, including the stand, must not exceed an area of 10" x 10" (25cm x 25cm) square – this is the only space allocated to you on the competition table.
8. There is 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.

## H - Display of Cupcakes

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

### RULES

1. '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.
2. Any decorative topper **must** be less than the diameter of the cupcake and **no more** than 1.5 times its height or it **will** be disqualified. It must be balanced within the overall design of the cupcake.
3. The display must have a unifying/common theme (e.g. 'Christmas' or 'makeup') but each individual cupcake must be different (non-identical).
4. All decoration **on** the cupcakes must be 100% edible containing no wires or supports
5. You may use dummy cupcakes for ease of transport or 100% edible cupcakes using cake
6. You must use a baseboard/plate or suitable stand to display your exhibit. If a baseboard is used, you must completely cover the baseboard (the board must measure between 12.5mm thick and maximum of 3.81cms) in an edible medium .
7. Additional separate decoration covered in an edible medium and containing internal supports is permitted to enhance your cupcakes display.
8. Cupcake wraps are permitted.
9. Non-edible ribbon is permitted on the base board plate or stand only.
10. The entire exhibit must not exceed 12" x 12" (30cm x 30cm) square – this is the only space allocated to you on the competition table.
11. There is no height restriction.

### HINTS AND TIPS

- Toppers that are excessive in size or height compared with the cupcake itself will not look balanced. You can use dummy cupcakes, but may find it easier to bake your own in advance and leave them uncovered to dry out. The cupcakes are not tasted.
- We allow additional separate decoration to enhance the display of your cupcakes but the majority of your marks are for the creation of your cupcakes.

## I - Sculpted / Carved Cake

A sculpted/carved cake or group of cakes using 100% cake. The cake/s must be covered in any edible medium as used in sugarcraft and confectionary.

### RULES

1. This may be a single cake or a group of cakes, as long as it fits within the overall space allowed.
2. It must be carved/sculpted from 100% cake and covered in an edible medium as used in sugarcraft. The cake can contain food safe internal supports
3. 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, tail, fabric etc). Corn silk, noodles and pasta is not permitted on the sugarcraft exhibit.
4. 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 – any wires penetrating the coating must be attached using a suitable food safe barrier e.g. posy pick. The top edge of the posy pick/food safe barrier must be visible.
5. Dummies are **NOT** permitted.
6. The exhibit and its decorations may be cut to ensure it complies with all of the criteria.
7. The entire exhibit must be contained within a 24” x 24” (60cm x 60cm) square area – this is the only space allocated to you on the competition table.
8. The cake can be any size as long as it stays within the permitted area.
9. There is no height restriction.
10. You **must** use a base board. The base board **must** be fully coated in an edible medium and edged with non-edible ribbon or an edible medium. (the board must measure between 12.5mm thick and maximum of 3.81cms)

### 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. The cake is not tasted. Bigger is not necessarily better, work to what feels right for the project you have in mind.

## **J - 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**

1. The idea of this class is to showcase decorative sugar craft skills and ideas in displays that are not intended for consumption.
2. This may be a single display piece or a group of displays – as long as it fits within the overall space allowed.
3. 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.
4. Wired flowers and foliage made from an edible medium may contain wires, tape, stamen and polystyrene centres but must be used in context.
5. Internal supports are permitted but must not be visible.
6. Corn silk, noodles and pasta are permitted but must be used sparingly.
7. Rice Krispie Treats (RKT) may be used.
8. Dummies are permitted.
9. The entire exhibit must not exceed 24” x 24” (60cm x 60cm) square - this is the only space allocated to you on the competition table
10. There is no height restriction
11. Posy picks/food safe barriers need not be used for the attachment of floral elements as the piece is not intended for consumption
12. You do not have to use a baseboard. If you decide to use a baseboard, you must completely cover the baseboard (the board must measure between 12.5mm thick and maximum of 3.81cms) in an edible medium including covering the edges of the baseboard with an edible medium or cover the edges of the baseboard with non-edible ribbon. If you do not do any of this, you will be disqualified.

\*By visible external support we mean completely cover any wires used etc. with an edible medium

## **K - Small Or Miniature Decorative Exhibit**

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

### **RULES**

1. A Small or Miniature Decorative Exhibit of your choice made from any edible confectionary or sugarcraft medium.
2. 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.
3. Internal supports are permitted but no visible external supports or wires are allowed except in wired flowers and foliage made from an edible medium.
4. Wired flowers and foliage made from an edible medium may contain wires, tape, stamen and polystyrene centres but must be used in context.
5. Dummies are permitted.
6. Rice Krispie Treats (RKT) is permitted.
7. Corn silk, noodles and pasta are permitted but must be used sparingly
8. The entire exhibit **must** fit within a 10" x 10" (25cm x 25cm) area with a maximum height of 10" (25cm). This is the only space allocated to you on the competition table
9. Posy picks/food safe barriers need not be used for the attachment of floral elements as the piece is not intended for consumption.
10. You do not have to use a baseboard. If you decide to use a baseboard, you must completely cover the baseboard (the board must measure between 12.5mm thick and maximum of 3.81cms) in an edible medium including covering the edges of the baseboard with an edible medium or cover the edges of the baseboard with non-edible ribbon. If you do not do any of this, you will be disqualified.

\*By visible external support we mean completely cover any wires used etc. with an edible medium

### **HINTS & TIPS**

- This class is about showing the art of the possible in confectionary terms on a small, but not minute, scale
- Pay attention to the overall design as well as to the finer details
- Don't forget the height restriction as the judges do measure your exhibit



## L - Head Judge's Wild Card –Alternative Wedding Cake

**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 **WEDDING** using any edible mediums with a twist!

The idea of this class is to *stretch* your imagination to produce a creative exhibit you can use *lights, sound and movement should you wish.*

We want to see the coolest wedding cake you have ever wanted to design. Let's see this wedding cake you can design with complete freedom, make something mind blowing for the Head Judge!

### RULES:

Dummies can be used.

The exhibit can be sculpted, tiered and include movement, sound and light if you wish, the choice is yours.

1. You can include **all** of the following: *movement, sound and light should you wish*
2. 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 leave a note beside your piece to explain why it is exposed and it will be assessed by the Head Judge and their decision will be final.
3. The lights must be covered with a see-through edible medium
4. Internal supports can be used but must be fully coated and not visible, with the exception of floral arrangements
5. All external mediums must be sugar, chocolate, buttercream or confectionary based.
6. Battery powered only mechanisms and *lights must* be used and sustained (see hints & tips) during the show.
7. The entire exhibit must fit within 24" x 24" (60cm x 60cm) square. This is the only space allocated to you on the competition table.
8. There is no height restriction.
9. If using clear spacers with the ability to have pieces within, the pieces must be of an edible medium.
10. If you decide to use a baseboard, you must completely cover the baseboard (the board must measure between 12.5mm thick and maximum of 3.81cms) in an edible medium including covering the edges of the baseboard with an edible medium or cover the edges of the baseboard with non-edible ribbon. If you do not do any of this, you will be disqualified

## HINTS & TIPS

- This is an opportunity to really think outside the box and push sugar and confectionary work into the art of the impossible whilst creating a real wedding cake for the Head judge.
- Please ensure your exhibit is in operation at commencement of the show as this category will be the first category to be judged to give full impact to the judges.
- Please speak with judges regarding the changing of batteries and if you wish the judges to switch off your exhibit



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## **M- Head Judge's Wild Card - A Horror Exhibit.**

**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 **HORROR** using any edible mediums with a twist. The idea of this class is to stretch your imagination to produce a creative exhibit you can use *lights, sound and movement should you wish*. 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.

We want to see the darkest, most frightening exhibit come to life you can design, make something terrifying for the Head Judge!

### **RULES:**

Dummies can be used.

The exhibit can be sculpted, tiered and include movement sound and light if you wish, the choice is yours.

1. You can include **all** of the following: *movement, sound and light should you wish*
2. 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 leave a note beside your piece to explain why it is exposed and it will be assessed by the Head Judge and their decision will be final.
3. The lights must be covered with a see-through edible medium.
4. Internal supports can be used but must be fully coated and not visible.
5. All external mediums must be sugar, chocolate, buttercream or confectionary based.
6. Battery powered only mechanisms and *lights must* be used and sustained (see hints & tips) during the show
7. The entire exhibit must fit within 24" x 24" (60cm x 60cm) square. This is the only space allocated to you on the competition table.
8. There is no height restriction.
9. If you decide to use a baseboard, you must completely cover the baseboard (the board must measure between 12.5mm thick and maximum of 3.81cms) in an edible medium including covering the edges of the baseboard with an edible medium or cover the edges of the baseboard with non-edible ribbon. If you do not do any of this, you will be disqualified

## HINTS & TIPS

- This is an opportunity to really think outside the box and push sugar and confectionary work into the art of the impossible whilst creating a real horror show for the Head judge.
- Please ensure your exhibit is in operation at commencement of the show as this category will be the first category to be judged to give full impact to the judges.
- Please speak with judges regarding the changing of batteries and if you wish the judges to switch off your exhibit

## **N - 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**

1. Vegan royal icing is acceptable.
2. Fruit cake or cake dummies are permitted
3. All dummies/cakes must be coated in royal icing only.
4. All decoration must be made from royal icing only.
5. Royal icing is the only medium permitted in this class.
6. Non-edible decoration is not permitted.
7. Pillars, separators and stands are permitted.
8. Riser dummies may be used but must be fully coated in royal icing
9. Glaze or shimmer is not permitted in this class.
10. Internal supports permitted in actual cake only (i.e. food safe dowels if necessary).
11. Posy picks or food safe barriers must be used and the top edge of the posy pick or food safe barrier must be visible.
12. You **must** use a base board. The cake base-board **must** be fully coated in royal icing and edged with non-edible ribbon. The board must measure between 12.5mm thick and maximum of 3.81cms
13. If you are using a double board, you must cover both boards in royal icing and completely cover the edges of the board with ribbon (non-edible ribbon). Both boards must be visible
14. Non edible ribbon is permissible to edge the base board only
15. The entire exhibit must not exceed 14” x 14” (35cm x 35cm) square – this is the only space allocated to you on the competition table.
16. There is no height restriction.

### **HINTS & TIPS**

- All parts of this should be treated as if it was cake and must be fully coated.
- Cake dummies and cakes must be placed on boards 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.
- Think about transport and whether your design will work in sections or can be transported complete.

## O - Single Tiered Celebration Cake

A 7" (18cms) to 8" maximum (20cms) *coated finished* single tiered cake, decoration of the competitor's choice.

### RULES

1. The cake must be based on a 7" (18cms) to 8" maximum (20cms) coated finished round or square cake or a dummy round or square cake.
2. It must be coated in sugarpaste, royal icing, chocolate/chocolate paste or buttercream.
3. 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.
4. Internal food safe supports are permitted.
5. Posy picks or food safe barriers must be used and the top edge of the posy pick or food safe barrier must be visible.
6. Wired flowers and foliage made from an edible medium that penetrate the coating should be attached using a suitable barrier i.e. posy pick or a suitable food safe barrier.
7. No artificial decoration is permitted, see separate rules for definition.
8. Decorative wire is not permitted
9. Cocktail sticks are not permitted to penetrate the cake and a food safety barrier must be used.
10. Non-edible ribbon is permitted to the edge of the base board **only**, any other ribbon used on the cake must be made from an edible medium.
11. You must use a base board. The cake base board must be fully coated in an edible medium and edged with non-edible ribbon only. The board must measure between 12.5mm thick and maximum of 3.81cms
12. The entire exhibit must not exceed a 14" x 14" (35cm x 35cm) square and must not exceed 16" (40cms) in height. This is the only space allocated to you on the competition table.

### HINTS & TIPS

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

## **P - Wedding Cake of 3 or More Tiers**

Sponsored by:

**7 SUGAR LANE**<sup>TM</sup>  
CAKE SUPPLIES UNDER ONE ROOF

A wedding cake of 3 or more tiers. **Any colour** is permitted including white, ivory or cream.

The wedding cake **must show** it is for a wedding.

There **must** be a wedding themed handmade decoration on the cake.

### **RULES**

1. You **must** show this is a wedding cake with a wedding themed handmade decoration **on** the cake
2. Dummies and dummy spacers are permitted. If dummies are used, no part of the dummy must be exposed.
3. Cake stands, pillars and separators are permitted.
4. Internal and external supports for the tiers of the cake are permitted
5. Where wire from flowers and foliage made from an edible medium penetrate the coating, a suitable barrier must be used i.e. posy pick or a suitable food safe barrier.
6. Wired flowers and foliage made from an edible medium may contain wires, tape, stamens and polystyrene centres but all must be used in context.
7. All wires must be taped
8. Internal food safe supports are permitted.
9. Posy picks or food safe barriers must be used and the top edge of the posy pick or food safe barrier must be visible.
10. No artificial decoration is permitted, see separate rules for definition of artificial decoration.
11. Cocktail sticks are not permitted to penetrate the cake and a food safety barrier must be used
12. Decorative wire is not permitted
13. The entire exhibit must not exceed 18" x 18" (45cm x 45cm) square. This is the only space allocated to you on the competition table
14. You **must** use a base board. The cake base board **must** be fully coated in an edible medium and edged with non-edible ribbon or an edible medium. The board must measure between 12.5mm thick and maximum of 3.81cms

15. Non-edible ribbon is permitted to the edge of the base board **only**, any other ribbon used on the cake must be made from an edible medium.
16. No height restriction.

## HINTS & TIPS

- Moulds and cake lace are permitted but must be used sparingly.
- This is your opportunity to demonstrate your skill and creativity; originality is well received!



## Q - Miniature Wedding Cake

A miniature wedding cake that is fully decorated with any edible medium that might be used in confectionary or sugarcraft

1. A wedding cake in miniature size made from any edible confectionary or sugarcraft medium.
2. 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.
3. 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
4. Dummies are permitted.
5. Rice Krispie Treats (RKT) is permitted.
6. Corn silk, noodles and pasta are permitted but must be used sparingly
7. The entire exhibit **must** fit within a 6" x 6" (15cm x 15cm) area with a maximum height of 6" (15cm). This is the only space allocated to you on the competition table.
8. Posy picks/food safe barriers need not be used for the attachment of floral elements as the piece is not intended for consumption.
9. You do not have to use a baseboard. If you decide to use a baseboard, you must completely cover the baseboard (the board must measure between 12.5mm thick and maximum of 3.81cms) in an edible medium including covering the edges of the baseboard with an edible medium or cover the edges of the baseboard with non-edible ribbon. If you do not do any of this, you will be disqualified.

\*By visible external support we mean completely cover any wires used etc. with an edible medium

### HINTS & TIPS

- Don't forget the height restriction as the judges do measure your exhibit
- This class is about showing the art of the possible in confectionary terms on an extremely tiny scale
- Pay attention to the overall design as well as to the finer details

## **R - Beginners 1 or more tier**

A 7" or 8" cake, round or square, decorated for a special occasion.

You may create a tiered cake if you wish.

### **RULES**

1. This class is open to anyone who has **never** entered a Cake International competition (virtual competition or show competition) and is a cake novice i.e. with one year or less experience.
2. Decorate a tiered 7" (18cms) or 8" (20cms) cake or cake dummy for a special occasion. This is the size of the cake baked in a round or square 7" or 8" tin, or a 7" or 8" cake dummy. It will be a little bigger when decorated and this is acceptable
3. The style and design are the competitor's choice.
4. All decoration **must** be edible with **NO** non-edible internal supports.
5. The cake must be coated with sugarpaste or royal icing.
6. **No** artificial decoration is permitted (see general rules for definition)
7. **No** non-edible decoration is permitted except for wired flowers and foliage made from an edible medium.
8. Wired flowers and foliage made from an edible medium may contain wires, tape, stamen and polystyrene centres but must be used in context.
9. Posy picks or food safe barriers must be used and the top edge of the posy pick or food safe barrier must be visible.
10. The entire exhibit must not exceed an area of 12" x 12" (30cm x 30cm) square. This is the only space allocated to you on the competition table.
11. You **must** use a base board. The cake base board **must** be fully coated in an edible medium and edged with non-edible ribbon. The board must measure between 12.5mm thick and maximum of 3.81cms
12. If you are using a double board, you must completely cover both boards in an edible medium including covering the edges of the boards with non-edible ribbon. Both boards must be visible

### **HINTS & TIPS**

- If you start with a 7" or 8" cake or dummy cake, your finished cake will be a little bigger after coating and decorating this is perfectly normal and acceptable.

## S - Hand Painted Cake

**Any number of tiers cake displaying hand painting directly on the cake with a theme of your choice.**

### RULES

1. Cake or dummies are permitted, and you will be awarded the same marks for using cake or dummies. No part of the dummy must be exposed.
2. Any edible medium may be used to hand paint your scene of your choice **directly onto** the cake.
3. Any theme of your choice.
4. The use of stencils **are** permitted but the stencil design must not dominate or be part of your main hand painted design
5. The use of photo printing is **prohibited**
6. Airbrushing is allowed
7. Each tier or the entire cake may be carved. You may use food safe non-edible internal supports.
8. The cake structure and/or tiers must be fully coated in sugarpaste, royal icing, buttercream or chocolate.
9. 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. Format issues below
10. Wired flowers and foliage made from an edible medium may contain wires, tape, stamen and polystyrene centres and must all be used in context.
11. Decorative wire is not permitted (e.g., floral hoops).
12. Cake pillars and separators are permitted.
13. Cake stands are permitted
14. Posy picks or food safe barriers must be used and the top edge of the posy pick or food safe barrier must be visible.
15. Cocktail sticks are not permitted to penetrate the cake and a food safety barrier must be used.
16. No artificial decoration (see rules document for definition).
17. You **must** use a base board. The cake base board **must** be fully coated in an edible medium and edged with non-edible ribbon or an edible medium. The board must measure between 12.5mm thick and maximum of 3.81cms
18. Non-edible ribbon is permitted to the edge of the base board only.
19. The entire exhibit must not exceed 18"x 18" (45cm x 45cm) square - this is the only space allocated to you on the competition table.
20. There is no height restriction.

### HINTS & TIPS

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

## T - Illusion Cake

A sculpted/carved cake or group of cakes using predominantly cake with food safe internal supports. The cake/s must be covered in any edible medium as used in sugarcraft and confectionary.

The cake must be a minimum of 50% edible cake.

The cake must look as close to the object you are trying to interpret/replicate and must be true to the size of the object.

### RULES

1. This can be a single cake or a group of cakes, as long as it fits within the overall space allowed.
2. The cake must be a minimum of 50% of edible cake
3. The cake must look as close to the “object” you are trying to interpret/replicate and must be true to the size of the object.
4. It must be carved/sculpted from mainly cake and covered in an edible medium as used in sugarcraft.
5. Food safe internal supports are permitted.
6. 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 but the main part of the object must be cake.
7. 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 – any wires penetrating the coating must be attached using a suitable food safe barrier e.g. posy pick. The top edge of the posy pick/food safe barrier must be visible.
8. Dummies are **NOT** permitted.
9. The exhibit and its decorations will be cut to ensure it complies with all of the criteria.
10. The entire exhibit must be contained within a 24” x 24” (60cm x 60cm) square area – this is the only space allocated to you on the competition table.
11. The cake can be any size as long as it stays within the permitted area.
12. There is no height restriction, however the cake must be a minimum of 3” (7.2cm) in height
13. You **must** use a base board. The base board **must** be fully coated in an edible medium and edged with non-edible ribbon or an edible medium. (the board must measure between 12.5mm thick and maximum of 3.81cms)

## U -Decorative Life Size

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

The life size display can be a person or an animal for example.

You may work as a team of up to 3 people.

Places are strictly limited to 8 entries only.

Cost is £45 please [enter here](#)

### RULES

1. The idea of this class is to showcase decorative sugar craft skills and ideas in displays that are not intended for consumption.
2. This may be a single display piece or a group of displays – as long as it fits within the overall space allowed.
3. 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.
4. Wired flowers and foliage made from an edible medium may contain wires, tape, stamen and polystyrene centres but must be used in context.
5. Internal supports are permitted but must not be visible.
6. Any edible medium that might be used in confectionary or sugarcraft.
7. Corn silk, noodles and pasta are permitted but must be used sparingly.
8. Rice Krispie Treats (RKT) may be used.
9. Dummies are permitted.
10. The entire exhibit must not exceed 6ft x 2ft 6"
11. There is no height restriction
12. Posy picks or food safe barriers need not be used for the attachment of floral elements as the piece is not intended for consumption
13. You do not have to use a baseboard. If you decide to use a baseboard, you must completely cover the baseboard (the board must measure between 12.5mm thick and maximum of 3.81cms) in an edible medium including covering the edges of the baseboard with an edible medium or cover the edges of the baseboard with non-edible ribbon. If you do not do any of this, you will be disqualified.

\*By visible external support we mean completely cover any wires used etc. with an edible medium

## SPECIAL CATEGORIES (by request)

# V - COLD PORCELAIN FLORAL DISPLAY

A class offering you the chance to create an imaginative piece of floral art using the medium cold porcelain.



### Rules

1. The flowers can be realistic OR fantasy.
2. Ribbon may be attached to the board or stand only.
3. Floral elements must be made from cold porcelain only.
4. Wire, tape, stamens, polystyrene centres and thread must be used in context e.g. for stems and flower centres. They should not dominate the display.
5. Thread must be natural e.g. cotton, silk, lacemakers cotton or any natural fibre.
6. Synthetic threads and feathers are not permitted.
7. Non-edibles such as beads, diamantes etc. are permitted in this class.
8. Decorative wire is permitted.
9. Non-edible stands and non-edible containers are permitted but must fit inside the overall size limit.
10. Oasis/floral foam is permitted but must not be visible and must be covered in an edible medium.
11. You do not have to use a baseboard. If you decide to use a baseboard, you must completely cover the baseboard (the board must measure between 12.5mm thick and maximum of 3.81cms) in cold porcelain including covering the edges of the baseboard with cold porcelain or cover the edges of the baseboard with non-edible ribbon. If you do not do any of this, you will be disqualified.
12. The display must not EXCEED a 15"x 15" (38cm x 38cm) square
13. You **must** place a small card in front of your exhibit stating the realistic flowers/foilage represented, if you do not do this you will be disqualified. It must be no bigger than 6" x 4" (15cm x 10cm).

### Hints/tips

- 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.

## W - COLD PORCELAIN FIGURINE DISPLAY

A decorative display of a figurine (statuette) or multiple figurines that is not intended for consumption but is fully decorated with cold porcelain.

Your display must show a figurine or a small group of figurines.

### RULES

1. A Small or Miniature Decorative Figurine display of your choice from cold porcelain
2. The exhibit **MUST** be covered completely in cold porcelain with no visible external supports\* except those used in wired flowers and foliage
3. Internal supports are permitted but no visible external supports or wires are allowed except in wired flowers and foliage
4. Wired flowers and foliage may contain wires, tape, stamen and polystyrene centres but must be used in context.
5. Dummies are permitted.
6. Corn silk, noodles and pasta are permitted but must be used sparingly
7. The entire exhibit **must** fit within a 10" x 10" (25cm x 25cm) area with a maximum height of 10" (25cm). This is the only space allocated to you on the competition table
8. Posy picks/food safe barriers need not be used for the attachment of floral elements as the piece is not intended for consumption.
9. You do not have to use a baseboard. If you decide to use a baseboard, you must completely cover the baseboard (the board must measure between 12.5mm thick and maximum of 3.81cms) in cold porcelain including covering the edges of the baseboard with cold porcelain or cover the edges of the baseboard with non-edible ribbon. If you do not do any of this, you will be disqualified.
10. Resin is permitted to create the eyes only.

\*By visible external support we mean completely cover any wires used etc. in cold porcelain.

### HINTS & TIPS

- This class is about showing the art of the possible in cold porcelain on a small, but not minute, scale
- Pay attention to the overall design as well as to the finer details
- Don't forget the height restriction as the judges do measure your exhibit