



Cake 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 following:

Rules and Regulations:

containing General Rules and Information and Competition Rules

Competition Schedule:

containing information specific to each competition category

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

Failure to comply with the rules and regulations, or the competition schedule requirements, contained in this document may lead to loss of marks, or your exhibit being 'Not To Schedule' (NTS) and disqualified from the competition.

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

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.



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Entry to the competition and/or individual categories may close earlier than stated due to limited spaces at the show. Please remember to check the website frequently for updates.

General Rules and Information:

- a) Delivery of your exhibit entitles you to collect your competitor pass, which gives you free entry to **Cake International, Simply Christmas, and Creative Craft Show** 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 e.g. collaboration).
- 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.**
- d) Exhibits **MUST NOT** be entered into any other competition worldwide at shows or online prior to judging (including Cake International).
- e) If your exhibit has writing or inscription in a language other than English, then a full translation **must** be provided for the judges, noting the competition entry number to which it relates.
- f) 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 NTS. All entries will receive certificates, if they have been awarded by the judges, along with any associated prize money and trophy if presented.



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g) You may take inspiration from movies, books, fashion etc, but we encourage you to use your own creativity, or you may risk being in breach of copyright and you will lose marks for lack of originality.

h) 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*

Entry Process

Complete a form for EACH ENTRY at 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 by ICHF 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 0645 until 0845 UK time on Friday 6th 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 registration area and during set-up. Helpers will then need to purchase a ticket to attend the show.

Late entries will not be accepted unless in exceptional circumstances.

On arrival, show your entry confirmation. **You will be given a competitor badge with three numbered labels 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 **strictly 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.



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- 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 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.
- 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 8th 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



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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 8th November 2026. Children are **not permitted** in the hall when removing your exhibit.

Judging and Results

Judging takes place on Friday 6th November 2026 at 0900hrs.

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.

Results/Tent cards will be placed in front of entries as awards are finalised on Saturday 7th November.

If there are any delays due to unforeseen circumstances, the issuing of results may extend into the afternoon, however **we aim** to issue all results before the end of the day. Entries which do not receive an award will not receive a Results/Tent card

Results will be available online Saturday 7th November 2026 from approximately 1430hrs UK time at www.cakeinternational.co.uk. 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.



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Entries which do not receive an award will not be shown on 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:

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.

Best in Show prize - a trophy and £2500

Not all entries are guaranteed an award.

Prize Giving 1400hrs UK time on Sunday 8th November 2026 in 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.



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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 exhibits 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**

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. 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.



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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.

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.

General Competition Rules - these must be read in conjunction with individual category schedules.

These rules apply to ALL categories unless otherwise stated in the individual schedules. For categories where dummies are permitted, the word cake in the below



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rules, and in the schedule, indicates the cake or dummy you are using. Where dummies are used, you **must not** leave any part of the dummy exposed.

i) The area stated in the schedule is for the entire exhibit. Everything within your display **must** fit within the allowed area including the base/board and any notes you are providing. You should write your unique competitor number (issued to you at the show at competition registration) on any notes left with your entry. If there is a height restriction, unless otherwise noted in an individual schedule, this is measured from table level.

ii) Where dummies are permitted, they **must** be treated as real cake, using food safe products and posy picks or a suitable food safe barrier. This is with the exception of Decorative Exhibit, Head Judge's Wild Card, and Miniature Wedding categories, as these categories are not intended for consumption but to display your skills and techniques using edible mediums. Posy picks, sealed straws, food safe dowels etc. **must** be fully inserted into the cake or dummy, so that the top edge of the pick/straw/dowel is level with the icing and visible. Judges may remove decorations to check for the presence of posy picks. Dummy tiers **do not** require dowels for support. Dummies **must** be **completely** covered in an edible medium.

Where a category requires a certain number of tiers, you should ensure that the number of 'cake' dummies reflects the correct number of tiers. Judges may cut into your entry to assess if you have complied with the schedule.

Tiered cakes, with the exception of Category T Miniature Wedding Cakes, **must** have a cake card at the bottom of each tier, regardless of whether you have used dummies or real cake. A tier **must** be a minimum of 3.5cm high to be considered a tier. If you have an overhanging tier, the underside **must** also be covered in an edible medium.



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iii) You **must** use a suitable base, board, or stand to display your exhibit. Exhibits **must** not be placed directly on to the table. **A cake card alone is not sufficient.** If you choose not to use a commercially produced cake board/drum, you **must** choose a base of an appropriate size and depth for the size of your entry.

Use of commercially produced cake boards/drums: You may use a commercially produced cake board/drum of the size stated in your category. Board sizes are stated to create a standard to judge against for each category. The judges appreciate that there are manufacturing tolerances, this has been allowed for in the size requirements.

For categories which state a maximum board size, this is your only space on the table and this area **must not** be exceeded.

For categories which state an exact board size, this is the **only board size** you **must** use.

Should a cake board be used it **must** be fully coated in an edible medium, and the edges of the cake board **must** be covered with either an edible medium or with non-edible ribbon.

Non-edible ribbon is only permitted on your base board not the exhibit itself unless specified in the category. If you are using stepped boards, ribbon is **only permitted** on the bottom board. If you are using a backboard, this **must** be completely covered **only** in an **edible medium**.

iv) Only edible mediums normally used in sugarcraft are permitted, unless specified in an individual schedule. Individual schedules may restrict or permit additional product types. Corn silk, noodles and pasta are not permitted in the competition unless specifically mentioned in an individual schedule.



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v) The following **must not** be used within any category of the competition:

Artificial Decoration, Decorative Wire, Commercial cake toppers (e.g. Plastic/porcelain bride/groom, non-edible 'Happy Birthday' signs) are **not permitted** in the competition. Cold Porcelain and Artista Soft **must not** be used anywhere in the competition. **The use of edible photo printing paper is not permitted** in the competition.

Lights are **not permitted** in the competition except where specified in the category.

vi) Bare wires are **not permitted** - When wires are used in sugar flowers, all wires **must** be taped. Taped wires for sugar flowers may also be covered in an edible covering, but they **must** be taped first. Wires used as internal support in decorations (where permitted) **must** be completely covered in an edible medium. Wires **must not** directly penetrate the cake; they **must** be inserted into a posy pick or food safe barrier.

Where use of cocktail sticks/bamboo skewers is permitted, they **must not** penetrate the cake, they **must** be inserted into a posy pick or food safe barrier. This is with the exception of Decorative Exhibit categories, Head Judge's Wild Card categories, and Miniature Wedding Cake category as these categories are not intended for consumption but to display your skills and techniques using edible mediums.

vii) Where wired sugar flowers are used on an exhibit: Wire, tape, stamens, polystyrene centres, and thread may be used in context, e.g. for stems and flower centres. They must not dominate the display. Where used, thread must be natural e.g. cotton, silk, lacemakers cotton or any natural fibre. Synthetic threads and feathers are **not permitted**.

For Floral categories: Non-edible stands and non-edible containers are permitted but **must** fit inside the overall size limit. Oasis/floral foam is permitted but **must not** be visible and **must** be covered in an edible medium.



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viii) Definition of support/structure:

Internal supports are supports which **must be** entirely concealed within the body of the cake, such as those used to support the height and weight of a tall cake.

External supports are those which extend beyond the body of the cake but **must** still be covered in an edible medium, such as those used to create 'legs' below a 'body' made of cake, or wires supporting smaller decorative elements. Where external supports are permitted, you may use mechanical elements to allow for moving parts in your exhibit. These elements **must** be covered in an edible medium.

Visible external supports, when permitted, do not require an edible covering. This could include pillars or clear spacers in tiered cake categories, or wires used in sugar floral decorations. Pay attention to guidance on use of visible supports where noted in the schedule; they may be mentioned generally, with notes, or by specific type.

All supports **must** be food safe, with the exception of Decorative Exhibit, Head Judge's Wild Card, and Miniature Wedding categories, as these categories are not intended for consumption but to display the skills and techniques using edible mediums.

ix) Powered elements, where permitted, should be powered by battery only. Mains power is not available. You should ensure batteries will last for the entire show as you may not be able to replace batteries during the show. Should your battery supply fail before judging is finished, this may result in a loss of marks.



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x) Measurements used within Cake International competitions:

Imperial	=	Metric
6"	=	16cms
8"	=	20cms
9"	=	23cms
10"	=	26cms
12"	=	31cms
14"	=	36cms
16"	=	41cms
18"	=	46cms
24"	=	61cms

Head Judge's Tips:

- *Be careful of fingerprints, glue marks, nail marks, even covering, thickness of sugarpaste, pencil and tool marks.*
- *Make sure your work is clean.*
- *Non-edible decoration means any decoration made wholly or in part from any non-edible material.*
- *If you have damaged your piece during transportation, you may request a "Damaged in Transit" card from the registration desk. You may note the damage on the card if you wish. (Please note this may not be taken into consideration by the judges as transportation to the competition is your responsibility and is considered part of the competition process.)*
- *If using a vase in the floral section it is a good idea to place weight in the bottom of it, e.g. a stone or some damp sand (you can place this in a bag) to ensure stability.*



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- *Remember your exhibit will be viewed from every angle. When creating your design, consider what anyone viewing your exhibit from the rear will see.*
- *It is better to ask a question than risk NTS. See 'General rules & information/closure' for how to submit questions.*

By entering Cake International you agree to abide by the rules and regulations herein.

Disclaimer

- ***Cake International is not responsible for injuries at home or at the event whilst making, repairing, or placing exhibits.***



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Competition Schedule

The above rules and regulations/competition rules must be read along with the individual schedule rules.

Here is a guide to the competition categories with their reference letters, use the reference letter to find your category and schedule below.

Floral categories:

- N - Beginners/Novice Single Floral Display
- O - Floral Display
- P - Wafer Paper Floral
- Q - Floral Collaboration Showpiece

Edible categories:

Please refer to the rules and regulations/competition rules at the start of this document for guidance on food safe requirements for these categories.

Tiered cakes:

- A - Wedding Cake International Design Challenge of 3 or More Tiers
- B – Wedding Cake 3 or more Tiers
- C – Buttercream Wedding Cake With Buttercream Flowers
- H - Royal Iced Celebration Cake of 1, 2 or 3 tiers (Lambeth Style)
- K - Tiered Cake - Glastonbury
- M – Beginners/Novice Anything Goes. 1 or more Tier
- W - Round Hand Painted Cake



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Sculpted cakes:

- F - Sculpted/Carved Cake
- J – Is it Cake Hyper Realistic Exhibit
- U - Illusion (is it Cake) Handbag

Other:

- G - Display of Cupcakes
- I - Decorated Plaque
- X - Decorated Cookies

Decorative categories:

These categories are not intended for consumption. Please refer to rules and regulations/competition rules at the top of this document.

- D - Head Judge's Wild Card – Fantasy
- E - Head Judge's Wild Card – Winter Wonderland Scene Exhibit
- L - Chocolate Showpiece
- T - Miniature wedding cake
- R - Miniature Decorative Exhibit Christmas Theme Display
- S - Small Decorative Exhibit
- V - Decorative Exhibit
- Y - Decorative Collaboration Life Size Exhibit
- Z - Short Notice Commercial Cake Challenge



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Competition Classes (in order)

A	Wedding Cake International Design Challenge	Design a wedding cake for your favourite celebrity	21
B	Wedding Cake of 3 or more Tiers	Produce a wedding cake of your choice	23
C	Buttercream Wedding Cake (Buttercream Flowers)	A wedding cake decorated solely in buttercream Style	25
D	Head Judges Wild Card Fantasy Theme	Enter the world of make-believe	27
E	Head Judges Wild Card Winter Wonderland Scene Decorative Exhibit	Seasonal, includes gingerbread Building must use 2 elements of either sound, light or movement	29
F	Sculpted/Carved Cake Wildlife Theme	Eg wildlife/animals can be realistic no non edible supports	31
G	Display of Cupcakes	6 individual cupcakes each with its own unique design with a unifying theme	33
H	Royal Iced Celebration Cake up to 3 tiers Lambeth Style	Joseph Lambeth style	35
I	Decorative Plaque	An edible decorative plaque	37



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J	Is it Cake Hyper Realistic Challenge	An open-class “ Is It Cake? ” challenge!	39
K	Tiered Celebration Cake Glastonbury Theme	A two-tier Glastonbury-themed cake challenge.	41
L	Chocolate Showpiece	An eye-catching chocolate display for a banquet or buffet reception table.	43
M	Beginners/Novice Anything Goes. 1 or more Tiers for a special occasion	Create a spectacular showpiece cake showcasing modern cake tools and artistry.	45
N	Beginners/Novice Floral Display	A floral display of six realistic flowers showing their life cycle, perfect for beginners to practice and refine their skills.	47
O	Floral Display	A realistic floral display using any edible flower/gum paste	49
P	Wafer Paper Flowers	A floral art piece using wafer paper	51
Q	Floral collaboration showpiece	A Floral Masterpiece Collaboration of up to 4 people	53
R	Miniature Decorative Exhibit Christmas Theme Display	A miniature Christmas themed decorative exhibit display	55



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S	Small Decorative Exhibit	Small decorative exhibit - an open class	57
T	Miniature Wedding Cake	A miniature wedding cake using edible mediums	59
U	(is it cake) Handbag	Create a realistic handbag predominately from cake in the "Is It Cake?" challenge.	61
V	Decorative Exhibit	Enter this category and turn edible materials into a stunning exhibit showcasing creativity and skill.	63
W	Round Hand Painted Cake	A round any number of tiers, decorated with hand painted artwork directly on its surface	65
X	Decorated Cookies	A minimum of 6 individual cookies each with its own unique design with a unifying theme	67
Y	Collaboration Life Size	A life size decorative exhibit limited to 8 entries	69
Z	Short Notice Commercial Cake Challenge	You must be registered & limited to 25 entries	71



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[A - Wedding Cake International Design Challenge](#)

Design and create a **wedding cake of three or more tiers** for your **favourite celebrity**. Your design must clearly convey that it is intended for a wedding celebration, while allowing you to showcase your **creative flair and originality**.

This is your opportunity to combine **elegance, innovation, and personal interpretation** to craft a show-stopping centrepiece that reflects the celebrity's style and personality. Think beyond tradition—use imaginative techniques, bold ideas, and exquisite detailing to make your cake truly unforgettable.

Rules

- 1. Use of Dummies**
Dummies and dummy spacers are permitted.
- 2. Structural Elements**
Cake stands, pillars, and separators are permitted.
- 3. Supports**
Internal and external supports for the tiers and decoration are permitted. (Refer to section viii of the competition rules for definitions of internal, external, and visible supports.)
- 4. Wired Decorations**
Wired flowers and foliage made from an edible medium may include wires, tape, stamens, and polystyrene centres, but must be used appropriately and in context. (Refer to section vii of the competition rules.)
- 5. Additional Decorative Elements**
Moulds and cake lace are permitted but should be used sparingly.
- 6. Small Supports**
Cocktail sticks and bamboo skewers are permitted. (Refer to section vi of the competition rules for guidance.)



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7. **Presentation**

The exhibit **must** be displayed on a suitable base to enhance its appearance. If a cake board is used, it must be covered with an edible medium, and the edges finished with either an edible medium or non-edible ribbon. Failure to comply will result in deductions for presentation. (Refer to section iii of the competition rules.)

8. **Space Allocation**

The entire exhibit **must** fit within an **18" x 18" (46 cm x 46 cm)** square. This is the only space allocated on the competition table. There are **no height restrictions**.

9. **Celebrity Identification**

A small tent card **must** be placed by your exhibit stating the name of your chosen celebrity.

10. **Compliance**

All entries **must** follow the general competition rules and the rules for this category.



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[B - Wedding Cake of 3 or More Tiers](#)

Design and create a **wedding cake with three or more tiers**. You may use **any colour palette**, including traditional shades such as white, ivory, or cream.

Your design must clearly convey that it is intended for a wedding celebration, while encouraging you to showcase your **creative flair and originality**. Think beyond convention—embrace **unique, innovative ideas for 2026**, incorporating modern trends, elegant details, and artistic techniques to make your cake truly stand out.

Rules

1. **Use of Dummies**

Dummies and dummy spacers are permitted.

2. **Structural Elements**

Cake stands, pillars, and separators are permitted.

3. **Supports**

Internal and external supports for the tiers and decoration are permitted. (Refer to section viii of the competition rules for definitions of internal, external, and visible supports.)

4. **Wired Decorations**

Wired flowers and foliage made from an edible medium may include wires, tape, stamens, and polystyrene centres, but must be used appropriately and in context. (Refer to section vii of the competition rules.)

5. **Decorative Elements**

Moulds and cake lace are permitted but should be used sparingly.

6. **Small Supports**

Cocktail sticks and bamboo skewers are permitted. (Refer to section vi of the competition rules for guidance.)



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7. **Presentation**

The exhibit **must** be displayed on a suitable base to enhance its appearance. If a cake board is used, it must be covered with an edible medium, and the edges finished with either an edible medium or non-edible ribbon. Failure to comply will result in deductions for presentation. (Refer to section iii of the competition rules.)

8. **Space Allocation**

The entire exhibit **must** fit within an **18" x 18" (46 cm x 46 cm)** square. This is the only space allocated on the competition table. There are **no height restrictions**.

9. **Compliance**

All entries must follow the general competition rules and the rules for this category.



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[C - Buttercream Wedding Cake 2 tiers or more.](#)

New Category: Buttercream Wedding Cake with Buttercream Flowers only

Design and create a **wedding cake with two or more tiers**, beautifully finished in **buttercream**. You may use **any colour palette**, including classic shades such as white, ivory, or cream.

Your design must clearly convey that it is intended for a wedding celebration, while giving you the freedom to showcase your **creative flair and originality**. Think beyond tradition—embrace **modern techniques, textures, and trends** to craft a cake that is both elegant and innovative.

This category is your chance to demonstrate mastery of buttercream artistry, from **smooth finishes and sharp edges to intricate piping and decorative details**. Let your imagination shine and create a show-stopping centrepiece that reflects the beauty and romance of a wedding.

Rules

1. Use of Dummies

Dummies and dummy spacers are permitted.

2. Structural Elements

Cake stands, pillars, and separators are permitted.

3. Supports

Internal and external supports for the tiers are permitted. (Refer to section viii of the competition rules for definitions of internal, external, and visible supports.)

4. Buttercream Flowers

Any floral decoration **must** be created using **only** buttercream



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5. **Presentation**

The exhibit **must** be displayed on a suitable base to enhance its appearance. If a cake board is used, it must be covered in **buttercream**, and the edges finished with **non-edible ribbon**. Failure to comply will result in deductions for presentation. (Refer to section iii of the competition rules.)

6. **Space Allocation**

The entire exhibit **must** fit within an **18" x 18" (46 cm x 46 cm)** square. This is the only space allocated on the competition table. There are **no height restrictions**.

7. **Compliance**

All entries must follow the general competition rules and the rules for this category.



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[D - Head Judge's Wild Card – Fantasy Theme](#)

Unleash your imagination in this standalone **fantasy category**, where magic weaves through ancient legends, mystery lingers in every shadow, and the unreal comes vividly to life. The laws of reality dissolve as you summon gods, beasts, enchanted realms and magical elements into a **breathtaking exhibit shaped entirely by your vision**.

The goal? To **push creative boundaries** and create a **show-stopping** piece that enchants, astonishes, inspires magnificence and is truly unforgettable.

Key Challenge

- Your exhibit **must** incorporate **any two of the following elements**:
 - ✓ **Lights**
 - ✓ **Sound**
 - ✓ **Movement**

What We're Looking For

- A **vibrant, dramatic display** that brings the fantasy theme to life.
- Something that will **thrill, amuse, and impress the Head Judge**—make them gasp, laugh, and marvel at your ingenuity!
- Maximum creativity, technical skill, and storytelling through edible artistry and clever design.

Tip: Picture fairytale glamour, mischievous magic and ghostly sparkle - this is your otherworldly stage to dream!

Rules

1. Design Freedom

Your exhibit may be **sculpted or tiered** and **must** incorporate 2 of the following :



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movement, sound, or light. All mechanisms and lights **must** be **battery-powered only** and remain operational throughout the judging. (Refer to section ix of the competition rules.)

2. **Edible Covering**

All external surfaces **must** be finished using **sugar, chocolate, buttercream, or other confectionery-based products.**

3. **Use of Dummies**

Dummies are permitted.

4. **Supports**

Internal and external supports are permitted. (Refer to section viii of the competition rules for definitions of internal, external, and visible supports.)

5. **Clear Spacers**

If using clear spacers designed to hold items, the contents **must** be made from an **edible medium.**

6. **Wiring & Lighting**

Wiring **must** not be left visible. If it is impossible to cover certain mechanics or wiring with an edible medium, place a **note beside your piece explaining why.** The Head Judge will review and make the final decision. Where possible, any lights should be covered with a **transparent edible medium.**

7. **Presentation**

The exhibit **must** be displayed on a **suitable base** to enhance its appearance. If a cake board is used, it must be covered with an **edible medium**, and the edges finished with either an edible medium or **non-edible ribbon.** Failure to comply will result in **deductions for presentation.** (Refer to section iii of the competition rules.)

8. **Space Allocation**

The entire exhibit **must** fit within a **24" x 24" (61 cm x 61 cm)** square. This is the only space allocated on the competition table. There are **no height restrictions.**

9. **Compliance**

All entries **must** follow the general competition rules and the rules for this category.



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[E - Head Judge's Wild Card Winter Wonderland Scene Decorative Exhibit](#)

Step into a world of magic and creativity with this **Winter Wonderland challenge**! This is a **standalone category** where **normal rules do not apply**—you have complete artistic freedom to let your imagination soar.

Your task is to create a **decorative display that is not intended for consumption** but is **fully adorned using edible mediums traditionally employed in sugarcraft and confectionery**. The exhibit should capture the essence of a **Winter Wonderland scene**, showcasing your ability to combine artistry, technical skill, and festive charm.

What We're Looking For

- A **vibrant, visually stunning exhibit** that brings the winter theme to life.
- Exceptional craftsmanship and attention to detail.
- Creative interpretation that makes the Head Judge say, *"Wow!"*

This is your opportunity to **push boundaries**, experiment with textures, colours, and techniques, and create something truly **wonderful and unforgettable**.

Rules

1. Special Effects Requirement

Your exhibit **must** include **at least two of the following elements: movement, sound, or light**. All mechanisms and lights must be **battery-powered only** and remain operational throughout the show. (Refer to section ix of the competition rules.)



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2. Structure

Dummies are not permitted; however, **Rice Krispie Treats (RKT)** may be used.

3. Edible Covering

All external surfaces **must** be finished using **sugar, chocolate, or other confectionery-based products.**

4. Supports

Internal and external supports are permitted. (Refer to section viii of the competition rules for definitions of internal, external, and visible supports.)

5. Wiring & Lighting

Wiring **must** not be left visible. If it is impossible to cover certain mechanics or wiring with an edible medium, place a **note beside your piece explaining why.** The Head Judge will review and make the final decision. Where possible, any lights should be covered with a **transparent edible medium.**

6. Presentation

The exhibit **must** be displayed on a **suitable base** to enhance its appearance. If a cake board is used, it must be covered with an **edible medium**, and the edges finished with either an edible medium or **non-edible ribbon.** Failure to comply will result in **deductions for presentation.** (Refer to section iii of the competition rules.)

7. Backboards

Backboards are permitted but **must** be covered with an **edible medium.** Remember, this exhibit will be viewed from **360°.**

8. Space Allocation

The entire exhibit **must** fit within an **18" x 18" (46 cm x 46 cm)** square. This is the only space allocated on the competition table. There are **no height restrictions.**

9. Compliance

All entries **must** follow the general competition rules and the rules for this category.



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[F - Sculpted/ Carved Cake Wildlife Theme](#)

Category: Wildlife Sculpted Cake Challenge

Create a **sculpted or carved cake—or a group of cakes—using 100% real cake** as the primary structure. This category celebrates the beauty of nature with a **Wildlife theme**, giving you the opportunity to showcase your artistry and technical skill.

Your design must be covered in an **edible medium commonly used in sugarcraft or confectionery**, such as sugarpaste, modelling chocolate, royal icing, or buttercream. The goal is to produce a **lifelike, visually stunning representation of wildlife**, whether it's a majestic animal, a vibrant natural scene, or a creative interpretation of the theme.

What We're Looking For

- **Accuracy and realism** in sculpting and carving.
- **Creative flair** that brings the wildlife theme to life.
- **Exceptional craftsmanship** in finishing and presentation.

Push your imagination and create a showpiece that captures the essence of wildlife in edible art!

Rules

1. Entry Format

Your exhibit may consist of a **single cake or a group of cakes**, provided it fits within the allocated space. The cake can be any size as long as it remains within the permitted area.

2. Structure & Edible Requirement

The design **must** be **carved or sculpted from 100% real cake** and covered in an **edible medium commonly used in sugarcraft**. **Dummies and non-edible**



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supports are strictly prohibited. The exhibit and its decorations will be cut to verify compliance.

3. **Additional Edible Elements**

Firm-setting edible mediums such as **modelling paste, flower paste, chocolate paste, or Rice Krispie Treats (RKT)** may be used for **small details only** (e.g., ears, nails, tails, fabric accents).

4. **Presentation**

The exhibit **must** be displayed on a **suitable base** to enhance its appearance. If a cake board is used, it must be covered with an **edible medium**, and the edges finished with either an edible medium or **non-edible ribbon**. Failure to comply will result in **deductions for presentation**. (Refer to section iii of the competition rules.)

5. **Space Allocation**

The entire exhibit **must** fit within a **16 x 16" (41 cm x 41cm) square area**. This is the only space allocated on the competition table. There are **no height restrictions**.

6. **Compliance**

All entries **must** follow the general competition rules and the rules for this category.



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[G - Display of Cupcakes](#)

Cupcake Challenge: Six with Style

Create **six individual cupcakes**, each with its own unique design, but all tied together by a **unifying theme of your choice**. This category is all about showcasing your **creativity, precision, and flair for detail** in miniature form.

What We're Looking For

- **Consistency in theme** across all six cupcakes.
- **Distinctive designs** that highlight your artistic skills.
- **Impeccable finishing** and presentation to make your set stand out.

Your chosen theme can be **fun, elegant, seasonal, or completely out-of-the-box**—the only limit is your imagination! Think of this as an opportunity to create a **cohesive story in six delicious pieces**.

Rules

1. Cupcake Definition

'Cupcakes' are small cakes baked in standard paper or foil cases, designed to serve one person. They are typically baked in cupcake or muffin tins/pans. For ease of transport, you may use **dummy cupcakes or Rice Krispie Treats (RKT)** or create **100% edible cupcakes using cake**. Cupcake wraps are permitted.

2. Height Restriction

Each decorated cupcake **must** not exceed a maximum height of **4" (10 cm)** from the base of the cupcake to the top of the decoration.

3. Theme Requirement

The display **must** have a **unifying theme** (e.g., 'Christmas' or 'Makeup'), but each individual cupcake must feature a **different design**—no two cupcakes should be identical.



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4. **Presentation**

The exhibit **must** be displayed on a **suitable base** to enhance its appearance. If a cake board is used, it **must** be covered with an **edible medium**, and the edges finished with either an edible medium or **non-edible ribbon**. Failure to comply will result in **deductions for presentation**. (Refer to section iii of the competition rules.)

5. **Additional Decorations**

Separate decorative elements covered in an edible medium and containing internal supports are permitted to enhance your cupcake display. However, **all decorations on the cupcakes themselves must be 100% edible and must not contain wires or internal supports**.

6. **Cocktail Sticks**

Cocktail sticks are permitted **only in the additional board decoration**. They **must** not be used in any part of the cupcake or its decoration.

7. **Space Allocation**

The entire exhibit **must** fit within a **12" x 12" (31cm x 31cm) square**. This is the only space allocated on the competition table

8. **Compliance**

All entries **must** follow the general competition rules and the rules for this category.



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[H - Royal Iced Celebration Cake of 1,2 or 3 Tiers Lambeth Style](#)

Category: Royal Iced Celebration Cake – Lambeth Style

Create a **royal iced celebration cake** of **one, two, or three tiers**, showcasing the timeless elegance of the **Lambeth style**. This technique is renowned for its intricate piping, ornate scrollwork, and layered borders, offering the perfect opportunity to demonstrate precision and artistry.

Theme

The theme is entirely **your choice**, giving you complete creative freedom to design a cake that reflects your vision while staying true to the classic Lambeth aesthetic.

What We're Looking For

- **Exquisite piping skills** and attention to detail.
- **Symmetry and balance** in design.
- A cake that combines **traditional Lambeth techniques with your unique creative flair**.

This category is all about celebrating craftsmanship and creativity—make your design a showpiece that impresses with elegance and originality.

Rules

1. Cake Type

Fruit cake or cake dummies are permitted. All cakes and dummies **must** be coated **exclusively in royal icing**. Riser dummies may be used but **must** also be fully coated in royal icing.

2. Permitted Medium

Royal icing is the only medium permitted in this class. Vegan royal icing is acceptable.



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3. **Supports**

Internal supports are permitted in actual cakes only (e.g., food-safe dowels if necessary). (Refer to section viii of the competition rules for definitions of internal, external, and visible supports.)

4. **Structural Elements**

Pillars, separators, and stands are permitted.

5. **Finishing Touches**

Food-safe glaze or shimmer is permitted but should only be used for **highlighting** and **must** not dominate the overall design.

6. **Presentation**

The exhibit **must** be displayed on a **suitable base** to enhance its appearance. If a cake board is used, it **must** be covered with an **edible medium**, and the edges finished with either an edible medium or **non-edible ribbon**. Failure to comply will result in **deductions for presentation**. (Refer to section iii of the competition rules.)

7. **Space Allocation**

The entire exhibit **must** fit within a **14"x 14" (36cm x 36cm) square**. This is the only space allocated on the competition table. There are **no height restrictions**.

8. **Compliance**

All entries **must** follow the general competition rules and the rules for this category.



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[I - Decorated Plaque made from any edible medium](#)

Create a **decorative plaque crafted entirely from edible materials**. Every component of your design—including the **back plate and all decorative elements**—**must** be 100% edible.

This category is your chance to showcase **precision, artistry, and creativity** in a smaller format. Think of it as a canvas for sugarcraft: intricate piping, delicate modelling, and stunning colour work are all encouraged.

What We're Looking For

- **Complete edibility:** No non-edible supports or embellishments.
- **Exceptional craftsmanship:** Smooth finishes, clean edges, and fine detailing.
- **Creative interpretation:** A design that tells a story or captures a theme beautifully.

Push your skills to the limit and create a plaque that is not only edible but also a true work of art!

Rules

1. **Edible Requirement**
Every element of the plaque, including the back, **must** be made entirely from an **edible medium**.
2. **Permitted Techniques**
You may incorporate any or all of the following: **airbrushing, painting, drawing, writing, piping, and relief work** (creating a sculptural surface).
3. **Depth Restriction**
The surface of the plaque **must** not protrude more than **3" (8 cm)** from the base.
4. **Handcrafted Work**
All work **must** be created **entirely by hand**, except for the use of a plain rolling pin. **Texture mats, textured rolling pins, and moulds are strictly prohibited.**



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5. Freestanding Design

The plaque **must** be completely **freestanding**, allowing judges to pick it up and examine both front and back to ensure compliance.

6. Presentation

The exhibit **must** be displayed on a **suitable base** to enhance its appearance. If a cake board is used, it **must** be covered with an **edible medium**, and the edges finished with either an edible medium or **non-edible ribbon**. Failure to comply will result in **deductions for presentation**. (Refer to section iii of the competition rules.)

7. Space Allocation

The entire exhibit, including the stand, **must** fit within a **10" x 10" (26cm x 26cm) square**. This is the only space allocated on the competition table. There are **no height restrictions**.

8. Compliance

All entries **must** follow the general competition rules and the rules for this category.



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[J - Is it Cake Hyper Realistic Challenge](#)

Create a hyper-realistic cake that showcases exceptional modelling skills and attention to detail. This is an **open-class challenge**, giving you complete freedom to choose your theme. Select a photo of your choice as your reference and replicate it as accurately as possible in cake form.

Key Requirements:

- Your cake should demonstrate **precision, creativity, and technical mastery** in replicating the chosen image.
- Judges will compare your cake directly against the photo you provide, so ensure your reference image is clear and high-quality.
- Focus on **texture, colour accuracy, and structural integrity** to achieve a truly lifelike result.

Rules

1. Reference Photo Requirement

Each entry **must** include an **A5 picture frame** displaying the photo you are replicating in cake form. Internal food-safe supports are permitted.

2. Covering Medium

The cake **must** be coated in one of the following: **sugarpaste, royal icing, chocolate/chocolate paste, or buttercream**.

3. Permitted Supports

Cocktail sticks and bamboo skewers are not permitted. (Refer to the official competition rules, section vi, for guidance.)

4. External Supports & Wired Decorations

Visible external supports or wires are permitted, except for **wired flowers and foliage made from an edible medium**. These may include wires, tape, stamens, and polystyrene centres, but **must** be used appropriately. (Refer to section vii of the competition rules.)



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5. **Presentation & Base**

The exhibit **must** be displayed on a suitable base, no larger than **14" (36 cm)**, to enhance presentation. If a cake board is used, it **must** be covered with an edible medium, and the edges finished with either an edible medium or non-edible ribbon. Failure to do so will result in **deductions for presentation**. (Refer to section iii of the competition rules.)

6. **Space Allocation**

The entire exhibit **must** fit within a **14"x 14" (36cm x 36cm) square**. There are **no height restrictions**, but this is the only space allocated on the competition table.

7. **Compliance**

All entries **must** follow the general competition rules and the rules for this category.



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[K - Tiered Celebration Cake Glastonbury Theme](#)

Special Category: Glastonbury Comes to Cake International!

Glastonbury Festival may be taking a **fallow year in 2026** to protect the environment, but we're bringing the magic of Glastonbury to **Cake International!**

Your challenge is to create a **minimum two-tier festival celebration cake** that captures the **spirit and energy of this iconic event**.

Design Inspiration

Think big and bold! Incorporate elements that represent the festival's unique vibe, such as:

- The **legendary Pyramid Stage**
- **West Holts, Arcadia, Shangri-La, or Block9**
- The colourful **tented villages** and vibrant festival atmosphere

The world is your oyster—celebrate this historic event with creativity, colour, and imagination. Whether you choose music, art, or the eclectic festival culture, make your cake a show-stopping tribute to Glastonbury!

Rules

1. Use of Dummies

Dummies and dummy spacers are permitted.

2. Supports & Structural Elements

Internal and external supports for the tiers are permitted. Cake stands, pillars, and separators are also permitted. (Refer to section viii of the competition rules for definitions of internal, external, and visible supports.)



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3. **Wired Decorations**

Wired flowers and foliage made from an edible medium may include wires, tape, stamens, and polystyrene centres, but **must** be used appropriately and in context. (Refer to section vii of the competition rules.)

4. **Small Supports**

Cocktail sticks and bamboo skewers are permitted. (Refer to section vi of the competition rules for guidance.)

5. **Presentation**

The exhibit **must** be displayed on a **suitable base** to enhance its appearance. If a cake board is used, it must be covered with an **edible medium**, and the edges finished with either an edible medium or **non-edible ribbon**. Failure to comply will result in **deductions for presentation**. (Refer to section iii of the competition rules.)

6. **Space Allocation**

The entire exhibit **must** fit within an **18" x 18" (46cm x 46cm) square**. This is the only space allocated on the competition table. There are **no height restrictions**.

7. **Compliance**

All entries **must** follow the general competition rules and the rules for this category.



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[L – Chocolate Show Piece](#)

New Category: Chocolate Showpiece

Introducing an exciting addition to **Cake International**—the **Chocolate Showpiece Challenge**!

Your task is to create a **stunning chocolate display** designed for a **banquet or buffet reception table**. This showpiece is **not intended for consumption**, but it **must** be **fully decorated using edible chocolate**, showcasing techniques and artistry commonly used in the **confectionery and sugarcraft industry**.

What We're Looking For

- **Visual impact:** A showpiece that commands attention and elevates the elegance of a banquet setting.
- **Technical skill:** Mastery of chocolate work, including tempering, moulding, sculpting, and decorative finishes.
- **Creativity and originality:** A design that pushes boundaries and demonstrates innovation while maintaining sophistication.

This is your opportunity to combine **precision, artistry, and imagination** to create a centrepiece that celebrates the beauty and versatility of chocolate.

This class is designed to showcase decorative chocolate techniques in non-edible display pieces. The exhibit may consist of a single piece or multiple pieces, provided they fit within the allocated space.



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Rules

1. **Use of Dummies**

Dummies and dummy spacers are strictly prohibited.

2. **Supports & Structural Elements**

Internal and external supports are permitted.

Visible external supports or wires are **not permitted** (see definitions in Rules and Regulations, Competition Rules, section viii).

Covering Medium

3. The entire exhibit **must** be completely covered in chocolate suitable for confectionery or sugarcraft. Rice Krispie Treats (RKT) may be incorporated.

4. **Presentation**

The exhibit **must** be presented on an appropriate base to enhance its display.

5. **Space Allocation**

The complete exhibit **must** fit within a footprint of **24" x 24" (61cm x 61cm)**.

There is no height restriction.

6. **Compliance**

All entries **must** follow the general competition rules and the rules for this category.



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[M - Beginners/Novice 'Anything Goes' 1 or more tier](#)

Create a **spectacular showpiece cake** that demonstrates the full potential of the tools and products available to today's cake artists. While other categories celebrate freehand skills, this class is all about pushing your tools to their limits—transforming every day cake-decorating aids into a masterpiece worthy of the spotlight.

This category is **open exclusively to novices**: anyone who has **never entered a cake competition** (virtual or in-person) and has **one year or less experience** in cake decorating.

Whether you choose **moulds, cutters, printed wafer paper, cake lace**, or any other decorating essentials, show us how you can elevate these everyday items into a **stunning, couture-inspired cake** that turns heads.

Specifications:

- Minimum size: **8" (21cm)** cake, round or square.
- Tiered designs are welcome.
- Creativity, precision, and innovation are key—make those tools work harder than ever before!

Rules

1. Cake Size & Design

Decorate a cake with a minimum size of **8" (20cm)** baked in a round or square tin. The decorated cake may be slightly larger, which is acceptable. Additional tiers may be added. Style and design are entirely at the competitor's discretion.

2. Permitted Bases

Dummies, including Rice Krispie Treats (RKT), may be used instead of real cake.



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3. Covering

The cake **must** be coated in **sugarpaste or royal icing**. If using a fruit cake, it **must** first be covered with marzipan.

4. Edible Decoration

All decorations **must** be edible, except for wired flowers (see Rule 5). Any internal supports used in decoration must also be 100% edible.

5. Wired Flowers & Foliage

Wired flowers and foliage made from an edible medium may include wires, tape, stamens, and polystyrene centres, but **must** be used appropriately (refer to Rules and Regulations, section vii).

6. Presentation

The exhibit **must** be displayed on a suitable base. If a cake board is used, it must be covered with an edible medium, and the edges finished with either an edible medium or non-edible ribbon. Failure to do so will result in marks being deducted for presentation (refer to competition rules, section iii).

7. Space Allocation

The entire exhibit **must** fit within a **12" x 12" (31cm x 31cm) square area**, which is the space allocated on the competition table.

8. Compliance All entries must follow the general competition rules and the rules for this category.



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[N- Beginners/Novice Floral Display](#)

Create a floral display - a realistic representation of 6 flowers showing several stages of their life cycle - **an ideal category for floral beginners** as this category allows you to perfect your skills by focussing on only a few flowers. Open to beginners with **one year or less** experience working with flowers and having **never entered any floral competition/category (including online)**

Rules

1. Flower Specification

You **must** present **six realistic flowers** of the same type, illustrating various stages of its life cycle, and include accurate foliage.

2. Materials

All floral elements and foliage **must** be crafted using an **edible flower paste**.

3. Permitted Non-Edible Components

Wire, tape, stamens, polystyrene centres, and natural thread (e.g., cotton, silk, lacemakers cotton) may be used appropriately for stems and flower centres. These elements **must** not dominate the display. **Synthetic threads and feathers are strictly prohibited** (refer to competition rules, section vii).

4. Prohibited Items

Non-edible decorative items such as beads, diamantes, and similar embellishments are **not permitted**.

5. Presentation

The exhibit **must** be displayed on a suitable base. If using a cake board, it must be covered with an edible medium, and the edges finished with either an edible medium or non-edible ribbon. Failure to comply will result in marks being deducted for presentation (refer to Rules and Regulations, section iii).



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6. **Size Limit**

The entire exhibit **must** fit within a **12" x 12" (31cm cm x 31cm) square area**. This is the only space allocated on the competition table. There is **no height restriction**.

7. **Identification Card**

A small card naming the realistic flower and foliage represented **must** be placed in front of your exhibit within the allocated space. Failure to do so will incur a **5-mark penalty**.

8. **Compliance** All entries **must** follow the general competition rules and the rules for this category.



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[O - Floral Display](#)

Design an **imaginative and realistic floral arrangement** using your choice of presentation style, colour palette, and lifelike sugar flowers complemented by foliage. Let your creativity shine as you craft a piece that combines artistry with botanical accuracy.

Rules

1. **Realism**

All flowers and foliage **must** be crafted to look realistic.

2. **Materials**

Flowers and decorative elements must be made from any **edible flower paste or gumpaste**.

3. **Permitted Non-Edible Components**

Wire, tape, stamens, polystyrene centres, and natural thread (e.g., cotton, silk, lacemakers cotton) may be used appropriately for stems and flower centres.

These elements **must** not dominate the display. **Synthetic threads and feathers are strictly prohibited** (refer to competition rules, section vii).

4. **Presentation**

The exhibit **must** be displayed on a suitable base. If using a cake board, it **must** be covered with an edible medium, and the edges finished with either an edible medium or non-edible ribbon. Failure to comply will result in marks being deducted for presentation (refer to competition rules, section iii).

5. **Size Limit**

The entire exhibit **must** fit within an **18" x 18" (46cm x 46cm) square area**. This is the only space allocated on the competition table. There is **no height restriction**.



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6. Identification Card

A small card naming all realistic flowers and foliage represented must be placed in front of your exhibit within the allocated space. Failure to do so will incur a **5-mark penalty**.

7. Compliance

All entries **must** follow the general competition rules and the rules for this category.



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[P - Wafer Paper Flowers](#)

Wafer Paper Floral Art – Open Class

This category offers a unique opportunity to create a **refined and imaginative floral art piece** using wafer paper as your primary medium. Competitors are encouraged to showcase their creativity by selecting their own **presentation style, colour palette, and choice of flowers**, complemented by realistic foliage.

Key Focus:

- **Originality** is essential—your design should demonstrate innovation and artistic flair.
- Marks will be deducted where creativity and individuality are lacking.

This is your chance to transform wafer paper into a **stunning floral masterpiece** that reflects both technical skill and creative vision.

Rules

1. **Flower Style**
Flowers may be **realistic or fantasy** in design.
2. **Material**
All floral elements **must** be crafted **exclusively from wafer paper**.
3. **Permitted Non-Edible Components**
Wire, tape, stamens, polystyrene centres, and natural thread (e.g., cotton, silk, lacemakers cotton) may be used appropriately for stems and flower centres. These elements **must not** dominate the display. **Synthetic threads and feathers are strictly prohibited.**
4. **Prohibited Items**
Non-edible decorative items such as beads, diamantes, etc, are not **permitted**. Non-edible ribbon may only be attached to the board or stand.



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5. **Presentation**

The exhibit **must** be displayed on a suitable base. If using a cake board, it must be covered with an edible medium, and the edges finished with either an edible medium or non-edible ribbon. Failure to comply will result in marks being deducted for presentation (refer to competition rules, section iii).

6. **Size Limit**

The entire exhibit must fit within a 14" x 14" (**36cm x 36cm**) **square**. This is the only space allocated on the competition table. There is **no height restriction**.

Identification Card

A small card naming all **realistic flowers and foliage** represented **must** be placed in front of your exhibit within the allocated space. Failure to include this list will result in a **5-mark penalty**.

7. **Compliance**

All entries **must** follow the general competition rules and the rules for this category.



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[Q – Floral Collaboration](#)

🌸 The Ultimate Floral Showpiece Challenge at Cake International! 🌸

Step into the world of **grand artistry and imagination**! This is your chance to create a **jaw-dropping floral masterpiece** that will command attention as the centrepiece of a **banquet or great hall entrance**.

- **Team Up for Glory:** Work with up to **three talented creators (4 in total)** to bring your vision to life. Collaboration, creativity, and precision will be key!
- **Push the Boundaries:** Think **breathtaking scale, luxurious textures**, and **innovative floral design**. This isn't just decoration—it's a statement piece that tells a story.
- **Wow the Judges and the Crowd:** Your showpiece should evoke **elegance, drama, and artistry**, transforming the space into an unforgettable experience.

Imagine a towering floral showpiece, cascading petals, and intricate details that make guests stop in their tracks. This is more than a competition—it's a chance to **make history at Cake International**.

Rules

1. Flower Style

Flowers may be **realistic or fantasy** in design.

2. Materials

All floral elements **must** be made from an **edible medium**, such as flower paste, chocolate, gelatine, or wafer paper.

3. Permitted Non-Edible Components

Wire, tape, stamens, polystyrene centres, and natural thread (e.g, cotton, silk, lacemakers cotton) may be used appropriately for stems and flower centres.

These elements must not dominate the display. **Synthetic threads and feathers are strictly prohibited** (refer to competition rules, section vii).



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4. Additional Decorative Items

Non-edible embellishments such as beads and diamantes are permitted in this class. Non-edible ribbon may only be attached to the vase or base.

5. Presentation

The exhibit **must** be displayed on a suitable base to showcase it at its best. (refer to competition rules, section iii).

6. Size Limit

The entire exhibit **must** fit within **24" x 24" (61cm x 61cm)**. There is **no height restriction**.

7. Identification Card

A small card naming all **realistic flowers and foliage** represented **must** be placed in front of your exhibit within the allocated space. Failure to include this list will result in a **10-mark penalty**.

8. Compliance

All entries **must** follow the general competition rules and the rules for this category.



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[R - Miniature Decorative Exhibit Christmas Theme Display](#)

Create a **decorative display with a festive Christmas theme**, presented in **miniature scale**. Your design can depict an indoor scene or an outdoor setting—let your imagination bring the magic of Christmas to life in the tiniest details.

Important Notes:

- This exhibit is **not intended for consumption**.
- It must be **fully decorated using edible mediums** commonly used in confectionery or sugarcraft.
- The emphasis is on **miniature craftsmanship**, so precision and attention to detail will be key to impressing the judges.

Show us how small can be spectacular—capture the spirit of Christmas in a perfectly scaled, edible masterpiece!

Rules

1. Miniature Exhibit

Create a decorative miniature display showcasing your modelling skills, using any edible confectionery or sugarcraft medium. The exhibit **must** be completely covered in an edible medium, with no visible external supports except those used for wired flowers and foliage.

2. Supports

Internal and external supports are permitted (see definitions in competition rules, section viii).

3. Wired Flowers & Foliage

Wired flowers and foliage made from an edible medium may include wires, tape, stamens, and polystyrene centres, but **must** be used appropriately (refer to Rules and Regulations, section vii).



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4. Lighting

Lights are permitted as this is a decorative exhibit and not intended for consumption. Where possible, lights should be covered with a transparent edible medium.

5. Presentation

The exhibit **must** be displayed on a suitable base. If using a cake board, it must be covered with an edible medium, and the edges finished with either an edible medium or non-edible ribbon. Failure to comply will result in marks being deducted for presentation (refer to competition rules, section iii).

6. Size Limit

The entire exhibit **must** fit within **6" x 6" (16cm x 16cm)** with a maximum height of **6" (16cm)**. This is the only space allocated on the competition table.

7. Compliance

All entries **must** follow the general competition rules and the rules for this category.



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[S - Small Decorative Exhibit](#)

Create a **stunning decorative exhibit** that is **not intended for consumption** but is fully adorned using **edible mediums commonly employed in confectionery or sugarcraft**. This category is all about artistry and precision—transform edible materials into an eye-catching display that showcases your creativity and technical skill.

Key Focus:

- Use any edible medium such as sugarpaste, chocolate, royal icing, wafer paper, or similar.
- Emphasise **design, detail, and presentation** to create a showpiece that captivates and inspires.

Your challenge: **Turn edible materials into an extraordinary visual masterpiece!**

Rules

1. **Small Decorative Exhibit**

Create a decorative exhibit of your choice using any edible confectionery or sugarcraft medium. The exhibit **must** be completely covered in an edible medium, with no visible external supports except those used for wired flowers and foliage.

2. **Supports**

Internal and external supports are permitted (see definitions in competition rules, section viii).

3. **Lighting**

Lights are allowed as this is a decorative exhibit and not intended for consumption. Where possible, lights should be covered with a transparent edible medium.



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4. **Wired Flowers & Foliage**

Wired flowers and foliage made from an edible medium may include wires, tape, stamens, and polystyrene centres, but must be used appropriately (refer to competition rules, section vii).

5. **Presentation**

The exhibit **must** be displayed on a suitable base. If using a cake board, it must be covered with an edible medium, and the edges finished with either an edible medium or non-edible ribbon. Failure to comply will result in marks being deducted for presentation (refer to competition rules, section iii).

6. **Size Limit**

The entire exhibit **must** fit within a **10" x 10" (26cm x 26cm)** round or square area, with a maximum height of **10" (26cm)**. This is the only space allocated on the competition table.

7. **Compliance**

All entries **must** follow the general competition rules and the rules for this category.



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[T - Miniature Wedding Cake](#)

Create a **beautifully crafted miniature wedding cake**, fully decorated using **edible mediums commonly used in confectionery or sugarcraft**. This category is all about elegance in a smaller scale—showcase your creativity, precision, and attention to detail by transforming edible materials into a stunning wedding cake design.

Key Focus:

- Use any edible medium such as sugarpaste, royal icing, chocolate, wafer paper, or similar.
- Emphasise **fine detailing, proportion, and presentation** to capture the essence of a wedding cake in miniature form.

Your challenge: **Make a tiny cake look truly grand!**

Rules

1. Miniature Wedding Cake

Create a wedding cake in **miniature size**, made from any edible confectionery or sugarcraft medium. The entire exhibit **must** be completely covered in an edible medium.

2. Supports

Internal supports are permitted (see definitions in competition rules, section viii).

3. Permitted Bases

Dummies and Rice Krispie Treats (RKT) are allowed.

4. Wired Flowers & Foliage

No visible external supports or wires are allowed, except in wired flowers and foliage made from an edible medium. These may include wires, tape, stamens, and polystyrene centres, but **must** be used appropriately (refer to competition rules, section vii).



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5. **Presentation**

The exhibit **must** be displayed on a suitable base (refer to competition rules, section iii).

6. **Size Limit**

The entire exhibit **must** fit within a **6" x 6" (16cm x 16cm)** area, with a maximum height of **6" (16cm)**. The design may be round or square, provided it fits within the overall cube space. This is the only space allocated on the competition table.

7. **Compliance**

All entries **must** follow the general competition rules and the rules for this category.

Please note: There is no requirement for boards between tiers in this category.



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[U - \(is it cake\) Handbag](#)

Create a **sculpted or carved cake**—or a **coordinated group of cakes**—based on the theme “**Handbag.**”

Your design should feature **predominantly cake**, with the use of **food-safe internal supports** permitted for structural integrity please note this is not a wearable exhibit.

Rules

1. Entry Format

Your entry may consist of a single cake or a group of cakes, provided it fits within the allocated space. **The design must closely resemble the chosen object and be true to its actual size.**

2. Edible Content Requirement

At least **75% of the exhibit must be edible cake**. All entries and decorations will be cut to verify compliance. **Dummy cakes are strictly prohibited.**

3. Covering Medium

Cakes **must** be covered in an edible medium commonly used in sugarcraft or confectionery.

4. Internal Supports

Food-safe internal supports are permitted. (Refer to section viii of the competition rules for definitions of internal, external, and visible supports.)

5. Structural Elements

Firm-setting edible mediums such as **modelling paste, flower paste, chocolate paste, or Rice Krispie Treats (RKT)** may be used for structure. However, the main body of the object **must be cake**.

6. Decorative Elements

Wired flowers and foliage made from an edible medium are permitted. These may include wires, tape, stamens, and polystyrene centres, but must be used appropriately. (Refer to section vii of the competition rules.)



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7. **Presentation**

The exhibit **must** be displayed on a suitable base to enhance presentation. If a cake board is used, it **must** be covered with an edible medium, and the edges finished with either an edible medium or non-edible ribbon. Failure to comply will result in **deductions for presentation**. (Refer to section iii of the competition rules.)

8. **Space Allocation**

The entire exhibit **must** fit within a **24" x 24" (61cm x 61cm) square area**. There are **no height restrictions**, but this is the only space allocated on the competition table.

9. **Compliance**

All entries **must** follow the general competition rules and the rules for this category.



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[V - Decorative Exhibit](#)

Create a **striking decorative exhibit** that is **not intended for consumption** but is fully adorned using **edible mediums traditionally used in confectionery or sugarcraft**. This category celebrates artistry and precision—transform edible materials into a visually stunning showpiece that demonstrates creativity technical skill, and attention to detail.

Key Focus:

- Use any edible medium such as sugarpaste, royal icing, chocolate, wafer paper, or similar.
- Emphasise **design, craftsmanship, and presentation** to create a display that captivates and inspires.

Your challenge: **Turn edible materials into an extraordinary work of art!**

Rules

1. Purpose

This class is designed to showcase decorative sugarcraft skills in displays that are **not intended for consumption**. Your exhibit may consist of a single piece or a group of pieces, provided it fits within the allocated space.

2. Covering

The exhibit **must** be completely covered in an edible medium, with no visible external supports except those used for wired flowers and foliage.

3. Supports

Internal and external supports are permitted (see definitions in (refer to competition rules, section viii)).



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4. Lighting

Lights are permitted as this is a decorative exhibit and not intended for consumption. Where possible, lights should be covered with a transparent edible medium.

5. Permitted Bases

Rice Krispie Treats (RKT) may be used.

Corn silk, noodles, and pasta are permitted but **must** be used sparingly.

6. Wired Flowers & Foliage

Wired flowers and foliage made from an edible medium may include wires, tape, stamens, and polystyrene centres, but **must** be used appropriately (refer to Rules and Regulations, section vii).

7. Presentation

The exhibit must be displayed on a suitable base. If using a cake board, it must be covered with an edible medium, and the edges finished with either an edible medium or non-edible ribbon. Failure to comply will result in marks being deducted for presentation (refer to competition rules, section iii).

8. Size Limit

The entire exhibit **must** fit within a **24" x 24" (61cm x 61cm) square area**. This is the only space allocated on the competition table. There is **no height restriction**.

9. Compliance

All entries **must** follow the general competition rules and the rules for this category.



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[W - Round Hand Painted Cake](#)

Create a **round cake of any number of tiers**, beautifully decorated with **hand-painted artwork** directly on the cake. Choose a theme that inspires you and let your creativity shine through intricate brushwork and artistic detail.

Important Notes:

- Airbrushing may be used, but it **must not dominate the design**—the emphasis should remain on hand-painted artistry.
- Focus on **precision, colour harmony, and originality** to make your cake a true showpiece.

Your challenge: **Transform your cake into a canvas and create a masterpiece that tells a story!**

Rules

1. Hand-Painted Design

Any edible medium may be used, but your scene **must be hand-painted directly onto the round cake**. Airbrushing is permitted, and stencils may be used, provided the stencil design does not dominate or form part of the main hand-painted artwork.

2. Covering

The cake structure and/or tiers must be fully coated in **sugarpaste, royal icing, buttercream, or chocolate**.

3. Supports

Internal supports are permitted. Cake stands, pillars, and separators are also permitted (see definitions in competition rules, section viii).



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4. **Cake or Dummies**

Both real cake and dummies are permitted, with equal marks awarded for either. No part of a dummy may be exposed. Each tier or the entire cake may be carved.

5. **Prohibited Techniques**

Edible Photo printing is **not permitted**.

6. **Edible Decoration**

All external decoration **must** be completely edible, with no non-edible internal supports.

7. **Wired Flowers & Foliage**

Wired flowers and foliage made from an edible medium may include wires, tape, stamens, and polystyrene centres, but must be used appropriately (refer to competition rules, section vii).

8. **Presentation**

The exhibit **must** be displayed on a suitable base. If using a cake board, it must be covered with an edible medium, and the edges finished with either an edible medium or non-edible ribbon. Failure to comply will result in marks being deducted for presentation (refer to competition rules, section iii).

9. **Size Limit**

The entire exhibit **must** fit within an **18" x18" (46cm x 46cm) square area**. This is the only space allocated on the competition table. There is **no height restriction**.

10. **Compliance**

All entries **must** follow the general competition rules and the rules for this category.



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[X - Decorated Cookies](#)

Create a **beautifully themed display** featuring a **minimum of 6 and a maximum of 12 individual cookies**, each decorated **differently on one surface only**. All cookies should share a **unifying theme of your choice**, allowing you to showcase creativity, variety, and attention to detail.

Key Focus:

- Each cookie must have its own unique design while complementing the overall theme.
- Precision, neatness, and originality will be key judging criteria.
- Use this opportunity to demonstrate your versatility in decorating techniques.

Your challenge: **Turn a collection of cookies into a cohesive, eye-catching display that tells a story!**

Rules

1. Number of Cookies & Theme

You **must** create a **minimum of 6 and a maximum of 12 decorated cookies**. Each cookie **must** feature a **unique design** while fitting within your chosen theme. Cookies may be any size, provided the entire display fits within the allocated space.

2. Thickness & Edibility

Cookies should ideally be **4–6mm thick before decoration**, and no more than **20mm (¾") thick including decoration**. Both the cookie and its decoration must be **completely edible**. Cookies will **not** be tasted.

3. Decoration Techniques

Cookies may be **painted, piped, feature relief designs, or include sculptural elements**, as long as all decorations are **100% edible**.



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4. Individual Presentation

Each cookie **must** be a **separate piece**, not attached to another cookie or board. Designs should be applied to **one surface only**, like a picture or plaque. Judges **must** be able to **pick up each cookie** to check the back for baking.

5. Display Materials

Non-edible stands are permitted for displaying cookies, provided they fit within the allocated space. Non-edible ribbon may be used to edge the stand or base board and to hang cookies from a stand.

6. Presentation

The exhibit **must** be displayed on a suitable base. If using a cake board, it **must** be **covered with an edible medium**, and the edges finished with either an edible medium or non-edible ribbon. Failure to comply will result in marks being deducted for presentation (refer to competition rules, section iii).

7. Size Limit

The entire exhibit **must** fit within a **16" x 16" (41cm x 41cm) square area**. This is the only space allocated on the competition table.

8. Compliance

All entries **must** follow the general competition rules and the rules for this category.



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[Y - Decorative Collaboration Life Size Exhibit](#)

Create a **spectacular life-size decorative exhibit** that is **not intended for consumption** but is fully adorned using **edible materials traditionally employed in sugarcraft and confectionery techniques**. This category is designed to push the boundaries of creativity and craftsmanship, showcasing artistry on an impressive scale.

Key Requirements:

- Your subject may depict a **Fantasy, human figure, an animal, or another realistic form**, demonstrating exceptional skill, proportion, and attention to detail.
- The design should be **visually striking**, imaginative, and exhibit outstanding technical execution.
- Participants may **work individually or collaborate in teams of two to four**.

Objective:

To create a **show-stopping, life-size masterpiece** that combines creativity, precision, and innovation—an exhibit that commands attention and celebrates the artistry of sugarcraft.

Team Collaboration & Entry Details

Participants may collaborate in **teams of two to four, or individually** to create a **visually striking and imaginative display** that demonstrates exceptional creativity and craftsmanship.

- **Team Size:** Individual or teams of 2–4 people
- **Places Available:** Strictly limited to **8 entries only**
- **Entry Fee:** £50

Rules

Purpose of the Class

This category is designed to showcase **decorative sugarcraft skills and ideas** in displays **not intended for consumption**. Your entry may be a **single display piece or a group of pieces**, provided it fits within the allocated space.



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Covering Medium

The exhibit **must** be **completely covered in edible materials** typically used in sugarcraft or confectionery.

Use of Dummies are permitted for structural purposes.

Supports

Both **internal and external supports** are permitted. (Refer to section viii of the competition rules for definitions of internal, external, and visible supports.)

Visible Supports & Wired Decorations

Visible external supports or wires are not permitted, except for **wired flowers and foliage made from an edible medium**. These may include wires, tape, stamens, and polystyrene centres, but **must** be used appropriately. (Refer to section vii of the competition rules).

Additional Materials

- **Rice Krispie Treats (RKT)** may be used.
- **Corn silk, noodles, and pasta** are permitted but **must** be used sparingly.

Presentation & Base

The exhibit should be displayed on a **suitable base** to enhance presentation. Due to size and weight, the base may be placed on wheels for ease of transportation; however, wheels **must** be **fully covered during exhibition**. Failure to comply will result in **deductions for presentation**.

Space Allocation

The entire exhibit **must** fit within **72" x 32" (183cm x 80cm)**. There are **no height restrictions**.

Compliance

All entries **must** follow the general competition rules and the rules for this category.



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[Z- Short Notice Commercial Cake Challenge](#)

Two Weeks. One Cake. Endless Creativity!

The Bespoke Cake Sprint for Commercial Cake Makers

Introduction

Commercial Cake Makers, Are you ready to prove your skills under pressure? This challenge is all about **speed, creativity, and precision**. You'll receive a bespoke customer brief before **Cake International** and have just **two weeks** to design and deliver a single-tier celebration cake that reflects their vision perfectly. From bold flavours to flawless decoration, this is your chance to show you can handle real-world demands and still create a showstopper worthy of the world's leading cake competition.

Challenge Objective

Create a **bespoke single-tier celebration cake** based on a fictional customer brief provided at the start of the challenge. Your cake should demonstrate:

- **Creativity** in design and concept
 - **Technical skill** in baking and decoration
 - **Professional presentation** suitable for a client delivery
-



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Rules

1. Timeframe

- You have **14 days** from receiving the brief to complete and present your cake.

2. Single-Tier Cake Specifications

- Minimum size: **10-inch (26cm) round cake**
- **No dummies permitted**
- **No internal supports**
- **No artificial decorations**
- All decorations **must** be **edible and crafted by hand**
- Incorporate design elements inspired by the customer brief

3. Recipe & Allergen Information

- Provide a **typed recipe** and a **full allergen list** in a sealed envelope marked with your unique class reference number
- Display this alongside your exhibit

4. Presentation

- The exhibit **must** be displayed on a suitable base to enhance its appearance
- If a cake board is used, it **must** be covered with an **edible medium**, and the edges finished neatly with either an edible material or non-edible ribbon (refer to competition rules section iii).
- Failure to comply will result in deductions for presentation
- Food safety legislation **must** be observed to reflect a professional bespoke commission

5. Size Limit

The entire exhibit **must** fit within a **14" x 14" (36cm x 36cm) square area**. This is the only space allocated on the competition table. There is **no height restriction**.



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6. Judging Slice

- One slice will be cut to confirm the cake is real
- Ensure the slice demonstrates **consistent baking quality and flavour balance**

Registration is required for this category, and places are limited to just 25 competitors on a first-come, first-served basis. The official brief will be emailed to registered participants on 23 October.

“Secure Your Spot – Only 25 Places Available!”

Don't miss out. Register now and be ready for the brief on 23 October!