



Cake International on Screen 27th & 28th June 2020 Competition Schedule

You must also download the rules and read thoroughly.

*We would like to remind you that your exhibit **must not** have been entered into any previous awarded competition or simultaneous awarded competition.*

This includes competitions at shows and online

You may enter a cake previously created but please be aware of not entering into any previous or simultaneous awarded competitions

Best in show prize: There will be a Judges vote for Best in Show and a public vote for Best in Show

Junior Best in Show will be by Judges vote only.

Each competitor will receive a feedback sheet

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THE JUDGES WILL TAKE THE FOLLOWING INTO ACCOUNT:

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



A - Floral Display

A floral display of realistic flowers and foliage using any edible type of flower paste.

RULES

- Flowers and elements must be made from any edible type of flower paste.
- Oasis/floral foam is permitted but must be covered with an edible medium
- Non edible containers/vases are permitted
- Cold Porcelain is not permitted.
- Wire, tape, stamens, polystyrene centres and thread may be used in context e.g. for stems and flower centres. They should not dominate the display.
- Thread used should be natural (e.g. cotton, silk, lacemakers cotton or any natural fibre).
- Synthetic threads and feathers are not permitted.
- Non-edibles such as beads, diamantes etc are not permitted
- No height restriction.
- You must state in the email the realistic flowers and foliage used.
- Hints/Tips:
- A large proportion of this competition is about visual impact and design, you must ensure the judges have close up images of your floral work to give yourself as much chance as possible with competing



B – Your country – any number of tiers cake or a display piece

Create a display or any number of tiers cake representative of your own country or continent.

It could be your birth country or a country you are currently living in.

Please ensure the country or continent name is visible.

Rules:

- No height restriction
- This may be any number of tiers cake or a single display piece or a group of displays
- The exhibit must be covered in an edible medium
- Any edible medium that might be used in confectionary or sugarcraft.
- Wired flowers and foliage made from an edible medium may contain wires, tape, stamen and polystyrene centres but must be used in context.
- Internal supports are permitted
- Rice Krispie Treats (RKT) may be used.
- Dummies are permitted.
- If a base board is used, it must be fully coated in an edible medium and edged with ribbon
- Internal food safe armature/non-edible food safe internal supports for the decoration is permitted and the decoration must be covered in an edible medium
- No artificial decoration is permitted, see separate rules for definition.
- Hints/Tips:
- We want to see aspects of your country that you love. Please remember to include the name of your country on your exhibit or you will lose marks



C - 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.

RULES

- A minimum of 6 and a maximum of 12 decorated cookies.
- Each individual cookie must have a different design but must fit within the chosen theme.
- Each cookie can be any size to fit within the display area.
- Cookies should be ideally ¼" (4-6mm) and no more than 0.4" (1cm) thick not including the decoration.
- The cookies must be individual pieces with a design decorated on one surface only, like a picture or a plaque.
- Cookies and the decoration on the cookie must be completely edible.
- Cookies can be painted, have piped designs or relief images or use sculptural surface elements, as long as all decorations are 100% edible.
- Non-edible stands are permitted to display the cookies
- No height restriction.
- Ribbon is permitted to edge the stand or base board and to hang the cookies from a stand
- If you use a base board or drum, it must be fully coated in an edible medium and edged with ribbon.
- You may enhance your overall display with additional separate decoration but the decoration must be completely covered in an edible medium. Non-edible internal supports are permitted for this decoration (not the cookies) but no visible external supports other than wired flowers and foliage made from an edible medium. The decoration and the cookies must be completely edible. The majority of the marks will be for your cookies.
- Hints/Tips:
- You can find inspiration for cookie themes in everyday life, when taking a walk carry a small binder for your drawings, you will be surprised at what you see for your cookie designs!



D - Display of Cupcakes

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

RULES

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

HINTS & TIPS

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



E - Decorative Exhibit

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

RULES

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

HINTS & TIPS

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



F - Head Judge's Wild Card: A Hero Of Our Current Time

We want you to have complete artistic freedom in this category.

We want you to create a 'hero of our current time'. It could be a real person whom you feel has really helped in this current situation or it could be someone who represents a profession you feel deserves this title.

Make something heroic for the Head Judge.

RULES

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

HINTS & TIPS

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



G – Novelty Cake

Any number of tiers cake showing sugar models. We want to see your sugar modelling skills.

Create a cake of your own design showing sugar animals and/or figures.

RULES

- Any edible medium as used in edible confectionary or sugarcraft
- Wired flowers and foliage made from an edible medium may contain wires, tape, stamen and polystyrene centres but must be used in context.
- Cake stands and pillars are permitted
- Internal and external supports for the tiers of the cake are permitted
- The cake and any spacers must be covered with sugar paste, royal icing or chocolate
- Dummies and dummy spacers are permitted.
- Internal food safe armature/non-edible food safe internal supports for the decoration is permitted and the decoration must be covered in an edible medium and attached with a suitable food barrier.
- Wired flowers and foliage made from an edible medium, that penetrate the coating should be attached using a suitable barrier
- No artificial decoration is permitted, see separate rules for definition.
- The cake base board or drum must be fully coated in an edible medium and edged with ribbon.

HINTS & TIPS

- Think about the overall design as well as the detail.



H - Wedding Cake of 3 or More Tiers

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

RULES

- Dummies and dummy spacers are permitted.
- The cake and any spacers must be covered with sugar paste, royal icing or chocolate.
- Cake stands and pillars are permitted.
- Internal and external supports for the tiers of the cake are permitted
- Where wire from flowers and foliage made from an edible medium penetrate the coating, a suitable barrier must be used i.e. posy pick.
- Wired flowers and foliage made from an edible medium may contain wires, tape, stamens and polystyrene centres but all must be used in context.
- Internal food safe armature/nonedible food safe internal supports for the decoration is permitted and the decoration must be covered in an edible medium and attached with a posy pick.
- No artificial decoration is permitted, see separate rules for definition of artificial decoration.
- Ribbon is permitted to the edge of the base board/drum only, any other ribbon used on the cake must be made from an edible medium.
- The cake base board or drum must be fully coated in an edible medium and edged with ribbon.
- No height restriction.

HINTS & TIPS

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



I - Colourful Wedding Cake of 3 or More Tiers

A colourful wedding cake of 3 or more tiers. White, ivory or cream colour is permitted but must be used sparingly.

RULES

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

HINTS & TIPS

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



J - Beginners

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

RULES

- This class is open to anyone who has never entered a Cake International competition (those who entered Cake International On Screen April competition may enter this competition) and is a cake novice i.e. with one year or less experience.
- Decorate a single 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
- The style and design are the competitor's choice.
- All decoration must be edible with NO non-edible internal supports.
- The cake must be coated with sugarpaste or royal icing.
- No artificial decoration is permitted (see general rules for definition) and no non-edible decoration is permitted except for wired flowers and foliage made from an edible medium.
- Wired flowers and foliage made from an edible medium may contain wires, tape, stamen and polystyrene centres but must be used in context.
- If wires in flowers and foliage made from an edible medium penetrate the cake a suitable barrier must be used, i.e. a posy pick.
- Ribbon up to 15mm wide may be used to the base of the cake.
- The cake base board or drum must be fully coated in an edible medium and edged with ribbon.

HINTS & TIPS

- 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.



K - 16 – 18's Decorative Exhibit

The theme "Nature"

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

Create a display showing what nature means to you.

To push your creativity to all new limits, this gives you the freedom to create your very own design based on your interpretation of the "Nature" theme.

RULES

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

HINTS & TIPS

- This class is about showing the art of the possible in confectionary terms.
- Bigger is not necessarily better, work to what feels right for the project you have in mind. Remember to fully cover all the exhibit in an edible medium as no external supports are permitted (apart from wired sugar flowers). If a back board is used, you must completely cover the back board in an edible medium, front and back.



L - 13 – 15's Themed Cake

The theme "My Family"

We want you to create a cake about your family. You can include your pets too if you want.

RULES

- Dummies or cake are permitted and you will be awarded the same marks for using dummies or cake
- Internal food safe supports are permitted for the actual dummies or cake 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 and must be used in context.
- Where wire from flowers and foliage penetrate the coating, a suitable barrier must be used, e.g. posy pick.
- Internal food safe armature/non-edible food safe internal supports for any models or decoration etc. is permitted but must be covered in an edible medium and attached with a posy pick.
- No artificial decoration is permitted, please see separate rules for definition
- No height restriction.
- The base board/drum must be covered in an edible medium and edged with ribbon.

HINTS & TIPS

- This can be in the form of a round or square cake, or any other shape of your choice.



M - 10 – 12's A Favourite Wild Animal

A single tiered 6" (15cms) round cake open to those aged between 10 -12 years.
We would like you to create your favourite wild animal

RULES

- Cake or cake dummies are permitted. You will be awarded the same marks if you use cake or cake dummy.
- Your cake or cake dummy must be coated in sugarpaste or royal icing
- All decoration must be 100% edible with no non-edible internal supports
- No internal supports.
- Ribbon is permitted to the edge of the base board/drum only.
- An inscription/lettering on the board must be used with the name of your favourite wild animal
- No height restriction.
- The base board or base drum must be completely covered with icing and edged with ribbon.

HINTS & TIPS

- Place your cake or dummy cake on a base board or base drum that is at least 1.5" bigger than your cake. This must also be completely covered with icing and edged with ribbon.
- Your 6" cake will be a little bigger when covered and decorated, this is perfectly normal and acceptable up to a maximum of 7".



N - 9's and under: My Best Friend

A single tiered cake 6" (15cm) round cake – open to those aged 9 years and under only.

We would like you to create a single tiered 6" (15cms) round cake showing your best friend. It could be your pet, a toy or a real person.

RULES

- Cake or cake dummies are permitted and you will be given the same marks if you use either cake or cake dummies.
- Your cake or cake dummy must be coated in sugarpaste or royal icing.
- All external decoration must be 100% edible with no non-edible internal supports
- Ribbon is permitted to the edge of the base board/drum only.
- An inscription/lettering must be used on the base board or base drum with the name of your best friend
- No height restriction.
- No internal supports.
- The base drum or base board must be completely covered in icing and edged with ribbon.

HINTS & TIPS

- Place your cake or dummy cake on a base board or base drum that is at least 1.5" bigger than your cake. This must also be completely covered with icing and edged with ribbon.
- Your 6" cake will be a little bigger when decorated, this is perfectly normal and acceptable up to a maximum of 7".