



## Bake International 1-3 November 2024

Show opening times:

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

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

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

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

### **RULES & REGULATIONS:**

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

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

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

- a) Your competition entry gives you free entry to the show for Friday, Saturday, and Sunday. You only receive the free entry if you exhibit your competition piece at the show. If you are not able to deliver your exhibit, **do not** attempt to collect your competitor badge.
- b) 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.
- c) Exhibits must be the genuine, unaided work of the individual who has entered (unless entering a category that specifies otherwise). If it is proven the individual did not complete the exhibit unaided, they will be disqualified.
- d) Exhibits **MUST NOT** be entered into any other competition worldwide at shows or online prior to judging (including Cake International). If proven, the exhibit will be disqualified. This applies to previous competitions, simultaneous competitions or future competitions prior to judging.
- e) Exhibits **MUST NOT** be shown on any social media sites until the results are announced on our website. If proven, the exhibit will be disqualified.

f) Exhibits that do not comply with the schedule will be marked as NTS/Not To Schedule/Disqualified. Exhibits entered into incorrect classes and therefore Not To Schedule will be disqualified and will not be moved into the correct category.

g) If your exhibit has writing or inscription in a language other than English then a full translation must be provided to the organisers noting the competition number it relates to. This **must** be handed to a member of the ICHF team at exhibit check-in BEFORE your piece is placed in the competition area. The organiser reserves the right to remove any entries that contain inappropriate language or that will cause offence. Your exhibit will still be judged in line with the competition schedule but may not be displayed in the cake competition area.

h) If an exhibit is removed from the competition display area for whatever reason the organisers/judges deem fit (including complaints or deemed offensive), this is not the same as being disqualified, you will only receive a Not To Schedule card if you are disqualified. All entries will receive certificates, and any associated prize money, if they are awarded by the judges.

i) Queries/questions must be submitted to [questions@ichf.co.uk](mailto:questions@ichf.co.uk) before 18th September 2024. No queries will be answered after this date. Queries/questions should only relate to the rules. You **must not under any circumstances** contact any of our individual judges directly including our Head Judge.

**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.

i) The area stated in the schedule is for the entire exhibit. The exhibit **must not** exceed the allowed area. If your display is bigger than the allowed space it will be disqualified. It can, however, be smaller.

ii) The entire exhibit **must** fit within the allowed area as stated in your category. If your exhibit overhangs the cake board but stays within the maximum allowed area, marks may be deducted; if your exhibit overhangs the cake board and exceeds the maximum allowed area it will be NTS/disqualified. Everything in your display **must** fit within the allowed area including the board and any notes you are providing. If there is a height restriction, unless otherwise noted in an individual schedule, this is measured from table level.

iii) Non-edible ribbon is only permitted on your base board not the exhibit itself unless specified in the category.

## Tips

- *Make sure your work is clean.*
- *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.)*
- *Remember your exhibit will be viewed from every angle.*
- *It is better to ask a question rather than risk NTS or disqualification.*

## Entry Process

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

Early Entry £20 - closes 1600hrs UK time 9th September 2024

Late Entry £24 - closes 1600hrs UK time 7th October 2024

There are no refunds or changes of categories. Entries cannot be ‘carried over’.

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

## Delivery of Exhibits

Competition exhibits **must** be delivered to Hall 17 door 17.4 from 0700 until 0900 UK time on Friday 1st November 2024. If arriving on foot you may enter through the main entrance to Hall 17.

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

On arrival, show your entry acknowledgment. You will be given a competitor badge and instructions on how to place your exhibit(s). Competitors only become eligible to receive their badges on delivery of their exhibit(s).

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.

Competitor badges **must** be worn at all times, including Prize Giving.

- Children under 16 are not permitted in the registration/set up area unless they are competitors.

- Competitors may have one helper in the set-up area. Helpers will need to purchase a ticket to visit the show.
- Once you have placed your exhibit(s) you **must** leave the hall until the show opens.
- A repair area will be available to mend damage incurred in transit. You must bring your own repair kit. **Repairs must only be made by the competitor.**
- Travelling boxes **must** be removed after delivery and brought back for collection. There are no storage facilities.

### Exhibit labels.

**Three** numbered labels will be issued per exhibit. Stick one to your exhibit so that it is visible to the judges, one to the underside of the base for security purposes and the final one on the back of your competitors Badge.

### Displaying Exhibits

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

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

- Please do not place products of any type near your exhibit. They will be automatically disposed of.
- 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.** Some categories must leave specific details, see your relevant category for requirements.
- You **must not** leave business cards or names next to your exhibit before judging.
- The organisers/judges reserve the right to move exhibits as necessary.

### Results

Judging takes place on Friday 1st November 2024.



Results will be available online Saturday 2nd November 2024 from 1400hrs UK time at [www.cakeinternational.co.uk](http://www.cakeinternational.co.uk) with placements announced at Prize Giving on Sunday 3rd November 2024 publicised online from 1400hrs UK time.

Not To Schedule/Disqualified and No awards will not be shown on the results website.

### **Score sheets / Feedback.**

Feedback sheets will be available from the **Competition Office** from 1400hrs on Saturday, until close of show on Sunday, except during prize giving when the office will be closed.

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

### **Removal of Exhibits**

Exhibits may only be removed from 1630hrs UK time Sunday 3rd November 2024. You will be asked to leave the competition area shortly before close of show, in order to ensure all members of the public have also left, you will then be allowed back in to collect your exhibit. Please be aware of this when organising your travel plans and please do not request to remove your exhibit earlier than stated time. The organisers reserve the right to remove and destroy any exhibit not taken by 1700hrs UK time on Sunday 3rd November 2024.

### **Awards**

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 Judges from the category 1st placings.

Best in Show prize - a trophy and £500 cash or a prize\* to the value of approx. £500

\*The prize will not be posted to you but presented at the show.

Not all entries are guaranteed an award.

Prize Giving 1400hrs UK time on Sunday 3rd November 2024 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**

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

## Complaints/Appeals Procedures

Any complaints must be emailed to [melanieu@ichf.co.uk](mailto:melanieu@ichf.co.uk) by 14th November 2024. 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 14th of November 2024. We **aim** to answer all complaints/appeals by 11 December 2024. You **must** include your class entry number in any 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.

## 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.

## 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:

- Removed 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.



### **Copyright**

Ginger Bread Building. You may take inspiration from, books, photographs etc, but we encourage you to use your own creativity, you will lose marks for lack of originality and possibly breach of **Copy Right**.

### **Photographs**

Photographs of competition pieces may be used online by ICHF Events or printed in future relevant publications as agreed with ICHF management team.

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

## Bake International competition 1- 3 November 2024

### Competition Schedule

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THE JUDGES WILL TAKE THE FOLLOWING INTO ACCOUNT:

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

Awards:

Merit (55-69)

Bronze 70-79)

Silver (80-89)

Gold (90-100)

Best in Show - chosen by the Judges.



## B1. A Gingerbread Building

You have the freedom to create a building made out of gingerbread. It could be a festive themed house, a mini village, a monument or an historical building, the choice is yours!

1. All gingerbread buildings must be 100% edible with all edible decorations **apart from lights inside and/or outside** the building which can be used for enhancement if you choose to really set the scene.
2. The exhibit **must** be displayed on a suitable base to show off the exhibit to its best.
3. Non-edible ribbon is permitted to the edge of the base board only, any other ribbon used on the building **must** be made from an edible medium.
4. No height restriction.
5. **No** artificial decoration is permitted.
6. A small piece of the Ginger bread will be cut and tasted
7. The entire exhibit **must** not exceed 60cm x 60cm square - this is the only space allocated to you on the competition table for your exhibit.

## B2. Bread Products

1. Present for judging 1 x 500g handmade white loaf shape and 1 x 500g wholemeal loaf baked in a tin.
2. White loaf shape to competitor's choice
3. You **must not** use dough conditioners
4. Recipes **must** be typed and placed in an envelope with your unique class reference number beside your exhibit
5. The bread will be cut and tasted
6. Your bread **must** be placed on a 30cms board

### B3. A Naked Rich Round Fruit Cake

Present for judging 1 round rich fruit cake.

1. The cake **must** be round approximately 16cm in diameter
2. You **must not** use any almond paste covering
3. The cake **must not** exceed 1kg in weight when judged
4. Recipes **must** be typed and placed in an envelope with your unique class reference number beside your exhibit
5. One slice of the cake **must be cut** but **must remain within cake**, ready for the judges to easily remove for tasting.
- 6 The cake **must** be placed on a 20cms round cake board.

### B4. A Round Drip Cake

1. The sponge cake **must** not exceed 20cms in diameter there is no height restrictions.
2. The cake filling, topping, flavour, colour, texture and design to be competitor's choice however, **there is to be no mousse or fresh fruit or fresh dairy cream within the cake.**
3. Recipes **must** be typed and placed in an envelope with your unique class reference number beside your exhibit.
- 4 One slice of **cake must be cut and replaced within the whole cake**, in preparation ready for the judges to taste.
5. The cake **must** be placed on a 25cms round cake board.

## B5. Afternoon Tea Pastries

Present 12 pastries suitable for an afternoon tea.

1. You **must** create 3 different designs (sponge based, pastry based and macarons/meringue base) consisting of 4 pastries in each design.
2. Flavours and fillings are the competitor's own choice
3. Recipes **must** be typed and placed in an envelope with your unique class reference number beside your exhibit
4. One of **each design will** be cut and tasted
5. The exhibit **must** be displayed on a suitable base to show off the exhibit to its best.
6. Your display **must** fit within a 40cms x 40cms area
7. This class will be judged first due to **allowing** perishable foods.

## B6. Vegan Round Lemon Drizzle Cake

1. The sponge cake **must not** exceed 20cms in diameter there are no height restriction.
2. The cake filling, topping, flavour, colour, texture and design to be competitor's choice however, **there is to be no mousse, fresh fruit or dairy cream within the cake.**
4. Recipes **must** be typed and placed in an envelope with your unique class reference number beside your exhibit. (all ingredients must be vegan).
- 5 One slice of cake **must be cut and replaced within the whole cake**, in preparation ready for the judges to taste.
6. The cake **must** be placed on a 25cms round cake board

## B7. Shortbread

1. Create 12 each shortbread biscuits 6 of each flavour.
2. Two different flavours
3. Flavours are the competitor's own choice there **must, however, be no fillings, toppings or coating. (Caster sugar is permitted as a dusting).**
4. Recipes **must** be typed and placed in an envelope with your unique class reference number beside your exhibit
5. The shortbread will be cut and tasted
6. Your display **must** fit within a 40cms x 40cms area

## B8. Classic Round Victoria Sandwich

1. Create a Classic Round Victoria Sandwich filled **with jam only (no cream)** and **must** be dusted with caster sugar.
2. The Victoria Sandwich **must be no larger than 22cms.**
3. One slice of cake **must be cut and replaced within the whole cake**, in preparation ready for the judges to taste.
4. Recipes **must** be typed and placed in an envelope with your unique class reference number beside your exhibit
4. The cake **must** be placed on a 25cms round cake board.

## B9. Gluten Free Chocolate Cake

1. The Gluten Free Chocolate cake **must not** exceed 20cms in diameter there are no height restriction.
2. The cake filling, topping, flavour, colour, texture and design to be competitor's choice however, **there is to be no mousse, fresh fruit or fresh cream within the cake.**
4. Recipes **must** be typed and placed in an envelope with your unique class reference number beside your exhibit.
- 5 One slice of cake **must be cut and replaced within the whole cake**, in preparation ready for the judges to taste.
6. The cake **must** be placed on a 25cms cake board



## B10. Tray Bake

1. A tray bake of 20cm x 30cm **maximum** to competitors' choice. (might include Gluten Free, Vegan etc.)
2. Recipes **must** be typed and placed in an envelope with your unique class reference number beside your exhibit.
- 3 The tray bake **must** be portioned, and one piece **must** be cut and replaced within the whole tray bake in preparation ready for the judges to taste.
4. The tray bake **must** be placed on a square or oblong board 36x25cm or 36cm square