

Cake 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 sugarcraft 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 sugarcraft 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 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.

- For categories where dummies are permitted, the word cake in the below 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. 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) Bare wires are not permitted - When wires are used in sugar flowers, all wires **must** be taped. Wires used as internal support in decorations (where permitted) **must** be completely covered in an edible medium. Marks will be deducted for wires left bare.
- iv) When use of wires is permitted, wires **must not** directly penetrate the cake, they **must** be inserted into a posy pick. Any wire penetrating directly into a cake will be deemed not to schedule (NTS). Where use of cocktail sticks is permitted, cocktail sticks **must not** penetrate the cake, they **must** be inserted into a posy pick. 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.
- v) 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.

vi) Where dummies are allowed/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. Dummy tiers do not require dowels for support.

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

viii) 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 to use a board, you **must** choose a baseboard of an appropriate size and depth for the size of your entry.

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. If you are using a stepped board, you **must** only cover the edge of the bottom board with ribbon. The edge of the upper board **must** be covered in an edible medium. If you do not do any of this, you will be **heavily marked down.**

ix) Tiered cakes **must** have a cake card at the bottom of each tier, regardless of whether you have used dummies or real cake. If you have an overhanging tier, the underside **must** also be covered in an edible medium.

x) 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.

xi) Cold Porcelain and Artista Soft **must not** be used anywhere in the competition.

xii) Artificial Decoration: Lights, Decorative Wire, Commercial cake toppers e.g. Plastic/porcelain bride/groom, non-edible 'Happy Birthday' signs; are **not permitted** in the competition unless specified in the category, if you do use these your exhibit will not be marked and will be disqualified.

xiii) 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.

xiv) Supports are only permitted where, mentioned in a specific schedule. 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 permitted, internal supports for decorations **must** be completely concealed within the decoration.

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 (which **must** be taped, see rules and regulations/competition rules/iii for guidance). 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.

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.*
- *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.

Early Entry £20 - closes 1600hrs UK time 8th September 2024

Late Entry £24 - closes 1600hrs UK time 6th 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 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 **1730hrs UK time** on Sunday 3rd November 2024. Children are not permitted in the hall when removing your exhibit.

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 £2500

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

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 by 14th November 2024. Judges' 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

You may take inspiration from movies, books, fashion etc, but we encourage you to use your own creativity, you will lose marks for lack of originality.

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.

Competition Schedule

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

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

Please use the reference letter when asking questions to the above email address.

Sugar Floral categories:

[A Sugar Floral Display](#)

[B Beginners Floral](#)

[C Floral Display](#)

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:

[D Tiered Cake - Christmas/Winter Wonderland](#)

[F Single tier cake featuring animals and/or figures](#)

[O Royal Iced Celebration Cake of 1, 2 or 3 tiers](#)

[P Single Tiered Celebration Cake](#)

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

[S Beginners 1 or more tier](#)

[T Round Hand Painted Cake](#)

Sculpted cakes:

[I Sculpted/Carved Cake.](#)

[U Illusion Cakes](#)

Other:

[E Decorated Cookies](#)

[G Decorated Plaque](#)

[H Display of Cupcakes](#)

Decorative categories:

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

[J Decorative Exhibit](#)

[K Small Decorative Exhibit](#)

[L Miniature Decorative Exhibit](#)

[M Head Judge's Wild Card – Science Fiction/Fantasy/Mythology](#)

[N Head Judge's Wild Card – A wearable Masquerade Headdress](#)

[R Miniature wedding cake](#)

[V Decorative Life Size](#)

THE JUDGES WILL TAKE THE FOLLOWING INTO ACCOUNT:

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

Marks will be deducted for lack of originality.

Awards:

Merit (55-69)

Bronze 70-79)

Silver (80-89)

Gold (90-100)

Best in Show - chosen by the Judges.

© Cake International Competition Schedule

Competition Classes

| | | |
|---|--|----|
| A | Sugar Floral Display | 12 |
| B | Beginners Floral | 13 |
| C | Floral Display | 14 |
| D | Tiered Cake - Christmas/Winter Wonderland | 15 |
| E | Decorated Cookies | 16 |
| F | Single tier cake featuring animals and/or figures | 17 |
| G | Decorated Plaque made from any edible medium | 18 |
| H | Display of Cupcakes | 19 |
| I | Sculpted/Carved cake including internal supports | 20 |
| J | Decorative Exhibit | 21 |
| K | Small Decorative Exhibit | 22 |
| L | Miniature Decorative Exhibit | 23 |
| M | Head Judge's Wild Card Sci-Fi/Fantasy/Mythology | 24 |
| N | Head Judge's Wild Card-A wearable Masquerade Headdress | 25 |
| O | Royal Iced Celebration Cake of 1, 2 or 3 tiers | 26 |
| P | Single Tiered Celebration Cake | 27 |
| Q | Wedding Cake of 3 or More Tiers | 28 |
| R | Miniature wedding cake | 29 |
| S | Beginners 1 or more tier | 30 |
| T | Round Hand Painted Cake | 31 |
| U | Illusion Cakes | 32 |
| V | Decorative Life Size | 33 |

A-Sugar Floral Display

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

RULES

1. The flowers and foliage **must** be realistic.
2. Flowers and elements **must** be made from **sugar flower paste/gumpaste only**. The paste **must** contain a minimum of **60%** sugar and confectionery ingredients (e.g. Gum, egg white, gelatine, white fat). The sugar flower paste **must** be set hard and **not have any pliability**. The judges will test the paste to ensure it fits with the criteria.
3. Wire, tape, stamens, polystyrene centres, and thread **must** only be used in context e.g. for stems and flower centres. If used, they **must not** dominate the display. **Where used**, thread used **must** be natural (e.g. cotton, silk, lacemakers cotton or any natural fibre). Synthetic threads and feathers are **not permitted**.
4. The exhibit **must** be displayed on a suitable base to show off the exhibit to its best. Should a cake board be used it **must** be covered with an edible medium, the edges of the cake board **must** be covered with either an edible medium or with non-edible ribbon. If you do not do any of this, marks will be deducted for overall presentation. (please refer to rules and regulations/competition rules/viii)
5. The entire exhibit **must** fit within 45cm x 45cm square. This is the only space allocated to you on the competition table. There is no height restriction
6. You **must** place a small card in front of your exhibit (within your allowed area) naming **all of the realistic flowers/foilage** represented. If you do not include the list of realistic flowers and foliage used with your exhibit, you will be disqualified (NTS).
7. The rules and regulations/competition rules **must** be adhered to along with the rules in this category schedule.

HINTS & TIPS

Try to think of proportion and balance for your design and research fresh flower designs for inspiration. Flower/petal paste is the same as gumpaste. Remember the judges will be looking at the whole exhibit from all 360° angles.

B-Beginners Floral

A floral class open to beginners with **one year** or less experience working with flowers and having **never entered any floral competition/category (including online) previously**. Offering you the chance to create an imaginative piece of realistic floral art using your own choice of presentation, colours and realistic flowers along with foliage using **any** floral paste as the edible medium.

RULES

1. You **must** present a minimum of **2 different types of realistic flowers** and a minimum of **1 type of realistic foliage**
2. Floral elements and foliage **must** only be made using any edible type of flower paste
3. 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**.
4. Non-edibles such as beads, diamantes etc. **are permitted** but **must not** predominate.
5. The exhibit **must** be displayed on a suitable base to show off the exhibit to its best. Should a cake board be used it **must** be covered with an edible medium, the edges of the cake board **must** be covered with either an edible medium or with non-edible ribbon. If you do not do any of this, marks will be deducted for overall presentation. (please refer to rules and regulations/competition rules/viii)
6. The entire exhibit **must** fit within a 45cm x 45cm square. This is the only space allocated to you on the competition table. There is no height restriction.
7. You **must** place a small card in front of your exhibit (within your allowed area) naming **all of the realistic flowers/foilage** represented. If you do not include the list of realistic flowers and foliage used with your exhibit, you will be disqualified (NTS).
8. The rules and regulations/competition rules **must** be adhered to along with the rules in this category schedule.

HINTS & TIPS

The choice of style and design is your choice, but your flowers and foliage must be realistic.

If you use added elements such as beads, decorative wire etc., they should enhance, not detract from, your floral work.

Pay attention to edges, finishes and detail as well as the overall display.

C-Floral Display

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

RULES

1. The flowers can be realistic **or** fantasy.
2. Floral elements **must** be made **from any edible medium, e.g. flower paste, Chocolate or Gelatine.**
3. Wire, tape, stamens, polystyrene centres and thread **must** be used in context e.g. for stems and flower centres. They should not dominate the display. **Where used, thread must** be natural e.g. cotton, silk, lacemakers cotton or any natural fibre. Synthetic threads and feathers **are not permitted.**
4. Non-edibles such as beads, diamantes etc. **are permitted** in this class. **Non-edible** Ribbon may be attached to the board or stand only.
5. The exhibit **must** be displayed on a suitable base to show off the exhibit to its best. Should a cake board be used it **must** be covered with an edible medium, the edges of the cake board **must** be covered with either an edible medium or with non-edible ribbon. If you do not do any of this, marks will be deducted for overall presentation. (please refer to rules and regulations/competition rules/viii)
6. The entire exhibit **must** fit within a 38cm x 38cm square. This is the only space allocated to you on the competition table. There is no height restriction.
7. You **must** place a small card in front of your exhibit (within your allowed area) naming **all of the realistic flowers/foilage** represented. If you do not include the list of realistic flowers and foliage used with your exhibit, you will be disqualified (NTS).
8. The rules and regulations/competition rules **must** be adhered to along with the rules in this category schedule.

HINTS & TIPS

If you use added elements such as beads, decorative wire etc., they should enhance, not detract from, your floral work.

Pay attention to edges, finishes and detail as well as the overall display.

D-Tiered cake - Christmas/Winter Wonderland

The minimum 2-tiered cake **must** include design elements representative of the theme.

RULES:

1. Dummies and dummy spacers are permitted. If dummies are used, there **must not** be any part of the dummy left exposed.
2. Internal and external supports for the tiers of the cake **are permitted**. Cake stands, pillars and separators are permitted. (For definitions of internal/external/visible external supports see rules and regulations/competition rules/xiv)
3. Wired flowers and foliage made from an edible medium may contain wires, tape, stamens and polystyrene centres but all **must be used in context**.
4. Cocktail sticks are **permitted**, please refer to the rules and regulations/competition rules/iv for guidance.
5. The exhibit **must** be displayed on a suitable base to show off the exhibit to its best. Should a cake board be used it **must** be covered with an edible medium, the edges of the cake board **must** be covered with either an edible medium or with non-edible ribbon. If you do not do any of this, marks will be deducted for overall presentation. (please refer to rules and regulations/competition rules/viii)
6. The entire exhibit **must** fit within 45cm x 45cm square. This is the only space allocated to you on the competition table. There is no height restriction.
7. The rules and regulations/competition rules **must** be adhered to along with the rules in this category schedule.

E-Decorated Cookies

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

RULES

1. You **must** create a **minimum of 6** and a **maximum of 12** decorated cookies. Each individual cookie **must** have a unique design but **must** fit within your chosen theme. Each cookie can be any size so long as the whole exhibit fits within the display area.
2. Cookies should be ideally 4-6mm thick before decoration, and **no more than 20mm thick** including the edible decoration. Cookies and the decoration on the cookie **must be** completely edible. The cookies will not be tasted.
3. Cookies can be painted, have piped designs or relief images or use sculptural surface elements, as long as all decorations are **100% edible**.
4. The cookies **must be individual** pieces and **not attached** to another cookie **or board**. The cookie **must** have a design decorated on **one surface only**, like a picture or a plaque and be visible from **both front and back**. The judges must be able to pick up your cookies in order to examine the back of the cookie.
5. Non-edible stands are permitted to display the cookies but must fit within your area. Non edible ribbon is permitted to edge the stand or base board and to hang the cookies from a stand.
6. The exhibit **must** be displayed on a suitable base to show off the exhibit to its best. Should a cake board be used it **must** be covered with an edible medium, the edges of the cake board **must** be covered with either an edible medium or with non-edible ribbon. If you do not do any of this, marks will be deducted for overall presentation. (please refer to rules and regulations/competition rules/viii)
7. The entire exhibit **must** fit within 35cm x 35cm square. This is the only space allocated to you on the competition table.
8. The rules and regulations/competition rules **must** be adhered to along with the rules in this category schedule.

HINTS & TIPS

We allow additional separate decoration to enhance the display of your cookies the overall WOW factor, but the majority of your marks are for the creation of your cookies.

Please pay attention to the decoration measurements on your cookies, the judges will measure, the information is above.

F-Single Tier Cake featuring animals and/or figures

An open class allowing you freedom of theme. We want to see your modelling skills.

RULES

1. You **must** include a minimum of 4 modelled different animals and/or figures. The modelled animals and/or figures may contain food safe internal supports.
2. The cake **must** be based on a maximum 23cms coated finished round or square cake. Dummies are permitted.
3. It **must** be coated in sugarpaste, royal icing, chocolate/chocolate paste or buttercream.
4. Cocktail sticks are **permitted**, please refer to the rules and regulations/competition rules/iv for guidance.
5. No visible external supports or wires are allowed except in wired flowers and foliage made from an edible medium. Wired flowers and foliage made from an edible medium may contain wires, tape, stamen and polystyrene centres but **must** be used in context. (For definitions of internal/external/visible external supports see rules and regulations/competition rules/xiv)
6. The exhibit **must** be displayed on a suitable base to show off the exhibit to its best. Should a cake board be used it **must** be covered with an edible medium, the edges of the cake board **must** be covered with either an edible medium or with non-edible ribbon. If you do not do any of this, marks will be deducted for overall presentation. (please refer to rules and regulations/competition rules/viii)
7. The entire exhibit **must** fit within a 35cm x 35cm square and **must not** exceed 40cms in height. This is the only space allocated to you on the competition table.
8. The rules and regulations/competition rules **must** be adhered to along with the rules in this category schedule.

G-Decorated Plaque made from any edible medium.

The entire plaque including the decoration on the plaque must be completely edible.

RULES

1. All elements on the plaque **must** be entirely edible medium including the back.
2. It may include any or all of these elements: painting, drawing, writing, piping, relief type work i.e. having a more sculptural surface.
3. The work **must** be made entirely by hand. Texture mats, rolling pins and moulds **must NOT** be used.
4. The plaque **must** be entirely freestanding so that it can be picked up and examined both front and back by the judges to ensure that it complies with these rules.
5. The exhibit **must** be displayed on a suitable base to show off the exhibit to its best. Should a cake board be used it **must** be covered with an edible medium, the edges of the cake board **must** be covered with either an edible medium or with non-edible ribbon. If you do not do any of this, marks will be deducted for overall presentation. (please refer to rules and regulations/competition rules/viii)
5. The entire exhibit, including the stand, **must** fit within an area of 25cm x 25cm square. This is the only space allocated to you on the competition table. There is no height restriction
6. The rules and regulations/competition rules **must** be adhered to along with the rules in this category schedule.

HINTS & TIPS

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

H-Display of Cupcakes

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

RULES

1. 'Cupcakes' are small cakes baked in standard paper or foil cupcake cases, to serve one person. They are usually baked in cupcake or muffin tins/pans. You may use dummy cupcakes for ease of transport or 100% edible cupcakes using cake. Cupcake wraps are permitted.
2. **Each decorated cupcake has a height restriction** of a maximum of 10cm from the base of the cupcake to the top of the decoration.
3. The display **must** have a unifying/common theme (e.g. 'Christmas' or 'makeup') but each individual cupcake **must** be different (non-identical).
4. The exhibit **must** be displayed on a suitable base to show off the exhibit to its best. Should a cake board be used it **must** be covered with an edible medium, the edges of the cake board **must** be covered with either an edible medium or with non-edible ribbon. If you do not do any of this, marks will be deducted for overall presentation. (please refer to rules and regulations/competition rules/viii)
5. Additional separate decoration covered in an edible medium and containing internal supports is permitted to enhance your cupcakes display. All decoration on the cupcakes must be 100% edible and **must not** contain wires or internal supports.
6. Cocktail sticks are permitted only in the **additional** board decoration. You **must not** use cocktail sticks in any part of the cupcake or cupcake decoration.
7. The entire exhibit **must** fit within 30cm x 30cm square. This is the only space allocated to you on the competition table.
8. The rules and regulations/competition rules **must** be adhered to along with the rules in this category schedule.

HINTS AND TIPS

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

We allow additional separate decoration to enhance the display of your cupcakes, but the majority of your marks are for the creation of your cupcakes.

I-Sculpted/ Carved Cake

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

RULES

1. This may be a single cake or a group of cakes, as long as it fits within the overall space allowed. The cake can be any size as long as it stays within the permitted area.
2. It must be **carved/sculpted from 100% cake and covered in an edible medium** as used in sugarcraft. The cake can contain food safe internal supports. Dummies are **NOT permitted**. The exhibit and its decorations **will be cut** to ensure it complies with all of the criteria. (For definitions of internal/external/visible external supports see rules and regulations/competition rules/xiv)
3. Firm setting edible mediums, such as modelling paste, flower paste, chocolate paste or rice krispie treats (RKT) may be used as an edible alternative **to create structure for small details (e.g. ears, nails, tail, fabric etc)**.
4. Wired flowers and foliage made from an edible medium are permitted and can contain wires, tape, stamen and polystyrene centres and **must be used in context**.
5. The exhibit **must** be displayed on a suitable base to show off the exhibit to its best. Should a cake board be used it **must** be covered with an edible medium, the edges of the cake board **must** be covered with either an edible medium or with non-edible ribbon. If you do not do any of this, marks will be deducted for overall presentation. (please refer to rules and regulations/competition rules/viii)
6. The entire exhibit **must** fit within a 60cm x 60cm square area. This is the only space allocated to you on the competition table. There is no height restriction.
7. The rules and regulations/competition rules **must** be adhered to along with the rules in this category schedule.

HINTS & TIPS

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

J-Decorative Exhibit

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

RULES

1. The idea of this class is to showcase decorative sugar craft skills and ideas in displays that are not intended for consumption. This may be a single display piece or a group of displays - as long as it fits within the overall space allowed.
2. The exhibit **must** be covered completely in an edible medium with no visible external supports except those used in wired flowers and foliage.
3. Internal and external supports are permitted. (For definitions of internal/external/visible external supports see rules and regulations/competition rules/xiv)
4. Dummies are permitted.
5. Rice Krispie Treats (RKT) is permitted.
6. Wired flowers and foliage made from an edible medium may contain wires, tape, stamen and polystyrene centres but **must be used in context**.
7. Corn silk, noodles and pasta are permitted but **must be used sparingly**.
8. The exhibit **must** be displayed on a suitable base to show off the exhibit to its best. Should a cake board be used it **must** be covered with an edible medium, the edges of the cake board **must** be covered with either an edible medium or with non-edible ribbon. If you do not do any of this, marks will be deducted for overall presentation. (please refer to rules and regulations/competition rules/viii)
9. The entire exhibit **must** fit within 60cm x 60cm square. This is the only space allocated to you on the competition table. There is no height restriction
10. The rules and regulations/competition rules **must** be adhered to along with the rules in this category schedule.

K-Small Decorative Exhibit

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

RULES

1. A Small Decorative Exhibit of your choice made from any edible confectionary or sugarcraft medium. The exhibit **must** be covered completely in an edible medium with no visible external supports except those used in wired flowers and foliage.
2. Internal and external supports are permitted. (For definitions of internal/external/visible external supports see rules and regulations/competition rules/xiv)
3. Wired flowers and foliage made from an edible medium may contain wires, tape, stamen and polystyrene centres but **must be used in context**.
4. Dummies are permitted.
5. Rice Krispie Treats (RKT) is permitted.
6. Corn silk, noodles and pasta are permitted but **must be used sparingly**.
7. The exhibit **must** be displayed on a suitable base to show off the exhibit to its best. Should a cake board be used it **must** be covered with an edible medium, the edges of the cake board **must** be covered with either an edible medium or with non-edible ribbon. If you do not do any of this, marks will be deducted for overall presentation. (please refer to rules and regulations/competition rules/viii)
8. The entire exhibit **must** fit within a 25cm x 25cm, round or square area, with a maximum height of 25cm. This is the only space allocated to you on the competition table.
9. The rules and regulations/competition rules should be adhered to along with the rules in this category schedule.

HINTS & TIPS

This class is about showing the art of the possible in confectionary terms on a small, but not minute, scale.

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

Don't forget the height restriction as the judges do measure your exhibit!

L - Miniature Decorative Exhibit

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

RULES

1. A Miniature Decorative Exhibit of your choice made from any edible confectionary or sugarcraft medium. The exhibit **must** be covered completely in an edible medium with no visible external supports except those used in wired flowers and foliage.
2. Internal and external supports are permitted. (For definitions of internal/external/visible external supports see rules and regulations/competition rules/xiv)
3. Wired flowers and foliage made from an edible medium may contain wires, tape, stamen and polystyrene centres but **must be used in context**.
4. Dummies are permitted.
5. Rice Krispie Treats (RKT) is permitted.
6. The exhibit **must** be displayed on a suitable base to show off the exhibit to its best. Should a cake board be used it **must** be covered with an edible medium, the edges of the cake board **must** be covered with either an edible medium or with non-edible ribbon. If you do not do any of this, marks will be deducted for overall presentation. (please refer to rules and regulations/competition rules/viii)
7. The entire exhibit **must** fit within a 15cm x 15cm area with a maximum height of 15cm This is the only space allocated to you on the competition table. You **must** aim to work to a 1/12 scale (dollhouse scale).
8. The rules and regulations/competition rules **must** be adhered to along with the rules in this category schedule.

HINTS & TIPS

This class is about showing the art of the possible in confectionary terms on a minute scale.

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

Don't forget the height restriction as the judges do measure your exhibit.

M-Head Judge's Wild Card – Science Fiction /Fantasy/Mythology

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

This is a standalone category and normal rules do not apply, in the theme of Science Fiction/Fantasy/Mythology. The idea of this class is to stretch your imagination to produce a creative exhibit to show off your imagination. You can use lights, sound and movement should you wish.

We want to see the coolest cake you have ever wanted to design.

RULES:

1. The exhibit can be sculpted or tiered and can include all of the following: movement, sound and light should you wish, the choice is yours. **Battery powered only** mechanisms and lights must be used and sustained (see hints & tips) during the show.
2. All external mediums **must** be sugar, chocolate, buttercream or confectionary based products.
3. Dummies can be used.
4. Internal and external supports are permitted. (For definitions of internal/external/visible external supports see rules and regulations/competition rules/xiv)
5. If using clear spacers with the ability to have items within, the pieces **must** be of an edible medium.
6. Wiring **must not** be left visible, although we appreciate in some instances it is not possible to cover all mechanics and wiring with an edible medium, please leave a note beside your piece to explain why it is exposed and it will be assessed by the Head Judge and their decision will be final. Where possible, any lights **must** be covered with a see-through edible medium
7. The exhibit **must** be displayed on a suitable base to show off the exhibit to its best. Should a cake board be used it **must** be covered with an edible medium, the edges of the cake board **must** be covered with either an edible medium or with non-edible ribbon. If you do not do any of this, marks will be deducted for overall presentation. (please refer to rules and regulations/competition rules/viii)
8. The entire exhibit **must** fit within 60cm x 60cm square. This is the only space allocated to you on the competition table. There is no height restriction.
9. The rules and regulations/competition rules **must** be adhered to along with the rules in this category schedule.

N-Head Judge's Wild Card-A WEARABLE MASQUERADE HEADDRESS.

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

This is a standalone category and normal rules do not apply, in the theme of Masquerade Headdress using any edible mediums The idea of this class is to stretch your imagination to produce a creative 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 to form a realistic mask fit to wear.

We want to see the most vibrant exhibit come to life you can design, make something terrific for the Head Judge!

RULES:

1. You can include all of the following movement, sound and light should you wish. **Battery powered only** mechanisms and lights must be used and sustained (see hints & tips) during the show.
2. All external mediums must be sugar, chocolate, or confectionary based. With the exception of non-edible ribbon to hold the headdress in place when worn.
3. Internal and external supports are permitted. (For definitions of internal/external/visible external supports see rules and regulations/competition rules/xiv)
4. Wiring **must not** be left visible, although we appreciate in some instances it is not possible to cover all mechanics and wiring with an edible medium, please leave a note beside your piece to explain why it is exposed and it will be assessed by the Head Judge and their decision will be final. Where possible, any lights **must** be covered with a see-through edible medium.
5. The exhibit **must** be displayed on a suitable base to show off the exhibit to its best. Should a cake board be used it **must** be covered with an edible medium, the edges of the cake board **must** be covered with either an edible medium or with non-edible ribbon. If you do not do any of this, marks will be deducted for overall presentation. (please refer to rules and regulations/competition rules/viii)
6. The entire exhibit **must** fit within 30cm x 30cm square. This is the only space allocated to you on the competition table. There is no height restriction.
7. This **will** be placed on a mask former and mannequin head to ensure it is wearable.
8. The rules and regulations/competition rules **must** be adhered to along with the rules in this category schedule.

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

A royal iced celebration cake of 1, 2, or 3 tiers. Competitors choice of theme.

RULES

1. Fruit cake or cake dummies are permitted. All dummies/cakes **must** be coated in **royal icing only**. Riser dummies may be used but must be fully coated in royal icing
2. All decorations must be made from **royal icing only**.
3. Royal icing is the only medium permitted in this class. Vegan royal icing is acceptable.
4. Internal supports permitted in actual cake only (i.e. food safe dowels if necessary). (For definitions of internal/external/visible external supports see rules and regulations/competition rules/xiv)
5. Pillars, separators and stands are permitted.
6. Food safe glaze or shimmer **is permitted** in this class however, to be used only to highlight and must not predominate the overall exhibit.
7. The exhibit **must** be displayed on a suitable base to show off the exhibit to its best. Should a cake board be used it **must** be covered with an edible medium, the edges of the cake board **must** be covered with either an edible medium or with non-edible ribbon. If you do not do any of this, marks will be deducted for overall presentation. (please refer to rules and regulations/competition rules/viii)
8. The entire exhibit **must** fit within 35cm x 35cm square. This is the only space allocated to you on the competition table. There is no height restriction.
9. The rules and regulations/competition rules **must** be adhered to along with the rules in this category schedule.

HINTS & TIPS

All parts of this should be treated as if it was cake and must be fully coated.

Cake dummies and cakes must be placed on boards so that the underside of the cake or dummy is not visible.

Consider the overall shape and structure of your design as well as the detail.

Think about transport and whether your design will work in sections or can be transported complete.

P-Single Tiered Celebration Cake

A maximum 20cms coated finished single tiered cake, decoration of the competitor's choice.

RULES

1. The cake **must** be based on a maximum 23cms coated finished round or square cake or a dummy round or square cake.
2. It **must** be coated in sugarpaste, royal icing, chocolate/chocolate paste or buttercream.
3. Internal food safe supports are permitted. (For definitions of internal/external/visible external supports see rules and regulations/competition rules/xiv)
4. No visible external supports or wires are allowed except in wired flowers and foliage made from an edible medium.
5. Wired flowers and foliage made from an edible medium may contain wires, tape, stamen and polystyrene centres but must be used in context.
6. Cocktail sticks are **permitted**, please refer to the rules and regulations/competition rules/v for guidance.
7. The exhibit **must** be displayed on a suitable base to show off the exhibit to its best. Should a cake board be used it **must** be covered with an edible medium, the edges of the cake board **must** be covered with either an edible medium or with non-edible ribbon. If you do not do any of this, marks will be deducted for overall presentation. (please refer to rules and regulations/competition rules/viii)
8. The entire exhibit **must** fit within a 35cm x 35cm square and with a maximum height of 40cms. This is the only space allocated to you on the competition table.
9. The rules and regulations/competition rules **must** be adhered to along with the rules in this category schedule.

HINTS & TIPS

Think about the overall design as well as the detail.

Make sure your base board is at least 1.5" bigger than your cake and is fully coated.

Q-Wedding Cake of 3 or More Tiers

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

The wedding cake must show it is for a wedding. There MUST be 2 wedding themed handmade decoration on the cake.

RULES

1. You must show this is a wedding cake with 2 wedding themed handmade decoration on the cake. You **must** place a small card in front of your exhibit (within your allowed area) identifying your themed **handmade** wedding decorations. If you **do not** include this, you will be disqualified (NTS).
2. Dummies and dummy spacers are permitted.
3. Cake stands, pillars and separators are permitted.
4. Internal and external supports for the tiers of the cake are permitted. (For definitions of internal/external/visible external supports see rules and regulations/competition rules/xiv)
5. Wired flowers and foliage made from an edible medium may contain wires, tape, stamens and polystyrene centres but all **must be used in context**.
6. Moulds and cake lace are permitted but must be used sparingly.
7. Cocktail sticks are permitted, please refer to the rules and regulations/competition rules/iv for guidance.
8. The exhibit **must** be displayed on a suitable base to show off the exhibit to its best. Should a cake board be used it **must** be covered with an edible medium, the edges of the cake board **must** be covered with either an edible medium or with non-edible ribbon. If you do not do any of this, marks will be deducted for overall presentation. (please refer to rules and regulations/competition rules/viii)
9. The entire exhibit **must** fit within 45cm x 45cm square. This is the only space allocated to you on the competition table. There is no height restriction.
10. The rules and regulations/competition rules **must** be adhered to along with the rules in this category schedule.

HINTS & TIPS

This is your opportunity to demonstrate your skill and creativity; originality is well received!

R-Miniature Wedding Cake

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

RULES:

1. A wedding cake in miniature size made from any edible confectionary or sugarcraft medium. The exhibit **must** be covered completely in an edible medium.
2. Internal supports are permitted. (For definitions of internal/external/visible external supports see rules and regulations/competition rules/xiv)
3. Dummies are permitted.
4. Rice Krispie Treats (RKT) is permitted.
5. No visible external supports or wires are allowed except in wired flowers and foliage made from an edible medium. Wired flowers and foliage made from an edible medium may contain wires, tape, stamen and polystyrene centres but **must be used in context**.
6. The exhibit **must** be displayed on a suitable base to show off the exhibit to its best. Should a cake board be used it **must** be covered with an edible medium, the edges of the cake board **must** be covered with either an edible medium or with non-edible ribbon. If you do not do any of this, marks will be deducted for overall presentation. (please refer to rules and regulations/competition rules/viii)
7. The entire exhibit **must** fit within a 15cm x 15cm area with a maximum height of 15cm **this can be either round or square cake to fit within the overall cube area**. This is the only space allocated to you on the competition table.
8. The rules and regulations/competition rules **must** be adhered to along with the rules in this category schedule.

HINTS & TIPS

Don't forget the height restriction as the judges do measure your exhibit.

This class is about showing the art of the possible in confectionary terms on an extremely tiny scale.

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

S-Beginners 1 or more tier

A minimum 20cm cake, round or square, decorated for a special occasion.

You may create a tiered cake if you wish.

RULES

1. This class is open to anyone who has **never entered** a Cake International competition (virtual competition or show competition) and is a cake novice i.e. with one year or less experience.
2. Decorate a minimum 20cm cake for a special occasion. This is the size of the cake baked in a round or square tin. It will be a little bigger when decorated and this is acceptable. You may add additional tiers on top of this cake. Dummies are permitted instead of real cake. The style and design are the competitor's choice.
3. The cake **must** be coated with sugarpaste or royal icing.
4. **All decoration must be edible.** Any internal supports used in **decoration must also be 100% edible**
5. Wired flowers and foliage made from an edible medium may contain wires, tape, stamen and polystyrene centres but **must be used in context.**
6. The exhibit **must** be displayed on a suitable base to show off the exhibit to its best. Should a cake board be used it **must** be covered with an edible medium, the edges of the cake board **must** be covered with either an edible medium or with non-edible ribbon. If you do not do any of this, marks will be deducted for overall presentation. (please refer to rules and regulations/competition rules/viii)
7. The entire exhibit **must** fit within an area of 30cm x 30cm square. This is the only space allocated to you on the competition table.
8. The rules and regulations/competition rules **must** be adhered to along with the rules in this category schedule.

HINTS & TIPS

·If you start with a 20cm cake or dummy cake, your finished cake will be a little bigger after coating and decorating. This is perfectly normal and acceptable.

T-Round Hand Painted Cake

A round cake of any number of tiers, displaying hand painting **directly** on the cake with a theme of your choice.

RULES

1. Any edible medium may be used but you **must** hand paint your scene directly onto the round cake. Airbrushing is allowed. The use of stencils is permitted but the stencil design **must not** dominate or be part of your main hand painted design.
2. The cake structure and/or tiers **must** be fully coated in sugarpaste, royal icing, buttercream or chocolate.
3. Internal supports are permitted in the cake. Cake stands, Cake pillars and separators are permitted. (For definitions of internal/external/visible external supports see rules and regulations/competition rules/xiv)
4. Cake or dummies are permitted, and you will be awarded the same marks for using cake or dummies. No part of the dummy must be exposed. Each tier or the entire cake may be carved.
5. The use of photo printing is **prohibited**.
6. All external decoration **must** be completely edible with no non-edible internal supports.
7. Wired flowers and foliage made from an edible medium may contain wires, tape, stamen and polystyrene centres and **must all be used in context**.
8. The exhibit **must** be displayed on a suitable base to show off the exhibit to its best. Should a cake board be used it **must** be covered with an edible medium, the edges of the cake board **must** be covered with either an edible medium or with non-edible ribbon. If you do not do any of this, marks will be deducted for overall presentation. (please refer to rules and regulations/competition rules/viii)
9. The entire exhibit **must** fit within 45cm x 45cm square. This is the only space allocated to you on the competition table. There is no height restriction.
10. The rules and regulations/competition rules **must** be adhered to along with the rules in this category schedule.

HINTS & TIPS · *This is a chance to really showcase your hand painting skills using a fully edible medium.*

U-Illusion Cake

A sculpted/carved cake or group of cakes using predominantly cake with food safe internal supports.

RULES

1. This can be a single cake or a group of cakes, as long as it fits within the overall space allowed. The cake **must** look as close to the "object" you are trying to interpret/replicate and **must** be true to the size of the *object*.
2. The cake **must** be a minimum of **75%** of edible cake. The exhibit and its decorations **will be cut** to ensure it complies with all of the criteria. Dummies are **NOT permitted**.
3. The cake/s **must** be covered in any edible medium as used in sugarcraft and confectionary.
4. Food safe internal supports are permitted. (For definitions of internal/external/visible external supports see rules and regulations/competition rules/xiv)
5. Firm setting edible mediums, such as modelling paste, flower paste, chocolate paste or rice krispie treats (RKT) may be used as an edible alternative to create structure but the main part of the object **must** be cake.
6. Wired flowers and foliage made from an edible medium are permitted and can contain wires, tape, stamens and polystyrene centres and **must be used in context**.
7. The exhibit **must** be displayed on a suitable base to show off the exhibit to its best. Should a cake board be used it **must** be covered with an edible medium, the edges of the cake board **must** be covered with either an edible medium or with non-edible ribbon. If you do not do any of this, marks will be deducted for overall presentation. (please refer to rules and regulations/competition rules/viii)
8. The entire exhibit must fit within a 60cm x 60cm square area - this is the only space allocated to you on the competition table. The cake can be any size as long as it stays within the permitted area. There is no maximum height restriction, however the cake **must** be a minimum **10cm** in height.
9. The rules and regulations/competition rules **must** be adhered to along with the rules in this category schedule.

V-Decorative Life Size

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

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

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

Places are strictly limited to 8 entries only.

Cost is £45

RULES

1. 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 pieces - as long as it fits within the overall space allowed.
2. The exhibit **must** be covered completely in any edible medium that might be used in confectionary or sugarcraft.
3. Dummies are permitted.
4. Internal and external supports are permitted, (For definitions of internal/external/visible external supports see rules and regulations/competition rules/xiv)
5. No visible external supports or wires are allowed except in wired flowers and foliage made from an edible medium. Wired flowers and foliage made from an edible medium may contain wires, tape, stamen and polystyrene centres but **must be used in context**.
6. Rice Krispie Treats (RKT) may be used.
7. Corn silk, noodles and pasta are permitted but **must** be used sparingly.
8. The exhibit should be displayed on a suitable base to show off the exhibit to its best. Due to the size and weight of this exhibit it may be placed on wheels for ease of transportation, these must be covered when exhibiting. If you do not do any of this, marks will be deducted for overall presentation.
9. The entire exhibit **must** fit within 183cm x 80cm. There is no height restriction.
10. The rules and regulations/competition rules **must** be adhered to along with the rules in this category schedule.