



Cake International 31st October - 2nd November 2025

Show opening times:

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

This document contains the following:

Rules and Regulations:

containing General Rules and Information, and Competition rules

Competition Schedule:

containing information specific to each competition category

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

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

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

RULES & REGULATIONS:

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

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

General Rules and Information:

- a) Delivery of your exhibit entitles you to collect your competitor pass, which gives you free entry to Cake International for the duration of the show.
- b) Exhibits must be the genuine, unaided work, of the individual who has entered (unless entering a category that specifies otherwise).



- c) Exhibits **MUST NOT** be shown on any social media sites, ***by you or anyone else***, until the results are announced on our website. **It is your responsibility to ensure this does not happen.**
- d) Exhibits **MUST NOT** be entered into any other competition worldwide at shows or online prior to judging (including Cake International).
- e) If your exhibit has writing or inscription in a language other than English, then a full translation **must** be provided for the judges, noting the competition entry number to which it relates.
- f) If an exhibit is removed from the competition display area for whatever reason the organisers/judges deem fit (including complaints or deemed offensive), this is not the same as being disqualified. All entries will receive certificates, if they have been awarded by the judges, along with any associated prize money.
- g) You may take inspiration from movies, books, fashion etc, but we encourage you to use your own creativity, or you may risk being in breach of copyright and you will lose marks for lack of originality.
- h) Queries/questions must be submitted to **questions@ichf.co.uk** before Friday 19th September 2025. No queries will be answered after this date. Queries/questions should only relate to the rules and not individual designs. Advice will not be given on individual designs or on suitable categories. You **must not under any circumstances** contact any of **our individual judges directly including our Head Judge**. *You can also submit questions via the official Cake International rules queries group on Facebook at www.facebook.com/groups/ciukrulesqueriesgroup*

Entry Process

Complete a form for EACH ENTRY at www.cakeinternational.co.uk.

Early Entry £22 - closes 1600hrs UK time 7th September 2025

Late Entry £28 - closes 1600hrs UK time 5th October 2025

There are ***no refunds or changes of categories***. You **must** ensure when purchasing your entry that you have selected the correct category before confirming payment. Exhibits entered into the wrong category will be deemed 'Not to Schedule' (NTS) and will not be judged. If you find after entering that you cannot attend the show, entries **cannot** be 'carried over' to future shows.

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

Delivery and Displaying of Exhibits

Competition exhibits **must** be delivered to Hall 17 door 17.4 from 0700 until 0900 UK time on Friday 31st October 2025. If arriving on foot you may enter through the main entrance to Hall 17.

- 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.

Late entries will not be accepted unless in exceptional circumstances.

On arrival, show your entry acknowledgment. **You will be given a competitor badge, and three numbered labels will be issued per exhibit.** This is the 'unique reference number' for your exhibit and is used to identify your exhibit for judging. You **must** write this number on any notes you may leave. Stick one to your exhibit so that it is visible to the judges, one to the underside of the exhibit base for security purposes and the final one on the back of your Competitors Badge. Competitor Badges **must** be worn at all times, including Prize Giving.

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

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

- You may leave a brief note listing products used or details about your exhibit e.g. the concept or inspiration (one or two sentences only). The note **must** be one side only and placed in front of your exhibit and **must** fit within your allocated area. **Do NOT include your name or any reference to you, the competitor, you must however include your 'unique reference number' (issued to you at registration) to identify the exhibit your note refers to.** Some categories **must** leave specific information for the judges, see your relevant category for requirements, these notes will be removed after judging.
- You **must not** leave business cards or names next to your exhibit before judging. You may leave cards after the results have been announced, but signs larger than A5 size **must not** be placed on tables as they may obscure view of, or risk damaging, nearby exhibits.

- You **must not** place products of any type near your exhibit. They will be removed and disposed of.
- The organisers/judges reserve the right to move exhibits as necessary.
- Travelling boxes **must** be removed after delivery and brought back for collection. There are no storage facilities available on site.

Once you have placed your exhibit(s) on the competition table/s you **must** leave the hall and re-enter at show opening time through the public entrance.

Removal of Exhibits

Exhibits may only be removed from 1630hrs UK time Sunday 2nd November 2025. 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 2nd November 2025. Children are not permitted in the hall when removing your exhibit.

Judging and Results

Judging takes place on Friday 31st October 2025.

THE JUDGES WILL TAKE THE FOLLOWING INTO ACCOUNT:

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

Marks will be deducted for lack of originality.

Results/Tent cards will be placed in front of entries as awards are finalised on Saturday 1st November.



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

Results will be available online Saturday 1st November 2025 from approximately 1400hrs UK time at www.cakeinternational.co.uk with placements announced at Prize Giving on Sunday 2nd November 2025 publicised online from approximately 1430hrs UK time. These times are approximate and subject to change if necessary to accommodate extended judging time or due to technological difficulties.

Entries which do not receive an award will not be shown in the website results list

Feedback sheets will be available on Saturday 1st November by the exhibit sealed with a sticker once judging has been completed for the category.

There ***will be no judges face to face feedback during the show whatsoever***. If there is a disagreement or error in calculations, please refer to Appeals/Complaints Procedures. (below)

Awards:

Gold: 90 – 100 Silver: 80 – 89 Bronze: 70 – 79 Merit: 55 – 69 No Award below: <55

Gold, Silver, Bronze, or Merit may be awarded. Each category may have 1st, 2nd, or 3rd awarded. Where the highest award in a category is Bronze, no 1st, 2nd, or 3rd places will be awarded. Best in Show is chosen by the ICHF Management team & Judges from those categories achieving 1st placings.

Best in Show prize - a trophy and £2500

Not all entries are guaranteed an award.

Prize Giving 1430hrs UK time on Sunday 2nd November 2025 in the Cake International Theatre.

Trophies and First, Second and Third prize only certificates will be presented. Cash prizes (if applicable) must be signed for and collected from the Competition Office.

Certificate collection

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

Intellectual Property Rights

By entering Cake International **BE AWARE** that photographs or copies may be taken by any person or visitor and realise that your designs/work may be reproduced but you will not hold ICHF Events or its employees liable in any way should this happen.

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

Complaints/Appeals Procedures

Any complaints must be sent via the forms document [Cake International Complaints & Queries Form | Cake International](#) or scan the QR Code by 14th November 2025. The Judge's decision is final, no judging results will be discussed after the show closes unless there is an error in calculation and/or an error with the rules. Judges **will not** re-mark any disagreement with grading of awards. Please allow a minimum of 28 days for complaints to be processed from the 14th of November 2025. We **aim** to answer all complaints/appeals by 12 December 2025. You **must** include your **unique reference** number in all correspondence.

View the complaints form:



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.

Behaviour and conduct of competitors.

We expect everyone to act in a respectful manner before, during and after the cake competition – the following is an example of behaviour that will not be tolerated and could result in the following action being taken:

- Removal from the show with no re-entry or refund.
- Banned from attending Cake International or entering the competition for a minimum of 2 years.

All threats towards any members of the Cake International team including the judges or other participants at the show will be referred to the police.

1. Any competitor who interferes or threatens to interfere with the operation of the judging process or the competition.
2. Aggressive behaviour, foul language or shouting will not be tolerated.
3. All defamatory, offensive, or derogatory comments, either verbal or written (including emails, text/voicemail/phone messages, social media, or other written communication) to a member of the judging team or a member of ICHF Events.
4. If you damage or interfere with another cake competition exhibit.

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. Everything within your display **must** fit within the allowed area including the base/board and any notes you are providing. You should write your unique competitor number (issued to you at the show at competition registration) on any notes left with your entry. If there is a height restriction, unless otherwise noted in an individual schedule, this is measured from table level.
- ii) Where dummies are permitted, they **must** be treated as real cake, using food safe products and posy picks or a suitable food safe barrier. This is with the exception of Decorative Exhibit, Head Judge's Wild Card, and Miniature Wedding categories, as these categories are not intended for consumption but to display your skills and techniques using edible mediums. Posy picks, sealed straws, food safe dowels etc. **must** be fully inserted into the cake or dummy, so that the top edge of

the pick/straw/dowel is level with the icing and visible. Judges may remove decorations to check for the presence of posy picks. Dummy tiers **do not** require dowels for support. Dummies **must be completely** covered in an edible medium.

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

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

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

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

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

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

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

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

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

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

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

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

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

Where use of cocktail sticks/bamboo skewers is permitted, they **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.

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

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

viii) Definition of support/structure:

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

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

Visible external supports, when permitted, do not require an edible covering. This could include pillars or clear spacers in tiered cake categories, or wires used in sugar floral decorations. Pay

attention to guidance on use of visible supports where noted in the schedule; they may be mentioned generally, with notes, or by specific type.

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

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

Head Judge's Tips:

- Be careful of fingerprints, glue marks, nail marks, even covering, thickness of sugarpaste, pencil and tool marks.
- Make sure your work is clean.
- Non-edible decoration means any decoration made wholly or in part from any non-edible material.
- If you have damaged your piece during transportation, you may request a "Damaged in Transit" card from the registration desk. You may note the damage on the card if you wish. (Please note this may not be taken into consideration by the judges as transportation to the competition is your responsibility and is considered part of the competition process.)
- If using a vase in the floral section it is a good idea to place weight in the bottom of it, e.g. a stone or some damp sand (you can place this in a bag) to ensure stability.
- Remember your exhibit will be viewed from every angle. When creating your design, consider what anyone viewing your exhibit from the rear will see.
- It is better to ask a question than risk NTS or disqualification. See 'General rules & information/clause h' for how to submit questions.

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





Cake Est. 1994
INTERNATIONAL
Competition Schedule

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

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

Floral categories:

K - Floral Headdress Display

L - Beginners/Novice Single Floral Display

M - Sugar 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:

A - Wedding Cake of 3 or More Tiers

E - Tiered Cake - Christmas/Winter Wonderland

G - Royal Iced Celebration Cake of 1, 2 or 3 tiers

I - Single tier cake featuring animals and/or figures.

N – Beginners/Novice Anything Goes. 1 or more Tier

T - Round Hand Painted Cake

U - Single Tiered Celebration Cake

Sculpted cakes:

D - Sculpted/Carved Cake.

Q - Illusion Cakes

Other:

S - Decorated Cookies

H - Decorated Plaque

F - 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.

B - Head Judge's Wild Card – Halloween Theme

C - Head Judge's Wild Card – Horror Bust Cake

J - Miniature wedding cake

O - Miniature Decorative Exhibit: A Workshop/ Room Display

P - Small Decorative Exhibit

R - Decorative Exhibit

V - Decorative Collaboration Life Size Exhibit

Competition Classes (in order)

A	Wedding Cake of 3 or More Tiers	11
B	Head Judges Wild Card Halloween Theme	12
C	Head Judges Wild Card Horror Bust Cake	13
D	Sculpted/Carved Cake	14
E	Tiered Cake Christmas/ Winter Wonderland	15
F	Display of Cupcakes	16
G	Royal Iced Celebration Cake	17
H	Decorative Plaque	18
I	Single tier cake featuring animals and/or figures	19
J	Miniature Wedding Cake	20
K	Floral Headdress Display	21
L	Beginners/Novice Single Floral Display	22
M	Sugar Floral Display	23
N	Beginners/Novice Anything Goes. 1 or More Tiers	24
O	Miniature Decorative Exhibit Workshop/Room Display	25
P	Small Decorative Exhibit	26
Q	Illusion Cake	27
R	Decorative Exhibit	28
S	Decorated Cookies	29
T	Round Hand Painted Cake	30
U	Single Tiered Celebration Cake	31
V	Decorative Collaboration Life Size Exhibit	32

A - Wedding Cake of 3 or More Tiers

Create a Wedding Cake of 3 or more tiers. Any colour is permitted including white, ivory or cream. **Your design must make it clear that this is a cake for a wedding, but you are still encouraged to use your creative flair to create something unique and innovative.**

RULES

1. Dummies and dummy spacers are permitted.
2. Cake stands, pillars and separators are permitted.
3. 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/viii)
4. Wired flowers and foliage made from an edible medium may contain wires, tape, stamens and polystyrene centres but all **must be used in context**. (please refer to rules and regulations/competition rules/vii).
5. Moulds and cake lace are permitted but must be used sparingly.
6. Cocktail sticks & Bamboo Skewers are permitted. (Please refer to the rules and regulations/competition rules/vi 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/iii)
8. The entire exhibit **must** fit within 18" x 18" or (46cm x 46cm) 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.



B - Head Judge's Wild Card – Halloween Theme

Create an exhibit with a theme of Halloween.

We want to see the coolest cake you have ever wanted to design. This is a standalone category, and normal rules do not apply, you have complete artistic freedom in this category.

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 most vibrant exhibit come to life you can design, make something to terrify the Head Judge!

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 during the show. (see rules and regulations/competition rules/ix)
2. All external mediums **must** be sugar, chocolate, buttercream or confectionary based products.
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/viii)
5. If using clear spacers with the ability to have items within, the pieces within **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/iii)
8. The entire exhibit **must** fit within 24" x 24" or (61cm x 61cm) 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.



C - Head Judge's Wild Card- Horror Bust Cake

Create an exhibit in the style of a bust cake using any edible mediums.

This is a standalone category, and normal rules do not apply, you have complete artistic freedom in this category.

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 confectionery or sugarcraft to form a realistic creature. Male, Female, Statue or Animal.

A bust cake is a sculpted cake that resembles a bust head and shoulders. Bust cakes can be decorated in any edible mediums. They can be hand painted and decorated to the competitor's choice.

Please note this category **must have head and start of the shoulders**.

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 any or all of the following: movement, sound, and light should you wish. **Battery powered only** mechanisms and lights must be used and sustained during the show. (see rules and regulations/competition rules/ix)
2. Dummies are **not permitted**; however, you may use RKT.
3. All external mediums must be sugar, chocolate, or confectionary based.
4. Internal and external supports are permitted. (For definitions of internal/external/visible external supports see rules and regulations/competition rules/viii)
5. 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.
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/iii)

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

8. The rules and regulations/competition rules **must** be adhered to along with the rules in this category schedule

D - Sculpted/ Carved Cake

Create 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 confectionery.

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/viii)

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 only (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**. (please refer to rules and regulations/competition rules/vii)

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/iii)

6. The entire exhibit **must** fit within a 16" or (41cm) 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.



E - Tiered cake - Christmas/Winter Wonderland

Create a minimum 2-tier cake which **must** include design elements representative of the theme.

RULES:

1. Dummies and dummy spacers are permitted.
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/viii)
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**. (please refer to rules and regulations/competition rules/vii)
4. Cocktail sticks/bamboo skewers are **permitted**. (please refer to the rules and regulations/competition rules/vi 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/iii)
6. The entire exhibit **must** fit within 18" or (46cm) 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.

F - Display of Cupcakes

Create 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/RKT (Rice Krispie treat) 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 4" or (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/iii)
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 12" or (31cm) 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.



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

Create 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/viii)
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/iii)
8. The entire exhibit **must** fit within 14" or (36cm) 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.

H - Decorated Plaque made from any edible medium.

Create a decorative plaque entirely from edible medium. Everything, including the back plate and 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: air brushing, painting, drawing, writing, piping, relief type work i.e. having a more sculptural surface.
3. The surface of the plaque **must not protrude** more than 3" or (8cm) from the base.
4. All work **must** be made entirely by hand with the exception of the use of a plain rolling pin. Texture mats, textured rolling pins and moulds **must NOT** be used.
5. 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.
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/iii)
7. The entire exhibit, including the stand, **must** fit within an area of 10" or (25.5cm) square. This is the only space allocated to you on the competition table. There is no height restriction.
8. The rules and regulations/competition rules **must** be adhered to along with the rules in this category schedule.

I - Single Tier Cake featuring animals and/or figures.

Create a single tier cake decorated with modelled animals and/or figures. This is an open class allowing you freedom of theme. We want to see your modelling skills.

RULES

1. You **must** include a minimum of 4 different, modelled, 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 9" or (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/Bamboo Skewers are **permitted**. (Please refer to the rules and regulations/competition rules/vi 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. (please refer to rules and regulations/competition rules/vii)
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/iii)
7. The entire exhibit **must** fit within a 14" or (36cm) square and **must not** exceed 16" or (40.5cms) 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.

J - Miniature Wedding Cake

Create 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/viii)
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**. (please refer to rules and regulations/competition rules/vii)
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/iii)
7. The entire exhibit **must** fit within a 6" x 6" or (15.5cm x 15.5cm) area with a maximum height of 6" or (15.5cm), **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. (Please note there is no requirement for boards between each tier within this category.)

K - Floral Headdress Display

Create an imaginative piece of floral art in the style of a headdress.

RULES

1. The flowers can be realistic **or** fantasy.
2. Floral elements **must** be made **from any edible medium, e.g. flower paste, chocolate, gelatine, or waferpaper.**
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.** (please refer to rules and regulations/competition rules/vii)
4. Non-edibles such as beads, diamantes etc. **are permitted** in this class. **Non-edible** Ribbon may be attached to the headdress 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/iii)
6. The entire exhibit **must** fit within a 14" or (36cm) 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 have a penalty of 5 marks deducted from your overall score.
8. The rules and regulations/competition rules **must** be adhered to along with the rules in this category schedule.

L - Beginners/Novice Single Floral Display

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

RULES

1. You **must** present one single **realistic flower** showing **the stages of its life cycle to include its 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**. (please refer to rules and regulations/competition rules/vii)
4. Non-edibles such as beads, diamantes etc. **are not permitted**.
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/iii)
6. The entire exhibit **must** fit within a 12" or (31cm) 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 **the realistic flowers/foliage** represented. If you do not do this, you will have a penalty of 5 marks deducted from your overall score.
8. The rules and regulations/competition rules **must** be adhered to along with the rules in this category schedule.

M - Sugar Floral Display

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**. (please refer to rules and regulations/competition rules/vii)
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/iii)
5. The entire exhibit **must** fit within 18" or (46cm) 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/foliage** represented. If you do not do this, you will have a penalty of 5 marks deducted from your overall score.
7. The rules and regulations/competition rules **must** be adhered to along with the rules in this category schedule.

N - Beginners/Novice 'Anything Goes' 1 or more tier

Create an amazing showpiece cake making use of the wide range of tools and products available to cake artists. While other categories are great for showcasing freehand skills, this category allows you to make the most of the tools that make the cakes you decorate at home a breeze...but here you can show just how hard you can make those tools work for you. This class is open to anyone who has **never entered** a cake competition (virtual competition or show competition) and is a cake novice i.e. **with one year or less experience**.

Whether it be moulds, cutters, printed wafer paper, or even cake lace...show us how you can take these everyday caking tools and products and elevate them into a stunning competition cake worthy of a catwalk appearance.

A minimum 8" or (21cm) cake, round or square. You may create a tiered cake if you wish.

RULES

1. Decorate a minimum 8" or (21cm) cake. 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. The style and design are the competitor's choice.
2. Dummies are permitted which includes RKT, instead of real cake.
3. The cake **must** be coated with sugarpaste or royal icing. (if a fruit cake is used it **must** have marzipan first).
4. **All decoration must be edible**. With the exception of wired flowers (rule 5). 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, stamens and polystyrene centres but **must be used in context**. (please refer to rules and regulations/competition rules/vii)
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/iii)
7. The entire exhibit **must** fit within an area of 12" or (31cm) 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.

O - Miniature Decorative Exhibit Theme A Workshop/Room display

Create a decorative display of a miniature Workshop or Room that is not intended for consumption but is fully decorated with any edible medium that might be used in confectionery or sugarcraft. **Please note the emphasis will be on the word miniature.**

RULES

1. A Miniature Decorative Exhibit showcasing your miniature modelling skills, made from any edible confectionery 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/viii)
3. Wired flowers and foliage made from an edible medium may contain wires, tape, stamen and polystyrene centres but **must be used in context**. (please refer to rules and regulations/competition rules/vii)
4. Lights are permitted as this is a decorative exhibit and not intended for consumption. Where possible, any lights must be covered with a see-through edible medium.
5. Dummies are permitted.
6. Rice Krispie Treats (RKT) is permitted.
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/iii)
8. The entire exhibit **must** fit within a 6" x 6" or (15.5cm x 15.5cm) area with a maximum height of 6" or (15cm) 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.

P - Small Decorative Exhibit

Create 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/viii).
3. Lights **are permitted** as this is a decorative exhibit and not intended for consumption. Where possible, any lights **must** be covered with a see-through edible medium.
4. Wired flowers and foliage made from an edible medium may contain wires, tape, stamen and polystyrene centres but **must be used in context**. (please refer to rules and regulations/competition rules/vii)
5. Dummies are permitted.
6. Rice Krispie Treats (RKT) is permitted.
7. Corn silk, noodles and pasta are permitted but **must be used sparingly**.
8. The 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/iii)
9. The entire exhibit **must** fit within a 10" x 10" or (25.5cm x 25.5cm) round or square area, with a maximum height of 25.5cm or 10". This is the only space allocated to you on the competition table.
10. The rules and regulations/competition rules should be adhered to along with the rules in this category schedule.

Q - Illusion Cake Based on Technology Old and New

Create a sculpted/carved cake or group of cakes based on the theme of Technology 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 confectionery.
4. Food safe internal supports are permitted. (For definitions of internal/external/visible external supports see rules and regulations/competition rules/viii)
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.** (please refer to rules and regulations/competition rules/vii)
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/iii)
8. The entire exhibit must fit within a 24" or (61cm) 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.
9. The rules and regulations/competition rules **must** be adhered to along with the rules in this category schedule.

R - Decorative Exhibit

Create 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/viii)
4. Lights **are permitted** as this is a decorative exhibit and not intended for consumption. Where possible, any lights **must** be covered with a see-through edible medium.
5. Dummies are permitted.
6. Rice Krispie Treats (RKT) is permitted.
7. Wired flowers and foliage made from an edible medium may contain wires, tape, stamens and polystyrene centres but **must be used in context**. (please refer to rules and regulations/competition rules/vii)
8. Corn silk, noodles and pasta are permitted but **must be used sparingly**.
9. 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/iii)
10. The entire exhibit **must** fit within 24" or (61cm) square. This is the only space allocated to you on the competition table. There is no height restriction.
11. The rules and regulations/competition rules **must** be adhered to along with the rules in this category schedule.

S - Decorated Cookies

Create 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 or 3/4" 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. The judges **must** be able to pick up your cookies in order to examine the back of the cookie to see if it is baked.
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/iii)
7. The entire exhibit **must** fit within 16" or (41cm) 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.

T - Round Hand Painted Cake

Create a round cake of any number of tiers, displaying hand painting (or airbrushing) **directly** on the cake with a theme of your choice. If using airbrushing this must not predominate the display.

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/viii)
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, stamens and polystyrene centres and **must all be used in context**. (please refer to rules and regulations/competition rules/vii)
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/iii)
9. The entire exhibit **must** fit within 18" or (46cm) 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.

U - Single Tiered Celebration Cake

Create a maximum 25.5cms or 10" x 10" coated finished single tiered cake, decoration of the competitor's choice. Judges must be able to easily identify what the celebration is for. **This category is ideal for anyone new to competitions.**

RULES

1. The cake **must** be based on a maximum 10" (25.5cms) or coated finished round or square cake or a dummy round or square cake. It **must** be coated in sugarpaste, royal icing, chocolate/chocolate paste or buttercream.
2. Dummies are permitted.
3. Internal food safe supports are permitted. (For definitions of internal/external/visible external supports see rules and regulations/competition rules/viii)
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. (please refer to rules and regulations/competition rules/vii)
6. Cocktail sticks/Bamboo Skewers 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/iii)
8. The entire exhibit **must** fit within a 14" (36cm) square and with a maximum height of 14" (36cms) or 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.

V - Decorative Collaboration Life Size Exhibit

Create 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 confectionery or sugarcraft.

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

You may work as a team of 2 - 4 people.

Places are strictly limited to 8 entries only.

Cost is £50

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 confectionery 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/viii)
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**. (please refer to rules and regulations/competition rules/vii)
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 72" x 32" or (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