



Junior Bake International Competition Schedule

6 - 8 November 2026
NEC, Birmingham

Competition Schedule & Rules

Event Dates: 6th – 8th November 2026

Location: Cake and Bake International Show, NEC Birmingham

Show Opening Times

- **Friday 6th November 2026:** 09:30 – 17:00
- **Saturday 7th November 2026:** 09:30 – 17:00
- **Sunday 8th November 2026:** 09:30 – 16:30

Welcome to the Junior Bake International Competition!

This is your chance to shine, show off your amazing skills, and have loads of fun while competing with other talented young sugarcrafters.

This document includes:

- **Rules & Regulations** – Everything you need to know to keep your entry on track.
- **Competition Schedule** – Details for each exciting category you can enter!

Important: Read both sections carefully. Following the rules means your creation will be judged fairly and you'll avoid being marked **Not To Schedule (NTS)** — which means disqualification.

When we say '**exhibit**', we mean your masterpiece — your cake your bake or any amazing creation you're entering.



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Rules & Regulations – Junior Competition

Please note: These rules may change after the schedule is released. Always check our website for the latest updates and subscribe to our newsletter so you don't miss anything!

General Rules and Information

- a) When you deliver your exhibit, you'll receive your competitor pass. This gives you free entry to Cake International for the whole show — exciting!
- b) Your exhibit must be your own genuine work, created without help from anyone else (unless the category says teamwork is allowed).
- c) No social media sneak peeks! Your exhibit must not appear on any social media platform before the results are announced on our website. It's your responsibility to make sure this rule is followed.
- d) Your exhibit must not be entered into any other competition — online or at shows — before judging takes place (including Cake International).
- e) If your exhibit is removed from the display area for any reason (such as complaints or if it's considered offensive), this is not the same as being disqualified. If judges award certificates or prize money, you will still receive them.
- f) Got questions? Email questions@ichf.co.uk before Friday 18th September 2026. After this date, we can't answer queries.
 - Questions should only be about the rules — we can't give advice on your design or which category to choose.
 - Please do not contact judges directly, including the Head Judge.
 - You can also ask questions in our official Facebook group:
<https://www.facebook.com/groups/ciukrulesqueriesgroup>.

 Tip for Juniors: Read these rules carefully so your amazing creation gets the attention it deserves!



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Entry Process – How to Join the Fun!

- Complete an entry form for each cake at www.cakeinternational.co.uk.
- Entry fee: £12
- Closing date: 11th October 2026 at 16:00 (UK time)

Important:

- There are no refunds and you cannot change categories after payment. Double-check you've picked the right category before confirming!
- If your cake is entered in the wrong category, it will be marked 'Not To Schedule' (NTS) and won't be judged.
- If the show is cancelled (very unlikely!), you'll be able to transfer your entry to the next available show.

Delivering and Displaying Your Cake

- Bring your cake to Hall 9, Door 9.3 between 06:45 and 08:45 (UK time) on Friday 6th November 2026.
- If you're walking in, you can enter through the main entrance to Hall 10.

Rules for Set-Up:

- Children under 16 are not allowed in the set-up area unless they are competitors.
- You can have one helper during set-up, but they'll need a ticket for the show.
- Late entries won't be accepted unless there's an exceptional reason.



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What Happens When You Arrive?

- Show your entry confirmation.
- You'll get:
- A competitor badge (wear it at all times, even at Prize Giving!) Plus one for an accompanying guardian.
- Three numbered labels for each cake — this is your unique reference number.
 - Stick one on your cake (visible to judges)
 - One underneath the cake board (for security)
 - One on the back of your badge

Setting Up Your Cake

- Unpack and make any repairs only at the prep tables in the registration area.
- Do NOT unpack at the competition tables — it could damage other cakes!
- Repairs must be done by you only, and you need to bring your own repair kit.
- Place your cake on the competition table where your class and reference number are shown.

You may leave a short note (one side only) in front of your cake with:

- Products used or your inspiration (just 1–2 sentences!)
- Include your unique reference number, but do NOT include your name.
- No business cards or names before judging. After results, you can leave cards — but no signs bigger than A5!
- No products or packaging near your cake — they'll be removed.
- Travelling boxes must be taken away after delivery (no storage on site).

Once your cake is on the table, you must leave the hall and come back through the public entrance when the show opens.



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 **Junior Tip:** Plan ahead, pack carefully, and bring everything you need for quick repairs. This is your moment to shine — make your cake look amazing!

Removing Your Exhibit

- You can collect your exhibit only after 16:30 (UK time) on Sunday 8th November 2026.
- Before the show closes, you'll be asked to leave the competition area so visitors can exit safely. Once the hall is clear, you'll be allowed back in to collect your cake.
- Please plan your travel carefully — you cannot remove your cake earlier than this time.
- Any exhibits left after 17:30 (UK time) will be removed and disposed of by the organisers.
- Children are not allowed in the hall during collection, unless they are competitors.

Judging and Results

- Judging happens on Friday 6th November 2026.
- Results and award cards will start appearing by your cakes on Saturday 7th November. If there are delays, this might take until the afternoon, but we aim to finish by the end of the day.
- Results will also be online from around 14:00 (UK time) on Saturday at www.cakeinternational.co.uk.
- Prize Giving is on Sunday 8th November at 14:00 (UK time) at the Cake International Theatre.

Important:

- Not every entry will receive an award.
- Feedback sheets will be placed by your cake on Saturday, sealed with a sticker.
- There will be no face-to-face feedback from judges during the show.

Awards Criteria for Juniors

- Gold: 85–100
- Silver: 65–84
- Bronze: 50–64



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- Merit: 40–49
- No Award: Below 39

☒ Junior Best in Show: Trophy + £350

Certificates & Prizes

- Trophies and certificates for 1st, 2nd, and 3rd place will be presented at Prize Giving.
- Cash prizes must be collected and signed for at the Competition Office.
- Certificates will also be emailed to you within 28 days.

Photos & Sharing

- By entering, you agree that photos of your Exhibit may be taken and shared online or in future publications by Cake & Bake International.
- Visitors may also take photos, so be proud of your work!

Complaints & Appeals

- If you have a complaint, submit it via the official form
<https://www.cakeinternational.co.uk/cake-international-complaints-queries-form/>
or QR code by 20th November 2026, or email MelanieU@ichf.co.uk.
- Judges' decisions are final unless there's a calculation or rule error.
- Please allow up to 28 days for complaints to be processed.



Security & Conduct

- We'll take care of your cakes, but they are displayed at your own risk.
- Be kind and respectful! Aggressive behaviour, bad language, or damaging another competitor's cake will not be tolerated.
- Breaking these rules could mean:
 - Removal from the show
 - A ban from future competitions



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 Junior Tip: Enjoy the experience, respect others, and celebrate your amazing skills!

Competition Rules

(Read these along with your category schedule!)

These rules apply to all categories unless your schedule says otherwise. If your category allows dummies, the word “cake” means either your real cake or your dummy. No part of a dummy should be left uncovered!

1. Display Area

- Your whole display (including board and any notes) must fit within the space allowed in your schedule.
- Write your unique competitor number (given at registration) on any notes you leave.
- If there's a height limit, it's measured from the table up.

2. Boards and Bases

- Your exhibit must sit on a proper plain board or stand — not directly on the table.
- Cake cards alone aren't enough.
- Measurements used within Cake International competitions

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



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3. Materials Allowed

- Only edible mediums normally used in sugarcraft are allowed unless your schedule says otherwise.

4. Things You Cannot Use

- No artificial decorations, wires, plastic toppers, cold porcelain, photo printing, or lights (unless your category says you can).

Head Judge's Tips

- Watch out for fingerprints, uneven icing and messy edges.
- Keep your work clean and neat!
- Your exhibit will be viewed from every angle — make the back look as good as the front.
- If your exhibit gets damaged on the way, you can ask for a “Damaged in Transit” card at registration.
- If you’re unsure, ask a question rather than risk disqualification!

Junior Bake Disclaimer

- Sharp tools alert! Cake cutting uses sharp tools, so be careful.
- Parental supervision is a must — parents/guardians must help juniors stay safe.
- Cake & Bake International is not responsible for injuries at home or at the event.
- By entering, parents/guardians agree to these safety rules and take full responsibility.



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Competition Schedule

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JB4	Sandwiched Viennese Biscuits Age 13 -17 years	17

What the Judges Will Look For

When the judges check your entry, they'll think about:

- Overall Design & Idea** – Does your cake or exhibit look creative and well thought out?
- Outside Look (Visual Appeal)** – Is it neat, colourful, and eye-catching?
- Inside Goodness (Texture & Flavour)** – Does it taste amazing and have the right texture?
- Quality of Workmanship** – Is your piping neat? Are your decorations tidy and well done?
- Recipe & Details** – Did you follow the rules and include your recipe and allergen list?

Junior Awards

Here's how the judges score your work:

- Merit:** 40–49
- Bronze:** 50–64
- Silver:** 65–84
- Gold:** 85–100

 **Best in Show** – The judges and management choose the very best entry from all the juniors!



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JB1 - Junior Bake Savoury scones 9-12 years

Present for Judging

Bring **6 tasty savoury scones** (no meat allowed!) — choose your own flavours and make them delicious.

Key Focus

The judges will look at:

- How your scones **look**
- Their **size and shape**
- The **texture** inside
- The **flavour**
- How well they are **baked**

Important Rules

1. Your scones must be **round** and no bigger than **3 inches (8 cm)** across.
2. Display all 6 scones on a **10-inch (26 cm) round board**.
3. Type up your **recipe and list of allergens**. Put them in an envelope with your **special competitor number** and place it next to your scones.
4. One scone will be cut open for judging — so make sure they're all baked perfectly!

 **Junior Tip:** Keep your scones neat, tasty, and creative. Show off your piping skills and make them look amazing!

Savoury Scones Checklist

Tick off each step before you bring your scones to the competition!



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Size Check:

- ✓ Are your scones **round** and no bigger than **3 inches (8 cm)** across?

_PRESENTATION:

- ✓ Do you have **6 savoury scones** (no meat allowed!)?
- ✓ Are they displayed neatly on a **10-inch (25 cm) round board**?

Recipe & Allergens:

- ✓ Is your recipe **typed up** with a list of allergens?
- ✓ Is it in an **envelope with your competitor number** next to your scones?

For Judging:

- ✓ Remember: **One scone will be cut open** by the judges — so make sure they're all baked perfectly!

Final Check:

- ✓ Do your scones look **neat, golden, and tasty**?
- ✓ Are you ready to impress with your creativity and baking skills?



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JB2 – Buttercream Gateaux 9–12 years

Your challenge: Make **one amazing buttercream gateaux** that shows off your creativity and skills!

What You Need to Do:

- Your cake must be **round** and no bigger than **6 inches (16 cm)** across.
- Choose any **flavour and colour** you like — make it tasty and eye-catching!
- Add **one handmade decoration** using an edible material AND include a **piped design** somewhere on your cake.
- Sprinkles are allowed, but use them carefully — they should **not cover the whole cake**.
- Fillings can include **jam or curd**, but **no fresh dairy cream** is allowed.
- Type up your **recipe and allergen list**, put them in an envelope with your **competitor number**, and place it next to your cake.
- Cut **one slice** of your cake and leave it in place so the judges can taste it easily.

Judges Will Look At:

- How your cake **looks**
- Its **texture**
- The **flavour**
- How well it's **baked**
- Your **workmanship** (neatness and skill!)



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Junior Tip: Make your cake neat, colourful, and creative. Show off your piping skills and wow the judges!

JB2 – Buttercream Gateaux Checklist 🎂

Tick off each step before you bring your cake to the competition!

Size Check:

✓ Is your cake **round** and no bigger than **6 inches (16 cm)**?

Decoration:

✓ Have you added **ONE handmade decoration** using an edible material?

✓ Did you include a **piped design** somewhere on your cake?

Sprinkles:

✓ If you used sprinkles, are they neat and **not covering the whole cake**?

Filling:

✓ Did you use **jam or curd only** (NO fresh dairy cream)?

Recipe & Allergens:

✓ Is your recipe **typed up** with a list of allergens?

✓ Is it in an **envelope with your competitor number** next to your cake?

Slice for Judges:

✓ Have you cut **one slice** and left it in place for tasting?



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⌚ Final Check:

- ✓ Does your cake look **neat, colourful, and creative?**
- ✓ Are you ready to wow the judges with your piping skills?

🌟 **Tip:** Double-check everything before you leave home — and most importantly, have fun and bake your best!



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JB3 – Buttercream Gateaux 13–17 years

Your challenge: Create **one stunning buttercream gateaux** that shows off your skills and creativity!

What You Need to Do:

- Your cake must be **round** and no bigger than **6 inches (16 cm)** across.
- Pick any **flavour and colour** you like — make it bold and delicious!
- Include **one handmade decoration** using an edible material AND show off a **piped design** somewhere on your cake.
- Sprinkles are allowed but keep them subtle — they shouldn't take over the design.
- Fillings can include **jam or curd**, but **no fresh dairy cream** is allowed.
- Type up your **recipe and allergen list**, pop them in an envelope with your **competitor number**, and place it next to your cake.
- Cut **one slice** of your cake and leave it in place so the judges can taste it easily.

Judges Will Look At:

- Overall appearance**
- Texture** inside
- Flavour**
- How well it's baked**
- Your workmanship** (neatness and skill!)

Teen Tip: Go for a clean, professional finish. Show off your piping skills and make your cake look Insta-worthy!



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JB3 – Buttercream Gateaux Checklist 🎂 ✨

Make sure your cake is competition-ready!

Size Check:

✓ Is your cake **round** and no bigger than **6 inches (16 cm)**?

Design Goals:

✓ Added **ONE handmade edible decoration**?

✓ Included a **piped element** to show off your skills?

Sprinkles:

✓ If you used sprinkles, are they **minimal and classy** (not taking over the design)?

Filling:

✓ Used **jam or curd only** (NO fresh dairy cream)?

Recipe & Allergens:

✓ Typed up your **recipe and allergen list**?

✓ Placed it in an **envelope with your competitor number** next to your cake?

Slice for Judges:

✓ Cut **one slice** and left it in place for tasting?

Final Look:

✓ Does your cake look **clean, stylish, and Insta-worthy**?

✓ Ready to impress with your piping and creativity?

Pro Tip: Keep it neat, bold, and professional — this is your chance to shine!



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JB4 – Sandwiched Viennese Biscuits 13–17 years

Your challenge: Make **6 perfect Viennese sandwich biscuits** that look amazing and taste even better!

What You Need to Do:

- Each biscuit must be **round** and no bigger than **3 inches (8 cm)** across.
- Sandwich them with **red jam and buttercream**, then give them a **light dusting of icing sugar** for that finishing touch.
- Type up your **recipe and allergen list**, pop them in an envelope with your **competitor number**, and place it next to your biscuits.
- One biscuit will be tasted by the judges — so make sure they're all baked perfectly!
- Your display must fit within a **12-inch x 12-inch (31 cm x 31 cm)** area.

Judges Will Look At:

- Appearance
- Texture
- Bake quality
- Flavour

⌚ Teen Tip: Keep your biscuits neat, evenly sized, and beautifully sandwiched. A light dusting of icing sugar makes them look professional!



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JB4 – Viennese Biscuits Checklist 🍪 ✨

Tick off each step before you bring your biscuits to the competition!

Size Check:

✓ Are all 6 biscuits **round** and no bigger than **3 inches (8 cm)**?

Filling & Finish:

✓ Sandwiched with **red jam and buttercream**?

✓ Lightly dusted with **icing sugar** for a perfect finish?

Recipe & Allergens:

✓ Typed up your **recipe and allergen list**?

✓ Placed it in an **envelope with your competitor number** next to your biscuits?

Display:

✓ Does your display fit within **12-inch x 12-inch (31 cm x 31 cm)**?

Final Look:

✓ Are your biscuits neat, even, and Insta-worthy?

✓ Ready to impress with flavour and presentation?

Pro Tip: Consistency is key — make sure all biscuits look the same and taste amazing!