

Cake International On Screen

June 2021 Virtual Competition Category Schedule

You must also download the **separate rules** and read thoroughly.

We would like to remind you that your sugarcraft exhibit **must not** be shown on social media or in any **previous/simultaneous/future** competition *prior* to judging, if you do show your sugarcraft exhibit on social media whilst judging is taking place; you will be disqualified.

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

By images we mean photographs.

Please send jpeg images.

We do ask for posy picks to be used in certain categories.

We accept that some countries do not use posy picks, you must therefore use a food safe practice of attaching your decoration and supply an image showing this.

If it is not possible to send an image, you **must supply evidence** of a food safe barrier being used in certain categories.

Head Judge David Close

Please direct any questions to questions@ichf.co.uk

You **must not under any circumstances** contact **any** of our individual judges direct.

Here are the competition categories with their reference letters, please use the reference letter when asking questions to the above email address:

A	‘Summer’ Floral Exhibit category
AA	Wafer Paper Flowers category
B	Floral Inspirations category
C	Royal Iced Decorated Cookies category
D	3D Display of Cookies category
DD	Any edible medium decorated cookies category
E	Decorated Plaque category
F	Display of Cupcakes category
G	Sculpted/Carved cake category
H	Decorative Exhibit category
I	Decorative Exhibit figures or busts category
J	Small Decorative Exhibit category
K	‘On The Beach’ up to 3 tiers category
L	Head Judge’s Wild Card category – ‘Carnivals & Festivals’
M	Royal Iced Celebration Cake of 1, 2 or 3 tiers category
N	Single Tiered Celebration Cake category
O	Wedding Cake of 2 or More Tiers category
P	Colourful Wedding Cake of 2 or More Tiers category
Q	Beginners’ category
R	Hand Painted Cake category

Awards:

Virtual Merit (55-69)

Virtual Bronze 70-79)

Virtual Silver (80-89)

Virtual Gold (90-100)

Judges’ Choice Best in Show

Public Choice Best in Show

THE JUDGES WILL TAKE THE FOLLOWING INTO ACCOUNT:

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

A – ‘Summer’ Floral Sugarcraft Exhibit

A floral sugarcraft exhibit of realistic flowers with the theme of summer.

Design a floral exhibit with the theme of summer. The design choice is yours. Non-edible Vases and non-edible stands are allowed.

In order to qualify for this category, you **MUST** follow the category rules and submit **ALL** of the following 6 photographs of your work. Failure to do so **will** result in your work being disqualified and marked ‘Not to Schedule’. Poor quality images **will** affect your mark, so please take the very best images/photographs you can.

1. One image ‘close up’ of your sugarcraft exhibit*
2. One image of the front of your sugarcraft exhibit
3. One image of the left hand side of your sugarcraft exhibit
4. One image of the right hand side of your sugarcraft exhibit
5. One image taken from above of your sugarcraft exhibit
6. One image taken from the back of your sugarcraft exhibit

*The judges want to be able to examine the whole of the sugarcraft exhibit closely.

- a) Flowers and elements **must** be made from edible flower paste only. Cold porcelain and Artista Soft is **not** permitted in this category.
- b) Your flowers must be realistic flowers
- c) You do not have to use a baseboard. If you decide to use a baseboard, you must completely cover the baseboard (the board must measure between 12.5mm thick and maximum of 3.81cms) in an edible medium including covering the edges of the baseboard with the edible medium or cover the edges of the baseboard with ribbon (non-edible or edible ribbon). The board covered with the edible medium must be visible and the edges of the board covered with ribbon or edible ribbon must be visible. If you do not do any of this, you **will** be disqualified.
- d) Wire, tape, stamens, polystyrene centres and thread may be used in context e.g. for stems and flower centres. They should not dominate the display.
- e) Thread used should be natural (e.g. cotton, silk, lacemaker’s cotton or any natural fibre)
- f) You must not use synthetic threads and feather
- g) You must not use decorative wire
- h) There is no height restriction
- i) You **must** include a written list of the names of the realistic flowers and foliage used. If you do not include the written list of realistic flowers and foliage used with your sugarcraft exhibit, you **will** be disqualified.

End Category A Floral Exhibit

6 images total including one close up (showing the whole of your sugarcraft exhibit close up) and a written list of your flowers/foliage. Please supply all of these images and written list, failure to do so will lead to disqualification.

AA – Wafer Paper Flowers

An open class 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. Marks **will** be deducted for lack of originality.

RULES

In order to qualify for this category, you **MUST** follow the category rules and submit **ALL** of the following 6 photographs of your work. Failure to do so **will** result in your work being disqualified and marked 'Not to Schedule'. Poor quality images **will** affect your mark, so please take the very best images/photographs you can.

1. One image close up of your sugarcraft exhibit*
2. One image of the front of your sugarcraft exhibit
3. One image of the left hand side of your sugarcraft exhibit
4. One image of the right hand side of your sugarcraft exhibit
5. One image taken from above of your sugarcraft exhibit
6. One image taken from the back of your sugarcraft exhibit

*The judges want to be able to examine the whole of your sugarcraft exhibit closely.

- a) The flowers and foliage must be realistic
- b) You must present a minimum **of 3 different types of realistic flowers and a minimum of 1 type of realistic foliage**
- c) Non-edible stands, supports and containers are permitted
- d) Oasis/floral foam is permitted but must not be visible and must be covered with an edible medium.
- e) Floral elements and foliage must be made using any edible type of wafer paper
- f) You do not have to use a baseboard. If you decide to use a baseboard (the board must measure between 12.5mm thick and maximum of 3.81cms), you must completely cover the baseboard in an edible medium including covering the edges of the baseboard with the edible medium or cover the edges of the baseboard with ribbon (non-edible or edible ribbon). The board covered with the edible medium must be visible and the edges of the board covered with ribbon or edible ribbon must be visible. If you do not do any of this, you **will** be disqualified.
- g) Cold porcelain is not permitted.
- h) Wire, tape, stamens, polystyrene centres and gumpaste for centres (polystyrene centres and gumpaste centres must be completely covered with wafer paper) and thread may be used in context, e.g. for stems and flower centres. They should not dominate the display.
- i) Where used, thread should be natural e.g. cotton, silk, lacemaker's cotton or any natural fibre.
- j) Synthetic threads and feathers are not permitted.

- k) Non-edibles such as beads, diamantes etc. are permitted but must not predominate.
- l) Decorative wire is permitted.
- m) No height restriction
- n) You **must** include a written list of the names of the realistic flowers and foliage used.
If you do not include the list of realistic flowers and foliage used with your sugarcraft exhibit, you **will** be disqualified.

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

End Wafer Paper Flowers Category AA

Total 6 images including 1 close up image of your sugarcraft exhibit (showing the whole of your sugarcraft exhibit close up) and a written list of your flowers/foilage. Please supply all of these images and written list, failure to do so will lead to disqualification.

B - Floral Inspirations

An open class offering you the chance to create an imaginative piece of floral art using your own choice of presentation, style, format, colours and flowers along with foliage. Marks **will** be deducted for lack of originality.

RULES

In order to qualify for this category, you **MUST** follow the category rules and submit **ALL** of the following 6 photographs/images of your work. Failure to do so **will** result in your work being disqualified and marked 'Not to Schedule'. Poor quality images **will** affect your mark, so please take the very best images/photographs you can.

1. One image close up of your sugarcraft exhibit*
2. One image of the front of your sugarcraft exhibit
3. One image of the left hand side of your sugarcraft exhibit
4. One image of the right hand side of your sugarcraft exhibit
5. One image taken from above of your sugarcraft exhibit
6. One image taken from the back of your sugarcraft exhibit

*The judges want to be able to examine the sugarcraft exhibit closely.

- a) The flowers may be realistic, stylistic or fantasy or a combination.
- b) Non-edible stands, supports and containers are permitted
- c) Oasis/floral foam is permitted but must not be visible and must be covered with an edible medium.
- d) You do not have to use a baseboard. If you decide to use a baseboard (the board must measure between 12.5mm thick and maximum of 3.81cms), you must completely cover the baseboard in an edible medium including covering the edges of the baseboard with the edible medium or cover the edges of the baseboard with ribbon (non-edible or edible ribbon). The baseboard covered with the edible medium must be visible and the edges of the baseboard covered with ribbon or edible ribbon must be visible. If you do not do any of this, you **will** be disqualified.
- e) Floral elements must be made using any edible type of flower paste.
- f) Cold porcelain is not permitted.
- g) Wire, tape, stamens, polystyrene centres and thread may be used in context, e.g. for stems and flower centres. They should not dominate the display.
- h) Where used, thread should be natural e.g. cotton, silk, lacemaker's cotton or any natural fibre.
- i) Synthetic threads and feathers are not permitted.
- j) Non-edibles such as beads, diamantes etc. are permitted but must not predominate.
- k) Decorative wire is permitted.
- l) No height restriction
- m) You **must** include a list naming the realistic flowers/foilage represented, if used, if you do not include the list of realistic flowers used with your exhibit, you **will** be disqualified.

HINTS & TIPS

- You can make something realistic and traditional or different and unusual. The choice of style and design is up to you.
- 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

End Floral Inspirations Category B

Total 6 images including 1 close up image of your sugarcraft exhibit (showing the whole of your sugarcraft exhibit close up) and a written list of your flowers/foilage. Please supply all of these images and written list, failure to do so will lead to disqualification.

C – Royal Iced Decorated Cookies

A display using a minimum of **6** and a maximum of **12** individual cookies, each decorated differently on one surface using royal icing only, with a unifying theme of your choice. This category is essentially a 2D cookie and your decoration must not protrude more than 15mm from the surface of the cookie or you will be disqualified – please see image below for measuring guidelines. Marks will be deducted for lack of originality

RULES

In order to qualify for this category, you **MUST** follow the category rules and submit ALL of the following 7 images/photographs of your work. Failure to do so will result in your work being disqualified and marked 'Not to Schedule'. Poor quality images/photographs will affect your mark, so please take the very best pictures you can.

1. One image of the front of your sugarcraft exhibit CLOSE UP*
2. One image showing the measurement of the decoration (see the example of how to measure your cookie)
3. One image of the front of your sugarcraft exhibit
4. One image of the left hand side of your sugarcraft exhibit
5. One image of the right hand side of your sugarcraft exhibit
6. One image taken from above of your sugarcraft exhibit
7. One image of the bottom of your sugarcraft exhibit/cookies

*The judges want to be able to examine the whole of your sugarcraft exhibit closely.

- a) A minimum of **6** and a maximum of **12** decorated cookies.
- b) Each individual cookie must have a different design but must fit within the chosen theme.
- c) Each cookie can be any size to fit within the display area.
- d) Each cookie must be decorated with royal icing
- e) Cookies should be ideally ¼” (4-6mm) and no more than 0.4” (1cm) thick not including the decoration.
- f) The cookies must be individual pieces with a design decorated on one surface only, like a picture or a plaque.
- g) Cookies can be painted, have piped designs or sculptural/relief images as long as the medium is royal icing and the decoration **must not** protrude more than 15mm from the surface of the cookie or you will be disqualified.
- h) Non-edible stands are permitted to display the cookies
- i) Ribbon (edible or non-edible) is permitted to edge the stand or base board and to hang the cookies from a stand
- j) You do not have to use a baseboard. If you decide to use a baseboard (the board must measure between 12.5mm thick and maximum of 3.81cms), you must completely cover the baseboard in an edible medium including covering the edges of the baseboard with the edible medium or cover the edges of the baseboard with ribbon

(non-edible or edible ribbon). The baseboard covered with the edible medium must be visible and the edges of the baseboard covered with ribbon or edible ribbon must be visible. If you do not do any of this, you **will** be disqualified.

- k) Cookies: These are where the most marks will be awarded, **all** parts of the cookies and their decoration must be completely edible, containing no wires or supports etc.
- l) Should you *choose* to create additional display decoration to enhance the presentation of your cookies, the following applies:
- m) Every part of the additional display work **must** be covered in an edible medium regardless of any internal structures with the exception of supporting wires for edible flowers and foliage.
- n) Any stand you *choose* to use **does not** have to be covered in an edible medium.
- o) Wired flowers and foliage made from an edible medium are permitted to contain wires, tape, stamen and polystyrene centres but must be used in context e.g. stems and flower centres.

HINTS & TIPS

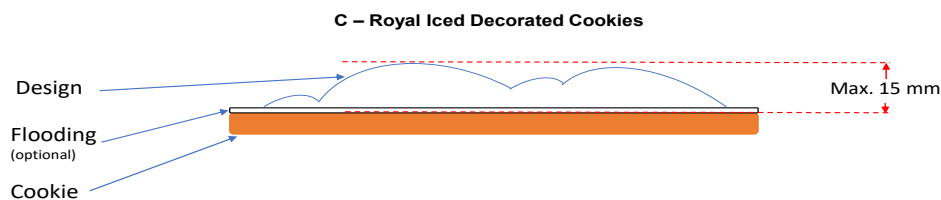
- Make sure you note the number of cookies required and read the category rules thoroughly

End Royal Iced Cookies Category C

Total 7 images including:

one close up image showing the whole of your sugarcraft exhibit

one image showing the measurement of your cookies (see image below) please supply all of these images, failure to do so will lead to disqualification.





Thanks to our Senior Judge Marta Torres for her measuring image sample.

D - 3D Display of Cookies

Make a display of 3D Cookies using any number of cookies and a theme of your choice.

In order to qualify for this category, you **MUST** follow the category rules and submit **ALL** of the following 6 photographs of your work. Failure to supply all of the images **will** result in your work being disqualified and marked 'Not to Schedule'. Poor quality images **will** affect your mark, so please take the very best pictures you can.

1. One image of the front of your sugarcraft exhibit CLOSE UP*
2. One image of the front of your sugarcraft exhibit
3. One image of the left-hand side of your sugarcraft exhibit
4. One image of the right-hand side of your sugarcraft exhibit
5. One image taken from above of your sugarcraft exhibit
6. One image of the bottom of your sugarcraft exhibit/cookies

*The judges want to look closely at the whole of your sugarcraft exhibit

RULES

- a) You **must** provide a drawing of how your cookies formed the 3D model, if you do not provide a drawing of how your cookies formed the 3D model, you **will** be disqualified.
- b) Marks **will** be deducted for lack of originality
- c) The design must be a 3D object (e.g. an animal or a box) constructed from cookies.
- d) Cookie should be ideally 1/4" (4-6mm) and no more than 0.4" (1cm) thick not including the decoration.
- e) Cookies and the decoration on the cookies **must** be completely edible and assembled using an edible medium only (e.g. royal icing, sugar glue, chocolate).
- f) You cannot use non-edible supports for any part of the assembly of the cookies.
- g) Non-edible stands are permitted to display the cookies
- h) Cookies: These are where the most marks will be awarded, **all** parts of the cookies and their decoration must be completely edible, containing no wires or supports etc.
- i) Should you *choose* to create additional display decoration to enhance the presentation of your cookies, the following applies:
- j) Every part of the additional display work **must** be covered in an edible medium regardless of any internal structures with the exception of supporting wires for edible flowers and foliage.
- k) Any stand you *choose* to use **does not** have to be covered in an edible medium.
- l) Your cookies and the decoration **on** the cookie must be completely edible
- m) Wired flowers and foliage made from an edible medium may contain wires, tape, stamen and polystyrene cones and must be used in context e.g. stems and flower centres. Non-edible stands are permitted to display the cookies
- n) No height restriction.
- o) You do not have to use a baseboard. If you decide to use a baseboard (the board must measure between 12.5mm thick and maximum of 3.81cms), you must completely cover the baseboard in an edible medium including covering the edges of the



baseboard with the edible medium or cover the edges of the baseboard with ribbon (non-edible or edible ribbon). The baseboard covered with the edible medium must be visible and the edges of the baseboard covered with ribbon or edible ribbon must be visible. If you do not do any of this, you **will** be disqualified.

HINTS & TIPS

For competition purposes a 3D cookie display means something that is constructed into an actual object, not simply a cookie decorated on one surface. The finished construction can take any form or shape, but must be entirely edible, made from cookies and put together using an edible medium. Think of something like a gingerbread house or an animal.

End 3D Cookies Category D

Total 6 images including one close up image of the whole of your sugarcraft exhibit and a drawing of how your cookies formed the 3D model, please supply all of these images and a drawing, failure to do so will lead to disqualification.

DD- Decorated Cookies using any edible medium

A display using a minimum of **6** and a maximum of **12** individual cookies, each decorated with a unifying theme of your choice.

Your decoration must **not** protrude more than 20mm from the surface of your cookie (see image below for measuring guidelines) and you **must** provide an image of the measuring.

In order to qualify for this category, you **MUST** follow the category rules and submit **ALL** of the following 7 images/photographs of your work. Failure to do so **will** result in your work being disqualified and marked 'Not to Schedule'. Poor quality images **will** affect your mark, so please take the very best pictures you can.

1. One image of the front of your sugarcraft exhibit CLOSE UP*
2. One image showing the measurement of your sugarcraft exhibit/cookies (see image example below)
3. One image of the front of your sugarcraft exhibit
4. One image of the left hand side of your sugarcraft exhibit
5. One image of the right hand side of your sugarcraft exhibit
6. One image taken from above of your sugarcraft exhibit
7. One image of the bottom of your sugarcraft exhibit/cookies

*The judges want to look closely at the whole your sugarcraft exhibit

RULES

- a) A minimum of 6 and a maximum of 12 decorated cookies.
- b) Each individual cookie must have a different design but must fit within the chosen theme. Marks **will** be deducted for lack of originality
- c) Each cookie can be any size to fit within the display area.
- d) Each cookie must be decorated with an edible medium
- e) Cookies should be ideally ¼" (4-6mm) and no more than 0.4" (1cm) thick not including the decoration.
- f) The cookies must be individual pieces with a design decorated on one surface only, like a picture or a plaque.
- g) Cookies can be painted, have piped designs or sculptural/relief images as long as the medium is edible – there is no height restriction with this category
- h) Non-edible stands are permitted to display the cookies
- i) All decoration on the cookies **must** be 100% edible
- j) Cookies: These are where the most marks will be awarded, **all** parts of the cookies and their decoration must be completely edible, containing no wires or supports etc.
- k) Should you choose to create additional display decoration to enhance the presentation of your cookies, the following applies:

- l) Every part of the additional display work **must** be covered in an edible medium regardless of any internal structures with the exception of supporting wires for edible flowers and foliage.
- m) Any stand you choose to use **does not** have to be covered in an edible medium.
- n) Ribbon (edible or non edible) is permitted to edge the stand or base board and to hang the cookies from a stand
- o) You do not have to use a baseboard. If you decide to use a baseboard (the board must measure between 12.5mm thick and maximum of 3.81cms), you must completely cover the baseboard in an edible medium including covering the edges of the baseboard with the edible medium or cover the edges of the baseboard with ribbon (non-edible or edible ribbon). The baseboard covered with the edible medium must be visible and the edges of the baseboard covered with ribbon or edible ribbon must be visible. If you do not do any of this, you **will** be disqualified.
- p) Wired flowers and foliage made from an edible medium are permitted to contain wires, tape, stamen and polystyrene centres but must be used in context e.g. stems and flower centres.

HINTS & TIPS

- Make sure you note the number of cookies required and read the category rules thoroughly

End Decorated Cookies any edible medium category DD

Total 7 images including one close up of the whole of your sugarcraft exhibit and a measuring image. Failure to provide these images will result in disqualification (not to schedule/NTS).



Figure 1 Silviya Jankowski Bicky Piccy measuring image

E - Decorated Plaque made from Pastillage or Chocolate

The entire plaque including the decoration on the plaque must be completely edible and must not be fixed to anything else. It should be entirely freestanding. Marks **will** be deducted for lack of originality.

In order to qualify for this category, you **MUST** follow the category rules and submit **ALL** of the following 6 images/photographs of your work. Failure to do so **will** result in your work being disqualified and marked 'Not to Schedule'. Poor quality images **will** affect your mark, so please take the very best pictures you can.

1. One image of the front of your sugarcraft exhibit CLOSE UP*
2. One image of the front of your sugarcraft exhibit
3. One image of the left hand side of your sugarcraft exhibit
4. One image of the right hand side of your sugarcraft exhibit
5. One image taken from above of your sugarcraft exhibit
6. One image from the back of your sugarcraft exhibit

*The judges want to look closely at the whole of your sugarcraft exhibit

RULES

- a) All elements on the plaque must be entirely edible (e.g. chocolate, royal icing, sugar paste, modelling/flower pastes).
- b) It may include any or all of these elements: painting, drawing, writing, piping, relief type work i.e. having a more sculptural surface.
- c) The work **must** be made entirely by hand, if the judge deems your work to have used texture mats, rolling pins, moulds, you **will** be disqualified. Texture mats, rolling pins and moulds must **NOT** be used.
- d) A decorated card is not a plaque and **will** be disqualified.
- e) The plaque may be presented but not fixed on a non-edible plate stand or a non-edible display board.
- f) No height restriction.
- g) You do not have to use a baseboard. If you decide to use a baseboard (the board must measure between 12.5mm thick and maximum of 3.81cms), you must completely cover the baseboard in an edible medium including covering the edges of the baseboard with the edible medium **or** cover the edges of the baseboard with ribbon (non-edible or edible ribbon). The baseboard covered with the edible medium must be visible and the edges of the baseboard covered with edible medium or with ribbon (edible or non-edible) must be visible. If you do not do this, you **will** be disqualified.

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.

End Decorated plaque category E

Total 6 images including one close up image of the whole of your sugarcraft exhibit.

Failure to provide these images will result in disqualification (not to schedule).

F - Display of Cupcakes

Six different, individual cupcakes with a unifying theme of your own choice. Marks **will** be deducted for lack of originality.

In order to qualify for this category, you **MUST** follow the category rules and submit **ALL** of the following 7 images/photographs of your work. Failure to do so **will** result in your work being disqualified and marked 'Not to Schedule'. Poor quality images **will** affect your mark, so please take the very best pictures you can.

1. One image of the front of your sugarcraft exhibit CLOSE UP*
2. One image of your cupcake including the decoration showing the measurement (see sample image under)
3. One image of the front of your sugarcraft exhibit
4. One image of the left-hand side of your sugarcraft exhibit
5. One image of the right-hand side of your sugarcraft exhibit
6. One image taken from above of your sugarcraft exhibit
7. One image from the back of your sugarcraft exhibit

*The judges want to see the whole of your sugarcraft exhibit close up

RULES

- a) 'Cupcakes' are small cakes baked in standard paper or foil cupcake cases, to serve one person. They are usually baked in cupcake or muffin tins/pans and are approximately 2" (5cms) base, 2.5" (7cms) top and about 1.5" (3.5 - 4cms approximately) height without decoration (guide only). You should aim for something as close to this as possible.
- b) The display must have a unifying/common theme (e.g. 'Christmas' or 'makeup') but each individual cupcake should be different (non-identical). Marks **will** be deducted for lack of originality.
- c) Non-edible decorations with non-edible internal supports are **NOT** permitted on the actual cupcakes
- d) All decoration on the cupcakes **must** be 100% edible
- e) You may use dummy cupcakes for ease or 100% edible cupcakes using cake
- f) Cupcakes: These are where the most marks will be awarded: **all of the** decoration **on** the cupcakes must be completely edible, containing no wires or supports etc. If the judges believe non-edible decoration has been used, they **will** ask for evidence and this **will** delay the marking process.
- g) Should you choose to create additional display decoration to enhance the presentation of your cupcakes, the following applies:
- h) Every part of the additional display work **must** be covered in an edible medium regardless of any internal structures with the exception of supporting wires for edible flowers and foliage.
- i) Any stand you choose to use **does not** have to be covered in an edible medium.
- j) Your decoration **on** the cupcakes must be completely edible.

- k) Wired flowers and foliage made from an edible medium may contain wires, tape, stamen and polystyrene cones and must be used in context e.g. stems and flower centres. They should not dominate the display.
- l) Any decorative topper **must** be less than the diameter of the cupcake and no more than 1.5 times the height of the actual cupcake otherwise you **will be** disqualified. It must be balanced within the overall design of the cupcake. You **must** supply an image showing the measurement.
- m) Corn silk, noodles and pasta is not permitted on the sugarcraft exhibit
- n) Cupcake wraps are permitted.
- o) You do not have to use a baseboard. If you decide to use a baseboard (the baseboard must measure between 12.5mm thick and maximum of 3.81cms), you must completely cover the baseboard in an edible medium including covering the edges of the baseboard with the edible medium **or** cover the edges of the baseboard with ribbon (non-edible or edible ribbon). The baseboard covered with the edible medium must be visible and the edges of the baseboard covered with edible medium or with ribbon (edible or non-edible) must be visible. If you do not do this, you **will** be disqualified.
- p) Non-edible ribbon is permitted on the baseboard only.

HINTS & TIPS

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

End Display Cupcakes Category F

Total 7 images including one close up of the whole of your sugarcraft exhibit and one measuring image. Failure to provide these images will result in disqualification (not to schedule/NTS).



Figure 2 Silviya Jankowski Bicky Piccy measuring image

G - Sculpted / Carved Cake

A sculpted/carved cake or group of cakes using 100% cake with food safe internal supports. The cake/s must be covered in sugarpaste, royal icing or chocolate.

Marks **will** be deducted for lack of originality.

In order to qualify for this category, you MUST follow the category rules and submit ALL of the following **8** images/photographs of your work. Failure to do so **will** result in your work being disqualified and marked 'Not to Schedule'. Poor quality images **will** affect your mark, so please take the very best pictures you can.

1. **You must provide a picture of the cake being cut or you will be disqualified**
2. One image of the front of your sugarcraft exhibit CLOSE UP*
3. One image of the front of your sugarcraft exhibit
4. One image of the left hand side of your sugarcraft exhibit
5. One image of the right hand side of your sugarcraft exhibit
6. One image taken from above of your sugarcraft exhibit
7. One image from the back of your sugarcraft exhibit
8. Your images must show the posy pick visible or a food safe barrier visible if you are using wired flowers (*see page 1 for further explanation*)

***The judges want to see the whole of your cake close up**

RULES

- a) This may be a single cake or a group of cakes, as long as it fits within the overall space allowed.
- b) It must be ***carved/sculpted from 100% cake*** and covered in sugar paste, royal icing or chocolate.
- c) If wired flowers are used, food safe practice is paramount in this category and we ask for you to supply an image showing the posy pick visible or a food safe barrier
- d) If posy picks are not available in your country, please supply an image showing the food safe practice you have used to attach the wired flowers
- e) *Please see further explanation on page 1 regarding posy picks*
- f) The cake must be edible apart from non-edible food safe internal supports
- g) 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, fabric etc). Corn silk, noodles and pasta is not permitted on the sugarcraft exhibit.
- h) Non-edible internal supports for the cake are permitted but must be food safe and a suitable barrier must be used if necessary, as if for a real cake. All external decoration must be 100% edible with no non-edible internal supports.
- i) 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 e.g. stems and flower centres. They should not dominate the display – any wires penetrating the coating must be attached using a suitable barrier, e.g. posy pick. Posy picks/dowels

etc. must be fully inserted into the cake or dummy, so that the top edge of the posy pick/dowel is level with the icing, **the top edge of the posy pick must be visible or a suitable food safe barrier must be visible in the image** (see page 1 for further explanation)

- j) Dummies are NOT permitted.
- k) The cake can be any size
- l) There is no height restriction
- m) You **must** use a baseboard (the baseboard must measure between 12.5mm thick and maximum of 3.81cms). You **must** completely cover the baseboard in an edible medium including covering the edges of the baseboard with an edible medium **or** cover the edges of the baseboard with ribbon (non-edible or edible ribbon). The board covered with the edible medium and the edges covered with the edible medium or covered with ribbon (non-edible or edible) **must** be visible. If you do not do this, you **will** be disqualified. If you are using a double board, you must completely cover both boards in an edible medium including the edges **or** cover the edges of the baseboards with ribbon (edible or non-edible ribbon). Both covered boards **must** be visible.

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.
- Bigger is not necessarily better, work to what feels right for the project you have in mind.

End Sculpted/Carved Cake Category G

Total 8 images including one close up of the whole of your cake and one of the cake being cut (with any posy picks or food safe barriers visible). Failure to provide these images will result in disqualification (not to schedule/NTS).

H - 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. Marks **will** be deducted for lack of originality.

In order to qualify for this category, you **MUST** follow the category rules and submit **ALL** of the following 6 images/photographs of your work. Failure to do so **will** result in your work being disqualified and marked 'Not to Schedule'. Poor quality images will affect your mark, so please take the very best pictures you can.

1. One image of the front of your sugarcraft exhibit CLOSE UP*
2. One image of the front of your sugarcraft exhibit
3. One image of the left hand side of your sugarcraft exhibit
4. One image of the right hand side of your sugarcraft exhibit
5. One image taken from above of your sugarcraft exhibit
6. One image from the back of your sugarcraft exhibit

***The judges want to see the whole of your sugarcraft exhibit close up**

RULES

- a) 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
- b) The exhibit **MUST** be covered completely in an edible medium with no visible external supports except those used in wired flowers and foliage made from an edible medium.
- c) Wired flowers and foliage made from an edible medium may contain wires, tape, stamen and polystyrene centres but must be used in context e.g. for flower centres and stems. They should not dominate the display.
- d) Internal supports are permitted but must not be visible.
- e) Any edible medium that might be used in confectionary or sugarcraft.
- f) Corn silk, noodles and pasta are permitted but must be used sparingly.
- g) Rice Krispie Treats (RKT) may be used.
- h) Dummies are permitted.
- i) Posy picks or food safe barriers need not be used for the attachment of floral elements as the piece is not intended for consumption
- j) There is no height restriction
- k) You do not have to use a baseboard. If you decide to use a baseboard (the baseboard must measure between 12.5mm thick and maximum of 3.81cms), you must completely cover the baseboard in an edible medium including covering the edges of the baseboard with the edible medium **or** cover the edges of the baseboard with ribbon (non-edible or edible ribbon). The baseboard covered with the edible medium must be visible and the edges of the baseboard covered with edible medium **or** with ribbon (edible or non-edible) must be visible. If you do not do this, you **will** be disqualified



HINTS & TIPS

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

End Decorative Exhibit Category H

Total 6 images including one close up image of the whole of your sugarcraft exhibit.

Failure to email the correct images will result in disqualification (NTS)

I - Decorative Exhibit Figurines/figures or A Bust

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. Marks **will** be deducted for lack of originality.

You can display - A figurine or figure. This is a small statue/statue/sculpture of a person. If you prefer you can create an animal figure/figures or fictitious character figures. Any number of figures can be displayed and any combination of person figure/animal figure or fictitious figures can be displayed.

Or you can display – A bust (1 bust only) – this is a sculpture of a person's head, shoulders and chest **ONLY**. (Do NOT include arms and hands or you **will** be disqualified).

If you prefer the bust can be of an animal or a fictitious character. The bust of the animal or fictitious character must be of their head, shoulders and chest **ONLY** (Do NOT include legs/arms and paws/hands/feet or you **will** be disqualified).

See example image of a bust below.

In order to qualify for this category, you **MUST** follow the category rules and submit **ALL** of the following 6 images/photographs of your work. Failure to do so will result

in your work being disqualified and marked 'Not to Schedule'. Poor quality images will affect your mark, so please take the very best pictures you can.

1. One image of the front of your sugarcraft exhibit CLOSE UP*
2. One image of the front of your sugarcraft exhibit
3. One image of the left hand side of your sugarcraft exhibit
4. One image of the right hand side of your sugarcraft exhibit
5. One image taken from above of your sugarcraft exhibit
6. One image from the back of your sugarcraft exhibit

***The judges want to see the whole of your sugarcraft exhibit close up**

RULES

- a) A Decorative Exhibit of a model/s or figure/s made from any edible confectionary or sugarcraft medium **OR**
- b) A decorative exhibit of a bust (1 bust only) made from any edible confectionary or sugarcraft medium
- c) The exhibit **MUST** be covered completely in an edible medium with no visible external supports except those used in wired flowers and foliage made from an edible medium.
- d) Internal supports are permitted but no visible external supports or wires are allowed except in wired flowers and foliage made from an edible medium.
- e) Wired flowers and foliage made from an edible medium may contain wires, tape, stamen and polystyrene centres but must be used in context e.g. flower centres and stems. They should not dominate the display.
- f) Dummies are permitted.
- g) Rice Krispie Treats (RKT) is permitted.

- h) Corn silk, noodles and pasta are permitted but must be used sparingly
- i) Posy picks need not be used for the attachment of floral elements as the piece is not intended for consumption
- j) There is no height restriction
- k) You do not have to use a baseboard. If you decide to use a baseboard (the baseboard must measure between 12.5mm thick and maximum of 3.81cms), you must completely cover the baseboard in an edible medium including covering the edges of the baseboard with the edible medium **or** cover the edges of the baseboard with ribbon (non-edible or edible ribbon). The baseboard covered with the edible medium must be visible and the edges of the baseboard covered with edible medium or with ribbon (edible or non-edible) must be visible. If you do not do this, you **will** be disqualified

HINTS & TIPS

- This class is about showing the art of the possible in confectionary
- Pay attention to the overall design as well as to the finer details

End Decorative Exhibit Figurines/Figures or A Bust category I

6 images of figures including a close-up image OR 6 images of A Bust including a close-up image of the whole of your sugarcraft exhibit. Failure to provide these images will result in disqualification (not to schedule/NTS).

J – Small Decorative Exhibit

A SMALL decorative exhibit of your choice.

The Exhibit **must** fit within a 10” x 10” (25cm x 25cm) area with a maximum height of 10” (25cm) and you **must** measure the area as shown in the image below, if you do not do this you **will** be disqualified.

A small 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. Marks **will** be deducted for lack of originality.

In order to qualify for this category, you **MUST** follow the category rules and submit ALL of the following 7 images/photographs of your work. Failure to do so **will** result in your work being disqualified and marked ‘Not to Schedule’. Poor quality images **will** affect your mark, so please take the very best pictures you can.

1. One image of the front of your sugarcraft exhibit CLOSE UP*
2. One image of the front of your sugarcraft exhibit
3. One image of the left hand side of your sugarcraft exhibit
4. One image of the right hand side of your sugarcraft exhibit
5. One image taken from above of your sugarcraft exhibit
6. One image from the back of your sugarcraft exhibit
7. One image showing the measurement of your sugarcraft exhibit (see image below as a guideline)

***The judges want to see the whole of your cake close up**

RULES

- a) The idea of this class is to showcase decorative sugar craft skills and ideas in displays that are not intended for consumption.
- b) This may be a single display piece or a group of displays – as long as it fits within the overall space allowed.
- c) The sugarcraft exhibit **MUST** be covered completely in an edible medium with no visible external supports except those used in wired flowers and foliage made from an edible medium.
- d) Wired flowers and foliage made from an edible medium may contain wires, tape, stamen and polystyrene centres but must be used in context e.g. for flower centres and stems. They should not dominate the display.
- e) Internal supports are permitted but must not be visible.
- f) Any edible medium that might be used in confectionary or sugarcraft.
- g) Corn silk, noodles and pasta are permitted but must be used sparingly.
- h) Rice Krispie Treats (RKT) may be used.
- i) Dummies are permitted.

- j) Posy picks need not be used for the attachment of floral elements as the piece is not intended for consumption
- k) There is a height restriction of 10 inches (25cms)
- l) As the height restriction applies, you must include the board with your measurement and measure from the table surface to the top of the sugarcraft exhibit, see image below.
- m) You do not have to use a baseboard. If you decide to use a baseboard (the baseboard must measure between 12.5mm thick and maximum of 3.81cms), you must completely cover the baseboard in an edible medium including covering the edges of the baseboard with the edible medium **or** cover the edges of the baseboard with ribbon (non-edible or edible ribbon). The baseboard covered with the edible medium must be visible and the edges of the baseboard covered with edible medium or with ribbon (edible or non-edible) must be visible. If you do not do this, you **will** be disqualified



Figure 3 Rhianydd Webb Dragons & Daffodils sample measuring image

End small decorative exhibit category J 7 images including one close up and one showing the measurements of your sugarcraft exhibit. Failure to provide these images will result in disqualification (not to schedule/NTS).

K: 'On The Beach' Themed Cake (up to 3 tiers)

We want you to create a tiered cake with the theme 'On The Beach'
Each tier or the entire cake may be carved.

In order to qualify for this category, you **MUST** follow the category rules and submit **ALL** of the following 6 images/photographs of your work. Failure to do so **will** result in your work being disqualified and marked 'Not to Schedule'. Poor quality images **will** affect your mark, so please take the very best pictures you can.

1. One image of the front of your sugarcraft exhibit CLOSE UP*
2. One image of the front of your sugarcraft exhibit
3. One image of the left hand side of your sugarcraft exhibit
4. One image of the right hand side of your sugarcraft exhibit
5. One image taken from above of your sugarcraft exhibit
6. One image from the back of your sugarcraft exhibit

***The judges want to see the whole of your sugarcraft exhibit close up including any posy picks or food safe barriers used for decoration**

RULES

- a) Dummies and dummy spacers are permitted. If dummies are used, no part of the dummy must be exposed.
- b) RKT is permitted (rice krispie treats)
- c) Marks **will** be deducted for lack of originality.
- d) The cake and any spacers must be covered with sugar paste, royal icing, chocolate or buttercream.
- e) Cake stands and pillars are permitted.
- f) Internal and external supports for the tiers of the cake are permitted
- g) Where wire from flowers and foliage made from an edible medium penetrate the coating, a suitable barrier must be used e.g. posy pick or suitable food safe barrier if posy picks are unavailable in your country
- h) Wired flowers and foliage made from an edible medium may contain wires, tape, stamens and polystyrene centres but all must be used in context e.g. stems and flower centres. They should not dominate the display.
- i) Internal food safe armature/nonedible food safe internal supports for the decoration is permitted and the decoration must be covered in an edible medium and attached with a posy pick or a suitable food safe barrier. Posy picks/dowels etc. must be fully inserted into the cake or dummy, so that the top edge of the posy pick/dowel is level with the icing. The top edge of the posy pick **must** be visible or top edge of your food safe barrier must be visible. *(see page 1 for further explanation)*

- j) We ask for you to supply an image showing the posy pick visible in your sugarcraft exhibit or a food safe barrier if either is used
- k) No artificial decoration is permitted, see separate rules for definition of artificial decoration.
- l) Corn silk, noodles and pasta is not permitted on the sugarcraft exhibit
- m) Decorative wire is permitted (e.g. floral hoops)
- n) Ribbon is permitted to the edge of the base board/drum only, any other ribbon used on the cake must be made from an edible medium.
- o) No height restriction.
- p) You do not have to use a baseboard. If you decide to use a baseboard (the baseboard must measure between 12.5mm thick and maximum of 3.81cms), you must completely cover the baseboard in an edible medium including covering the edges of the baseboard with the edible medium **or** cover the edges of the baseboard with ribbon (non-edible or edible ribbon). The baseboard covered with the edible medium must be visible and the edges of the baseboard covered with edible medium or with ribbon (edible or non-edible) must be visible. If you do not do this, you **will** be disqualified
- q) If you are using a double board, you **must** completely cover both boards in an edible medium including the edges of the boards or cover the edges of the boards with ribbon (edible or non-edible ribbon). Both boards **must** be visible.

HINTS & TIPS

- Think of the overall design as well as the detail.
- Ensure your cake is constructed robustly whatever its shape.

End On The Beach category K up to 3 tiers

Total 6 photographs/images including one close up image of the whole of your sugarcraft exhibit. Failure to provide these images will result in disqualification (not to schedule/NTS).

L - Head Judge's Wild Card: World-Wide Carnivals & Festivals

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

Bright colourful parades, creative costumes, spectacular fireworks, dancing and singing ... _You are free to take inspiration from any world-wide carnival or festival e.g. Mardi Gras, Notting Hill, Diwali, Holi Festival, Día de los Muertos (Day of the Dead), Chinese Lantern Festival, Rio de Janeiro Carnival

In order to qualify for this category, you **MUST** follow the category rules and submit **ALL** of the following 6 images/photographs of your work. Failure to do so **will** result in your work being disqualified and marked 'Not to Schedule'. Poor quality images **will** affect your mark, so please take the very best pictures you can.

1. One image of the front of your sugarcraft exhibit **CLOSE UP***
2. One image of the front of your sugarcraft exhibit
3. One image of the left hand side of your sugarcraft exhibit
4. One image of the right hand side of your sugarcraft exhibit
5. One image taken from above of your sugarcraft exhibit
6. One image from the back of your sugarcraft exhibit

***The judges want to see the whole of your sugarcraft exhibit/cake close up**

RULES

- a. Dummies are permitted. If dummies are used, no part of the dummy must be exposed.
- b. Marks **will** be deducted for lack of originality
- c. Internal supports are permitted.
- d. No height restriction.
- e. Any edible medium.
- f. Corn silk, noodles and pasta are permitted.
- g. Safety seal, cold porcelain and Artista Soft are not permitted.
- h. You do not have to use a baseboard. If you decide to use a baseboard (the baseboard must measure between 12.5mm thick and maximum of 3.81cms), you must completely cover the baseboard in an edible medium including covering the edges of the baseboard with the edible medium **or** cover the edges of the baseboard with ribbon (non-edible or edible ribbon). The baseboard covered with the edible medium must be visible and the edges of the baseboard covered with edible medium **or** with ribbon (edible or non-edible) must be visible. If you do not do this, you **will** be disqualified
- i. If you are using a double board, you must completely cover both boards in an edible medium including the edges or cover the edges of the baseboard with ribbon. Both boards must be visible.



HINTS & TIPS

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

End Head Judge's Wild Card Category L

Total 6 pictures including one close up of the whole of your sugarcraft exhibit. Failure to provide these images will result in disqualification (not to schedule/NTS).

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

A royal iced celebration cake of 1,2, or 3 tiers using fruit cake or cake dummies.]

In order to qualify for this category, you **MUST** follow the category rules and submit **ALL** of the following 6 images/photographs of your work. Failure to do so **will** result in your work being disqualified and marked 'Not to Schedule'. Poor quality images **will** affect your mark, so please take the very best pictures you can.

1. One image of the front of your sugarcraft exhibit CLOSE UP*
2. One image of the front of your sugarcraft exhibit
3. One image of the left hand side of your sugarcraft exhibit
4. One image of the right hand side of your sugarcraft exhibit
5. One image taken from above of your sugarcraft exhibit
6. One image from the back of your sugarcraft exhibit

***The judges want to see the whole of your sugarcraft exhibit close up**

RULES

- a) Vegan royal icing is acceptable.
- b) Marks **will** be deducted for lack of originality
- c) Fruit cake or cake dummies are permitted.
- r) All dummies/cakes must be coated in royal icing only. If dummies are used, no part of the dummy must be exposed.
- d) All decoration must be made from royal icing only.
- e) Royal icing is the only medium permitted in this class.
- f) Non-edible decoration is not permitted.
- g) Pillars, separators and stands are permitted.
- h) Riser dummies may be used but must be fully coated in royal icing
- i) Glaze or shimmer is not permitted in this class.
- j) Internal supports permitted in cake only (i.e. dowels if necessary).
- k) Posy picks/dowels/food safe barrier etc. must be fully inserted into the cake or dummy, so that the top edge of the posy pick/dowel/food safe barrier is level with the icing, however this must be visible. *If this is not possible, see page 1 for further explanation.*
- l) You **must** use a cake base-board or drum (the board must measure between 12.5mm thick and maximum of 3.81cms) and it **must** be fully coated in **royal icing** and the edges of the baseboard **must** be covered with ribbon (non-edible ribbon ONLY). The covered baseboard must be visible and the edges of the covered baseboard must be visible. If you do not use a baseboard you **will** be disqualified and if you do not supply images showing the covered baseboard and the covered edges, you **will** be disqualified.
- m) If you are using a double board, you **must** cover both boards in royal icing and completely cover the edges of the board with ribbon (non-edible ribbon). Both

boards must be visible.

- n) Ribbon (non-edible) is permissible to edge the base drum/board only
- o) No height restriction.

HINTS & TIP

- All parts of this should be treated as if it was cake and be fully coated.
- Consider the overall shape and structure of your design as well as the detail.

End royal iced celebration cake

6 images including one close up of the whole of your sugarcraft exhibit category M. Failure to provide these images will result in disqualification (not to schedule/NTS).

N - Single Tiered Celebration Cake

A *coated finished* single tiered cake, decoration of the competitor's choice. Marks **will** be deducted for lack of originality.

In order to qualify for this category, you **MUST** follow the category rules and submit **ALL** of the following 6 images/photographs of your work. Failure to do so **will** result in your work being disqualified and marked 'Not to Schedule'. Poor quality images **will** affect your mark, so please take the very best pictures you can.

1. One image of the front of your sugarcraft exhibit CLOSE UP* showing the piped inscription and any posy picks or food safe barriers (see page 1 for further explanation)
2. One image of the front of your sugarcraft exhibit
3. One image of the left hand side of your sugarcraft exhibit
4. One image of the right hand side of your sugarcraft exhibit
5. One image taken from above of your sugarcraft exhibit
6. One image from the back of your sugarcraft exhibit

***The judges want to see the whole of your sugarcraft exhibit close up**

RULES

- a) The cake must be coated finished round or square cake or a dummy round or square cake.
- b) It must be coated in sugarpaste, royal icing, chocolate/chocolate paste or buttercream.
- c) Sugarcraft exhibits **must** have a piped inscription with a minimum of **12 letters/numbers indicating the occasion**. If your sugarcraft 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 emailed with your sugarcraft exhibit images.
- d) 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 e.g. stems and flower centres. They should not dominate the display.
- e) Internal food safe armature/non-edible food safe internal supports for the decoration is permitted and the decoration must be covered in an edible medium and attached with a posy pick or if posy picks are unavailable in your country, a food safe barrier. Posy picks/dowels/food safe barrier etc. must be fully inserted into the cake or dummy, so that the top edge of the posy pick/dowel/food safe barrier is level with the icing. The top edge of the posy pick or the food safe barrier must be visible (see page 1 for further explanation).

- f) Corn silk, noodles and pasta is not permitted on the sugarcraft exhibit
- g) Wired flowers and foliage made from an edible medium, that penetrate the coating should be attached using a food safe suitable barrier e.g. posy pick or if posy picks are unavailable in your country, a food safe barrier as an alternative.
- h) No artificial decoration is permitted, see separate rules for definition.
- s) Dummies are permitted. If dummies are used, no part of the dummy must be exposed.
- t) You do not have to use a baseboard. If you decide to use a baseboard (the baseboard must measure between 12.5mm thick and maximum of 3.81cms), you must completely cover the baseboard in an edible medium including covering the edges of the baseboard with the edible medium or cover the edges of the baseboard with ribbon (non-edible or edible ribbon). The baseboard covered with the edible medium must be visible and the edges of the baseboard covered with edible medium or with ribbon (edible or non-edible) must be visible. If you do not do this, you will be disqualified
- u) If you are using a double board, you must completely cover both boards in an edible medium including the edges or cover the edges of the baseboard with ribbon (edible or non-edible). Both boards must be visible.

HINTS & TIPS

- Think about the overall design as well as the detail
- Make sure your drum is at least 1.5” bigger than your cake and is fully coated.

End single tiered celebration cake total

6 images/photographs including one close up of the whole of your sugarcraft exhibit and a written translation of your inscription if necessary and please ensure the posy picks/food safe barriers are visible in your image, if this is not possible, please see page 1 for further explanation. Failure to provide these images will result in disqualification (not to schedule/NTS).

O - Wedding Cake of 2 or More Tiers

Any colour is permitted including white, ivory or cream.

In order to qualify for this category, you **MUST** follow the category rules and submit **ALL** of the following 6 images/photographs of your work. Failure to do so **will** result in your work being disqualified and marked 'Not to Schedule'. Poor quality images **will** affect your mark, so please take the very best pictures you can.

1. One image of the front of your sugarcraft exhibit CLOSE UP*
2. One image of the front of your sugarcraft exhibit
3. One image of the left hand side of your sugarcraft exhibit
4. One image of the right hand side of your sugarcraft exhibit
5. One image taken from above of your sugarcraft exhibit
6. One image from the back of your sugarcraft exhibit

***The judges want to see the whole of your sugarcraft exhibit close up**

RULES

- a) Dummies and dummy spacers are permitted. If dummies are used, no part of the dummy must be exposed.
- b) Marks **will** be deducted for lack of originality.
- c) The cake and any spacers must be covered with sugar paste, royal icing, chocolate or buttercream.
- d) Cake stands and pillars are permitted.
- e) Internal and external supports for the tiers of the cake are permitted
- f) Where wire from flowers and foliage made from an edible medium penetrate the coating, a suitable barrier must be used i.e. posy pick.
- g) Wired flowers and foliage made from an edible medium may contain wires, tape, stamens and polystyrene centres but all must be used in context e.g. stems and flower centres. They should not dominate the display.
- h) Internal food safe armature/nonedible food safe internal supports for the decoration is permitted and the decoration must be covered in an edible medium and attached with for example a posy pick. Posy picks/dowels etc. must be fully inserted into the cake or dummy, so that the top edge of the posy pick/dowel is level with the icing. The top edge of the posy pick **must** be visible. If posy picks are not available in your country, please use a suitable food safe barrier. *The posy picks and food safe barriers must be visible in the images, if this is not possible please see page 1 for further explanation.*
- i) No artificial decoration is permitted, see separate rules for definition of artificial decoration.
- j) Corn silk, noodles and pasta is not permitted on the sugarcraft exhibit
- k) Decorative wire is permitted (e.g. floral hoops)

- l) Ribbon is permitted to the edge of the base board/drum only, any other ribbon used on the cake must be made from an edible medium.
- m) No height restriction.
- i) You do not have to use a baseboard. If you decide to use a baseboard (the baseboard must measure between 12.5mm thick and maximum of 3.81cms), you must completely cover the baseboard in an edible medium including covering the edges of the baseboard with the edible medium **or** cover the edges of the baseboard with ribbon (non-edible or edible ribbon). The baseboard covered with the edible medium must be visible and the edges of the baseboard covered with edible medium or with ribbon (edible or non-edible) must be visible. If you do not do this, you **will** be disqualified
- j) If you are using a double board, you must completely cover both boards in an edible medium including the edges or cover the edges with ribbon (edible or non-edible ribbon). Both boards **must** be visible.

HINTS & TIPS

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

End Wedding Cake category O of 2 or more tiers

Total 6 photographs/images including one close up image of the whole of your sugarcraft exhibit including any posy picks or food safe barriers, if this is not possible, please see page 1 for further explanation. Failure to provide all of these images will result in disqualification (not to schedule/NTS).

P - Colourful Wedding Cake of 2 or More Tiers

A colourful wedding cake of 2 or more tiers. White, ivory or cream colour is permitted but **must** be used sparingly. Marks **will** be deducted for lack of originality.

In order to qualify for this category, you **MUST** follow the category rules and submit **ALL** of the following 6 photographs of your work. Failure to do so will result in your work being disqualified and marked 'Not to Schedule'. Poor quality images will affect your mark, so please take the very best pictures you can.

1. One image of the front of your sugarcraft exhibit CLOSE UP*
2. One image of the front of your sugarcraft exhibit
3. One image of the left hand side of your sugarcraft exhibit
4. One image of the right hand side of your sugarcraft exhibit
5. One image taken from above of your sugarcraft exhibit
6. One image from the back of your sugarcraft exhibit

***The judges want to see the whole of your sugarcraft exhibit close up**

RULES

- a) Create a non-white, alternative style wedding cake exploring the use of colour.
- b) White, ivory or cream colour is permitted but must be used sparingly and not pre-dominate.
- c) Dummies and dummy spacers are permitted. If dummies are used, no part of the dummy must be exposed.
- d) Cake pillars and separators are permitted.
- e) The cake and any spacers must be covered with sugar paste, royal icing, chocolate or buttercream
- f) Cake stands and pillars are permitted.
- g) Internal and external supports for the tiers are permitted.
- h) Wired flowers and foliage made from an edible medium may contain wires, tape, stamen and polystyrene centres but must be used in context e.g. stems and flower centres. They should not dominate the display.
- k) Where wire from flowers and foliage made from an edible medium penetrate the coating, a suitable barrier must be used e.g. posy pick or food safe barrier. Posy picks/dowels etc. must be fully inserted into the cake or dummy, so that the top edge of the posy pick/dowel is level with the icing, however the top edge of the posy pick or food safe barrier must be visible. Please see page 1 for further explanation if this is not possible.
- i) Internal food safe armature/non-edible food safe internal supports for the decoration is permitted and the decoration must be covered in an edible medium and attached with posy picks.
- j) Corn silk, noodles and pasta is not permitted on the sugarcraft exhibit
- k) No artificial decoration is permitted, see separate rules for definition of artificial decoration.

- l) Decorative wire is permitted (e.g. floral hoops)
- m) Ribbon is permitted to the edge of the board/drum only, any other ribbon used on the cake must be made from an edible medium.
- n) No height restriction.
- o) You do not have to use a baseboard. If you decide to use a baseboard (the baseboard must measure between 12.5mm thick and maximum of 3.81cms), you must completely cover the baseboard in an edible medium including covering the edges of the baseboard with the edible medium or cover the edges of the baseboard with ribbon (non-edible or edible ribbon). The baseboard covered with the edible medium must be visible and the edges of the baseboard covered with edible medium or with ribbon (edible or non-edible) must be visible. If you do not do this, you **will** be disqualified
- p) If you are using a double board, you must completely cover both boards in an edible medium including the edges or cover the edges of the board with ribbon. Both boards must be visible.

HINTS & TIPS

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

End Colourful Wedding Cake of 2 or more Tiers category P

Total 6 photographs/images including one close up image of the whole of your sugarcraft exhibit including any posy picks or food safe barriers, if this is not possible, please see page 1 for further explanation. Failure to provide these images will result in disqualification (not to schedule/NTS).

Q - Beginners

A round or square cake, decorated for a special occasion. Marks **will** be deducted for lack of originality.

In order to qualify for this category, you **MUST** follow the category rules and submit **ALL** of the following 6 images/photographs of your work. Failure to do so **will** result in your work being disqualified and marked 'Not to Schedule'. Poor quality images **will** affect your mark, so please take the very best pictures you can.

1. One image of the front of your sugarcraft exhibit CLOSE UP*
2. One image of the front of your sugarcraft exhibit
3. One image of the left hand side of your sugarcraft exhibit
4. One image of the right hand side of your sugarcraft exhibit
5. One image taken from above of your sugarcraft exhibit
6. One image from the back of your sugarcraft exhibit

***The judges want to see the whole of your sugarcraft exhibit close up including the top edge of your posy pick or food safe barrier visible, if this is not possible please see page 1 for further explanation.**

RULES

- a) This class is open to anyone who has **never** entered any Cake International competition **and** is a cake novice i.e. with one year or less experience.
- b) Decorate a single tiered cake or cake dummy for a special occasion. If you are using a dummy, no part of the dummy must be exposed.
- c) The style and design are the competitor's choice.
- d) All decoration must be edible with **NO** non-edible internal supports.
- e) The cake must be coated with sugarpaste *or* royal icing.
- f) No artificial decoration is permitted (see general rules for definition) and no non-edible decoration is permitted except for wired flowers and foliage made from an edible medium.
- g) Wired flowers and foliage made from an edible medium may contain wires, tape, stamen and polystyrene centres but must be used in context e.g. stems and flower centres. They should not dominate the display.
- h) If posy picks are unavailable in your country, you may use a suitable food safe barrier
- i) Corn silk, noodles and pasta is not permitted on the sugarcraft exhibit
- j) If wires in flowers and foliage made from an edible medium penetrate the cake a suitable barrier must be used, e.g. a posy pick or a suitable food safe barrier. Posy picks/dowels etc. must be fully inserted into the cake or dummy, so that the top edge of the posy pick/dowel is level with the icing, however the top edge of the posy pick or food safe barrier **must** be visible. *Please see page 1 for further explanation if this is not possible.*
- k) Ribbon (non-edible) up to 15mm wide may be used to the base of the cake.

- l) You do not have to use a baseboard. If you decide to use a baseboard (the baseboard must measure between 12.5mm thick and maximum of 3.81cms), you must completely cover the baseboard in an edible medium including covering the edges of the baseboard with the edible medium **or** cover the edges of the baseboard with ribbon (non-edible or edible ribbon). The baseboard covered with the edible medium must be visible and the edges of the baseboard covered with edible medium **or** with ribbon (edible or non-edible) must be visible. If you do not do this, you **will** be disqualified
- m) If you are using a double board, you **must completely** cover both boards in an edible medium including the edges of the boards or cover the edges of the boards with ribbon. Both boards must be visible.

HINTS & TIPS

- Remember to read the category rules several times and read the general rules separate sheet too

End beginners category Q

6 images/photographs including one close up image of the whole of your sugarcraft exhibit. Failure to provide these images will result in disqualification (not to schedule/NTS).

R: Hand Painted Cake

Any number of tiers cake displaying hand painting with a theme of your choice

In order to qualify for this category, you **MUST** follow the category rules and submit **ALL** of the following 6 images/photographs of your work. Failure to do so **will** result in your work being disqualified and marked 'Not to Schedule'. Poor quality images **will** affect your mark, so please take the very best pictures you can.

1. One image of the front of your sugarcraft exhibit CLOSE UP*
2. One image of the front of your sugarcraft exhibit
3. One image of the left hand side of your sugarcraft exhibit
4. One image of the right hand side of your sugarcraft exhibit
5. One image taken from above of your sugarcraft exhibit
6. One image from the back of your sugarcraft exhibit

***The judges want to see the whole of your sugarcraft exhibit close up**

RULES

- a) 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
- b) Marks **will** be deducted for lack of originality.
- c) Any edible medium may be used to hand paint your scene of your choice.
- d) The use of stencils are permitted but the stencil design must not dominate or be part of your main hand painted design
- e) The use of photo printing is prohibited
- f) Airbrushing is allowed
- g) Any theme of your choice.
- h) Each tier or the entire cake may be carved. You may use food safe non-edible internal supports.
- i) The cake structure and/or tiers must be fully coated in sugarpaste, royal icing, chocolate or buttercream.
- j) All external decoration must be completely edible with no non-edible internal supports. Wired flowers and foliage made from an edible medium are permitted.
- k) Wired flowers and foliage made from an edible medium may contain wires, tape, stamen and polystyrene centres and must all be used in context e.g. stems and flower centres. They should not dominate the display.
- l) Cake stands and pillars are permitted.
- m) Corn silk, noodles and pasta is not permitted on the sugarcraft exhibit
- n) Internal and external supports for the tiers or cake structure are permitted
- o) Wired flowers and foliage made from an edible medium that penetrate the coating must be attached using a suitable barrier, e.g. posy pick. Posy picks/dowels etc. must be fully inserted into the cake or dummy, so that the top edge of the posy pick/dowel is level with the icing, however the top edge of the posy pick or food safe barrier must be visible

- p) If posy picks are unavailable in your country, you may use a suitable food safe barrier – please see page 1 for further explanation.
- q) No artificial decoration (see separate rules sheet for definition).
- r) Decorative wire is permitted (e.g. floral hoops)
- s) Ribbon is permitted to the edge of the base board/drum only.
- t) No height restriction.
- u) You do not have to use a baseboard. If you decide to use a baseboard (the baseboard must measure between 12.5mm thick and maximum of 3.81cms), you must completely cover the baseboard in an edible medium including covering the edges of the baseboard with the edible medium or cover the edges of the baseboard with ribbon (non-edible or edible ribbon). The baseboard covered with the edible medium must be visible and the edges of the baseboard covered with edible medium or with ribbon (edible or non-edible) must be visible. If you do not do this, you will be disqualified
- v) If you are using a double board, you **must** completely cover both boards in an edible medium including the edges of the baseboard or cover the edges of the baseboard with ribbon (edible or non-edible). Both boards **must** be visible.

HINTS & TIPS

- This is a chance to really showcase your hand painting skills using a fully edible medium.

End category R Hand painted cake

6 images/photographs including one close up image of the whole of your sugarcraft exhibit with any posy picks or suitable food safe barriers visible – please see page 1 about posy picks/food safe barriers if this is not possible. Failure to provide these images will result in disqualification (not to schedule/NTS).