



Junior Competition with Kenwood Kids Club

Head Judge David Close

Age ranges are –

- 16-18 years (3 categories)
- 13-15 years (3 categories)
- 10-12 years (2 categories)
- 7-9 years (2 categories)
- Under 7 years (1 category)

All questions regarding your sugarcraft exhibit must be sent to questions@ichf.co.uk

Sugarcraft exhibit means your cake entry.

16 – 18 years

Decorative Exhibit “Fantasy, Dark Fantasy or Science Fiction”

A decorative exhibit is not intended for consumption but must be fully decorated with any edible medium that might be used in confectionary or sugarcraft. Create a decorative exhibit **depicting any one of the above themes** from your imagination. Marks will be deducted for lack of originality.

RULES

- 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 – as long as it fits within the overall space allowed.
- 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.
- Wired flowers and foliage made from an edible medium may contain wires, tape, stamen and polystyrene centres all used in context.
- Internal supports are permitted but must not be visible (i.e. covered in an edible medium).
- You may use any edible medium that might be used in confectionary or sugarcraft.
- Corn silk, noodles and pasta are permitted but must be used sparingly.
- Rice Krispie Treats (RKT) may be used.
- Dummies are permitted.
- No height restriction.
- Posy picks need not be used for the attachment of floral elements as the piece is not intended for consumption.
- You do not have to use a cake board
- If a cake board is used, it must be fully coated in an edible medium and edged with ribbon and visible.

HINTS & TIPS

- 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.
- Remember to fully cover all of the exhibit in an edible medium as no external supports are permitted (apart from wired sugar flowers).
- If a back-board is used, you must completely cover the back board in an edible medium, front and back.

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 to cakecompentry@ichf.co.uk

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
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6. One image from the back of your sugarcraft exhibit

16-18 years

Sugar Flowers

Create a display of sugar flowers **on** a single tier cake. The handmade sugar flowers can be wired or unwired and made from any edible medium but must be displayed on a single tiered cake. Buds, foliage and fruits can be used.

RULES

- Dummies or cake are permitted and you will be awarded the same marks for using dummies or cake
- The cake must be completely covered in an edible medium
- Any size cake and cake board can be used
- Any shape cake or dummy can be used
- Internal food safe supports are permitted for the actual dummies or cake but no visible external supports or wires are allowed except in wired flowers and foliage made from an edible medium.
- Internal food safe armature/non-edible food safe internal supports for any models or decoration etc. is permitted but must be covered in an edible medium and attached with a posy pick.
- No artificial decoration is permitted, please see separate rules for definition.
- No height restriction.
- The cake board must be covered in an edible medium and edged with ribbon.
- A cake board must be used to display your cake. The cake board must be visible.

HINTS & TIPS

- This can be in the form of a round or square cake, or any other shape of your choice but must include handmade sugar flowers

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6. One image from the back of your sugarcraft exhibit

16-18 years

Cookies

A display of 6 cookies covered with royal icing and decorated with any edible medium

A display using a minimum of 6 individual cookies, each decorated differently on one surface only covered with royal icing and using any edible medium for decoration e.g. royal icing, modelling chocolate, with a unifying theme of your choice.

RULES

- A minimum of 6 and a maximum of 12 decorated cookies.
- Each individual cookie must have a different design but must fit within the chosen theme.
- Marks **will** be deducted for lack of originality
- Each cookie can be any size although cookies should be ideally ¼" (4-6mm) and no more than 0.4" (1cm) thick not including the decoration.
- Each cookie must be covered with royal icing and decorated with an edible medium
- The cookies must be individual pieces with a design decorated on one surface only, like a picture or a plaque.
- 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
- Non-edible stands are permitted to display the cookies
- All decoration on the cookies **must** be 100% edible
- 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.
- Should you choose to create additional display decoration to enhance the presentation of your cookies, the following applies:
- 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.
- Any stand you choose to use **does not** have to be covered in an edible medium.
- Ribbon (edible or non edible) is permitted to edge the stand or base board and to hang the cookies from a stand
- You do not have to use a cake board.
- If you decide to use a cake board, you must cover the cake board in an edible medium and edge with ribbon (non edible or edible ribbon) and the board must be visible. If you do not do this, you will be disqualified.

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6. One image from the back of your sugarcraft exhibit

13 – 15 years

A Single Tier Cake “Dreams”

A single tiered round cake open to those aged between 13 – 15 years. We would like you to create a single tiered cake using the theme “Dreams” from your imagination.

RULES

- Cake or cake dummies are permitted. You will be awarded the same marks if you use cake or cake dummy.
- Your cake or cake dummy **must** be coated in sugarpaste or royal icing only
- Marks will be deducted for lack of originality
- All decoration must be 100% edible with no non-edible internal supports
- No internal supports.
- No height restriction.
- You are not allowed to use non edible ribbon on the cake
- You must display your cake on a cake board
- The cake board or base drum must be completely covered with icing and edged with ribbon and visible.

HINTS & TIPS

- Place your cake or dummy cake on a cake board that is at least 1.5” bigger than your cake. This must also be completely covered with icing and edged with ribbon.

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6. One image from the back of your sugarcraft exhibit

13-15 years

A Display of Cupcakes

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

RULES

- '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.
- 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.
- Non-edible decorations with non-edible internal supports are NOT permitted on the actual cupcakes
- All decoration on the cupcakes must be 100% edible
- You can use dummy cupcakes for ease or 100% edible cupcakes using cake
- 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.
- Should you choose to create additional display decoration to enhance the presentation of your cupcakes, the following applies:
 - 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.
 - Any stand you choose to use does not have to be covered in an edible medium.
 - Your decoration on the cupcakes must be completely edible.
 - 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.
 - Any decorative topper must be less than the diameter of the cupcake and no more than 1.5 times its height otherwise you will lose marks. It must be balanced within the overall design of the cupcake.
 - Corn silk, noodles and pasta is **not** permitted on the sugarcraft exhibit
 - Cupcake wraps are permitted.
 - Ribbon is permitted on the cake board only.
 - You do not have to use a cake board. If you decide to use a cake board (the board must measure between 12.5mm thick and maximum of 3.81cms). You must cover the cake board in an edible medium and edge with ribbon (non edible or edible ribbon) and the board must be visible. If you do not do this, you will be disqualified.
- If you are using a double board, you must cover both boards in an edible medium and edge with ribbon. Both boards must be visible.

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HINTS & TIPS

- Toppers that are excessive in size or height compared with the cupcake itself will not look balanced and will lose marks.
- You can use dummy cupcakes, but may find it easier to bake your own in advance and leave them uncovered to dry out.
- Edible medium means something that is safe or suitable to eat e.g. sugarpaste

13 – 15 years

Cookies

A display of 6 cookies covered with royal icing and decorated with any edible medium

A display using a minimum of 6 individual cookies, each decorated differently on one surface only covered with royal icing and using any edible medium for decoration e.g. royal icing, modelling chocolate, with a unifying theme of your choice

RULES

- A minimum of 6 and a maximum of 12 decorated cookies.
- Each individual cookie must have a different design but must fit within the chosen theme.
- Marks **will** be deducted for lack of originality
- Each cookie can be any size to fit within the display area.
- Each cookie must be decorated with an edible medium
- Cookies should be ideally ¼" (4-6mm) and no more than 0.4" (1cm) thick not including the decoration.
- The cookies must be individual pieces with a design decorated on one surface only, like a picture or a plaque.
- 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
- Non-edible stands are permitted to display the cookies
- All decoration on the cookies **must** be 100% edible
- 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.
- Should you choose to create additional display decoration to enhance the presentation of your cookies, the following applies:
- 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.
- Any stand you choose to use **does not** have to be covered in an edible medium.
- Ribbon (edible or non edible) is permitted to edge the stand or base board and to hang the cookies from a stand
- You do not have to use a cake board. If you decide to use a cake board, you must cover the cake board in an edible medium and edge with ribbon (non edible or edible ribbon) and the cake board must be visible. If you do not do this, you will be disqualified.

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10 - 12 years

A single tier 6" cake "My Favourite Animal"

We would like you to create a single tier 6" (15cms) round cake showing your favourite animal or even create your own make-believe animal with a make-believe name!

RULES

- Cake or cake dummies are allowed and you will be given the same marks if you use either cake or cake dummies.
- Your cake or cake dummy **must** be coated in an edible medium
- All external decoration must be 100% edible with no non-edible internal supports
- The design must be your own, otherwise you will lose marks
- You must **not** put ribbon on your cake
- An edible inscription/lettering must be used on the cake board with the name of your favourite pet or animal.
- There is no height restriction
- You must use a cake board to display your cake and the board must be visible.
- The cake board must be completely covered in icing and edged with ribbon (edible ribbon or non edible ribbon)

HINTS & TIPS

- Place your cake or dummy cake on a cake board that is at least 1.5" bigger than your cake. This must also be completely covered with icing and edged with ribbon.
- When we say edible medium we mean something that is safe or suitable to eat e.g. sugarpaste

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.

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6. One image from the back of your sugarcraft exhibit

10-12 years

A Display of Cupcakes

We want you to create 6 different cupcakes all with the same theme of your own choice – for example you could choose a spring theme or any other theme.

Marks **will** be deducted for lack of originality – you will lose marks if you copy the design, we want you to use your own imagination.

RULES

- '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.
- 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.
- Non-edible decorations with non-edible internal supports are **NOT** permitted on the actual cupcakes
- All decoration on the cupcakes must be 100% edible
- You can use dummy cupcakes if this is easier or 100% edible cupcakes using cake
- 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.
- Should you choose to create additional display decoration to enhance the presentation of your cupcakes, the following applies:
 - 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.
 - Any stand you choose to use **does not** have to be covered in an edible medium.
- Your decoration on the cupcakes must be completely edible.
- 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.
- Any decorative topper must be less than the diameter of the cupcake and no more than 1.5 times its height otherwise you will lose marks. It must be balanced within the overall design of the cupcake.
- Corn silk, noodles and pasta is **not** permitted on the sugarcraft exhibit
- Cupcake wraps are permitted.
- Ribbon is permitted on the cake board only.
- You do not have to use a cake board. If you decide to use a cake board (the board must measure between 12.5mm thick and maximum of 3.81cms). You must cover the cake board in an edible medium and edge with ribbon (non

edible or edible ribbon) and the board must be visible. If you do not do this, you will be disqualified.

If you are using a double board (two boards placed on top of each other), you must cover both boards in an edible medium and edge with ribbon. Both boards must be visible.

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HINTS & TIPS

- Toppers that are excessive in size or height compared with the cupcake itself will not look balanced and will lose marks.
- You can use dummy cupcakes, but may find it easier to bake your own in advance and leave them uncovered to dry out.
- Non-edible means something that is not safe or not suitable to eat

7-9 years

Cupcakes

We want you to create 6 different cupcakes all with the same theme that you choose – for example you could choose a spring theme or any other theme.

6 different, individual cupcakes with a unifying/common theme of your own choice.

You will lose marks if you copy the design; we want the design to be from your own imagination

RULES

- '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.
- The cupcakes must have the same theme (e.g. spring) but each individual cupcake should be different (non-identical). You will lose marks if you copy a design; we want the design to be from your own imagination.
- Non-edible decorations are **not** allowed on the cupcakes (by non-edible we mean decorations that you **cannot** eat and are **not** safe or suitable to eat)
- All decoration on the cupcakes must be 100% edible
- You can use dummy cupcakes if this is easier or 100% edible cupcakes using cake
- You can use any stand you want
- Your decoration on the cupcakes must be completely edible.
- Wired flowers are not allowed
- Corn silk, noodles and pasta is **not** allowed on the cupcakes
- Cupcake wraps are allowed.
- Ribbon is allowed on the cake board only.
- You do not have to use a cake board.

If you decide to use a cake board (the board must measure between 12.5mm thick and maximum of 3.81cms). You must cover the cake board in an edible medium and edge with ribbon (non edible or edible ribbon) and we must be able to see your cake board. If you do not do this, you will be disqualified.

If you are using a double board (two boards placed on top of each other), you must cover both boards in an edible medium and edge with ribbon. Both boards must be visible.

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6. One image from the back of your sugarcraft exhibit

HINTS & TIPS

- Toppers that are too big or too high on the cupcake will not look balanced and will lose marks.
- You can use dummy cupcakes, but may find it easier to bake your own in advance and leave them uncovered to dry out.
- When we say edible medium we mean something that is suitable or safe to eat e.g. sugarpaste

7-9 years

A single tier cake "My Best Friend"

We want you to create a single tiered cake with the theme of "My Best Friend"

The single tiered cake can be any size and any shape you want.

RULES

- Cake or cake dummies are allowed and you will be given the same marks if you use either cake or cake dummies.
- Your cake or cake dummy **must** be coated in an edible coating such as sugarpaste, modelling chocolate or buttercream (edible means you can eat it)
- The design must be your own design from your imagination otherwise you will lose marks
- All decoration on your cake must be 100% edible
- You must **not** put ribbon on your cake
- Edible lettering must be used on the cake board with the name of your best friend
- You must use a cake board to display your cake and we must be able to see the cake board
- The cake board must be completely covered in icing and edged with ribbon (edible ribbon or non edible ribbon)

HINTS & TIPS

- Place your cake or dummy cake on a cake board that is at least 1.5" bigger than your cake. This must also be completely covered with icing and edged with ribbon.

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HINTS & TIPS

- When we say edible medium we mean sugarpaste, modelling paste, modelling chocolate etc
- Non edible means you cannot eat it and it is not safe to eat

Under 7 years

Modelling – “My Toy”

We want to see you create your favourite toy using an edible medium such as modelling paste.

Your own design of your favourite toy will be placed on a cake board covered with an edible medium and edged with ribbon.

RULES

- Any size cake board can be used
- All decoration on the cake board must be 100% edible
- You must **only put ribbon around the edge of the cake board**
- Edible lettering can be used on the cake board if you want
- The cake board must be completely covered in icing and edged with ribbon (edible ribbon or non edible ribbon)

HINTS & TIPS

- Try to decorate your cake board with the same theme
- Your toy could be your teddy bear or a car, it is your choice but must be completely edible (this means it is safe and suitable to eat)

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HINTS & TIPS

- When we say edible medium we mean sugarpaste, modelling paste, modelling chocolate etc
- Non edible means you cannot eat it and it is not safe to eat