

## Cake International On Screen

### March 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.

**Head Judge David Close**

**Senior Floral Judge Alan Dunn**

**Senior Cookie Judge Marta Torres**

**Senior Decorative Exhibit Judge Rhianydd Webb**

**Senior Wedding Cakes Judge Ben Fullard**

Please direct any questions to [questions@ichf.co.uk](mailto: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	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	2 Tier Buttercream cake category	
L	Head Judge’s Wild Card category	
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	



**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 - Floral Sugarcraft Exhibit

A floral sugarcraft exhibit of realistic flowers.

You choose the design, you could, for example, create a hand tied bouquet or a display of flowers in a vase, the 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 7 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. TWO images 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

- Flowers and elements **must** be made from edible flower paste only. Cold porcelain and Artista Soft is **not** permitted in this category.
- Your flowers must be realistic flowers
- You do not have to use a baseboard. If you decide to use a baseboard, you must cover the baseboard in an edible medium and edge with ribbon (non- edible or edible ribbon). If you do not do this, you **will** be disqualified.
- 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.
- Thread used should be natural (e.g. cotton, silk, lacemaker's cotton or any natural fibre).
- You must not use synthetic threads and feathers
- You must not use decorative wire
- There is no height restriction
  
- 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

**7 images total including two close up and a written list of your flowers/foliage.**

## 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

- The flowers and foliage must be realistic
- You must present a minimum of **3 different types of realistic flowers and a minimum of 1 type of realistic foliage**

In order to qualify for this category, you **MUST** follow the category rules and submit **ALL** of the following 7 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. TWO images 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

- Non-edible stands, supports and containers are permitted
- Oasis/floral foam is permitted but must not be visible and must be covered with an edible medium.
- You do not have to use a baseboard. If you decide to use a baseboard, you must cover the baseboard in an edible medium and edge with ribbon (non-edible or edible ribbon). If you do not do this, you **will** be disqualified.
- Floral elements and foliage must be made using any edible type of wafer paper
- Cold porcelain is not permitted.
- 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.
- Where used, thread should be natural e.g. cotton, silk, lacemaker's cotton or any natural fibre.
- Synthetic threads and feathers are not permitted.
- Non-edibles such as beads, diamantes etc. are permitted but must not predominate.
- Decorative wire is permitted.
- No height restriction

- 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 7 images including 2 close up images of your sugarcraft exhibit and a written list of your flowers/foliage.**

## 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 7 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. TWO images 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 flowers may be realistic, stylistic or fantasy or a combination.
  - Non-edible stands, supports and containers are permitted
  - Oasis/floral foam is permitted but must not be visible and must be covered with an edible medium.
  - If you *choose* to use a base board or stand (you do not have to use a base board or stand) then ribbon (edible ribbon or non edible ribbon) must be attached to the base board or stand only and the base board must be covered in an edible medium, if you do not do this you will be disqualified
  - Floral elements must be made using any edible type of flower paste.
  - Cold porcelain is not permitted.
  - 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.
  - Where used, thread should be natural e.g. cotton, silk, lacemaker's cotton or any natural fibre.
  - Synthetic threads and feathers are not permitted.
  - Non-edibles such as beads, diamantes etc. are permitted but must not predominate.
  - Decorative wire is permitted.
  - No height restriction
  - 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 7 images including 2 close up and a written list of your flowers/foilage used.**

## 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. TWO images 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
- 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.
  - Each cookie can be any size to fit within the display area.
  - Each cookie must be decorated with royal icing
  - 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 royal icing and the decoration should not protrude more than 15mm from the surface of the cookie or you will be disqualified. If the judges believe the height exceeds 15mm from the surface of the cookie, they will ask for evidence, this process will delay marking of your sugarcraft exhibit.
  - Non-edible stands are permitted to display the cookies
  - 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 baseboard. If you decide to use a baseboard, you must cover the baseboard 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.



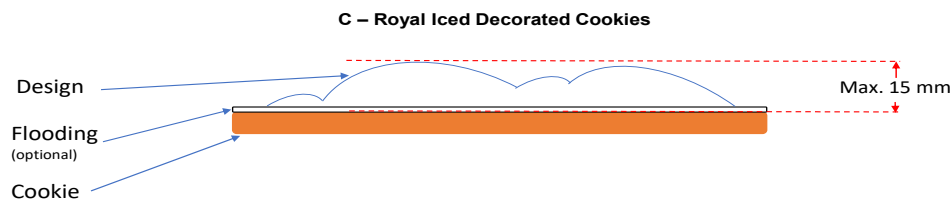
- Cookies: These are where the most marks will be awarded, **all** parts of the cookies and their decoration must be completely edible, containing no wires or supports etc.
- Should you *choose* to create additional display decoration to enhance the presentation of your cookies, the following applies:
- 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.
- 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 TWO close up images.



## D - 3D Display of Cookies

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

### RULES

- 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.
- Marks **will** be deducted for lack of originality
- The design must be a 3D object (e.g. an animal or a box) constructed from cookies.
- Cookie should be ideally ¼" (4-6mm) and no more than 0.4" (1cm) thick not including the decoration.
- 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).
- You cannot use non-edible supports for any part of the assembly of the cookies.
- Non-edible stands are permitted to display the cookies
- 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.
- Your cookies and the decoration **on** the cookie 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. Non-edible stands are permitted to display the cookies
- No height restriction.
- You do not have to use a baseboard. If you decide to use a baseboard, you must cover the baseboard 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.

In order to qualify for this category, you **MUST** follow the category rules and submit **ALL** of the following 7 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. TWO images 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

#### 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 7 images including TWO close up images.**

## **DD- Decorated Cookies using any edible medium**

A display using a minimum of 6 and a maximum of 12 individual cookies, each decorated differently on one surface only using any edible medium e.g. modelling chocolate, with a unifying theme of your choice.

Your decoration should **not** protrude more than 20mm from the surface of your cookie (see image below for measuring guidelines) If the judges believe the height exceeds 20mm from the surface of the cookie, they will ask for evidence. This process will delay the marking of your sugarcraft exhibit.

### **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 baseboard. If you decide to use a baseboard, you must cover the baseboard 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.

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. TWO images 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
- 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 TWO close up**

**Thanks to Silviya Jankowski of Bicky Picky for the sample 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.

### RULES

- All elements on the plaque must be entirely edible (e.g. chocolate, royal icing, sugar paste, modelling/flower pastes).
- It may include any or all of these elements: painting, drawing, writing, piping, relief type work i.e. having a more sculptural surface.
- 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.
- A decorated card is not a plaque and **will** be disqualified.

The plaque may be presented but not fixed on a non-edible plate stand or a non-edible display board.

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. TWO images 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
- No height restriction.
  - 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 cover the baseboard 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.

### 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 7 images including TWO close up**

## F - Display of Cupcakes

Six 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 may 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 base board only.
- 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 cover the baseboard 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.

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.

- One image of the front of your sugarcraft exhibit **CLOSE UP**
- One image of the front of your sugarcraft exhibit
- One image of the left hand side of your sugarcraft exhibit
- One image of the right hand side of your sugarcraft exhibit
- One image taken from above of your sugarcraft exhibit
- One image from the back of your sugarcraft exhibit

#### 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.

**End Display Cupcakes Category F**  
**Total 6 images including one close up**

## 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.

### RULES

- This may be a single cake or a group of cakes, as long as it fits within the overall space allowed.
- It must be ***carved/sculpted from 100% cake*** and covered in sugar paste, royal icing or chocolate.

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. 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

- The cake must be edible apart from non-edible food safe internal supports
- 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.  
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. 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
- Dummies are NOT permitted.

- The cake can be any size
- There is no height restriction
- You **must** use a baseboard (the board must measure between 12.5mm thick and maximum of 3.81cms). You **must** cover the baseboard in an edible medium and edge the board 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.

#### 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 7 images including one close up and one of the cake being cut**

## 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.

## 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 of displays
- 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 but must be used in context e.g. for flower centres and stems. They should not dominate the display.
- Internal supports are permitted but must not be visible.
- 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.
- Posy picks need not be used for the attachment of floral elements as the piece is not intended for consumption
- There is no height restriction
- 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 cover the baseboard 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.

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



## 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**

## 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).

## RULES

- A Decorative Exhibit of a model/s or figure/s made from any edible confectionary or sugarcraft medium **OR**
- A decorative exhibit of a bust (1 bust only) made from any edible confectionary or sugarcraft medium
- The exhibit **MUST** be covered completely in an edible medium with no visible external supports except those used in wired flowers and foliage made from an edible medium.
- Internal supports are permitted but 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. flower centres and stems. They should not dominate the display.
- Dummies are permitted.
- Rice Krispie Treats (RKT) is permitted.
- Corn silk, noodles and pasta are permitted but must be used sparingly
- Posy picks need not be used for the attachment of floral elements as the piece is not intended for consumption
- There is no height restriction
- 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 cover the baseboard 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.

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.

- One image of the front of your sugarcraft exhibit CLOSE UP
- One image of the front of your sugarcraft exhibit
- One image of the left hand side of your sugarcraft exhibit
- One image of the right hand side of your sugarcraft exhibit
- One image taken from above of your sugarcraft exhibit
- One image from the back of your sugarcraft exhibit

#### 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 OR 6 images of A Bust including a close up**

## 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.

### 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 of displays – as long as it fits within the overall space allowed.
- 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.
- 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.
- Internal supports are permitted but must not be visible.
- 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.
- Posy picks need not be used for the attachment of floral elements as the piece is not intended for consumption
- There is a height restriction of 10 inches (25cms)
- 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.
- 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** cover the baseboard 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.

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)

**End small decorative exhibit category J**

**7 images including one close up and one showing the measurements of your sugarcraft exhibit.**

**Thanks to our Senior Judge Rhianydd Webb from Dragons & Daffodils for the image**

**Sample measuring image for small decorative exhibit**



## K – 2 Tier Buttercream Cake

A 2 tier cake covered and decorated with buttercream, the design is your own choice. Marks **will** be deducted for lack of originality.

### RULES

- Dummies are permitted. If dummies are used, no part of the dummy must be exposed.
- The cake/dummies must be covered in buttercream
- Cake stands and pillars are permitted.
- Internal and external supports for the tiers of the cake are permitted
- Where wire from flowers and foliage made from an edible medium penetrate the coating, a suitable barrier must be used i.e. 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 this must be visible
- 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.
- 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.
- No artificial decoration is permitted, see separate rules sheet for definition of artificial decoration.
- Decorative wire is permitted (e.g. floral hoops)
- 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.
- No height restriction.
- Corn silk, noodles and pasta is not permitted on the sugarcraft exhibit
- 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 cover the baseboard in an edible medium and edge with ribbon (non edible or edible ribbon). If you do not do this, you **will** be disqualified. The board must be visible.
- 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.

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

#### HINTS & TIPS

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

**End buttercream tier cake category K**

**Total 6 photographs/images including one close up**

## L - Head Judge's Wild Card: Women's History

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

The theme of Women's History is to celebrate International Women's Day on 8<sup>th</sup> March 2021.

Choose a woman in history, it could be a writer, painter, campaigner, you decide. Make something awesome for the Head Judge!

### RULES

- Dummies are permitted. If dummies are used, no part of the dummy must be exposed.
- Marks **will** be deducted for lack of originality
- Internal supports are permitted.
- No height restriction.
- Any edible medium.
- Corn silk, noodles and pasta are permitted.
- Safety seal, cold porcelain and Artista Soft are not permitted.
- 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** cover the baseboard in an edible medium and edge with ribbon (non edible or edible ribbon). If you do not do this, you **will** be disqualified. The board must be visible.
- 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.

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



## 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**

## 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.

### RULES

- Vegan royal icing is acceptable.
- Marks **will** be deducted for lack of originality
- Fruit cake or cake dummies are permitted.
- All dummies/cakes must be coated in royal icing only. If dummies are used, no part of the dummy must be exposed.
- All decoration must be made from royal icing only.
- Royal icing is the only medium permitted in this class.
- Non-edible decoration is not permitted.
- Pillars, separators and stands are permitted.
- Riser dummies may be used but must be fully coated in royal icing
- Glaze or shimmer is not permitted in this class.
- Internal supports permitted in cake only (i.e. dowels if necessary).
- 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 this must be visible
- 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 edged with ribbon (edible ribbon or non edible ribbon). If you do not use a base board you **will** be disqualified. The board must be visible.
- If you are using a double board, you **must** cover both boards in royal icing and edge with ribbon (edible or non-edible ribbon). Both boards must be visible.
- Ribbon (non-edible) is permissible to edge the base drum/board only
- No height restriction.

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

#### 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 category M**

## 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.

### RULES

- The cake must be coated finished round or square cake or a dummy round or square cake.
- It must be coated in sugarpaste, royal icing, chocolate/chocolate paste or buttercream.
- 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.
- 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.
- 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. 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
- Corn silk, noodles and pasta is not permitted on the sugarcraft exhibit
- Wired flowers and foliage made from an edible medium, that penetrate the coating should be attached using a suitable barrier i.e. posy pick.
- No artificial decoration is permitted, see separate rules for definition.
- Dummies are permitted. If dummies are used, no part of the dummy must be exposed.
- 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** cover the baseboard in an edible medium and edge with ribbon (non-edible or edible ribbon). If you do not do this, you **will** be disqualified. The board must be visible. If you are using a double board, you **must** cover both boards in an edible medium and edge with ribbon (edible or non-edible). Both boards **must** be visible.

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
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

#### 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 and a written translation of your inscription if necessary **Category N****

## O - Wedding Cake of 2 or More Tiers

**Any colour** is permitted including white, ivory or cream.

### RULES

- Dummies and dummy spacers are permitted. If dummies are used, no part of the dummy must be exposed.
- Marks **will** be deducted for lack of originality.
- The cake and any spacers must be covered with sugar paste, royal icing, chocolate or buttercream.
- Cake stands and pillars are permitted.
- Internal and external supports for the tiers of the cake are permitted
- Where wire from flowers and foliage made from an edible medium penetrate the coating, a suitable barrier must be used i.e. posy pick.
- 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.
- 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. 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
- No artificial decoration is permitted, see separate rules for definition of artificial decoration.
- Corn silk, noodles and pasta is not permitted on the sugarcraft exhibit
- Decorative wire is permitted (e.g. floral hoops)
- 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.
- No height restriction.
- 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** cover the baseboard in an edible medium and edge with ribbon (non edible or edible ribbon). If you do not do this, you **will** be disqualified. The board must be visible.
- If you are using a double board, you **must** cover both boards in royal icing and edge with ribbon (edible or non-edible ribbon). Both boards **must** be visible.

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

#### 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**

## 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.

### RULES

- Create a non-white, alternative style wedding cake exploring the use of colour.
- White, ivory or cream colour is permitted but must be used sparingly and not pre-dominate.
- Dummies and dummy spacers are permitted. If dummies are used, no part of the dummy must be exposed.
- Cake pillars and separators are permitted.
- The cake and any spacers must be covered with sugar paste, royal icing, chocolate or buttercream
- Cake stands and pillars are permitted.
- Internal and external supports for the tiers are permitted.
- 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.
- Where wire from flowers and foliage made from an edible medium penetrate the coating, a suitable barrier must be used 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 must be visible
- 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.
- Corn silk, noodles and pasta is not permitted on the sugarcraft exhibit
- No artificial decoration is permitted, see separate rules for definition of artificial decoration.
- Decorative wire is permitted (e.g. floral hoops)
- 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.
- No height restriction.
- 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** cover the baseboard in an edible medium and edge with ribbon (non-edible or edible ribbon). If you do not do this, you **will** be disqualified. The board must be visible.
- 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.

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

#### 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**

## Q - Beginners

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

### RULES

- 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.
- 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.
- The style and design are the competitor's choice.
- All decoration must be edible with NO non-edible internal supports.
- The cake must be coated with sugarpaste *or* royal icing.
- 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.
- 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.
- Corn silk, noodles and pasta is not permitted on the sugarcraft exhibit
- If wires in flowers and foliage made from an edible medium penetrate the cake a suitable barrier must be used, i.e. 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, however the top edge of the posy pick **must** be visible
- Ribbon up to 15mm wide may be used to the base of the cake.
- 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** cover the baseboard in an edible medium and edge with ribbon (non-edible or edible ribbon). 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.

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

#### 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**

## R: Hand Painted Cake

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

### RULES

- 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
- Marks **will** be deducted for lack of originality.
- Any edible medium may be used to hand paint your scene of your choice.
- The use of stencils are permitted but the stencil design must not dominate or be part of your main hand painted design
- The use of photo printing is prohibited
- Airbrushing is allowed
- Any theme of your choice.
- Each tier or the entire cake may be carved. You may use food safe non-edible internal supports.
- The cake structure and/or tiers must be fully coated in sugarpaste, royal icing or chocolate.
- All external decoration must be completely edible with no non-edible internal supports. Wired flowers and foliage made from an edible medium are permitted.
- 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.
- The cake and any spacers must be covered with sugar paste, royal icing or chocolate
- Cake stands and pillars are permitted.
- Corn silk, noodles and pasta is not permitted on the sugarcraft exhibit
- Internal and external supports for the tiers or cake structure are permitted
- Wired flowers and foliage made from an edible medium that penetrate the coating must be attached using a suitable barrier, i.e. 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 must be visible
- No artificial decoration (see separate rules sheet for definition).
- Decorative wire is permitted (e.g. floral hoops)
- Ribbon is permitted to the edge of the base board/drum only.
- No height restriction.
- 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** cover the baseboard in an edible medium and edge with ribbon (non edible or edible ribbon). 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.



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

#### 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**