



# ITALY INTERNATIONAL CAKE SHOW

24<sup>TH</sup>-26<sup>TH</sup> SEPTEMBER 2021 | FIERA DI ROMA

COMPETITION SCHEDULE 2021



**YOU MUST ALSO DOWNLOAD THE RULES AND READ THOROUGHLY.  
We would like to remind you that your exhibit must not be shown on social media or  
in any previous competition prior to judging**

## RULES, REGULATIONS AND GUIDELINES

### REGISTRATION:

- Register through [www.italyinternationalcakeshow.it](http://www.italyinternationalcakeshow.it) by filling out on-line registration form and paying registration fee. Be sure to bring with you a copy of your receipt when you bring your entry for set-up.
- One entry per person per category. It is possible to enter more than one category but only one entry per category.
- All registrations MUST BE RECEIVED online no later than on Friday, September 01<sup>st</sup>, 2021
- No late entries will be accepted once registration has closed

### ENTRY FEE:

- The entry fee is € 25,00 for each entry in each category. Each entry will be combined with an entry ticket valid for all three days of the event.

### SET-UP:

- Bring your work on the following days and times: on Thursday 23<sup>rd</sup> September from 12.00 p.m. to 5.30 p.m. and on Friday 24<sup>th</sup> from 7.30 a.m. to 9.30 a.m.
- One assistant only per competitor, with an entrance ticket, for the loading and unloading of the cake.
- No table decor will be allowed.
- All competitors must check in at registration desk prior to being granted access to the competition area.
- At check-in all competitors will receive an entry number to be used to identify their cake during the judging of the competition.
- NO PERSONAL OR BUSINESS CARD AND WORK DESCRIPTION ALLOWED.
- A sticker underside the cake board will include these information: competitor's name - category of the entry - stand number.
- Any entry not adhering to the competition rules inappropriate in the opinion of the Judges will be eliminated from judging and from the display area.
- NO COMPETITION PIECES CAN BE REMOVED BEFORE 5.30 P.M. ON SUNDAY SEPTEMBER 26<sup>th</sup>.

### JUDGING:

- Judging will begin at 10.00 a.m. on Friday September 24<sup>th</sup> and continue until concluded.
- All entries will be judged by a team of indisputed professionals.
- All judges' point evaluation on each entry will be available at the registration desk not earlier than on Sunday September 26<sup>th</sup>, 3.00 p.m.

### SCORING & Judging criteria:

- adherence to the theme
- creativity
- design and concept
- skill and precision of techniques
- attention to details

## COMPETITION CLASSES 2021

<b>A</b>	THEMED CAKES: Italian Art
<b>B</b>	WEDDING CAKE OF 3 OR MORE TIERS
<b>C</b>	SUGAR FLOWER DISPLAY: The Four Seasons Composition
<b>D</b>	MODELING DECORATIVE EXHIBIT
<b>E</b>	HAND PAINTED CAKE
<b>F</b>	DECORATED PLAQUE: musical theme. Anniversaries year 2021
<b>G</b>	ROYAL ICED CAKE OF 1,2 OR 3 TIERS
<b>H</b>	ARTISTIC SHORTCRUST PASTRY
<b>I</b>	3D DISPLAY OF A SET OF 4 DECORATED COOKIES: important anniversaries
<b>L</b>	SMALL DECORATIVE EXHIBIT
<b>M</b>	COMPETITION IN COUPLE: That's love!
<b>N</b>	6-12' : My favorite cartoon
<b>O</b>	12-18'DECORATIVE EXHIBITE
<b>P</b>	HOTEL SCHOOLS: 3 TIERS CAKE + TRUE TASTING CAKE
<b>Q</b>	POLYMER CLAY MODELING

## A - THEMED CAKE: ITALIAN ART

Theme: "Italian Art"

The Italian art is celebrated all around the world. We want you to design a cake showing your idea of what Italian art is for you.

### RULES

- Dummies or cake are permitted
- Internal food safe supports are permitted but no visible external supports or wires are allowed except in wired sugar flowers and foliage.
- Wired sugar flowers and foliage may contain wires, tape, stamen and polystyrene centres.
- Where wire from sugar flowers and foliage penetrate the coating, a suitable barrier must be used, e.g. posy pick.
- Internal food safe armature/non-edible food safe internal supports for any models or decoration is permitted but must be covered in an edible medium and attached with a posy pick.
- No artificial decoration is permitted.
- The exhibit must not exceed 14" x 14" (35cm x 35cm) square.
- No height restriction.
- The base board/drum must be covered in an edible medium and edged with ribbon.

## B - WEDDING CAKE OF 3 OR MORE TIERS

A wedding cake of 3 or more tiers. Any colour is permitted.

### RULES

- The cake and any spacers must be covered with sugar paste, royal icing or chocolate.
- Cake stands and pillars are permitted.
- Internal and external supports for the tiers of the cake are permitted.
- Where wire from sugar flowers and foliage penetrate the coating, a suitable barrier must be used.
- Wired sugar flowers and foliage may contain wires, tape, stamens and polystyrene centres.
- Internal food safe armature/nonedible food safe internal supports for the decoration is permitted and the decoration must be covered in an edible medium.
- No artificial decoration is permitted.
- The exhibit must not exceed 18" x 18" (45cm x 45cm) square.
- Ribbon is permitted to the edge of the cake board.
- The cake board must be fully coated in an edible medium and edged with ribbon.
- No height restriction.

## C - SUGAR FLORAL DISPLAY - THE FOUR SEASONS COMPOSITION

A sugar floral display of realistic flowers that represent The Four Seasons.

### RULES

- Flowers and elements must be made from sugar flower paste or edible pastes only.
- Non-edible stands and non-edible containers are permitted
- The container for holding the flowers can be made of non-edible materials but must not be visible and must be covered with edible materials.
- Ribbon may be attached to the board or stand only.
- Cold Porcelain is not permitted.
- Wire, tape, stamens, polystyrene centres and thread may be used in context e.g. for stems and flower centres.
- Synthetic threads and feathers are not permitted.
- Non-edibles such as beads, diamantes etc are not permitted.
- The display must fit within an 18" x 18" (45cm x 45cm).
- No height restriction.
- A card measuring MUST be placed in front of your exhibit naming the flowers/foilage represented, if you do not include the list of flowers with your exhibit you will lose marks.

## D - MODELING DECORATIVE EXHIBIT

A decorative display fully decorated with any edible medium

### RULES

- It can 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.
- Wired sugar flowers may contain wires, tape, stamen and polystyrene centres but must be used in context.
- Internal supports are permitted but must not be visible.
- Rice Krispie Treat may be used.
- Dummies are permitted.
- The entire exhibit must not exceed 24" x 24" (60cm x 60cm) square.
- There is no height restriction.
- If a cake board is used, it must be fully coated in an edible medium and edged with ribbon.

## E - HAND PAINTED CAKE

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

### RULES

- Cake or dummies are permitted.
- Any edible medium may be used.
- Any theme of your choice.
- Each tier or the entire cake may be carved.
- The cake structure and/or tiers must be fully coated in sugarpaste, royal icing or chocolate.
- All external decoration must be completely edible while the internal supports can be inedible but completely covered with edible materials. However, sugar flowers and leaves or edible materials are allowed
- The cake and any spacers must be covered with sugar paste, royal icing or chocolate
- Cake stands and pillars are permitted.
- Internal supports for the tiers or cake structure are permitted.
- No artificial decoration are permitted.
- Ribbon is permitted to the edge of the cake board.
- The cake board must be fully coated in an edible medium and edged with ribbon.
- The exhibit must not exceed 18" x 18" (45cm x 45cm).
- No height restriction.

## F - DECORATED PLAQUE MUSICAL THEME. ANNIVERSARIES YEAR 2021 MADE FROM PASTILLAGE, SUGAR PASTE OR CHOCOLATE

The entire plaque including the decoration on the plaque must be completely edible.

### RULES

- The work must be made entirely by hand. Texture mats, rolling pins and moulds must NOT be used.
- The plaque may be presented but not fixed on a non-edible plate stand or a non-edible display board.
- The base board or drum must be fully coated in an edible medium.
- The exhibit, including the stand, must not exceed an area of 10" x 10" (25cm x 25cm).
- No height restriction.

## G - ROYAL ICED CAKE OF 1, 2 OR 3 TIERS

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

### RULES

- All the tops must be covered either in royal icing or in sugar paste.
- All dummies/cakes must be realized in ROYAL ICING and SUGAR PASTE
- All decorations must be made exclusively in ice.
- Modeling is allowed only made in ice. Flowers made in ice or gum paste and inserted in specific cones for cakes are allowed
- Non-edible decoration is not permitted.
- Dummies may be used but must be fully coated in royal icing.
- Internal supports permitted in cake only.
- The cake board must be fully coated in royal icing and edged with ribbon.
- The exhibit must not exceed 14" x 14" (35cm x 35cm) square.
- No height restriction.

## H - ARTISTIC SHORTCRUST PASTRY

The three-dimensional piece must be entirely carried out in short pastry.

### RULES

- The pastry work must be assembled with an edible glue (chocolate, sugar paste, ice...).
- It must have a link with its own region (monuments, landscapes, traditions ...). And it is necessary to write the chosen theme with edible materials on the work.
- The use of any internal support in inedible material is not allowed.
- The pastry can be natural, colored in paste, painted or even decorated with other edible ornaments, provided that the latter do not cover more than 20% of the surface and the pastry will still be the protagonist.
- The base of the work must not exceed the size of 16"x16" (40x40 cm).
- There are no height restrictions other than those dictated by common sense.
- The scenography that contributes to embellish the work (where present) must be subject to the same rules as the work itself.

## I - 3D DISPLAY OF A SET OF 4 DECORATED COOKIES: IMPORTANT ANNIVERSARIE

Display of a SET OF 4 BISCUITS DECORATED in relief inspired by an important anniversary of free choice. (marriage, communion, graduation etc.)

### RULES

- The decorations must be in relief, possibly made in icing, or in sugar paste or plastic chocolate. The use of molds is not recommended.
- Cookies and cookie decorations must be fully edible if they are assembled using only an edible material (eg Royal icing or chocolate).
- The stand or support for the display of cookies may be inedible.

### IMPORTANT:

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

## L - SMALL DECORATIVE EXHIBIT

A decorative display fully decorated with any edible medium that might be used in confectionary or sugarcraft.

### RULES

- A small decorative work of your choice.
- The exhibit MUST be realized completely in an edible medium with no visible external supports.
- Internal supports are permitted but no visible external supports or wires are allowed.
- Wired sugar flowers may contain wires, tape, stamen and polystyrene centres but must be used in context.
- Dummies are permitted.
- The Exhibit must fit within a 10" x 10" (25cm x 25cm) area with a maximum height of 10" (25cm).
- If a cake board is used, it must be fully coated in an edible medium and edged with ribbon.



## M - COMPETITION IN COUPLE: THAT'S LOVE!

Open to teams of 2 people.

### RULES

- The display must be LOVE THEMED, and a plaque made from sugar must state the theme.
- There are no restrictions on the mixture of styles.
- Only edible mediums are to be used.
- Internal supports and dummies are permitted but no visible external supports are allowed except in wired sugar flowers and foliage.
- Wired sugar flowers and foliage may contain wires, tape, stamen and polystyrene centres all used in context.
- The exhibit must not exceed 14" x 14" (35cm x 35cm) square
- No height restriction.

The display's innovative ideas and use of different skills and ideas

## N - 6-12' : MY FAVORITE CARTOON

A single tiered 6" (15cms) round cake open to 6 -12 years old children. We would like you to create a cake using the theme "MY FAVORITE CARTOON".

### RULES

- Cake or cake dummies are permitted.
- Your cake or cake dummy must be coated in sugarpaste or royal icing
- All decoration must be 100% edible with no non-edible internal supports
- No internal supports.
- Your cake or cake dummy and cake board must fit inside a 10" x 10" (25cm) square area
- No height restriction.
- The cake board must be completely covered with icing and edged with ribbon.

## O - 12-18' DECORATIVE EXHIBITE

Open to 13-18 years old boys/girls only.

A decorative exhibit fully decorated with any edible medium that might be used in confectionary or sugarcraft.  
Create a decorative exhibit from your imagination.

### RULES

- This may be a single display piece or a group.
- The exhibit MUST be covered completely in an edible medium with no visible external supports.
- Wired sugar flowers may contain wires, tape, stamen and polystyrene centres all used in context.
- Internal supports are permitted but must not be visible.
- Dummies are permitted.
- The exhibit must not exceed 14" x 14" (35cm x 35cm)
- No height restriction.
- If a cake board is used, it must be fully coated in an edible medium and edged with ribbon.

## P - HOTEL SCHOOLS: 3 TIERS CAKE + TRUE TASTING CAKE

Open to teams of up to 10 people.

A decorative display that is intended for consumption AND that is fully decorated with any edible medium that might be used in confectionary or sugarcraft.

### RULES

- This may be a single display piece.
- The exhibit MUST be covered completely in an edible medium with no visible external supports except those used in wired sugar flowers and foliage.
- Wired sugar flowers may contain wires, tape, stamen and polystyrene centres but must be used in context.
- Internal supports are permitted but must not be visible.
- Dummies are permitted.
- The entire exhibit must not exceed 24" x 24" (60cm x 60cm) square.
- There is no height restriction.
- The cake board must be fully coated in an edible medium and edged with ribbon.
- A real cake must be presented for the testing judges.

## Q - POLYMER CLAY MODELING. THEME: VINTAGE MEMORIES!

A decorative display fully decorated

### RULES

- A Small Decorative Exhibit.