



# ITALY INTERNATIONAL CAKE SHOW

27<sup>TH</sup>-28<sup>TH</sup> FEBRUARY - 1<sup>ST</sup> MARCH 2021 | FIERA DI ROMA

2021\_ COMPETITION SCHEDULE





**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, January 1<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 entries to the registration desk on Saturday February 27<sup>th</sup> from 7.30 to 8.45 a.m.
- One assistant only per competitor.
- 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 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 MONDAY MARCH 1<sup>st</sup>

### JUDGING:

- Judging will begin at 9.00 a.m. on Saturday February 27<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 Monday March 1<sup>st</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**

- Dummies and dummy spacers are permitted.
- 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 represents The Four Seasons.

### **RULES**

- Flowers and elements must be made from sugar flower paste only.
- Non-edible stands and non-edible containers are permitted.
- Oasis/floral foam is permitted but must not be visible and must be covered in an edible medium.
- 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 with no non-edible internal supports. Wired sugar flowers and foliage, however, are permitted.
- 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 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**

- All elements on the plaque must be entirely edible.
- 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

- Cake dummies are permitted.
- All dummies/cakes must be coated in royal icing only.
- 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.
- 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

Make a display of 3D SET OF 4 DECORATED COOKIES using an important anniversaries theme of your choice.

### **RULES**

- The design must be a 3D object constructed from cookies.
- 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).
- non-edible supports for any part of the assembly of the cookies are permitted.
- Non-edible stands are permitted to display the cookies.
- Your cookies and the decoration on the cookie must be completely edible.
- Wired sugar flowers may contain wires, tape, stamen and polystyrene cones and must be used in context.
- Non-edible stands must display the cookies.
- The exhibit must not exceed 12"x 12" (30cm x 30cm) square.
- No height restriction.
- The cake board must be fully coated in an edible medium and edged with ribbon.

### **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 Exhibit of your choice.
- The exhibit **MUST** be covered 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.
- The Exhibit must fit within a 14" x 14" (35cm x 35cm) area with a maximum height of 14" (35cm).