

RULES & REGULATIONS

Cake Festival Poland 2018

Cake Festival 2016 Poland Katowice - 3rd International Cake Decorating Festival in Poland will take place in SPODEK, Katowice, 23-24 October 2018.

There will be presented the works taking part in the competition judged by the professional sugarcrafters from Poland and abroad. The Festival is opened for audience. The Festival will be accompanied with a rich program of shows i.e. demonstrations held by guests from all around the world, where you will be able to learn decoration techniques.

At SPODEK in Katowice there will be many stands offering tools, products and confectionery materials.

Those who want to take part in the competition are invited to fill the form on our website, attach the photos of recent works. Each competitor can enter more than one category, with one work per one category. The fee for an entry is 40 PLN (every next entry by the same competitor is 20 PLN). Each competitor will get a ticket for two days of the Festival. The tickets will be given to them on the day of the delivery of the works i.e. on Monday, 22 October 2018. You will be notified by an e-mail about the payment. The closing day for the entries is 9 September 2018. For each category of the competition there will be 1st, 2nd and 3rd prize. The prizes will be chosen from the entries that were given the badge with the information about getting gold, silver or bronze award. The results will be announced on Wednesday 24 October 2018 at 4PM. The best work of all will also be announced. In children category, if there will not be enough entries, only one work will be awarded (with the 1st prize) in each group i.e. 9 years and under, 10-13 years, 14-17 years of age.

Registration:

The registration is by the website of ABILET.pl: <http://cakefestival.abilet.pl> and the closing day for entries is midnight 09 September 2018. Please do not show your exhibit on any website or social media site, otherwise the exhibit may be disqualified. All exhibits must be genuine work of the competitor. Each entry must be ended with appropriate fee. The fees are not refunded.

Competitors must submit at least two photos of their recent works (does not refer to children category), preferably with the suitable category (not required). If there will be more entries than the capacity of the show area, the jury will choose the entries that will pass on to the second phase of the competition. The process will be carried on the base of the photos sent by competitors during registration. Competitors will be notified by e-mail about admission to the competition and about further details.

Those who will not be admitted to the competition will be refunded with 90% of the entrance fee.

Delivery of Exhibits:

All the exhibits must be delivered on Monday, 22 Octobre 2018 between 3PM and 6PM. This will give the jury enough time to watch all the exhibits (the competition lasts only two days). Each competitor will register on the delivery and will be given space to position their exhibit. The organizers reserve right to move the exhibits if necessary. There will be also space for repairing any damages that may happen during transportation. Competitors are requested to bring their own repair kits. Travelling boxes must be removed from the exhibition after delivery and brought back on collection (there will be no space for storage). Each competitor is allowed only one helper in the set-up area. After placing the exhibits competitors must leave the exhibition area immediately. You can come back to the exhibition on Tuesday (please have your tickets with you). Competitors will be given the confirmation of taking part that will be necessary on the delivery.

Competitors Reference Labels:

Each competitor will be given two labels. Please attach one label to your exhibit so that it is visible to the judges and the other to the base of your exhibit for security purposes. You must then place your exhibit on the designated place (by the category and number). Once you place your exhibit you will be given the competitor badge that must be worn at all times during the Competition.

Security:

Despite the application of the principles of security, the organizers take no responsibility for any damage or loss of exhibits, equipment or personal effects.

Intellectual Property Rights:

By entering the competitions the competitors allow that the exhibits will be photographed and/or filmed and the photographs will be shared and used by the organisers in the future (eg. published in magazines, social media sites or on television).

Removal of Exhibits from Show:

All the exhibits must be removed after 5PM on Wednesday 24 Octobre, not earlier. Any exhibit not taken by 6PM will be destroyed by the organizer. Please make sure your exhibit is removed by you or other person. The organizers take no responsibility for loss of exhibits.

Results:

Judging will take place on Monday before opening of the show. The results will be announced on Tuesday. The 1st, 2nd and 3rd prize in each category will be announced on Wednesday.

Judges Forum:

The judges will be available on Wednesday to talk about the decision they made. Competitors are encouraged to talk to the Chairman of Judges about any advice and guidance. There will be no feedback after the show.

Award guidelines:

All exhibits must be unaided work of the competitor. Each exhibit should be original work and not entered into any other competition or exhibition. Otherwise, the exhibit will be disqualified. Where dummies are allowed they should be treated like a real cake. We advise the competitors to have the documentation of the process of making the exhibit.

CATEGORIES

1. WEDDING CAKE

The cake can be made in any style and technique. The body must be dummy but has to be treated like a real cake. The exhibit must have 3 or more tiers and be placed on a base of maximum 40cm x 40cm or 40cm of diameter. The organizers do not provide the base. There is no height restriction.

PERMITTED: sugar paste, chocolate, royal icing and any edible coating, wafer paper, caramel/isomalt. Wired sugar flowers, florist tapes and stamens are permitted but must not penetrate the surface of the cake unless a posy pick/straw is used. Ribbons are permitted only around the base.

PROHIBITED: fresh flowers, any non-edible decorations e.g. plastic beads, ribbons, jewelry tapes, non-edible colorings.

EVALUATION CRITERIA

- Creativity
- Originality
- Aesthetics and Visual Impact (cleanliness and quality of the techniques used)
- Difficulty Level
- Balance
- Handmade Realization of the Decorations without usage of molds

2. SMALL DECORATIVE ELEMENT/SMALL FIGURE

Decorations and subject of competitors choice.

The exhibit must be placed on a base of maximum 35cm x 35cm or 35cm of diameter. The organizers do not provide the base. There is no height restriction.

PERMITTED: sugar paste, chocolate, caramel/isomalt, wafer paper, royal icing. As a support toothpicks, wooden skewer sticks, stainless steel wires can be used unless they are not visible. The exception are sugar flowers wires used for sugar flowers that are addition to the decoration. As a filling a dummy can be used but also cannot be visible. Ribbons are permitted only around the base.

PROHIBITED: any non-edible decorations except small elements used for improving stability, non-edible colorings.

EVALUATION CRITERIA

- Creativity
- Originality
- Aesthetics and Visual Impact (cleanliness and quality of the techniques used)
- Difficulty Level
- Balance
- Handmade Realization of the Decorations without usage of molds
- Amount and Complexity of the Modeling

3. BIG DECORATIVE ELEMENT/BIG FIGURE

Decorations and subject of competitors choice.

The exhibit must be placed on a base of maximum 35cm x 35cm or 35cm of diameter. There is no height restriction. The maximum width of the exhibit is 50cm – the elements can exceed the base – but no more than 7,5cm from each side. The organizers do not provide the base.

PERMITTED: sugar paste, chocolate, caramel/isomalt, wafer paper, royal icing. As a support toothpicks, wooden skewer sticks, stainless steel wires can be used unless they are not visible. The exception are sugar flowers wires used for sugar flowers that are addition to the decoration. As a filling a dummy can be used but also cannot be visible. Ribbons are permitted only around the base.

PROHIBITED: any non-edible decorations except small elements used for improving stability, non-edible colorings.

EVALUATION CRITERIA

- Creativity
- Originality
- Aesthetics and Visual Impact (cleanliness and quality of the techniques used)
- Difficulty Level
- Balance
- Handmade Realization of the Decorations without usage of molds
- Amount and Complexity of the Modeling

4. 3D CAKE WITHOUT FRAME

The cake must be all edible. The elements made of RTC type of material (prepared grains with marhmallows or chocolate) cannot exceed 30% of the whole exhibit. The cake and fillings must be safe to store out of cooling conditions. The cake must imitate any 3D object (e.g. a character, a vehicle, an abstract form). Small decorations are permitted but must not attract more attention than the cake itself. The exhibit must be placed on a base of maximum 50cm x 50cm or 50cm of diameter. The organizers do not provide the base. There is no height restriction. The cake may be cut by the judges to ensure the compliance with criteria. Next to the exhibit there must be attached a documentation of the process of making the exhibit with the stages and without the competitor's name on it.

PERMITTED: spacers and supports carryng any upper tiers must be edible (e.g. chocolate, pastillage, dry pasta). Ribbons are permitted only around the base.

PROHIBITED: inner cake frames, any non-edible decorations (ribbons, plastic beads, feathers etc.), non-edible colorings, wires, stamens, florist tapes, fresh flowers.

EVALUATION CRITERIA

- Creativity
- Originality
- Aesthetics and Visual Impact (cleanliness and quality of the techniques used)
- Difficulty Level
- Balance
- Handmade Realization of the Decorations without usage of molds
- Imitation of the Similarity with the Original Object

5. 3D CAKE WITH FRAME

Spacial cake made with cake frames. You have to remember about securing the frames from the direct contact with the cake. The cake must be all edible. The elements made of RTC type of material (prepared grains with marhmallows or chocolate) cannot exceed 30% of the whole exhibit. The cake and fillings must be safe to store out of cooling conditions. The cake must imitate any 3D object (e.g. a character, a vehicle, an abstract form). Small decorations are permitted but must not attract more attention than the cake itself. The exhibit must be placed on a base of maximum 50cm x 50cm or 50cm of diameter. The organizers do not provide the base. There is no height restriction. The cake may be cut by the judges to ensure the compliance with criteria. Next to the exhibit there must be attached a documentation of the process of making the exhibit with the stages and without the competitor's name on it.

PERMITTED: cake frames e.g. for defying gravity cakes, spacers and wooden/bamboo/plastic supports intended to come into contact with food supporting upper constructions. Any edible decoration materials Ribbons are permitted only around the base.

PROHIBITED: any non-edible decorations (ribbons, plastic beads, feathers etc.), non-edible colorings, wires, stamens, florist tapes, fresh flowers.

EVALUATION CRITERIA

- Creativity
- Originality
- Aesthetics and Visual Impact (cleanliness and quality of the techniques used)
- Difficulty Level
- Balance
- Handmade Realization of the Decorations without usage of molds

Imitation of the Similarity with the Original Object

6. BIG CELEBRATION CAKE FOR A SPECIAL OCCASION

At least two tiered cake made on a dummy for a special occasion (excluding wedding, engagement, Valentine's Day). Exhibits must have an inscription indicating the occasion. The inscription cannot be on the base. Decoration of competitors choice. The exhibit must be placed on a base of maximum 40cm x 40cm or 40cm of diameter. The organizers do not provide the base. There is no height restriction.

PERMITTED: sugar paste, chocolate, royal icing and any edible coating, caramel/isomalt. Wired sugar flowers, florist tapes and stamens are permitted but must not penetrate the surface of the cake unless a posy pick/straw is used. Decorations on wires must also be protected against contact with the cake. Ribbons are permitted only around the base.

PROHIBITED: fresh flowers, any non-edible decorations e.g. plastic beads, ribbons (except ribbons around the base), non-edible colorings.

EVALUATION CRITERIA

- Creativity
- Originality
- Aesthetics and Visual Impact (cleanliness and quality of the techniques used)
- Difficulty Level
- Balance
- Handmade Realization of the Decorations without usage of molds

7. SMALL CELEBRATION CAKE FOR A SPECIAL OCCASION

A single cake made on a dummy for a special occasion (birthday, baptism, gift etc.). The maximum height is 15cm. Exhibits must have an inscription indicating the occasion. The inscription cannot be on the base. Decoration of competitors choice. The exhibit must be placed on a base of maximum 40cm x 40cm or 40cm of diameter. The organizers do not provide the base.

PERMITTED: sugar paste, chocolate, royal icing and any edible coating, caramel/isomalt. Wired sugar flowers, florist tapes and stamens are permitted but must not penetrate the surface of the cake unless a posy pick/straw is used. Decorations on wires must also be protected against contact with the cake. Ribbons are permitted only around the base.

PROHIBITED: fresh flowers, any non-edible decorations e.g. plastic beads, ribbons (except ribbons around the base), non-edible colorings.

EVALUATION CRITERIA

- Creativity
- Originality
- Aesthetics and Visual Impact (cleanliness and quality of the techniques used)
- Difficulty Level
- Balance
- Handmade Realization of the Decorations without usage of molds

8. CUPCAKES

A set of 12 cupcakes decorated of competitor's choice. All the cupcakes must cover one topic but don't have to be identical. The whole set must be placed on a base of maximum 35cm x 35cm or 35cm of diameter. The organizers do not provide the base. The way of presenting of competitor's choice. There is no height restriction. The cupcakes' taste will not be judged.

PERMITTED: paper or aluminum baking cases and wrappers, edible sugar pastes for decorations, chocolate, royal icing, caramel/isomalt. Sugar flowers without wires, florist tapes and stamens.

PROHIBITED: any non-edible decorations, wires, stamens, beads, ribbons, fresh flowers, non-edible colorings.

EVALUATION CRITERIA

- Presentation
- Aesthetics and Visual Impact (cleanliness and quality of the techniques used)
- Handmade Realization of the Decorations without usage of molds

9. COOKIES

A set of 9 cookies decorated of competitor's choice. The cookies must be all edible – the organizers reserve the right to taste the exhibits. The cookies do not have to be identical but must be in one style. The whole set must be placed on a base of maximum 50cm x 50cm or 50cm of diameter. The maximum height – 100cm. The organizers do not provide the base.

PERMITTED: exhibition stands, plates, platters, any edible decoration media (sugar paste, royal icing, wafer paper etc.). Sugar flowers without wires, florist tapes and stamens.

PROHIBITED: any non-edible decorations, wires, stamens, beads, ribbons, fresh flowers, non-edible colorings.

EVALUATION CRITERIA

- Presentation
- Originality
- Aesthetics and Visual Impact (cleanliness and quality of the techniques used)
- Difficulty Level
- Handmade Realization of the Decorations without usage of molds
- The taste may also be evaluated in case of doubt

10. 3D COOKIES

Any spacial form made of cookies or gingerbread. Decoration of competitors choice. The cookies must be all edible – the organizers reserve the right to taste the exhibits. The exhibit must be placed on a base of maximum 35cm x 35cm or 35cm of diameter. The way of presenting of competitor's choice. There is no height restricion. The amount of cookies/gingerbread of competitor's choice.

PERMITTED: exhibition stands, plates, platters, any edible decoration media (sugar paste, royal icing, wafer paper etc.). Sugar flowers without wires, florist tapes and stamens.

PROHIBITED: any non-edible decorations, wires, stamens, beads, ribbons, fresh flowers, non-edible colorings.

EVALUATION CRITERIA

- Presentation
- Originality
- Aesthetics and Visual Impact (cleanliness and quality of the techniques used)
- Difficulty Level
- Handmade Realization of the Decorations without usage of molds

The taste may also be evaluated in case of doubt

11. BOTANIC SUGAR FLOWERS

A floral display containing a minimum of 3 different flowers types each presented in a minimum of 3 stages of development (eg. bud, stage of flowering, in full bloom) together with stems and foliage.

The whole display must fit within a base area of maximum 35cm x 35cm, acceptable displaying in a vase. There should be a label with the shown flowers names next to the exhibit.

PERMITTED: wires, florist tapes, stamens, any edible pastes and decoration media. Glass or plastic vases and glassware can be used.

PROHIBITED: any non-edible decorations (ribbons, plastic beads, feathers etc.) except the glassware used to hold the display, non-edible colorings

EVALUATION CRITERIA

- Overall Presentation
- Aesthetics and Visual Impact (cleanliness and quality of the techniques used)
- Difficulty Level
- Imitation of the Similarity with the Real Flowers

12. FANCY SUGAR FLOWERS

A floral display of FANCY (not botanic) flowers made of any edible media – sugar pastes, isomalt, wafer paper, gelatine etc.

The whole display must fit within a base area of maximum 35cm x 35cm or 35cm of diameter. There is no height restriction. The way of presenting of competitor's choice. Other elements made of edible media (e.g. figures) can be used but must not attract more attention than the main subject of the exhibit. There should be a label with the shown flowers names next to the exhibit.

PERMITTED: wires, florist tapes, stamens, any edible pastes and decoration media. Glass or plastic vases and glassware or shelves, stands etc. can be used.

PROHIBITED: any non-edible decorations (ribbons, plastic beads, feathers etc.) except the ribbons used to decorate the base or the vase, non-edible modeling pastes and colorings.

EVALUATION CRITERIA

- Overall Presentation together with The Way/Form of Exposure
- Aesthetics
- Quantity and Quality of the Used Techniques

13. TEAMWORK (2-4 PEOPLE)

A cake/decoration/exhibit made of edible media and with dummies, created by the team of 2 to 4 people. The exhibit must be placed on a base of 120cm x 60cm. The organizers do not provide the base. Decoration of competitors choice. Regarding the size of the exhibit please take into consideration the possibilities of the transportation. There are up to 10 teams in the category. The order of applications decides.

Next to the exhibit there must be attached a documentation of the process of making the exhibit with the stages and without the competitors' names on it.

PERMITTED: any edible cake decoration media, dummies, RCT type materials, wires and florist tapes. Wired sugar flowers, florist tapes and stamens are permitted but must not penetrate the surface of the cake unless a posy pick/straw is used. Cake frames e.g. for defying gravity cakes, spacers and wooden/bamboo/plastic supports can be used, however, they can not be seen.

PROHIBITED: fresh flowers, any non-edible decorations e.g. plastic beads, feathers, ribbons, non-edible colorings.

EVALUATION CRITERIA

- Overall Presentation
- Creativity
- Quantity and Quality of the Used Techniques
- Originality
- Aesthetics

14. JUNIORS (Age ranges: 9 years and under, 10-13 years, 14-17 years of age)

One tier cake of maximum height of 12cm on a dummy with decorations referring to the topic "My hero". Techniques of competitor's choice. The exhibit must be placed on a base of maximum 35cm x 35cm or 35cm of diameter. The organizers do not provide the base. Please attach the label with child age and without the name next to the exhibit.

PERMITTED: sugar paste, chocolate, royal icing and any edible coating, caramel/isomalt. Sugar flowers without wires and florist tapes. Decorations on wires must be protected against contact with the cake. Ribbons are permitted only around the base.

PROHIBITED: fresh flowers, any non-edible decorations e.g. plastic beads, feathers, ribbons (except ribbons around the base), non-edible colorings.

EVALUATION CRITERIA

- Creativity
- Representation of a Given Topic
- Aesthetics and Visual Impact (cleanliness and quality of the techniques used)
- Difficulty Level