

# The Welsh National Sugarcraft & Cake Show

at  
County Hall, Cardiff  
CF10 4UW

Saturday, 9<sup>th</sup> February 2019 - 10am to 4pm

## **Itinerary**

**8:00am - 9:30 All exhibits must be in place**

**9:30am - 11:30 - Judging will take place**

**10am - Show officially opens**

**2pm - 3pm - Judges will be available for feedback**

**3pm - Presentation of awards**

**4pm - Close**

## **Competition Schedule**

**Closing date for entries: 1st January 2019**

Individual sections may be closed early if fully subscribed.

**To enter please go to [www.welshcakeshow.com](http://www.welshcakeshow.com)**

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## Rules & Regulations

1. With the exception of the group class, all entries must be the work of a single competitor.
2. Where a class has a requirement that the entrant has won gold medal/s then the entrant must have won the award/s individually and not as part of a group entry.
3. Entries or parts thereof must not have been judged at any previous show.
4. Any process which involves scanning and/or photocopying an existing pictorial image onto an edible sheet using edible inks must not be used.
5. A minimal amount of florist wire, florist tape, cotton stamens, thread, tulle and ribbon are permitted unless otherwise stated. Competitors should avoid unnecessary or excessive use thereof.
6. Only food-grade colourants may be used.
7. Where glazes, glitter, paints, metallic and lustre dusts are used, they must be displayed next to the exhibit.
8. Commercially manufactured pillars and stands may be used unless otherwise stated.
9. Wires must not be inserted directly into a cake/dummy.
10. In the case of tiered cakes, a cake card (approx 1-3mm thick) should be used under each cake or dummy.
11. Food-grade flower picks are permitted provided the cake is sealed around the pick and the top open edge of the pick is visible to the judges, without detracting from the arrangement.
12. The use of Safety Seal or any similar product is not permitted.
13. Unless otherwise stated in the individual class description, cold porcelain or any other form of non-edible paste is not permitted.
14. Where "cakes" are mentioned in the schedule, this means real cakes or cake dummies unless otherwise stated in the individual class description.
15. Where dummies are used then they should be of a shape and size which could be replicated in cake.
16. Where the schedule states that a cake must be used then a small section of the exhibit will be removed to ensure this.
17. Cake boards or presentation boards which come into contact with the exhibition table must be fitted with "cleats" (supports/feet attached to the underside of the board). The cleats should be between 10 to 15mm high to allow the board to be lifted easily, and must be unobtrusive.
18. Where cake boards are used then the edges must be neatened with ribbon.
19. Unless otherwise specified, flowers are not required to be botanically correct.
20. Where a limit on the size of an exhibit is mentioned i.e. it must fit within a certain inch square - this means from the table top vertically to the very top of the exhibit, no part of the exhibit may overhang this area.
21. The closing date for competition entries is 17:00 (BST) on Tuesday, 1st January 2019. However, individual sections may be closed early if fully subscribed.
22. Infringement of the competition rules and regulations will result in points being deducted from the final judges score and may result in disqualification of the exhibit.
23. Judges' decision is final and no communication will be entered into once the show closes.
24. The show organisers reserve the right to use any photographs taken at the show for the purposes of advertising future shows.

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## Terminology & Definitions

**Information Card:** This may be necessary to explain matters of special significance, or to describe the theme, new technique, uncommon flowers (competitor to supply flower or photograph) etc. This card is to be supplied by the competitor so that the information is available to the judges. The competition organiser must ensure that only the exhibit entry number and not the competitor's name appears on this card.

**Pavé:** French meaning paved, it uses strong geometric patterns and the result is a fairly smooth, even top surface - as with a paved path. Stems are stripped of foliage, stems cut very short and flower heads packed very closely together in the arrangement.

**Mannequin:** Must be a life size representation of a head and neck (not necessarily human). It can be made from any suitable material - metal, plastic, foam, wood, etc.

**Tiered cake:** A tiered cake is defined as two or more cakes which have been covered separately and then stacked together.

**Floral arrangement:** A floral "arrangement" is defined as any display of flowers.

**Corsage:** A small bouquet of flowers worn on a dress, handbag or around the wrist.

**Boutonnière:** A floral decoration, typically a single flower or bud, worn on the lapel of a tuxedo or suit jacket.

**Major Sugarcraft Competition:** examples would be:

Cake International, Expogató, Salon Culinaire, EAGA, OSSAS, South African Cake Decorators Guild, British Sugarcraft Guild, Irish Sugarcraft Show.

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## Competition Schedule

### 1. Master Class

To enter this class you must have individually won at least three gold awards at a major sugarcraft competition. Entry fee £5

Please ensure you read and fully understand the competition rules and regulations.

#### Section A : Three Tier Cake

Using only the colours red, orange and purple (plus tints and shades thereof).

Exhibit to fit within a 32 inch square. No height restriction.

#### Section B: Floral

A headdress - which must be presented on a mannequin (see terminology) showing how it should be worn.

A minimal amount of supportive material may be used but should be unobtrusive.

Exhibit to fit within a 18 inch square. No height restriction.

#### Section C : Modelling

A three dimensional exhibit made from any edible media, to fit within a 32 inch square.

No height restriction.

Internal supports may be used but should not be obvious.

## 2. Advanced Class

To enter this class you must have won at least one gold award at any major sugarcraft competition in Open Class or above. You may not enter a section in which you have previously won three or more Gold awards (for example Floral, Models, etc). Entry fee £5

Please ensure you read and fully understand the competition rules and regulations.

### **Section D: Freestyle Sugarcraft**

A display of sugarcraft showing your interpretation of “All the time in the world”.

Exhibit to fit within a 24 inch square. No height restriction. An information card may be included (see terminology).

### **Section E: Floral**

A display of flowers arranged in a Pavé style (see terminology) and presented in a suitable container.

Exhibit to fit within a 16 inch square. No height restriction.

### **Section F: Royal Icing - Freestyle**

An exhibit using only royal icing to fit within a 16 inch square. May include a base board. No height restriction.

### **Section G: Modelled Figures**

Made from any edible media on the theme of “Love & Marriage”. The exhibit should be three dimensional to be viewed from all sides.

Exhibit to fit within a 12 inch square. No height restriction. Internal supports may be used but should not be obvious. Moulds must not be used.

### **3. Open Class**

This class is open to everyone, but you may not enter a section in which you have previously won a gold award at a major competition. Entry fee £5

Please ensure you read and fully understand the competition rules and regulations.

#### **Section H: Two Tier Cake**

A two tiered cake (see terminology), covered with any edible media. All decorations must be edible.

The design must be inspired by a greeting card which should be displayed with the cake.

Exhibit - excluding the greeting card - to fit within a 16 inch square. No height restriction.

#### **Section I: Floral - Corsage and Boutonnière**

A corsage and boutonnière that would be worn to a formal occasion.

Both must be displayed on a common base board showing how they would be worn in real life.

Supportive non-edible material such as a wrist band, attachment pins, etc is acceptable for this class but should be unobtrusive.

Exhibit to fit within a 12 inch square. No height restriction.

#### **Section J: Decorated Picture**

Theme: A hobby

A picture made from any edible media.

Exhibit to fit within a 10 inch square with a height restriction of 2 inches (measured from table top to the highest part of the exhibit when laid flat). A cake board or card may be used but will form part of the height restriction. The picture may be displayed on an easel.

## **Section K: Royal icing - a Single Tier Cake**

A single tier cake covered with royal icing. All decorative features to be made exclusively from royal icing.

With the exception of the base board and board edgings no non-edible materials may be used.

Exhibit to fit within a 16 inch square. No height restriction. Dummies may not be used.

## **Section L: Cupcakes**

A selection of six cupcakes showing three different designs suitably displayed.

Exhibit to fit within a 8 inch square. No height restriction. The cupcakes will be tasted.

## **Section M: Modelling**

Theme: Wales

Made from any edible media on the theme of Wales. The exhibit should be three dimensional to be viewed from all sides.

Exhibit to fit within a 12 inch square. No height restriction. Internal supports may be used but should not be obvious. Moulds must not be used.

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## 4. Novice Class

This class is intended for beginners to sugarcraft (less than one year's experience) and who have never entered a cake competition before. Entry fee £5

Please ensure you read and fully understand the competition rules and regulations.

### Section N: Floral

An arrangement of early spring flowers, buds and foliage made from any edible media.

Wires, stamens, thread, ribbon and floristry tape are allowed.

The arrangement must be presented on a suitable base or in a container.

Exhibit to fit within a 8 inch square. No height restriction.

### Section O: Cake Topper

Theme: A special occasion

Made from any edible media, the topper must be presented on a covered board representing the top of a 6 inch diameter cake.

Internal supports may be used but should not be obvious.

Exhibit to fit within a 8 inch square. No height restriction.

### Section P: Single Tier Cake

Theme: Open

A single tiered cake, covered with any edible media. All decorations must be edible.

Exhibit to fit within a 10 inch square. No height restriction.

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## 5. Junior Class

Young persons aged 10 to 16 on competition day are eligible to enter this class, there are no other entry requirements or restrictions. Entry fee £5

Please ensure you read and fully understand the competition rules and regulations.

### Section Q: A cake with six cupcakes

Theme: A birthday party.

A single tiered cake, covered with any edible media plus a selection of six homemade cupcakes showing two different designs.

Cakes will not be cut and tasted. Exhibit to fit within a 12 inch square. No height restriction.

Competitor's age (not name) must be displayed with the exhibit.

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## 6. Group Class

Entry to this class is restricted to members of a group, there are no other entry requirements or restrictions. Entry fee £10

Please ensure you read and fully understand the competition rules and regulations.

### Section R:

Theme: A woodland wonderland.

A display of sugarcraft work by members of a group. The exhibit should show a range of skills and there should not be more than 50% of any one skill on display – eg. 50% floral displays

All work must be original and not have been previously exhibited. The display must fit within a 6' x 2' space. No height restriction.

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## 7. Edibles Class

This class is open to anyone aged 16 or over on competition day and not working professionally baking cakes. There are no other entry requirements or restrictions.

Entry fee £5

Please ensure you read and fully understand the competition rules and regulations.

### Section S: Baking - a sponge cake

A sponge cake presented on a china plate or cake stand.

Plain sponge consisting of two layers with a filling of your choice - cream permitted.

No coverings or decoration allowed - except for a dusting of sugar.

Cakes will be cut and tasted.

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## 8. Non-Edibles Class

This class is open to anyone aged 16 or over on competition day, there are no other entry requirements or restrictions. Entry fee £5

Please ensure you read and fully understand the competition rules and regulations.

### Section T: Freestyle

An exhibit using only non-edible pastes. Internal supports may be used, but not be obvious. Florist's tape, wire, ribbons, etc may be used in moderation.

Exhibit to fit within a 10 inch square. No height restriction.

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