

# Competition Categories & Guidelines

VENUE: Lylehill Suite, Hilton Belfast Templepatrick, Northern Ireland

DATES: Saturday 9<sup>th</sup> March 2019 10.00am – 6.00pm  
Sunday 10<sup>th</sup> March 2019 10.00am – 5.00pm

**Closing date for entries 10.00pm on 31<sup>st</sup> January 2019**

## Entries

Entry forms must be completed at [www.nisugarexpo.com](http://www.nisugarexpo.com)

One entry per person per category.

Entry fee: £15

All entries must be the competitors own work, original in design and created without assistance.

Competition pieces must not have been previously entered into any competitions or have been published or shown on any media. All pieces are to be kept off all social media until after judges results are given.

Failure to comply with these will result in disqualification.

## Setup

WHERE: Lylehill Suite, Hilton Belfast Templepatrick  
Use designated competition entrance

WHEN: 07.00am – 08:45am on Saturday 9<sup>th</sup> March 2019  
Late entries are at the discretion of Event Management and Head Judge.

CHECK-IN: Competitors must show their competition entry confirmation.  
Competitors will receive their competition entry numbers to identify their cake during judging, these should be attached to front and rear of entry.  
Entries damaged in transit may be labelled accordingly.  
No personal identification to be on or near any entry until after judges results are given.  
Competitor badges will be issued and must be worn at all times.

**DISPLAYING ENTRIES:** All care will be taken with the display of entries, however the organisers cannot be held responsible for any damage, accidents or loss incurred during the event.

### **PHOTOGRAPHY**

Photographs may be used for online and in print for marketing and promotional purposes for all future Northern Ireland Sugar Expos.

### **JUDGING**

Judging will commence at 09:30am on Saturday 9<sup>th</sup> March 2019 and continue until concluded.

All entries will be judged by a team of industry professionals.

A copy of the judges' point evaluation and comments on each entry will be available from the registration desk on Sunday 10<sup>th</sup> March 2019 after 2.00pm; NOT earlier.

Gold, Silver, Bronze or Highly Commended may be awarded.

Not all entries are guaranteed to gain an award.

Judges scores/decisions are final.

### **SCORING**

Judges will be looking at:

- Interpretation of Theme
- Originality & Creativity
- Covering Skills/Finish
- Use of Colour
- Proportion & Balance
- Number of Techniques & Mediums used
- Skill and Precision of techniques used
- Overall design & appearance

### **PRIZE GIVING**

Will be held at 3pm on Sunday 10<sup>th</sup> March 2019 at the Main Stage. Only 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> place certificates will be awarded during prize giving. All other certificates will be available from the registration desk after 2pm same day.

### **REMOVAL OF ENTRIES FROM SHOW**

Entries MUST stay in place until 4pm on Sunday 10<sup>th</sup> March 2019.

Removal between 4pm and 5pm on Sunday 10<sup>th</sup> March 2019.

## **COMPETITION GUIDELINES**

- Cake dummies are permitted in categories that specify "dummies may be used". All dummies must be treated as though they were real cake.
- Wires and non-edibles must not be directly inserted into cakes or dummy cakes, a suitable protective barrier must be used such as a posh pick or similar. Safety Seal is **not** permitted for use in any circumstance.

- Internal supports may only be used where the category specifies allowed.
- Ribbon is only allowed to trim base boards.
- Base boards and edges must be covered.
- Base area specified in each category is the dimensions of a square within which the entire entry must fit. Boards can be any shape.
- Entries should not extend beyond the dimensions of the board.
- There are no height restrictions applicable to any category
- Spaghetti and Noodles are **not** permitted in any category.
- No photographs of your entry to be uploaded onto social media until after judging has been completed.

For any questions regarding competition entries please contact:

Emma Stewart  
Competition Coordinator  
competitions@nisugarexpo.com

## COMPETITION SCHEDULE 2019

### A. Decorated Cookies

Theme of competitors choice..

- 12 cookies with 100% edible decoration
- Cookies will **not** be tasted
- Competitor must present **3** different designs (4 of each)
- Base must **not** exceed 16"x 16" square.
- Boards must be covered with edible décor (ie sugarpaste, wafer paper, isomalt etc)
- Board edges must be covered, ribbon is allowed.
- No height restriction. Stands are allowed for displaying cookies.

### B. Cupcakes

Theme of competitors choice.

- 12 cupcakes with 100% edible decoration.
- Cupcakes will **not** be tasted.
- Competitor must present **3** different designs (4 of each)
- Base must **not** exceed 16"x 16" square.
- Boards must be covered with edible décor (ie sugarpaste, wafer paper, isomalt etc)
- Board edges must be covered, ribbon is allowed.
- No height restriction. Stands are allowed for displaying cupcakes.
- Backboards are permitted but they **must** be covered both sides with an edible medium and edges can be trimmed with ribbon.

### C. Still Life Sugar Flowers

Floral display inspired by Still Life movement such as Dutch Masters.

- Flowers to be made from edible medium such as gum/flower paste.
- Wires, stamen, cotton and tape are allowed.
- Non-edible container can be used for display. Container/vessel used for display will not be marked, judging is purely on the flowers.
- Internal support can be used but must be covered by an edible medium.
- Competitor has freedom to choose display format, though consider the theme thoroughly when designing.
- Base must **not** exceed 14" x 14" square.
- No height restriction.
- List of flowers created is to be provided by competitor in an envelope with their competitor number on, to be placed alongside entry.

## D. Spring Bouquet Sugar Flowers

Bouquet depicting essence of Spring using seasonal flora and fauna.

- Flowers to be made from edible medium such as gum/flower paste.
- Wires, stamen, cotton and tape are allowed.
- Non-edible container can be used for display. Container/vessel used for display will not be marked, judging is purely on the flowers.
- Internal support can be used but must be covered by an edible medium.
- Competitor has freedom to choose display format, though consider the theme thoroughly when designing.
- Base must **not** exceed 14" x 14" square.
- No height restriction.
- List of flowers created is to be provided by competitor in an envelope with their competitor number on, to be placed alongside entry.

## E. Classic Wedding Cake

Style of Cake Competitors choice

- 3 or more tiers
- Any shape
- Covered and decorated in edible medium of choice.
- Wires and armature are allowed but **must** be inserted using posy picks, which must be visible.
- Dummy cakes are allowed.
- No height restriction.
- Base must **not** exceed 18" x 18" square.
- All parts of the cake and its decorations must **not** exceed or overhang the base board.
- Pillars, separators and cake stands may be used to display the cake.
- Dummy cakes should be treated as if they were real cake, ie each tier should be boarded underneath.
- Boards must be covered with edible décor (ie sugarpaste, wafer paper, isomalt etc)
- Board edges must be covered, ribbon is allowed

## F. Themed Wedding Cake

Northern Ireland – Create a wedding cake inspired by anything Northern Ireland related. This could be landmarks, buildings, historical events, etc. You can use design elements, textures, shape, colours. The cake does not necessarily have to look like a specific building/geological form etc, just be inspired by it.

- 3 or more tiers
- Any shape

- Covered and decorated in edible medium of choice.
- Any toppers or anything attached to the exterior of the cake must be hand crafted and made for edible mediums.
- Wires and armature are allowed but **must** be inserted using posy picks, which must be visible.
- Dummy cakes are allowed.
- No height restriction.
- Base must **not** exceed 18" x 18" square.
- All parts of the cake and its decorations must **not** exceed or overhang the base board.
- Pillars, separators and cake stands may be used to display the cake.
- Dummy cakes should be treated as if they were real cake, ie each tier should be boarded underneath.
- Boards must be covered with edible décor (ie sugarpaste, wafer paper, isomalt etc)
- Board edges must be covered, ribbon is allowed.
- A photo or image of the inspiration for the design **must** be placed alongside the cake entry.

## G. Royal Icing

Style of Cake Competitors Choice

- Cake and **all** decorations **must** be royal icing only, no other mediums allowed.
- Pillars, separators and cake stands may be used to display the cake.
- No height restriction.
- Base must **not** exceed 14" x 14" square.
- Dummy cakes should be treated as if they were real cake, ie each tier should be boarded underneath.

## H. Sculpted Cake

Style of Cake Competitors Choice

- **100%** edible with minimum of 80% cake, carved and covered in any edible medium.
- **No** internal supports.
- All decorations must be edible, Rice Krispie Treats (rkt) are permitted.
- **No** dummies allowed.
- No height restriction.
- Base must **not** exceed 20" x 20" square.
- Boards must be covered with edible décor (ie sugarpaste, wafer paper, isomalt etc)
- Board edges must be covered, ribbon is allowed.
- Entries in this category may be cut to ensure that they comply with the criteria.

## I. Creative Freedom

Pushing the boundaries of sugar in all its forms. Competitors choice of style.

- **No** minimum size.
- No height restriction.
- Cake dummies may be used.
- Base must **not** exceed 24" x 24" square.
- Boards must be covered with edible décor (ie sugarpaste, wafer paper, isomalt etc)
- Board edges must be covered, ribbon is allowed.
- Included in this category, but not limited to: miniatures, isomalt, pulled or blown sugar, modelling, showpiece, chocolate, "pushing boundaries".
- Internal supports are allowed but must **not** be visible.
- Any edible medium can be used.
- Spaghetti, noodles and corn husks are **not** allowed.
- **No** non-edible items permitted, including false eyelashes.

## J. Juniors (10 years and under)

Fairies, Giants or Castles

- Base must **not** exceed 18" x 18" square.
- No height restriction.
- 8" cake or dummy decorated in any edible medium.
- All decorations **must** be edible.
- Boards must be covered with edible décor (ie sugarpaste, wafer paper, isomalt etc)
- Ribbon **only** allowed on to trim cake board/base.

## K. Juniors (11 years to 16 years)

Fairies, Giants or Castles

- Base must **not** exceed 18" x 18" square.
- No height restriction.
- Decorative piece of competitors choice to fit the theme given.
- Cake or dummies allowed.
- All decorations **must** be edible.
- Internal supports allowed but must **not** be visible.
- Spaghetti, noodles and corn husks are **not** allowed.
- **No** non-edible items permitted, including false eyelashes.
- Boards must be covered with edible décor (ie sugarpaste, wafer paper, isomalt etc)
- Ribbon **only** allowed on to trim cake board/base.

## L. Novice (Hobbyists / beginners / first competition entry)

Celebration Cake

- Base must **not** exceed 18" x 18" square.

- No height restriction.
- 8" cake or dummy decorated in any edible medium.
- All decorations **must** be edible.
- Must include an inscription ie Happy Birthday.
- Boards must be covered with edible décor (ie sugarpaste, wafer paper, isomalt etc)
- Ribbon **only** allowed on to trim cake board/base.

## COMPETITOR TOP TIPS

- Print the competition schedule and guidelines. Read and then read it again.
- Appropriate protective barrier **must** be used for all flowers/foilage arrangements. Safety Seal is **not** allowed.
- Base size given applies to the board as well as the exhibit/piece above it.
- All boards **must** be covered and edges finished with ribbon.
- Non-edible ribbons are **not** allowed on any entries.
- All internal supports **must** be covered with an edible medium.
- Wires used as external support (not including flowers/foilage) **must** be covered with an edible medium.
- Description of flowers created **must** be given.
- Be careful not to mark your covering, look out for any finger marks, indents and aim for the thickness of covering medium to be even.
- Dummies must be treated as though they were real cake, ie completely covered and boards used between tiers.
- Remember non-toxic does not mean edible.
- Read the judging criteria. Remember the judges look for creative and well balanced designs.



