



The 7th edition of PUGLIA CAKE FESTIVAL will be held on 7/8 October 2023

At “SAN GIORGIO PALACE – TRANI”

Organizers: APS-ETS APULIA FOOD & CAKE TRAVEL #pugliacakefestival2023

Category (B): “Royal Icing Cake” – International cake design Competition.

Theme: “Colors and atmospheres of Autumn”

METHOD AND TERMS OF PARTICIPATION

Registration must be made no later than 1° September 2023 at the organization of the Puglia Cake Festival.

Participation requires the preparation of an UNPUBLISHED work, it must not have any sign of recognition, signature or initial and **must be delivered in attendance on 6 October 2023 at Palazzo San Giorgio in Trani from 9:00 to 20:00.**

The work will be judged anonymously by the International Jury the following day from 8:00 to 10:00 behind closed doors before the opening of the Festival.

Upon delivery, you will receive the registration number to obtain the badge and the number of the workstation in which to place the work.

An area for setting up and repairing will be made available to the participants for the repair and arrangement of any transport damage. If the work were to suffer damage during transportation, it will be advisable to report it on the accompanying technical sheet, otherwise the damage will be evaluated negatively in the scores assigned by the Jury.

It will be possible to place your work in the assigned space and once placed it will be mandatory to leave the exhibition area.

The work CANNOT be published on social media before the award ceremony, which will take place on 8 October 2023 at 17:00. Under penalty of exclusion from the competition.

You can then share all the images with the hashtag **#pugliacakefestival2023**.

The work cannot be taken from the table before 18:00 on the same day and no later than 12:00 on 9 October 2023. If they are not removed, they will be disposed of by the organization's staff.

The competition is open to professionals and non-professionals who have reached the age of majority by the deadline for registration, 1° September 2023. **Puglia Cake Festival staff operators cannot participate.** Send your high-resolution half-length photo, possibly wearing a jacket with a light background. Subsequently, your photo with the Festival logo will be sent, to be used both as a profile picture, for Facebook or Instagram pages.

REGISTRATION

To validate registration for the Competition, the completed and signed registration/privacy form must be sent by e-mail, along with a high-resolution half-length personal photo, possibly in a jacket with a light background, and the receipt of the registration fee.

- It is possible to register for more than one category but participating with only one work for each category.
- All registrations **MUST BE SENT** to the following e-mail address - **info@pugliacakefestival.it**

SUBSCRIPTION FEE

- The registration fee is € 30,00 for each category.
- Each registration will be combined with an identification number that you will receive upon delivery of the work.

Works delivered on Saturday 7 October 2023 will not be accepted FOR ANY REASON.

PAYMENT DETAILS

- **BANK TRANSFER IBAN:** IT54 C360 9201 6002 2257 3243 148
- **BIC:** QNTOITM2XXX
- **PAYABLE TO:** APULIA FOOD & CAKE TRAVEL

PUGLIA CAKE FESTIVAL 2023 REGULATIONS

Category (B): “Royal Icing Cake” – International cake design Competition.

Theme: “Colors and atmospheres of Autumn”

THEME OF THE WORK and methods of realization:

The creation of a NON EDIBLE cake is required, entirely covered and decorated in Royal icing, with a minimum of one tier and a maximum of three tiers, which incorporates shapes, colors and subjects in its decorations that are inspired by natural and landscape elements typical of the autumn season.

The work must be unpublished and can draw inspiration from nature in the search for textures and shapes for a new design, abandoning pure white this time and rediscovering the strength of the chromatic combinations of autumn colors. All the decorative techniques of Royal Icing and the creation of flowers and leaves with Piping and Palette knife are allowed.

The relevance to the theme is of fundamental importance for the evaluation of the work by the international judges.

CATEGORY GENERAL RULES:

“Royal Icing Cake” – International cake design Competition

- A)** The works must be UNPUBLISHED and the result of an exclusive design; they cannot be the result of participation in a course, or in another competition and cannot be a copy of work done by others, under penalty of exclusion from the Competition.

They must be created by a single artist, the same one who registered and participates in the contest. Works created collectively are not accepted, under penalty of exclusion of the work from the Competition.

- B)** Each competitor will be able to participate in the competition by presenting only one work, created with the utmost commitment. The response of the International Jury will be unquestionable, therefore at the time of presentation the Participant will tacitly accept the verdict.
- C)** The work may have a surface dimension between **25x25cm and 40x40cm including the cake board** (and this area must contain its vertical projections), **and a maximum height of 60cm**. The measures must be strictly respected under penalty of exclusion of the work from the Competition.
- D)** The cake can be made with polystyrene dummies inside to facilitate transportation and storage during processing and display, which must be covered exclusively in Royal icing. For the covering it is allowed to use the traditional technique of uniform spatula, of poured glazing, but also innovative techniques that represent a more modern texture of natural inspiration, such as for example the texture of a bark or a stone material such as rock, or the natural design of leaves, moss or seasonal fruits. Research into exclusive textures and innovative manufacturing techniques that give a good quality result will be greatly appreciated (attention to cleanliness in the execution and to the precision of the details in this phase of preparation of the supports, which is often underestimated but which will be kept in great consideration in the evaluation of the Jury).
- E)** All decorative techniques in Royal icing are allowed that can restore shapes and subjects that draw inspiration from natural and landscape elements typical of the autumn season, such as:
- Brush embroidery
 - Filigrane and “innovative filigrane” with naturalistic design
 - Lace and “innovative Lace” with naturalistic design such as foliage, mushrooms, seasonal fruits...
 - Collars and frames
 - Pressure piping subjects and natural landscape scenes
 - Flowers and leaves in Royal icing made by piping with the appropriate knifetecnicque nozzles and/or palettes

- F)** **Realistic floral elements** (leaves, berries, autumn flowers) **will be admitted but NOT mandatory**, only in small part, maximum 3 small bunches or single elements, and only as completion elements in the presentation. In this case, the wires and internal structures in metal wire or wooden sticks must all be COVERED IN FLOREAL TAPE and must NOT be visible. Being a competition in Royal icing, the realistic flowers will not be taken into consideration for the assignment of the technical score, but only in the visual impact and general presentation. **On the other hand, the floral and natural elements that are made in Royal icing or Bean paste or Chocolate ganache** will be positively evaluated, integrated into the decoration using the piping techniques with the special nozzles, or the Palette knife technique for both direct and transfer application.

- G) Since white does not fall within the typical colors of Autumn, which is declined instead in nuances of cream, beige and "warm and dirty" whites, cakes that have a **STRONG PREVALENCE of pure white color will NOT be admitted (NO USE OF DIOXIDE)**, while it is **STRONGLY RECOMMENDED** to use the colors of the autumn palette shown here:



These colors can be combined and matched according to your choice for coverage and decorations, **used PURE or SHADED** in more delicate shades. You don't have to use all of them, but you can choose to use just a few, as long as overall the cake has an autumnal feel. Creativity and chromatic harmony will be evaluated, so experiment freely with the combinations and then check the final result.

- H) The work must be accompanied by an **anonymous technical sheet** (attached to the regulation). It must include the title of the work and a brief introduction describing the source of inspiration, the work carried out, the techniques and materials used. If the work were to suffer damage during transportation, it will be advisable to report it on the accompanying technical sheet, otherwise the damage will be evaluated negatively in the scores assigned by the Jury. The technical sheet must be presented at the same time as the work and the anonymity of the artist must be respected, under penalty of exclusion from the competition. For the innovative or little-known techniques introduced, a detailed description is required to be included in the technical sheet. **The attached technical sheet must be completed in English and in Italian.**
- I) The cleanliness and precision of the work will be carefully evaluated, which will also be awarded a special mention. It is therefore advisable to pay particular attention to cleanliness and precision, avoiding leaving fingerprints, cuts, cracks and color smudges, etc. The work will be evaluated at 360° from every angle, therefore make sure you have covered it carefully, not to leave any unfinished parts, and that the internal polystyrene structure is visible from no angle.
- J) Artificial objects and/or decorations such as lights/LEDs, plexiglass, plastic backslashes, visible pegs or columns, plastic or metal materials, etc. are **NOT** allowed, under penalty of exclusion from the competition. If you want to space out the tops, you can do so by inserting smaller elements between one top and another, as long as they have been covered in Royal icing in all the visible parts (even the underside of the top above!)
- K) The satin ribbon is only allowed to cover the edge of the base of the work. The cake must rest on a cake board which must not exceed 2,5cm thick.

TECHNICAL JURY

The International Jury will be made up of cake design professionals specialized in the royal icing cake technique, multi-awarded nationally and internationally:

- **MANUELA TADDEO** (Architect, Pastry chef and Cake designer at Mabanuby, winner of national and international awards including 2 Best in Show in Germany/Austria, first prize in the Royal Icing category at Cake International 2015 and 2016, winner of the Golden tiers Award NY for Royal Icing 2017, Italian Champion of Cake Design 2018, silver medal at the Cake Designer world Championship 2019, first prize in the category "decorated plaques" at Cake International 2022).
- **FILOMENA TAVANO** (Artist-Decorator, Restorer and Royal Icing Cookie Artist, known in Italy and abroad for her works that always enjoy great success both in participation in International Collaborations and in Competitions on sector sites until obtaining the Nomination for the Cake Masters Award in the Cookies category in 2022. Professor of decoration in Royal Icing in Italy and abroad, Judge in international events and competitions).
- **SHAKI PERERA** (Cake designer, specialized in the decoration of Royal Icing and realistic flowers with twenty years of experience. International teacher and winner of many national and international awards including: Gold medal Cake International Birmingham 2014 and 2015. Finalist in the "Royal Icing" category at Cake Masters Magazine Awards 2015, Award Winner FIPCG 2021 "Best floral arrangement", winner at the "Championing Culinary Excellence London 2023" of 4 Gold Medals, 1 Silver medal and 3 Best in classes, Best in Show and "Professional Cake Decorator of the Year 2023 Founder of the "Shaki Cake International Academy. Brand Ambassador of Laped Italia).

EVALUATION CRITERIA

The evaluation of the works will be scheduled for Saturday 7 October 2022 at 08:00 before the opening of the event with the presence of the judges only.

All the works will be evaluated by an international jury of expert professionals in the sector, awarded nationally and internationally. The works will be evaluated strictly anonymously, according to the following criteria:

1. Adherence to the requested theme and the proposed inspiration.
2. Visual impact and presentation of the work (compositional balance, chromatic balance, general aesthetic evaluation, "WOW effect").
3. Artistic creativity: ability to artistically interpret and render the theme chosen as inspiration.
4. Executive difficulty of the painting and quality of the decorative techniques used.
5. Cleanliness of the product, proportions, precision and attention to details.

AWARDING

The award ceremony will take place on Sunday 8 October 2023 at 17:00.

The evaluation of the works will take place through the sum of the scores of all the judges.

1) First place Overall – Gold medal

- Cash prize of € 100,00
- Products offered by the official sponsor of a value of € 100,00

2) Second place Overall – Silver medal

- Products offered by the official sponsor of a value of € 75,00

3) Third place Overall – Bronze medal

- Products offered by the official sponsor of a value of € 50,00

Special mention for the "INNOVATION IN DESIGN in ROYAL ICING"

Special mention for the "Artistic criticism and creative flair"

Special mention for the "accuracy of the work"

The assignment of the first, second and third place podium will be excluded from the assignment of special mentions.

All other professional participants will receive a Certificate of Participation.

NB: "The initiative does not fall within the competitions and prize operations pursuant to article 6 paragraph 1 of Presidential Decree 430/2011."

GENERAL RULES

For each of the participating works, the organization, the owner of the Competition and its partners reserve the right to make publications on their website and on their social channels; the competitor at the time of participation, by sending his material to the selection of the Competition, implicitly accepts that photographic reproductions are made to be used for the report of the competition activity in any form deemed appropriate for this and future editions, without prejudice it being understood that in use the author of the work will always be mentioned. Participants waive any claim, request for compensation or otherwise against the organization and its partners, relieving the competition holders from any third-party request regarding copyright or other rights. This in compliance with the provisions of the laws 675/96 and 196/2003 and subsequent additions on the protection of privacy.

The organization may cancel the initiative at its sole discretion, or vary the dates indicated in these regulations, without owing anything to the participants.



DATA SHEET: Category: **“Royal Icing Cake”**

SCHEMA TECNICA: Categoria: **“Royal Icing Cake”**

WORK / LAVORO: **B** _____

TITLE OF THE WORK:.....

TITOLO DEL LAVORO:.....

DIMENSIONS:.....

DIMENSIONI:.....

INSPIRATION DESCRIPTION:

DESCRIZIONE DELL'ISPIRAZIONE:

DESCRIPTION OF THE TECHNIQUE AND MATERIALS USED/ DESCRIZIONE DELLE TECNICHE E DEI MATERIALI UTILIZZATI:

- Covering in Royal icing / Copertura in Royal icing.
- Decorating Royal icing / Decorazioni in Royal icing.
- Brush embroidery technique / Tecnica Brush embroidery.
- Filigrane and “innovative filigrane” / Filigrane e “filigrane innovative”.
- Filigrane with natural designs / Filigrane con design naturalistico.
- Lace and “innovative Lace” with natural designs as foliages, mushrooms, seasonal fruits... / Lace and “innovative Lace”: con design naturalistico come fogliame, funghi, frutti di stagione...
- Collar and frames / Collar e frames.
- Pressure piping with subjects and landscape scenes / Pressure piping: soggetti e scene di paesaggio naturale.
- Flowers e leaves in Royal icing or Bean Paste or Chocolate ganache: made by piping or palette knife technique / Fiori e foglie in Royal icing o Bean Paste o Chocolate ganache: realizzati mediante piping con le apposite bocchette e/o palette knifetecnique.
- Realistic flowers and leaves made by Gum Paste / Fiori realistici e foglie in Gum paste.

INNOVATION (ONLY IF ACTUALLY PRESENT):.....

INNOVAZIONE (SOLO SE EFFETTIVAMENTE PRESENTE):.....

ANY DAMAGE IN TRANSPORT TO REPORT:.....

EVENTUALI DANNI RIPORTATI NEL TRASPORTO DA SEGNALARE:.....



REGISTRATION FORM/PRIVACY FOR THE PUGLIA COMPETITION CAKE FESTIVAL 7/8 OTTOBRE 2023

“Palace San Giorgio - via San Giorgio, 26 - 76125 Trani – PUGLIA (Italy)

DATA FOR PARTICIPATION:

Name and Surname:

e-mail:

Born in: Province The

Resident at: Street n.Post code

Tax ID code: Phone number:

CATEGORIES:

- (A) Wedding Cake (B) Royal Icing Cake (C) Hand Painted Cake (D) Modelling
 (E) Royal Icing Cookies (F) Realistic Sugar Flowers Display (G) Artistic Shortcrust Pastry

Join the competition

Fill in, sign and attach the copy of the payment of € 30,00 - Send everything by e-mail to:
info@pugliacakefestival.it by 1st September 2023.

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Date

Signature: