



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 (C): Hand Painted Cake – International cake design Competition.

Theme: “Fantasy gods & goddesses of nature”

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Participation requires the preparation of an UNPUBLISHED work, it must not have any sign of recognition, signature or initial and must be delivered in attendance on 6 October 2023 at Palazzo San Giorgio in Trani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

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

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 will not be able to 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 the registration for the Competition, the completed and signed participation and privacy form must be sent by e-mail, a high-resolution half-bust 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 TRAVE

PUGLIA CAKE FESTIVAL 2023 REGULATIONS

Category: "Hand Painted Cake" – International cake design Competition.

Theme: "Fantasy gods & goddesses of nature"

THEME OF THE WORK and methods of realization:

The creation of a work of "Hand painted cake" of 1/3 hand painted floors is requested. The work may also contain sculpted parts, modeling decorations in other decorative techniques, provided that the painting technique prevails and is the protagonist.

The "Fantasy gods & goddesses of nature" theme requires the representation of divine creatures of Nature immersed in their magical and colorful environment. These deities are responsible for the forces of nature such as: water, fire, vegetation, the sun, animals, etc. or of any natural phenomenon such as: mountains, trees, forests, agriculture, drinks, etc... There are so many divinities of Nature! Have fun getting to know them and represent the one that fascinates you the most, immersing yourself, with your imagination, in their magical world!

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

CATEGORY GENERAL RULES:

“Hand Painted Cake” – International cake design Competition

- A) The piece must be a work of "Hand painted cake" painted with food colors in powder, gel and paste. Cakes airbrushed and painted using stencils are excluded from the competition. Under penalty of exclusion from the competition.
- B) The works must be unpublished, they cannot be the result of participation in a course, or in another competition and they cannot be a copy of works by other Cake Painters.
It must be created by a single artist, the same one who registers and participates in the contest and works with collective participation are not accepted, under penalty of exclusion from the Competition.
- C) The display area of the work available on the table is **40x40cm** and its vertical projections must be contained in this area.
The work can have a size between **40x40cm** and **25x25cm**, there are no height limits.
The measures must be strictly respected under penalty of disqualification of the work.
- D) The quantity of decorative techniques chosen and applied to the cake painted will not be evaluated, which must instead all have an adequate technical and executive quality, and which will be judged on the basis of their quality.
- E) The work must be accompanied by an anonymous technical sheet (attached to the regulation). It must contain 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 transport, 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 Organization will provide a plate with the words "*Damaged in Transit*". In this way, the damage will not change the judgment on the evaluation of the work.
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 language.**
- F) 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.
- G) 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, joints, etc.
The work will be evaluated at 360° from every angle, so make sure you have covered it with edible material and that the internal structure is visible from no angle.
- H) Artificial objects and/or decorations such as lights/leds, plexiglass, plastic or metal materials, etc. are NOT allowed, under penalty of exclusion from the competition.
- I) NON-EDIBLE materials are NOT allowed on sight: sculpted dummies may be used but they must be completely covered with edible material (sugar paste, royal icing, chocolate...).
- J) Covered wires, internal wire structures or wooden sticks will be admitted, but they must not be visible. External wires will only be allowed as stems for flowers and only if covered with guttaperga.
- K) The satin ribbon is only allowed to cover the edge of the base of the work. The painted cake must rest on a cake board which must not exceed 2,5 cm.

TECHNICAL JURY

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

- **SOPHIA FOX** (Architect, painter, Cake Design Teacher, winner of national and international awards, winner in the "Painting" category at the Cake Masters Magazine Awards 2019, finalist in the "Painting" category at the Cake Masters Magazine Awards 2022, finalist in the "Edible painter" category of the year" at the D'licious Magazine Awards 2022).
- **CATIA GUIDA** (painter, sculptor and painting teacher. Specialized in sugar art and cake design. Organizer of international competitions and collaborations. Gold Medal and "Paint Award" at the 2020 FIPGC National Championship , Winner of national and international awards including Gold medal category "Decorated plaques" at Cake International 2021 and Merit Award in 2022. Finalist in the "Edible painter of the year" category at the D'licious Magazine Awards 2022).
- **LUCIA RICCI** (Cake designer, painter and sculptor, painting teacher. Winner of national and international awards. Member of the FIPGC Excellence team. Gold Award at the 2017 FIPGC Regional Championships, Gold Award at the 2018 FIPGC National Championships, Bronze medal in the "Decorated plaques" category at Cake International 2019).

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 detail.

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 “Painting”

Special mention for the "Artistic criticism and creative flair"

Special mention for the "Cleaning of the work"

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: "Hand Painted Cake"
SCHEMA TECNICA: Categoria: "Hand Painted Cake"

WORK / LAVORO: C _____

TITLE OF THE WORK:

TITOLO DEL LAVORO:

DIMENSIONS:

DIMENSIONI:

INSPIRATION DESCRIPTION:

DESCRIZIONE DELL'ISPIRAZIONE:

DESCRIPTION OF THE TECHNIQUES USED:

DESCRIZIONE DELLE TECNICHE UTILIZZATE:

DESCRIPTION OF THE MATERIALS USED: / DESCRIZIONE DEI MATERIALI UTILIZZATI:

- o covering and modelling sugar paste / pasta di zucchero da copertura e da modelling
- o chocolate-based sculpture paste / pasta scultura a base di cioccolato
- o sugar lace paste / pasta merletto
- o gum paste / gum paste
- o royal icing / royal icing
- o shortbread / biscotto
- o edible jelly / gelatina edibile
- o wafer paper / wafer paper
- o rice paper / carta di riso
- o chocolate - plastic chocolate / cioccolato - cioccolato plastico
- o pastillage / pastigliaggio
- o isomalt / isomalto
- o corn silk / seta di mais
- o food colors / colori alimentari

INNOVATION (ONLY IF ACTUALLY PRESENT):

INNOVAZIONE (SOLO SE EFFETTIVAMENTE PRESENTE):

ANY DAMAGE REPORTED IN TRANSPORT TO REPORT:

EVENTUALI DANNI RIPORTATI NEL TRASPORTO DA SEGNALARE:



REGISTRATION FORM 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: Provine the

Resident at: Street n. CAP

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: