



The 8th edition of PUGLIA CAKE FESTIVAL will be held on 12/13 October 2024

At "SAN GIORGIO PALACE – TRANI"

Organizers: APS-ETS APULIA FOOD & CAKE TRAVEL #pugliacakefestival2024

Category (G): "Sculpted Cake" – International cake design Competition.
Theme: "TV series characters"

METHOD AND TERMS OF PARTICIPATION

Registration must be made no later than 1st September 2024 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Participation requires the preparation of an UNPUBLISHED work, it must not have any sign of recognition, signature or initial and **must be delivered in attendance on 11th October 2024 at Palazzo San Giorgio in Trani from 8:00am to 6:00pm.**

The work will be judged anonymously by the International Jury the following day from 8:00am to 10:00am 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 13th October 2024 at 5:00pm. Under penalty of exclusion from the competition.

You can then share all the images with the hashtag **#pugliacakefestival2024**.

The work cannot be taken from the table before 6:00pm on the same day and no later than 12:00am on 14th October 2024. 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, 1st September 2024. **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

Registration for the Competition must be made by paying the fee of € 30.00 via the following bank transfer:

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

Registration includes 2 name passes for entry to the Festival on 12th and 13th October 2024.

To validate your registration, fill out the form in the following link:

<https://pugliacakefestival.it/competitions-2024.html>

and attach a half-length personal photo, preferably in a jacket, with a light background in high resolution, with the receipt of the registration fee.

- It is possible to register for multiple categories but participating with only one work for each category.
- In case of delivery by vehicle to the entrance of Palazzo San Giorgio, the license plate must be communicated seven days in advance to the following email: info@pugliacakefestival.it
- Each registration will be combined with an identification number that you will receive upon delivery of the work.

Works delivered on Saturday 12th October 2024 will not be accepted.

PUGLIA CAKE FESTIVAL 2024 REGULATIONS

Category (G): Sculpted Cake – International cake design Competition. Theme: "TV series characters"

THEME OF THE WORK and methods of realization:

The creation of a work sculpted with the sculpture technique representing one or more characters from a television series is requested. The work, which could also be made into a cake, must be sculpted and can contain decorations made with other decorative techniques, as long as the sculpture technique prevails and is the protagonist.

The theme " Tv series characters " requires you to represent a character/s belonging to any genre of television series such as fantasy, horror, comedy, science fiction, etc.

Choose the character/s that you love most or have loved and create them, in the most realistic way possible, with the sculpture technique. Physical characteristics are important and therefore pay attention to the reproduction of expressiveness, anatomical proportions, hairstyles, clothing, textures and coloring that characterize the character, making it immediately recognisable.

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

CATEGORY GENERAL RULES:

“Sculped Cake” – International cake design Competition

- A.** 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 the work of other Cake Designers. 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 from the Competition.
- B.** The work may have a surface size between **20x20 cm and 35x35 cm** including cake board. The size of the cakeboard must strictly be between **20x20 cm and 35x35 cm**. The work with all the decorations and its vertical projections must fit within these measurements; anything that protrudes from the cakeboard will therefore **be a reason for disqualification**. The height of the work is free.
- C.** The quantity of additional decorative techniques used 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.
- D.** 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 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 Organization will provide a plaque 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.**
- E.** 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.
- F.** 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.
- G.** Artificial objects and/or decorations such as eyes, eyelashes or artificial hair, lights/leds, plexiglass, plastic or metal materials, etc.
- H. Visible NON-EDIBLE materials are NOT permitted**, dummies, polystyrene elements, crispy rice structures, internal metal or wooden structures may be used but they must be completely covered with edible material (sugar paste, royal icing, plastic chocolate ...).
- I.** Covered wires, internal wire structures or wooden sticks will be accepted, but must not be visible. External wires will only be permitted as flower stems and only if covered with floreal tape.
- J.** Satin ribbon is only allowed to cover the edge of the base of the artwork. Your work in the “sculpted cake” category must be placed on a cake board that must not exceed 2,5cm thick.

EVALUATION CRITERIA

The evaluation of the works will be scheduled for Saturday 12th October 2024 at 08:00am 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 modelling 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 13th October 2024 at 5:00pm.

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 "Best realistic sculpture"

Special mention for the "Artistic criticism and creative flair"

Special mention for the "Cleaning of the work"

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

All other 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: "Sculpted Cake"

SCHEMA TECNICA: Categoria: "Sculpted Cake"



WORK / LAVORO: **G** _____

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 sculpture paste / pasta scultura
- o modelling chocolate / cioccolato plastico
- 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 - modelling 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 IN TRANSPORT TO REPORT:

EVENTUALI DANNI RIPORTATI NEL TRASPORTO DA SEGNALARE: