



Bake International 31st October -2nd November 2025

Show opening times:

Friday: 0930 – 1700. Saturday: 0930 – 1700 and Sunday: 0930 - 1630

This document contains the Rules and Regulations, and the Competition Schedule.

You must read the Rules and Regulations thoroughly as well as the Competition Schedule.

We would like to remind you that your exhibit **must not** be shown on social media or in any previous/simultaneous/future competitions prior to judging.

RULES & REGULATIONS:

Please be aware that these rules are subject to change after the schedule release, you are advised to refer to our website for up-to-date changes and subscribe to our newsletter.

Throughout the rules and regulations, and competition schedule, we refer to 'exhibits'. For clarification of exhibit, we mean your cake, your bakery exhibit, your competition entry, your exhibit.

General Rules and information:

- a) Delivery of your exhibit entitles you to collect your competitor pass, which gives you free entry to Cake International for the duration of the show.
- b) Exhibits must be the genuine, unaided work, of the individual who has entered (unless entering a category that specifies otherwise).
- c) Exhibits **MUST NOT** be shown on any social media sites, ***by you or anyone else***, until the results are announced on our website. **It is your responsibility to ensure this does not happen.**
- d) Exhibits **MUST NOT** be entered into any other competition worldwide at shows or online prior to judging (including Cake International).
- e) If an exhibit is removed from the competition display area for whatever reason the organisers/judges deem fit (including complaints or deemed offensive), this is not the same as being disqualified. All entries will receive certificates, if they have been awarded by the judges, along with any associated prize money.
- f) Queries/questions must be submitted to **questions@ichf.co.uk** before Friday 19th September 2025. No queries will be answered after this date. Queries/questions should only relate to the rules and not individual designs. Advice will not be given on individual designs or on suitable categories. You **must not under any circumstances** contact any of **our individual judges directly including our**



Head Judge. You can also submit questions via the official Cake International rules queries group on Facebook at www.facebook.com/groups/ciukrulesqueriesgroup

Entry Process

Complete a form for EACH ENTRY at www.cakeinternational.co.uk.

Early Entry £22 - closes 1600hrs UK time 7th September 2025

Late Entry £28 - closes 1600hrs UK time 5th October 2025

There are **no refunds or changes of categories**. You **must** ensure when purchasing your entry that you have selected the correct category before confirming payment. Exhibits entered into the wrong category will be deemed 'Not to Schedule' (NTS) and will not be judged. If you find after entering that you cannot attend the show, entries **cannot** be 'carried over' to future shows.

Should the unlikely event happen, and the show is cancelled, you will be given the option of transferring your competition entry to the next available show.

Delivery and Displaying of Exhibits

Competition exhibits **must** be delivered to Hall 17 door 17.4 from 0700 until 0900 UK time on Friday 31st October 2025. If arriving on foot you may enter through the main entrance to Hall 17.

- Children under 16 are **not permitted** in the registration/set up area unless they are competitors.
- Competitors may have one helper in the set-up area. Helpers will need to purchase a ticket to visit the show.

Late entries will not be accepted unless in exceptional circumstances.

On arrival, show your entry acknowledgment. **You will be given a competitor badge, and three numbered labels will be issued per exhibit.** This is the 'unique reference number' for your exhibit and is used to identify your exhibit for judging. You **must** write this number on any notes you may leave. Stick one to your exhibit so that it is visible to the judges, one to the underside of the exhibit base for security purposes and the final one on the back of your Competitors Badge. Competitor Badges **must** be worn at all times, including Prize Giving.

You **must** unpack and, if needed, repair your exhibit **only** at the prep tables in the registration area before taking your entry to the competition tables. Unpacking at the competition tables is **not permitted** as there is a risk of damaging other exhibits. **Repairs must only be made by the competitor.** You must bring your own repair kit.

You **must** place your exhibit on the competition tables **only** where indicated by the class and exhibit (unique reference) number.



- You may leave a brief note listing products used or details about your exhibit e.g. the concept or inspiration (one or two sentences only). The note **must** be one side only and placed in front of your exhibit and **must** fit within your allocated area. **Do NOT include your name or any reference to you, the competitor, you must however include your 'unique reference number' (issued to you at registration) to identify the exhibit your note refers to.** Some categories **must** leave specific information for the judges, see your relevant category for requirements, these notes will be removed after judging.
- You **must not** leave business cards or names next to your exhibit before judging. You may leave cards after the results have been announced, but signs larger than A5 size **must not** be placed on tables as they may obscure view of, or risk damaging, nearby exhibits.
- You **must not** place products of any type near your exhibit. They will be removed and disposed of.
- The organisers/judges reserve the right to move exhibits as necessary.
- Travelling boxes **must** be removed after delivery and brought back for collection. There are no storage facilities available on site.

Once you have placed your exhibit(s) on the competition table/s you **must** leave the hall and re-enter at show opening time through the public entrance.

Removal of Exhibits

Exhibits may only be removed from 1630hrs UK time Sunday 2nd November 2025. You will be asked to leave the competition area shortly before close of show, in order to ensure all members of the public have also left, you will then be allowed back in to collect your exhibit. Please be aware of this when organising your travel plans and please do not request to remove your exhibit earlier than stated time. The organisers reserve the right to remove and destroy any exhibit not taken by 1730hrs UK time on Sunday 2nd November 2025. Children are not permitted in the hall when removing your exhibit.

Judging and Results

Judging takes place on Friday 31st October 2025.

Results/Tent cards will be placed in front of entries as awards are finalised on Saturday 1st November. Entries which do not receive an award will not receive a Results/Tent card. Results/Tent cards will be issued as early as possible, if there are any delays due to unforeseen circumstances issuing of results may extend into the afternoon, however we aim to issue all results before the end of the day.

Results will be available online Saturday 1st November 2025 from *approximately* 1400hrs UK time at www.cakeinternational.co.uk with placements announced at Prize Giving on Sunday 2nd November



2025 publicised online from *approximately* 1430hrs UK time. These times are *approximate* and subject to change if necessary to accommodate extended judging time or due to technological difficulties.

Entries that do not receive an award will not be shown in the website results list

Feedback sheets will be available on Saturday 1st November by the exhibit sealed with a sticker once judging has been completed for the category.

There ***will be no judges' face to face feedback during the show whatsoever***. If there is a disagreement or error in calculations, please refer to Appeals/Complaints Procedures. (below)

Awards:

Gold: 90 – 100 Silver: 80 – 89 Bronze: 70 – 79 Merit: 55 – 69 No Award below: <55

Gold, Silver, Bronze, or Merit may be awarded. Each category may have 1st, 2nd, or 3rd awarded. Where the highest award in a category is Bronze, no 1st, 2nd, or 3rd places will be awarded. Best in Show is chosen by the ICHF Management team & Judges from those categories achieving 1st placings.

Bake International Best in Show prize - a trophy and £1000

Not all entries are guaranteed an award.

Prize Giving 1430hrs UK time on Sunday 2nd November 2025 at the Cake International Theatre.

Trophies and First, Second and Third prize only certificates will be presented. Cash prizes (if applicable) must be signed for and collected from the Competition Office.

Certificate collection

We will email your certificate directly to you. Please allow up to 28 days to receive these.

Intellectual Property Rights

By entering Cake International **BE AWARE** that photographs or copies may be taken by any person or visitor and realise that your designs/work may be reproduced but you will not hold ICHF Events or its employees liable in any way should this happen.

Photographs of competition pieces may be used online by ICHF Events or printed in future relevant publications as agreed with ICHF management team.

Complaints/Appeals Procedures



Any complaints must be sent via the forms document [Cake International Complaints & Queries Form | Cake International](#) or scan the QR Code by 14th November 2025. The Judge's decision is final, no judging results will be discussed after the show closes unless there is an error in calculation and/or an error with the rules. Judges **will not** re-mark any disagreement with grading of awards. Please allow a minimum of 28 days for complaints to be processed from the 14th of November 2025. We **aim** to answer all complaints/appeals by 12 December 2025. You **must** include your **unique reference** number in all correspondence.

View the complaints form:



Security

Whilst reasonable care will be taken with the security of the exhibits, the organisers will not be responsible for any loss or damage to exhibits, equipment or personal effects. All entries are displayed in the competition area at the competitor's own risk.

Behaviour and conduct of competitors.

We expect everyone to act in a respectful manner before during and after the cake competition – the following is an example of behaviour that will not be tolerated and could result in the following action being taken:

- Removal from the show with no re-entry or refund.
- Banned from attending Cake International or entering the competition for a minimum of 2 years.

All threats towards any members of the Cake International team including the judges or other participants at the show will be referred to the police.

1. Any competitor who interferes or threatens to interfere with the operation of the judging process or the competition.
2. Aggressive behaviour, foul language or shouting will not be tolerated.
3. All defamatory, offensive, or derogatory comments, either verbal or written (including emails, text/voicemail/phone messages, social media, or other written communication) to a member of the judging team or a member of ICHF Events.



4. If you damage or interfere with another cake competition exhibit.

Bake International competition 31st – 2nd November 2025

Competition Schedule

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THE JUDGES WILL TAKE THE FOLLOWING INTO ACCOUNT:

1. OVERALL DESIGN AND/OR CONCEPT
2. EXTERNAL: VISUAL APPEAL
3. INTERNAL: TEXTURE & FLAVOUR
4. QUALITY OF WORKMANSHIP
5. RECIPE AND ATTENTION TO DETAIL.

Awards:

Merit (55-69)

Bronze 70-79)



Silver (80-89)

Gold (90-100)

Best in Show - chosen by the Judges.

B1. A Yule Log

You have the freedom to create a decorated Yule Log to your choice.

1. The Yule log and any decorations must be 100% edible.
2. The exhibit must be displayed on a suitable base to show off the exhibit to its best. Should a cake board be used it must be covered with an edible medium, the edges of the cake board must be covered with either an edible medium or with non-edible ribbon. If you do not do any of this, marks will be deducted for overall presentation.
3. Non-edible ribbon is permitted to the edge of the base board only, any other ribbon used must be made from an edible medium.
4. No height restriction.
5. No artificial decoration is permitted.
6. A piece of the Yule Log must be cut and replaced ready for tasting.
7. The recipe and a list of allergen ingredients must be typed and placed in an envelope with your unique class reference number beside your exhibit
8. The entire exhibit must not exceed 16" x 16" or (41cm x 41cm) square - this is the only space allocated to you on the competition table for your exhibit.

B2. White and Brown Bread Products

Present for judging 1 x 500g handmade white loaf shape and 1 x 500g brown loaf baked in a tin.

1. White loaf shape to competitor's choice
2. You must not use dough conditioners
3. The recipe and a list of allergen ingredients must be typed and placed in an envelope with your unique class reference number beside your exhibit
4. The bread will be cut and tasted

Your bread must be placed on a 12" or (30.5cms) board

B3. A Naked Rich Round Fruit Cake (Limited to 30 only)

Present for judging 1 round rich fruit cake.

1. The cake must be round approximately 6" or (16cm) in diameter
2. You must not use any almond paste covering
3. The cake must not exceed 1kg in weight when judged
4. The recipe and a list of allergen ingredients must be typed and placed in an envelope with your unique class reference number beside your exhibit
5. One slice of the cake must be cut but must remain within cake, ready for the judges to easily remove for tasting.
6. The cake must be placed on an 8" or (20.5cms) round cake board.



B4. A Round Drip Cake

Present for judging Drip Cake.

1. The sponge cake must not exceed 8" or (20.5cms) in diameter there is no height restrictions.
2. The cake filling, topping, flavour, colour, texture and design to be competitor's choice however, there is to be no mousse or fresh fruit or fresh dairy cream within the cake.
3. The recipe and a list of allergen ingredients must be typed and placed in an envelope with your unique class reference number beside your exhibit.
4. One slice of cake must be cut and replaced within the whole cake, in preparation ready for the judges to taste.
5. The cake must be placed on a 10" or (26cms) round cake board.

B5. Afternoon Tea Pastries

Present 12 pastries suitable for an afternoon tea.

1. You must create 3 different designs (sponge based, pastry based and macarons/meringue base) consisting of 4 pastries in each design.
2. Flavours and fillings are the competitor's own choice
3. The recipe and a list of allergen ingredients must be typed and placed in an envelope with your unique class reference number beside your exhibit
4. One of each design will be cut and tasted
5. The exhibit must be displayed on a suitable base to show off the exhibit to its best. Should a cake board be used it must be covered with an edible medium, the edges of the cake board must be covered with either an edible medium or with non-edible ribbon. If you do not do any of this, marks will be deducted for overall presentation. (please refer to rules and regulations/competition rules/viii)
6. Your display must fit within a 16" or (41cms x 41cms) area
7. This class will be judged first due to allowing perishable ingredients.

B6. Vegan Round Lemon Drizzle Cake

Present for Judging

1. The sponge cake must not exceed 8" or (20.5cms) in diameter, there are no height restriction.
2. The cake filling, topping, flavour, colour, texture and design to be competitor's choice however, there is to be no mousse, fresh fruit or dairy cream within the cake.
4. The recipe and a list of allergen ingredients must be typed and placed in an envelope with your unique class reference number beside your exhibit
5. One slice of cake must be cut and replaced within the whole cake, in preparation ready for the judges to taste.
6. The cake must be placed on a 10" or (26cms) round cake board



B7. Cookies

Present cookies of 2 Different flavours

1. Create 12 Cookies 6 of each flavour.
2. Flavours are to the competitor's own choice.
3. The recipe and a list of allergen ingredients must be typed and placed in an envelope with your unique class reference number beside your exhibit
4. The cookies will be cut and tasted
5. Your display must fit within a 16" X 16" or (41cms x 41cms) area

B8. Classic Round Victoria Sandwich

1. Create a Classic Round Victoria Sandwich filled with jam only (no cream) and must be dusted with caster sugar.
2. The Victoria Sandwich must be no larger than 9" or (23cms).
3. One slice of cake must be cut and replaced within the whole cake, in preparation ready for the judges to taste.
4. The recipe and a list of allergen ingredients must be typed and placed in an envelope with your unique class reference number beside your exhibit
5. The cake must be placed on a 10" or (26cms) round cake board.

B9. Gluten Free Chocolate Cake

1. The Gluten Free Chocolate cake **must not** exceed 8" or (20cms) in diameter there are no height restriction.
2. The cake filling, topping, flavour, colour, texture and design to be competitor's choice however, **there is to be no mousse, fresh fruit or fresh cream within the cake.**
3. The recipe and a **list of allergen ingredients** must be typed and placed in an envelope with your unique class reference number beside your exhibit
4. One slice of cake **must be cut and replaced within the whole cake**, in preparation ready for the judges to taste.
5. The cake **must** be placed on a 10" or (26cms) cake board.

B10. Tray Bake

1. A tray bakes of 8" x 12" or (20cm x 30.5cm) maximum to competitors' choice. (might include Gluten Free, Vegan etc.)
2. The recipe and a list of allergen ingredients must be typed and placed in an envelope with your unique class reference number beside your exhibit
3. The tray bake must be portioned, and one piece must be cut and replaced within the whole tray bake in preparation ready for the judges to taste.
4. The tray bake must be placed on a square or oblong board 14" (36cm) Square or 14" x 10" (36cm x 25cm) oblong board.