



Cake International Junior Competition 31st October - 2 November 2025

Competition Schedule

Show opening times:

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

This document contains the following:

Rules and Regulations:

containing General Rules and Information, and Competition rules

Competition Schedule:

containing information specific to each competition category

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

Failure to comply with the rules and regulations, or the competition schedule requirements, contained in this document may lead to loss of marks, or your exhibit being 'Not To Schedule' (NTS) and disqualified from the competition.

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

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.

Entry to the competition and/or individual categories may close earlier than stated due to limited spaces at the show.

Please remember to check the website frequently for updates.

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 your exhibit has writing or inscription in a language other than English, then a full translation **must** be provided for the judges, noting the competition entry number to which it relates.
- f) 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.
- g) You may take inspiration from movies, books, fashion etc, but we encourage you to use your own creativity, or you may risk being in breach of copyright and you will lose marks for lack of originality.
- h) 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

£12 - 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** were 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.

THE JUDGES WILL TAKE THE FOLLOWING INTO ACCOUNT:

1. OVERALL DESIGN AND/OR CONCEPT
2. DEGREE OF DIFFICULTY/COMPLEXITY
3. VISUAL APPEAL/WOW FACTOR
4. QUALITY OF WORKMANSHIP & ATTENTION TO DETAIL

Marks will be deducted for lack of originality.

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, 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 which do not receive an award will not be shown in the website results list

Feedback sheets will be available on Saturday 1st Nov 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.

Junior Best in Show prize - a trophy and £350 Sponsored by Dummies Direct

Not all entries are guaranteed an award.

Prize Giving 1430hrs UK time on Sunday 2nd November 2025 in 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.



Competition Rules - these must be read in conjunction with individual category schedules.

These rules apply to ALL categories unless otherwise stated in the individual schedules. For categories where dummies are permitted, the word cake in the below rules, and in the schedule, indicates the cake or dummy you are using. Where dummies are used, you **must not** leave any part of the dummy exposed.

i) The area stated in the schedule is for the entire exhibit. Everything within your display **must** fit within the allowed area including the base/board and any notes you are providing. You should write your unique competitor number (issued to you at the show at competition registration) on any notes left with your entry. If there is a height restriction, unless otherwise noted in an individual schedule, this is measured from table level.

ii) Where dummies are permitted, they **must** be treated as real cake, using food safe products and posy picks or a suitable food safe barrier. This is with the exception of Decorative Exhibit, Head Judge's Wild Card, and Miniature Wedding categories, as these categories are not intended for consumption but to display your skills and techniques using edible mediums. Posy picks, sealed straws, food safe dowels etc. **must** be fully inserted into the cake or dummy, so that the top edge of the pick/straw/dowel is level with the icing and visible. Judges may remove decorations to check for the presence of posy picks. Dummy tiers **do not** require dowels for support. Dummies **must** be **completely** covered in an edible medium.

Where a category requires a certain number of tiers, you should ensure that the number of 'cake' dummies reflects the correct number of tiers. Judges may cut into your entry to assess if you have complied with the schedule.

Tiered cakes, with the exception of Category J Miniature Wedding Cakes, **must** have a cake card at the bottom of each tier, regardless of whether you have used dummies or real cake. A tier **must** be a minimum of 3.5cm high to be considered a tier. If you have an overhanging tier, the underside **must** also be covered in an edible medium.

iii) You **must** use a suitable base, board, or stand to display your exhibit. Exhibits **must** not be placed directly on to the table. **A cake card alone is not sufficient.** If you choose not to use a commercially produced cake board/drum, you **must** choose a base of an appropriate size and depth for the size of your entry.

Use of commercially produced cake boards/drums: You may use a commercially produced cake board/drum of the size stated in your category. Board sizes are stated to create a standard to judge against for each category. The judges appreciate that there are manufacturing tolerances, this has been allowed for in the size requirements.

For categories which state a maximum board size, this is your only space on the table and this area **must not** be exceeded.



For categories which state an exact board size, this is the **only board size** you **must** use.

Should a cake board be used it **must** be fully coated in an edible medium, and the edges of the cake board **must** be covered with either an edible medium or with non-edible ribbon.

Non-edible ribbon is only permitted on your base board not the exhibit itself unless specified in the category. If you are using stepped boards, ribbon is **only permitted** on the bottom board. If you are using a backboard, this **must** be completely covered **only** in an **edible medium**.

iv) Only edible mediums normally used in sugarcraft are permitted, unless specified in an individual schedule. Individual schedules may restrict or permit additional product types. Corn silk, noodles and pasta are not permitted in the competition unless specifically mentioned in an individual schedule.

v) The following **must not** be used within any category of the competition:

Artificial Decoration, Decorative Wire, Commercial cake toppers (e.g. Plastic/porcelain bride/groom, non-edible 'Happy Birthday' signs) are **not permitted** in the competition. Cold Porcelain and Artista Soft **must not** be used anywhere in the competition. The use of photo printing is **not permitted** in the competition.

Lights are **not permitted** in the competition except where specified in the category.

vi) Bare wires are **not permitted** - When wires are used in sugar flowers, all wires **must** be taped. Taped wires for sugar flowers may also be covered in an edible covering but they **must** be taped first. Wires used as internal support in decorations (where permitted) **must** be completely covered in an edible medium. Wires **must not** directly penetrate the cake; they **must** be inserted into a posy pick.

Where use of cocktail sticks/bamboo skewers is permitted, they **must not** penetrate the cake, they **must** be inserted into a posy pick.

vii) Where wired sugar flowers are used on an exhibit: Wire, tape, stamens, polystyrene centres, and thread may be used in context, e.g. for stems and flower centres. They must not dominate the display. Where used, thread must be natural e.g. cotton, silk, lacemakers cotton or any natural fibre. Synthetic threads and feathers are not permitted.

viii) Definition of support/structure:

Internal supports are supports which **must be** entirely concealed within the body of the cake, such as those used to support the height and weight of a tall cake.

External supports are those which extend beyond the body of the cake but **must** still be covered in an edible medium, such as those used to create 'legs' below a 'body' made of cake, or wires supporting smaller decorative elements. Where



external supports are permitted, you may use mechanical elements to allow for moving parts in your exhibit. These elements **must** be covered in an edible medium.

Visible external supports, when permitted, do not require an edible covering. This could include pillars or clear spacers in tiered cake categories, or wires used in sugar floral decorations. Pay attention to guidance on use of visible supports where noted in the schedule; they may be mentioned generally, with notes, or by specific type.

All supports **must** be food safe, with the exception of Decorative Exhibit, Head Judge's Wild Card, and Miniature Wedding categories, as these categories are not intended for consumption but to display the skills and techniques using edible mediums.

Head Judge's Tips:

- *Be careful of fingerprints, glue marks, nail marks, even covering, thickness of sugarpaste, pencil and tool marks.*
- *Make sure your work is clean.*
- *Non-edible decoration means any decoration made wholly or in part from any non-edible material.*
- *If you have damaged your piece during transportation, you may request a "Damaged in Transit" card from the registration desk. You may note the damage on the card if you wish. (Please note this may not be taken into consideration by the judges as transportation to the competition is your responsibility and is considered part of the competition process.)*
- *Remember your exhibit will be viewed from every angle. When creating your design, consider what anyone viewing your exhibit from the rear will see.*
- *It is better to ask a question than risk NTS or disqualification. See 'General rules & information/clause h' for how to submit questions.*

By entering Cake International you agree to abide by the rules and regulations herein.



W. Restricted to young people 9 years and under

W. MY FAVOURITE PET

Create a cake of your favourite pet. The cake must be covered in any edible medium as used in sugarcraft and confectionery.

RULES

1. The cake **must** be based on a 12" or (30.5cms) coated finished round or square cake.
2. Cake or cake **dummy is permitted**. You will be awarded the same marks if you use cake or cake dummy.
3. The entire exhibit **must not** exceed 16" x 16" or (41cm x 41cm) square or round, there is no height restriction. This is the only space allocated to you on the competition table. Corn silk, noodles and pasta and artificial decoration is **not permitted** on the cake. Internal supports are allowed.
4. You are **not allowed** to use non-edible ribbon on the cake
5. You **must** display your cake on a board, The cake board **must** be completely covered with an edible medium and edged with non-edible ribbon or you can cover the edges of the board with an edible medium.
6. The rules and regulations/competition rules **must** be adhered to along with the rules in this category schedule.



X. Restricted to young people between 10 and 14 years of age.

X. CREATE A SINGLE TIER CAKE WITH A THEME OF MY FAVOURITE THING

We want you to create a single tiered cake with the theme of My Favourite Thing

Make your Favourite Thing as realistic as you possibly can 12" or (30.5cms) coated finished single tiered cake to competitors' choice.

RULES

1. The cake must be based on a 12" or (30.5cms) coated finished round or square cake or a dummy round or square cake
2. Cake or cake dummies **are permitted**. You will be awarded the same marks if you use cake or cake dummy.
- 3 Your cake or cake dummy **must** be coated in sugarpaste, royal icing, buttercream or chocolate only.
4. The entire exhibit **must not** exceed a 14" x 14" or (36cm x 36cm) square and **must not** exceed 16" or (41cms) in height. This is the only space allocated to you on the competition table.
5. Corn silk, noodles and pasta is not permitted on the sugarcraft exhibit • Internal supports are allowed.
6. No artificial decorations, you are **not allowed** to use non-edible ribbon on the cake
7. You **must** display your cake on a board
8. The cake board **must** be completely covered with an edible medium and edged with non-edible ribbon or you can cover the edges of the board with an edible medium.
9. The rules and regulations/competition rules **must** be adhered to along with the rules in this category schedule.



Y. Restricted to young people between 15 and 18 years of age.

Y. Wedding Cake of 2 Tiers

Create a Wedding Cake of 2 tiers. Any colour is permitted including white, ivory or cream. **Your design must make it clear that this is a cake for a wedding, but you are still encouraged to use your creative flair to create something unique and innovative.**

Whether it be moulds, cutters, wafer paper, or even cake lace...show us how you can take these everyday cake tools and products and elevate them into a stunning competition cake worthy of a catwalk appearance.

RULES

1. Dummies and dummy spacers are permitted.
2. Cake stands, pillars and separators are permitted.
3. Internal and external supports for the tiers of the cake are permitted. (For definitions of internal/external/visible external supports see rules and regulations/competition rules/viii)
4. Wired flowers and foliage made from an edible medium may contain wires, tape, stamens and polystyrene centres but all **must be used in context**. (please refer to rules and regulations/competition rules/vii)
5. Moulds, cutters, wafer paper and cake lace are permitted but must be used sparingly.
6. Cocktail sticks & Bamboo Skewers are permitted. (Please refer to the rules and regulations/competition rules/vi for guidance)
7. 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/iii)
8. The entire exhibit **must** fit within 18" x 18" or (46cm x 46cm) square. This is the only space allocated to you on the competition table. There is no height restriction.
9. The rules and regulations/competition rules **must** be adhered to along with the rules in this category schedule.