



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 (E): "Royal Icing Cookies"

International cake design Competition.

Theme: "Sustainable world"

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Participation requires the preparation of an UNPUBLISHED work, it must not have any sign of recognition, signature or initial and **must be delivered in attendance on 6 October 2023 at Palazzo San Giorgio in Trani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 (E): “Royal Icing Cookies” – International cake design Competition.
Theme: “Sustainable world”

THEME OF THE WORK and methods of realization:

The theme assigned to this category "Sustainable world" is very topical, and requires the representation of subjects who draw inspiration from topics related to sustainability.

To help you choose the theme to represent on your cookies, the link of "Agenda 2030 for sustainable development with the 17 global goals" is attached.

<https://www.agenziacoesione.gov.it/comunicazione/agenda-2030-per-lo-sviluppo-sostenibile/>

The 17 Goals refer to a set of important development issues that take into balanced consideration the **three dimensions of sustainable development** – economic, social and ecological – and aim to end **poverty**, fight against **inequality**, tackle **climate change**, to build peaceful societies that respect **human rights**.

You are asked to choose only one of the 17 Objectives and to draw inspiration from it for the presentation of your set of decorated biscuits; the participant will be responsible for the graphic and interpretative research of the chosen theme.

OBIETTIVI PER LO SVILUPPO SOSTENIBILE



“Be the change you want to see in the world... through your cookies!”

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

CATEGORY GENERAL RULES:

“Royal Icing Cookies” – International cake design Competition

- A)** The creation of a set of 5 "Short pastry biscuits decorated exclusively with Royal Icing" is requested. The biscuits cannot be decorated with sugar paste, flower paste and/or other edible materials but must be iced and decorated exclusively with Royal Icing.
- B)** The works presented 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 works of other Cookie Artists. The combination 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 creation of a set of 5 "2D shortbread biscuits, glazed and decorated exclusively with Royal Icing" is required, which represent 5 different subjects in relation to one of the 17 Sustainability Goals. Biscuits covered and decorated with sugar paste, flower paste and/or other edible materials will be excluded from the competition.
- D)** The cookies in the set can be cut with commercial cutters or by hand, they can be of geometric shapes or objects that have a meaning related to the theme. The biscuits can all be of the same shape or have different shapes, to express the entrusted theme with maximum creative freedom, but **EACH COOKIE MUST HAVE A DIFFERENT SUBJECT** that is inherent to the chosen theme. It will not be possible to replicate the same subject 5 times.

E) The sets of 5 biscuits must be presented on a cake board/tray with a **maximum size of 25x25cm**, and can be placed horizontally on the tray or supported by special riders, provided that their size and projection are within the **display volume of the work of 25x25cmx25cm in height**. The use of vertical display panels will not be permitted. The measures must be strictly respected under penalty of disqualification of the work.

F) All Royal Icing decoration techniques are allowed to guarantee the maximum artistic expression of the chosen theme. The quantity of decorative techniques chosen and applied 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.

The use of stencils, molds and impression mats for decoration is not permitted.

G) The use of paint on Royal Icing is allowed, both as a powder shade and diluted in alcohol, both for completing the figures and subjects, and for enriching the details of the 5 biscuits, but most of the decorations must be made in Royal Icing. The use of the airbrush with the aim of blending or enriching the background of the Royal Icing decoration will be permitted, provided it is not prevalent with respect to the Royal Icing decoration. Cookie sets that are solely iced and then painted will not be accepted into competition, as this contest is for Royal Icing cookie decoration and not painting.

H) 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.

The attached technical sheet must be completed in English and in Italian.

I) 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.

J) 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 traces of icing, color smudges, joints, etc.

The work will be evaluated at 360° from every angle, so make sure you also clean the back of the biscuit.

TECHNICAL JURY

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

- **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).
- **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).

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 visual impact”

Special mention for the "Artistic Criticism and creative flair in the interpretation of the Objective"

Special mention for the "Technical precision 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 Cookies"
SCHEMA TECNICA: Categoria: "Royal Icing Cookies"

WORK / LAVORO: **E** _____

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 royal icing / royal icing
- 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:.....



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.

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

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Date

Signature: