



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

At “SAN GIORGIO PALACE – TRANI”

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

Category (E): “Royal Icing Cookies” International cake design Competition.

Theme: ”Grimm's Fairy Tales”

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Participation requires the preparation of an UNPUBLISHED work, it must not have any sign of recognition, signature or initial and **must be delivered in attendance on 11th October 2024 at Palazzo San Giorgio in Trani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 (E): “Royal Icing Cookies” – International cake design Competition.
Theme: “Grimm's Fairy Tales”**

THEME OF THE WORK and methods of realization:

The theme assigned to this category "Grimm's Fairy Tales" is dedicated to the fairy tales of the Brothers Grimm known throughout the world for having brought together the tales of German and European popular tradition creating a beautiful collection for children which includes classics such as: Hansel and Gretel, Little Red Riding Hood, The Bremen Town Musicians, Tom Thumb, Snow White and the Seven Dwarfs etc.

You are asked to choose a single fairy tale and represent it in a set of 5 biscuits with the royal icing cookies technique. The participant will be responsible for the interpretative research of the chosen fairy tale.

Have fun telling the fairy tale you love most or have loved through your cookies!

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 of the chosen fairy tale.
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 fairy tale. 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 30x30cm.**, 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 30x30cm.x30cm. 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.

EVALUATION CRITERIA

La 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 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 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 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 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"
SCHEDA 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:.....