



**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 (F): "Realistic Sugar Flowers Display"
International cake design Competition.
Free theme**

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Participation requires the preparation of an UNPUBLISHED work, it must not have any sign of recognition, signature or initial and **must be delivered in attendance on 6 October 2023 at Palazzo San Giorgio in Trani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 (F): “Realistic Sugar Flowers Display”

International cake design Competition.

Free theme

THEME OF THE WORK and methods of realization:

It requires the creation of a **display of realistic sugar flowers** on any theme made with gum paste or sugar paste for flowers (**not with wafer paper and cold porcelain**), placed in any context your imagination is capable of imagining. The important thing is that they are flowers existing in nature and NOT fantasy faithful to their real characteristics (veins, shapes of the petals and leaves, pistils, etc.) and that they have a purely realistic appearance.

CATEGORY GENERAL RULES:

“Realistic Sugar Flowers Display” – International cake design Competition

- A) Any material can be used to support the display, *glass, ceramic, wood, stone and dummy* but the latter in particular must be covered by the paste or by the flowers themselves.
- B) Flowers made of **wafer paper** are not admitted, under penalty of exclusion from the competition.
- C) Artificial pistils or cotton threads can be used for flower stamens. **Absolutely FORBIDDEN rhinestones, feathers, beads.** All the ferrules supporting the flowers and leaves must be covered with gutta-percha, preferably of a color as similar as possible to that of the stem of the real flowers. **The use of the "sponge for florists" is allowed but it must not be absolutely visible.**
- D) The display area of the work available on the table is **40x40cm** and this area must contain its vertical projections.
- E) The Work must therefore have a size between the **25x25cm** and the **40x40cm including the cake board**. There are no height restrictions. The measures must be STRICTLY respected, under penalty of disqualification of the work.
- F) The works must be unpublished, they cannot have participated in other competitions and they cannot be copies of already existing works, under penalty of exclusion from the competition.
- G) The realism of the flowers, the chromatic scale and the harmony of the whole composition will be judged. The WOW effect will play a key role in the final score.
- H) The Work must be accompanied by a plaque positioned in front of it, where all the flowers present in the composition must be listed.
- I) If the work is damaged during transport, it must be reported at the time of delivery. 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.
- J) Each competitor may participate in the competition by submitting only one work. The response of the International Jury will be final.
- K) The cleanliness and precision in the execution of the work will be carefully evaluated. The Artwork will be evaluated from all angles therefore it is necessary to pay attention to cuts, joints and imprints.
- L) The Work must be accompanied by an anonymous technical sheet. 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. It must be presented at the same time as the Work and the anonymity of the Artist must be respected.

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

TECHNICAL JURY

The International Jury will be made up of cake design professionals specialized in the sugar flowers technique, multi-awarded nationally and internationally:

- **ADRIAN CABRERA** (Cake designer, teacher and international presenter specialized in the technique of realistic flowers in edible masses, royal icing and modeling. International judge of various Cake Design competitions in American and European countries. Creator of his book "The beautiful art of flowers in sugar". Consults with gastronomic teachers in professional training schools in Chile).
- **FLAVIA STROSCIO:** (Painter, Interior decorator, Ceramist, Teacher of Sugar Flowers. Winner of National and International awards. Gold medal at Cake International Birmingham 2018, Gold medal at Cake International Birmingham 2019, Bronze Medal at Cake International Birmingham 2022).
- **NICOLE VELOSO** (Cake designer, an international teacher especially in French-speaking countries of cake designers specializing in Modelling, gumpaste/wafer paper/buttercream flowers and sculpted cakes. Nicole Veloso created the "École Veloso" in May 2022, an international online school of cake design and modeling art. Ambassador of Saracino for France for the second time in a row. She has been a member of the Jury in cake design fairs in Porto (Portugal), Marseille (France) and Trani).

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. Design and general concept.
2. Visual effect and Wow factor.
3. Degree of difficulty, complexity and realism of the flowers.
4. Artistic creation and quality workmanship.
5. Attention to detail and cleanliness of the building.

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 “Realism of flowers”

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 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: “Realistic Sugar Flowers Display”

SCHEMA TECNICA: Categoria: “Realistic Sugar Flowers Display”

WORK / LAVORO: **F** _____

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 gum paste / gum paste
- o artificial pistils / pistilli artificiali
- o poppy seeds / semini di papavero
- o cotton threads / fili di cotone
- o edible glue / colla edibile
- o powdered food colours / colori alimentari in polvere
- o wires / wires
- o floreal tape / guttaperca
- o florist sponge / spugna per fioristi

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.

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Date

Signature: