



Sugarcraft Skills Online Competition 2020

Judged by BSG Judges – Co-ordinator of Judges: Jan Thorpe

6th November 2020: Closing date for entries or when we reach capacity before this date.

24th November 2020: Results announced online

In this competition we are looking for a snap shot of your sugarcraft skills. Adults you have 10 inches to showcase your skills. Kids you have 8 inches. A great design, originality and creativity is key. Clean, neat and precise work will set you apart. There is nowhere to hide. We want to see your very best work. Good luck!

Levels:

Beginners

Open to those who have only been involved in the craft for **less than one year**.

Novice

Open to those who have not previously won a Gold in the novice section of the chosen class of a comparable cake decorating competition or someone that is **NEW TO A PARTICULAR SKILL** that is judged to BSG standard.

ie. If you have won a gold in Novice Royal icing you cannot enter Novice Royal icing again but could enter another Novice class.

DEMONSTRATORS OR TEACHERS OF SUGARCRAFT MAY NOT ENTER AT BEGINNER OR NOVICE LEVEL IN ANY CLASS

Open

Open to anyone except those who have won three Gold Awards in any one “Open” category in a cake decorating competition.

Master Class

Open to those who have won a Gold Award in any one Open Category. Competitors are limited to winning three Gold Awards in any one class in this division. In addition Competitors entering the Master Class are not allowed to enter an exhibit of the same category, in a lower class, in the same competition.

N.B.:

Base area is the dimension of a square within which the board (of any shape), including immediate decorations, any drapes, stands, floral arrangements etc. up to the widest point of the exhibit ***must fit.***
Class numbers will be limited so please enter early.

ALL ENTRIES WILL BE MADE ONLINE. FEES TO BE PAID VIA EVENTBRITE. NO REFUNDS

WILL BE GIVEN FOR CANCELLED ENTRIES

PLEASE ENSURE THAT YOU ARE ENTERING THE CATEGORY RELEVANT TO YOUR SKILL

LEVEL AND PREVIOUS COMPETITION HISTORY

For Further information, please go to www.corksugarcraft.ie or our Facebook page Cork Sugarcraft Association.

Class 1: Royal Icing

A royal iced plaque: Competitor's choice, plaque must be made and decorated with royal icing only. Edible colours may be used. No artificial decoration allowed. To be presented how the competitor wishes but **MUST** fit within 10" square.

Class 1A – Beginners

Class 1B – Novice

Class 1C – Open

Class 1D – Masterclass

Class 2: Floral

A specimen flower of competitor's choice made from edible mediums.

For beginners and novice ONE flower plus bud(s) and associated foliage.

For Open and Masterclass TWO or more flowers plus bud(s) and associated foliage. Must be botanically correct.

One flower could be eg a Rose, or a full hydrangea head which is made of multiple blossoms. Name of the flower to be supplied with exhibit. Presentation as the competitor wishes – eg on a board or in a container. Cotton, tape, wire and stamens allowed no other artificial decoration with the exception of oasis/Staysoft etc for fixings only. Max base area 10". Max height of exhibit 10"

Class 2A - Beginners

Class 2B – Novice

Class 2C – Open

Class 2D – Masterclass

Class 3: Airbrushing / Painting

A picture of competitor's choice, with or without an edible frame, airbrushed and/or hand painted on an edible plaque or decorated board to be presented as the competitor chooses. Any edible medium(s) may be used as may other decorating techniques eg piping, bas relief etc, but airbrushing or painting should be the main decoration. No artificial decoration allowed. Max base area 10".

Class 3A – Novice

Class 3B – Open

Class 4: Quilling

A side panel suitable for a wedding cake featuring quilling to be made from edible medium(s) only. No artificial decoration allowed. Any edible materials and techniques may be used but the quilling should be the main decoration. Max base area 10", max height 10".

Class 4A – Novice

Class 4B – Open

Class 5: Modelling

A single item of modelling made from any edible medium. This could be an object, a figure, animal or human, fantasy or real. The whole item must be edible so only **EDIBLE** internal supports are allowed. No other artificial decoration allowed. Max base area 10" max height 10".

Class 5A – Beginners

Class 5B – Novice

Class 5C – Open

Class 5D – Masterclass

Children's Class

Class 6A: 7 years or under at the closing date

Class 6B: 8-12 years at the closing date

Class 6C: 13-16 years at the closing date

A cake board or drum decorated to represent a cake top of the competitors' choice. Any edible medium may be used. NO artificial decoration and only EDIBLE internal supports allowed. Max base area 8", max height 8". Ages between 16 and 18 can enter adults' classes either as a beginner (if involved less than 1 year) or a novice.

Entry Instructions

1. Download the schedule and read the rules.
2. Pay online via Event Brite <https://www.eventbrite.ie/d/online/cork-sugarcraft/> Adults €12 per entry and Children €6 per entry. Link can also be found here www.corksugarcraft.ie
3. Send your entry to the Competition Secretary at corksugarcraftshow@gmail.com including:
 - a) Your name;
 - b) The class you are entering;
 - c) The Eventbrite payment reference number;
 - d) Attach up to 3 photos maximum – **SEE SECTION 2 OF THE RULES REGARDING THE PHOTOS;**
 - e) For all entries you must include a list of all the names and brands of all food colours used;
 - f) For floral classes you must include either the common name or the latin name of the flower; and
 - g) For children's entries, please include the name and age of the child.
4. You will receive an email acknowledgement of your entry.
5. Closing date is: **6th November 2020 at 5pm. NO LATE ENTRIES WILL BE ACCEPTED.**

Competition Rules

1. Care must be taken to comply with the specifications given for each class. Exhibits that do not comply will **not** be judged. Please pay particular reference to use of artificial decoration, overall size of exhibit and need for names and lists.
2. Competitors should submit 3 photographs. These must be jpeg images and of high resolution. One photograph should be taken from above with a ruler by the base to prove size. If the piece is 3D, such as a model or flower in a container the photos should be taken from front and back. If the piece is displayed flat on a board they may be as the competitor chooses. If photos are not satisfactory you will be asked to send better photos. No filters or enhancing or photoshop. No form of identification on photos.
3. Competitors must supply a list of the names and brands of each food colour used. **ONLY EDIBLE** colours allowed in all classes. If this list is not supplied the piece will be deemed 'not to schedule' and will not be marked.
4. **All entries must be original, unaided and current work. The components must not have been used, either as a whole or in part, in any previous competition or classwork situation.**
5. BSG Judges will judge the entries under British Sugarcraft Guild rules, which have the same standard in every competition. Gold, Silver, Bronze Highly Commended and Commended certificates may be awarded if merited. A best in class will be awarded in each class and an overall best in show for both adults and children. Copies of the current BSG Competition Guidelines booklet are available from BSG National Office via the BSG Website on-line sales.
6. The common name or Latin name must be included when entering the Floral class. If this is not supplied the piece will be deemed 'not to schedule' and will not be marked.
7. Use of gold, silver or other metallic colour/dust **must be edible** (non-toxic does not necessarily mean edible), and must be stated on the packaging. **Rolkem colours are NOT edible.**
8. Where "Ribbon Insertion" is used, the ribbon must be made from an edible medium.
9. Where a board is used, the board and board edges must be covered. In all cases ribbon or other trim is permitted on board edges.
10. In the case of Children's divisions the definition of age groups are as follows:

Class 6A:	7 years or under:	Child's 8th birthday falls after closing date of competition.
Class 6 B:	8 to 12 years:	Child's 13th birthday falls after closing date of competition.
Class 6C:	13 to 16 years:	Child's 17th birthday falls after closing date of competition.
11. Each entry must not fall outside or overhang the maximum base area for that class, otherwise it will be deemed not to schedule.
12. No polystyrene heads in models or buds in flowers are allowed where it states no artificial decoration allowed.
13. No cocktail sticks or wooden dowels can be used in any class.
14. Competition entries must be available up until results date, for Judges to view by video on request if they need closer inspection.
15. By entering the competition you are agreeing to abide by all the rules set out and the Judges' decision is absolutely final.

Judging Panel : Co-ordinator of Judges: Jan Thorpe, BSG

Plus Guest BSG Judges

HINTS AND TIPS FOR COMPETITORS ENTERING COMPETITIONS

There is something very satisfying when you read a competition schedule and find a class that really inspires you. Ideas about what you can do and how to do it run round your mind for ages before the actual planning begins, and finally the piece is finished and ready for the scrutiny of the judges. Sometimes in the excitement of the planning, however, something in the schedule is missed and the piece you have worked so hard on does not actually fit the criteria for the class. It is deemed 'Not to Schedule' and the judges can't mark it. Judges HATE to do this. We have all competed and know how disappointing it is for a competitor when this happens. This article will try to help you, the competitor, avoid some of the pitfalls.

READ THE SCHEDULE, READ THE SCHEDULE, READ THE SCHEDULE, READ THE SCHEDULE

Not just the details for the class which excites you, but the whole thing from cover to cover and pay particular attention to the rules section. Note the closing date and make sure your entry is on time. If the rules say that feathers are not allowed don't use them on anything.

CHECK YOUR SIZES

If the schedule says to fit in a base area of 10 inches, make sure that the board or base of the exhibit will fit in a 10 inch square and there are **NO** parts of the piece which stick out to make the piece wider than 10 inches at any point in your overall exhibit.

Often this happens with floral pieces. Don't drape fabric round the board for effect as this then makes the base wider than 10 inches. These are the little mistakes which then make a piece 'Not to Schedule'.

If the class does not stipulate a height restriction, it can be as tall as you like. Sometimes a schedule will state a piece must fit into a 10 inch cube. This means that the base must fit into a 10 inch square and the exhibit must not be taller than 10 inches. Check and recheck the height.

HEALTH AND SAFETY

Sharp objects must **NEVER** be inserted into the surface of a cake or any item designed to be eaten. This includes wires, pins, cocktail sticks or anything else which may possibly break in the cake and cause harm to a person eating it. Food grade posy picks should be used to hold the wires of flowers for example, and dowels used for supports should be food grade plastic and not wood. Any exhibit which breaks this rule will be deemed 'not to schedule'.

ARTIFICIAL DECORATIONS

If the schedule states **NO ARTIFICIAL DECORATION ALLOWED** then everything on the piece **MUST** be made of an edible medium. This means **NO** wired flowers, no stamens, no thread, no floristry tape, no oasis or staysoft, no moss, and most importantly **NO** ribbon.

DUSTS, SPARKLES AND COLOURS

This is the biggest minefield at the moment! There are some fabulous glittery products on the market currently, but a large proportion of these are not EDIBLE but are NON-TOXIC. The difference between the two is that an edible product is eaten and digested by the body, a non-toxic product is not designed to be eaten, but if it is, it will pass through the body without any ill effect and come out unchanged. Many sequins and cake jewellery products are non-toxic, but what if an unwary consumer breaks a tooth on something they thought was edible, who do they sue?

Many metallic colours, sparkles and gold and silver paint type products are NON-TOXIC. It is fine to use these on pieces which are not designed to be eaten such as flowers, plaques or decorative items which will be removed from a cake before it is cut and do not come into contact with the coating. However, **NON-TOXIC IS NOT ACCEPTABLE** on any item intended to be eaten and should NEVER be used directly on to the surface of a cake (or dummy representing a cake). Only EDIBLE products may be used for this purpose. Only edible colour to be used in this competition.

Unbreakable Gel, Real gold and silver leaf are all EDIBLE products and may be used on cakes, however, competitors should be aware that some gold leaf products available for craft work are NOT gold leaf, but an aluminium product which is NOT edible. If you look on the internet there are websites which sell ONLY edible gold and silver decorative items and you would be well advised to use these distributors rather than those selling both confectionary and craft items. Always check the manufacturer's label to ensure the product actually says EDIBLE before using it. Product price is also a give away the real thing being more expensive than the artificial material. A number of BSG judges also work in other craft mediums and are familiar with both types of product.

Any EDIBLE product will state EDIBLE and have a list of ingredients on the pot. Take note that not all Edable Art products are EDIBLE, read the label to ensure that the product states it is in fact edible.

I hope I have provided competitors with some useful hints on how to conform to the schedule and look forward to seeing many entries in the upcoming competitions Happy competing!

Jan Thorpe
Chairman of Judges