



Sugarcraft Skills Online Competition 2021

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

12th November 2021 at 5pm: Closing date for entries or when we reach capacity before this date.

27th November 2021: Results announced

In this competition we are looking for a snap shot of your sugarcraft skills. 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 any one class. ie. If you have won a 3 golds in Open Royal icing you cannot enter Open Royal Icing again but could enter another Open class.

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.

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- Theme: Competitor's Choice

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.

A plaque is a thin ornamental tablet which can be lifted as a complete item and used on the top of a cake. They may be secured for safety and presented on a board for competition. **A coated board is NOT a plaque.**

Class 1A – Beginners

Class 1B – Novice

Class 1C – Open

Class 1D – Masterclass

Class 2: Floral – Theme: A Winter Floral Display

For **Beginners** and **Novice** a minimum of ONE flower type plus associated bud(s) and foliage. Display can include nuts and berries if desired.

For **Open** a minimum of TWO different flower types plus their respective associated bud(s) and foliage. Display can include nuts and berries if desired.

For **Masterclass** a minimum of THREE different flower types plus their respective associated bud(s) and foliage. Display can include nuts and berries if desired.

All flowers, nuts and berries (if used) in the display must be botanically correct. Name of the flower(s), nuts, and berries if included, 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.

Class 2A - Beginners

Class 2B – Novice

Class 2C – Open

Class 2D – Masterclass

Class 3: Cake Top Ornament – Theme: A Winter Celebration

A 3D cake top ornament made from any edible medium or combination of mediums. **Only Food Grade Plastic or Edible internal supports are allowed.** Wires, tape, cotton and stamens are allowed for decoration. **NO other artificial decoration allowed (No Ribbon Allowed except around Board Edge).**

A CAKE TOP ORNAMENT IS NOT A COATED BOARD REPRESENTING A CAKE TOP AND DECORATED AS SUCH. THE ORNAMENT SHOULD BE A STAND ALONE/OFF PIECE PRESENTED ON AND MAY BE FIXED TO A DECORATED/COVERED BOARD.

Class 3A – Beginners

Class 3B – Novice

Class 3C- Open

Class 3D - Masterclass

Children's Class – Theme: Fun in the Snow

Class 4A: 7 years or under at the closing date

Class 4B: 8-12 years at the closing date

Class 4C: 13-16 years at the closing date

A cake board or drum decorated to represent a cake top in the theme fun in the snow. Any edible medium may be used. NO artificial decoration and only **EDIBLE** internal supports allowed. Recommended board size 8-10". 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 €15 per entry and Children €6 per entry. Link can also be found here www.corksugarcraft.ie
3. Click on the link to [FILL OUT IN GOOGLE FORMS](#) and email the Competition Secretary at corksugarcraftshow@gmail.com including:
 - a) Your name;
 - b) The class you are entering;
 - c) The Eventbrite payment reference number; and
 - d) Attach up to 5 photos maximum – **SEE SECTION 2 OF THE RULES REGARDING THE PHOTOS;**
4. The entry **MUST** include a list of the names and brands of **all** food colours used.
5. Floral entries **MUST** include either the common name or latin name of the flower(s), nuts and berries (if used).
6. You will receive an email acknowledgement of your entry and the link to the online form.
7. Closing date is: **12th November 2021 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 and need for names and lists.
2. Competitors should submit up to 5 photographs. These must be jpeg images and of high resolution. At least one photograph should be taken from above, front and back must be included. 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. When filling out the online form, 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 of flower(s), (nuts and berries, if used) 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 4A:	7 years or under:	Child's 8th birthday falls after closing date of competition.
Class 4 B:	8 to 12 years:	Child's 13th birthday falls after closing date of competition.
Class 4C:	13 to 16 years:	Child's 17th birthday falls after closing date of competition.
11. No polystyrene heads in models or buds in flowers are allowed where it states no artificial decoration allowed.
12. No cocktail sticks or wooden dowels can be used in any class.
13. Competition entries must be available up until results date, for Judges to view by video on request if they need closer inspection.
14. By entering the competition you are agreeing to abide by all the rules set out and the Judges' decision is absolutely final.
15. If you have any questions or queries in relation to the competition, please email the show secretary at corksugarcraftshow@gmail.com where we will answer your questions as soon as we can. Closing date and time is 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.

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.

Photographs

Please ensure your photographs are in focus, high quality and with a neutral background. There should be no other items in the photograph other than your entry. Using a plain background and foreground will enhance your work. If you wish to highlight specific features of your work, you can send a detailed close up photograph if you choose.

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