



BRASIL CAKE SHOW 2019

CONGRESSO E CONCURSO INTERNACIONAL DE CONFEITARIA ARTÍSTICA

13 A 15 DE MAIO 2019

PORTO SALVADOR EVENTOS

WWW.BRASILCAKESHOW.COM.BR

CAKE COMPETITION SCHEDULE 2019

It is very important to read the rules and regulations before choosing your category and completing the application form.

The Brazil Cake Show 2019 Competition is open to all competitors who wish to present their works in accordance with the rules of each category.

The submitted works can compete in a single category or in different, the categories must be informed in the application form.

Awards.

An award of 1st, 2nd and 3rd places of each category will be awarded with an award certificate. As long as the works reach the minimum score of "BRONZE"

The winning entries in each category will compete for the "Best of Show"

The winner of the "Best of Show" award will win a trip to Cake International 2019 in Birmingham-England, where the event will exclusively provide the winner:

- Airfare:
 1. Salvador / Birmingham
 2. Birmingham / Salvador
- Hosting and Registration
 1. Hosting for the event period
 2. Entry of the competition

The event is not responsible for issuing passports, visas, travel insurance, tourism fees and any expenses. The event is solely responsible for the items described.

Delivery of entries

The works must be delivered on May 13, 2019 from 08:00 to 10:00 at the Porto Salvador Events on Av de França 393, Comércio, Salvador, Bahia without exceptions.

Work Movement

Only the jurors and members of the organization are authorized to move the works of place, where maximum care will be taken.

The works that will be presented in the contest must not contain any identification on the competitor's identity, such as: name, logo, initials, words, and or something that directly or indirectly refers the



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competitor and that allows its identification to the jurors, disqualification.

Not Of Schedule

You will automatically be disqualified from the contest, the competitor who infringes any of the clauses of this regulation.

Damage

The Organization shall not be liable for any damages incurred after its delivery to the works. The integrity of all work, is the sole and exclusive responsibility of the competitor.

Withdrawal of Works

I. All works can only be removed from the venue of the event from 7:00 pm on May 15, 2019 until 8:00 p.m.

II. All works not taken from the event on May 15, 2019, and not officially justified the organization of the event, will be considered abandoned and will be discarded to the trash, without burden to the event.

Awarding of prizes.

I. The evaluation results will be revealed at the competition tables on May 14, 2019 at 12:00

II. Delivery of the prizes including the "Best of Show" will be made on the main stage at the awards ceremony. Sworn

All jurors were chosen based on both their professional experiences and as jurors. They will be guided and supervised by the President of the Jury who will have the last word according to the Rules of the Event.

President Of Judges

The Brazil Cake Show 2019 Competition will have as President Of Judges, Sally Owens-England

From the use of image and copyright

The competitor authorizes the event to capture and disseminate all the images and videos of the competitor and his / her work captured in the whole event, which will be used in promotional and institutional campaigns, dissemination in digital media and / or materials, to the general public and / or only for internal use of the Event, its Sponsors and / or Partners, provided that there is no misrepresentation of its purpose in the current year and future editions of the event. The Competitor declares also that it is aware that its work may be photographed and / or copied by any person visiting the event where it exempts the Brazil Cake Show Event for any kind of reproductions, divulgations, copies, marketing, and any comments, criticisms, aspects ethical and moral of the works exhibited in the contest by third parties.

Schedule of Each Class.

All works will be evaluated according to international criteria for Art in Sugar contests. Each work will be evaluated by at least 2 judges.



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The results of the evaluation will be known only by the President of the Ju who will give the conference and have the final say.

The works that reach the minimum required scores will be awarded with Gold, Silver, Bronze and Merit Award. Within an evaluation of a maximum of 100 points.

Distinction Score

Gold 90 points to 100 points

Silver 80 points to 89 points

Bronze 70 points to 79 points

Merit 60 points to 69 points

Use of Materials

In the case of use of motors or lighting, they should only be operated by batteries that must be inside the work.

All materials used as special effects such as wires, devices, battery, led, lighting, motors, mechanisms, structures, and or any other elements used that are not derived from sugar and / or edible may not be visible.

In the case of the use of batteries, they must have autonomy for the days of the contest and or until the entire evaluation period.

The height of the work is measured from the base of the feet and any other bases used to accommodate the work to the top of the work.

The width of the works is considering the basis to be used to present the work.

Internal structures are allowed as long as they are not visible.

BCS01- MODELING

1. A small, free-form modeling work.

2. At least 80% of the work should be done with pastes of sugar, chocolate, marzipan or any other EDIBLE material. Any non-toxic and flammable material may be used for the remainder.

3. The size limit is 30cm. Respecting this size in HEIGHT AND WIDTH. It is not allowed to use Cold Porcelain "Biscuit"

The following aspects will be assessed:

Proportion-Use of Colors-Quantity of Techniques-Technique-Finish-Creativity-Visual Impact-Harmony of Work with the Basis-General Composition-Difficulty of applied techniques



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Each aspect will be scored with a maximum of 10 points, in a total sum of 100 points.

BCS02 - Flowers

1. A work of flowers based on realism and naturalness, "botanically correct" containing at least 12 flowers and 12 leaves made from pastes of sugar or other EDIBLE material
2. A list of common and / or botanical names of the flowers and leaves presented should be placed next to the work. WITHOUT NO COMPETITOR'S IDENTIFICATION
3. Wires, pistils and floral tape will be allowed.
4. Arrangement should be placed in a vase or carrier of inedible material.
5. The size limit is 40cm of base
6. There is no height limit

The following aspects will be assessed:

Proportion-Use of Colors-Quantity of Techniques-Technique-Finish-Creativity-Visual Impact-Harmony of Work with the Basis-General Composition-Difficulty of applied techniques

Each aspect will be scored with a maximum of 10 points, in a total sum of 100 points.

BCS03 - Wedding Cakes - 3 or more floors

1. Cake for Marriage with 3 or more floors, false cakes can be used.
2. The use of floral tape, wires, pistils, as long as they do not penetrate the cover.
3. The base size limit is 50cm;
4. Minimum height size is 30cm;

The following aspects will be assessed:

Proportion-Use of Colors-Quantity of Techniques-Technique-Finish-Creativity-Visual Impact-Harmony of Work with the Basis-General Composition-Difficulty of applied techniques

Each aspect will be scored with a maximum of 10 points, in a total sum of 100 points.

BCS04- Children's Cakes Theme

1. They can participate in this category cakes for children's party occasions The theme is of free choice of the competitor.
2. The base size limit is 40cm
3. There is no height limit.

The following aspects will be assessed:

Proportion-Use of Colors-Quantity of Techniques-Technique-Finish-Creativity-Visual Impact-Harmony of Work with the Basis-General Composition-Difficulty of applied techniques

Each aspect will be scored with a maximum of 10 points, in a total sum of 100 points.

BCS05-Chocolate

1. A cake or piece of carving in chocolate.



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2. All work must be done with chocolate, or chocolate pastes.

3. False cakes may be used.

4. The maximum base size is 40cm

5. There is no height limit.

The following aspects will be assessed:

Proportion-Use of Colors-Quantity of Techniques-Technique-Finish-Creativity-Visual Impact-Harmony of Work with the Basis-General Composition-Difficulty of applied techniques

Each aspect will be scored with a maximum of 10 points, in a total sum of 100 points.

BCS06-Decorated Cookies

1. Presentation of a collection of cookies of the same theme the choice of the competitor.

2. The presentation must contain at least 6 decorated biscuits in total, with at least 2 of each model.

3. The entire display must fit on a base of at most 40cm and must respect this limit in width and height.

4. Techniques of Real Icing and Fill with glacé fluid must be used in at least 4 biscuits.

The following aspects will be assessed:

Proportion-Use of Colors-Quantity of Techniques-Technique-Finish-Creativity-Visual Impact-Harmony of Work with the Basis-General Composition-Difficulty of applied techniques

Each aspect will be scored with a maximum of 10 points, in a total sum of 100 points.

BCS07 - Junior

Category restricted to children up to 14 years of age.

1. A free theme cake covered with edible material.

2. Maximum base size is 25cm

3. Size of the limit height is 25cm

4. The responsible person must represent the participant in the delivery of the work proving his age to fit this category.

The following aspects will be evaluated:

Proportion-Use of Colors-Quantity of Techniques-Technique-Finish-Creativity-Visual Impact-Harmony of Work with the Basis-General Composition-Difficulty of applied techniques

Each aspect will be scored with a maximum of 10 points, in a total sum of 100 points.

BCS08 - Special Occasion Cakes Decorated with Creams

1. A Special Occasion Cake with a competitive choice theme.

2. Any type of creamy coating may be used, such as:

The. Chantilly

B. ganache

W. "Chantilly Type Vegetable Cream"

d. Brigadeiro

and. Ganache or Royal Icing.



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f. The use of fake cakes will not be allowed.

g. The cake should be covered with the same cream used to make the decoration.

H. Base Limit Size 30cm

The following aspects will be assessed:

Proportion-Use of Colors-Quantity of Techniques-Technique-Finish-Creativity-Visual Impact-Harmony of Work with the Basis-General Composition-Difficulty of applied techniques

Each aspect will be scored with a maximum of 10 points, in a total sum of 100 points

BCS09-Special "Representing my country or state"

1- A free work representing your country or state of origin

2- The work must contain a sign indicating the represented country or state

3- Base limit size 40cm

4- There is no height limit.

The competitor may put some explanatory text on the subject presented next to the work. But in the work or in the text it can not contain ANY information that makes possible the identification of the competitor by the jurors.

The following aspects will be assessed:

Proportion-Use of Colors-Quantity of Techniques-Technique-Finish-Creativity-Visual Impact-Harmony of Work with the Basis-General Composition-Difficulty of applied techniques

Each aspect will be scored with a maximum of 10 points, in a total sum of 100 points.

This regulation was made based on the international rules of evaluation of sugar works together with the chair of the jury. To encourage healthy competition and professional growth of participants.

When registering, the competitor agrees with the terms described in this regulation in its entirety.

Any questions can be sent by email to concurso@brasilcakeshow.com.br