

## **GUIDELINES FOR BAKE IT CONTEST**

### **A) TYPE OF CONTEST**

Contest with limited space for the different contests.

Standard registration 15 August 2022.

Final date for registration 15 September 2022.

Registration might close before the Final Date, therefore, please check the website for the event ABILMENTE – Il Salone delle Idee Creative ([www.abilmente.org/roma](http://www.abilmente.org/roma)) in its Rome Edition (22-25 September 2022), or the Bake it website ([www.bakeit.cloud](http://www.bakeit.cloud)).

All questions regarding the guidelines can be addressed to the email address:

[contest@bakeit.cloud](mailto:contest@bakeit.cloud). No answers will be given to individual questions, suggestions or other requests regarding the style of the creation.

### **B) GUIDELINES AND ACCESS TO HOSTING EVENT**

- Registration to the contest provides the artist of the creation N.1 with free entrance valid for all 4 days of the event ABILMENTE Roma, on a nominal basis, during the opening hours of the event, from Thursday 22 September to Sunday 25 September 2022 (Entrance EST – Fiera di Roma). All participants will be given a web discount code to be used on one's own network, that will allow discounts on entrances for partners and friends: **the purchase of discounted tickets can only be done online.**
- The creation presented must be original and fruit of one's imagination and artistic intellect. It cannot be a previously published or seen creation used in other contests, neither live nor online. It is necessary that these requirements be followed, or one's creation can be disqualified.
- The creation presented must fulfill all the requirements of its category, or else it risks disqualification.
- It is possible to add a description of the creation, but this must fit within the overall dimensions allowed for the category. A sheet of A5 size paper may be inserted in a Plexiglass frame of the same dimension.
- Both the creation and description must be anonymous and cannot contain logos or any type of information that can lead to the identification of the artist.
- Only the tray may be finished with non-edible ribbon.
- Each programme defines the allowed elements; we suggest you carefully read the information on the forms and direct your doubts to: [contest@bakeit.cloud](mailto:contest@bakeit.cloud).
- Non-edible visible elements are forbidden in all categories, therefore, wires and toothpicks for support must be completely inserted and hidden in the creation.
- If the creation is damaged during transport, a sign can accompany it that says "danneggiato in transito" (damaged during transport).

- BAKE IT! Reserves the right to not accept any creation that does not meet the standards of common decorum, to its own unquestionable judgement.

### **C) GUIDELINE MODIFICATIONS**

The guidelines might undergo modification; we suggest all participants keep up to date by checking the BAKE IT! website and the hosting website of ABILMENTE.

### **D) REGISTRATION**

The registration form for the contest is on the website of the event host ABILMENTE ([www.abilmente.org/roma](http://www.abilmente.org/roma)).

The form requires the collection of each participant's information and the link for this is (<https://www.iegexpo.it/it/informativa>) - the information regards protection of privacy **with the release of the necessary consent for the communication of information in particular and above all to BAKE IT!** in order for it to manage and organize the Contest to the best of their abilities and in all its phases.

**Standard registration €25 – by 17.00 on 15 August 2022**

**Last registration €30 – by 17.00 on 15 September 2022**

No modifications or category changes are allowed. If the event is cancelled, or the dates are changed, for health reasons, or other reasons that are beyond the control of BAKE IT!, the contest credit will be frozen by BAKE IT! pending the 2023 event.

No late registrations will be accepted unless exceptional circumstances are presented to BAKE IT! who reserves the right to evaluate them.

Every contestant can participate with a maximum of two creations for each category.

### **E) DELIVERY AND COLLECTION OF CREATIONS**

All the creations for the contest must be:

- **DELIVERED TO BAKE IT!: Wednesday 21 September 2022 from 13.00 to 17.00** at the Fair site - Quartiere Fieristico di ROMA (Vehicle Entrance EST – Via Eiffel). Participants will receive directions to the entrance of the Fair site via an email with “registration confirmation”.
- **COLLECTION: Sunday 25 September**, last day of the event, **the creations can be freely removed from the contest tables between 18.30 and 19.00.** The creations that will be left on the tables after that time will be disposed of by BAKE IT!.

### **F) OPERATIONAL INFORMATION**

Upon arrival at the Fair site, one must present the email of “registration confirmation” to the contest desk at the Bake it! stand. A participant badge will be issued, and two tags with numbers which are to be placed as follows: one under the tray and one on the side of the tray. Once this is done, instructions will be given as to where to position the creation.

After placing the creation or creations on the table or tables of the contest, one must exit the stand and return during opening hours for the public, through the appropriate entrance.

## **G) APPROVED CATEGORIES**

### **1. ONE TIER TOPPER or CAKE**

The creation must adhere to the CHRISTMAS theme.

Measurements must be not more than 30x30x30 cm.

Must have a cake board or a base; only on this can there be a non-edible ribbon.

All visible materials must be edible.

Supports must be inserted in the creation and not be visible.

### **2. DECORATED BISCUITS SET (min three, max five)**

The creation must adhere to the DREAMS theme.

By DREAMS it is intended: desires, aspirations, for example a trip, the desire to have a child, the dream of winning a football match, etc.

The decorations/techniques allowed are:

- 1) Royal icing (all techniques)
- 2) Sugar paste, pulled sugar, chocolate, pastry (modeling or 3D elements)
- 3) Painting technique on sugar paste, royal icing, pulled sugar, chocolate or directly on pastry.

A Plexiglas frame containing a A5 sheet of paper with a brief description/motivation of the creation, max 15 lines, may accompany the creation.

Measurements must be not more than max 30x30 cm

Must have a cake board or a base; only on this can there be a non-edible ribbon.

The biscuits can also be placed on a transparent dish holder to be placed on top of the base or cake board.

All visible materials must be edible.

### **3. EVENT CAKE**

The creation must adhere to the IMPORTANT EVENTS theme.

Events can be an important moment, national anniversary, birthday, wedding, graduation, religious ceremonies, as well as divorce, travel, etc.

The creation must have 2 or more tiers.

The creation must have been created using at least two techniques.

The creation can be made using different techniques chosen by the artist: royal icing, wafer paper, rice paper, modeling, painting etc.

A Plexiglas frame containing a A5 sheet of paper with a brief description/motivation of the creation, max 15 lines, may accompany the creation.

Measurements must be not more than max 40x40 cm with no limit to height.

Must have a cake board or a base; only on this can there be a non-edible ribbon.

All visible materials must be edible.

Supports must be inserted in the creation and not be visible.

### **4. DECORATED PLAQUE**

The creation will have a FREE theme

The base of the plaque must be in sugar paste, pulled sugar or chocolate.

The allowed decorations/techniques are:

Royal icing (all techniques)

Sugar paste, pulled sugar, chocolate (modeling or 3D elements)

Pictorial technique on sugar paste, royal icing, pulled sugar, chocolate

A Plexiglas frame containing a A5 sheet of paper with a brief description/motivation of the creation, max 15 lines, may accompany the creation.

Measurements must be not more than max 25x25 cm

It must have a cake board or a base; only on this can there be a non-edible ribbon

The plaques can also be placed on a transparent dish holder to be placed on top of the base or cake board.

All visible materials must be edible, therefore, if the plaque has an internal support, it must be covered at the back.

## 5. MACARONS

### Amateur Macarons contest

- In this category the Macarons have a standard diameter that goes from three to four cm.

The choice of colour and filling is up to the participant.

- Macarons may be presented in a traditional manner or decorated with a preferred technique: airbrushed, painted, sketched, etc.

- The participant must provide 10 Macarons placed in an air-tight container, accompanied by a technique card explaining the cookie and the filling.

- Creations must be delivered Thursday 22 September from 9:00 to 17:00; staff will apply an anonymous identification code.

- Sampling by judges will take place Friday 23 September behind closed doors.

### Display Macarons

This category includes all those macarons that are not destined for sampling but only for display.

The work can be of any type: macaron Tart, artistic macaron, painted or decorated macaron (iced, air-brushed, sugar paste, etc.)

As they will only be used for display, they must only be filled with non-perishable products, but edible, such as: iced, pulled sugar, sugar paste, etc.

They must be presented on a surface that is max 25x25 cm and accompanied by a technique card that explains the method utilized, the various techniques applied for the decoration, as well as the type of filling used, and last but not least the meaning of the creation.

Non-edible complementary or support items are admitted as long as they are covered and not visible. Items such as non-edible ice cream sticks are permitted as long as these are intended for food consumption.

The creations can be delivered on Wednesday 21 from 13.00 to 17.00.