

The 12th Japan Sugar Art Competition Guidelines for applicants

DATE: November 17 Saturday - 18 Sunday

AT: Mikakuto UHA tkp conference center, 1-26-1 Hamamatsucho, Minato-ku Tokyo

CARRY YOUR WORKS INTO : November 17 Saturday 11am- 12pm (not accept before or after)

TAKE AWAY YOUR WORK : November 18 Sunday 4pm – 4:30pm (not accept before or after)

APPLICATION FEE :

JPY 11,000. per one work for Wedding, Celebration, Craft, Flower, Group, Mini cake division

JPY 5,000. per one work for Cup Cake, Icing Cookies division

Must be transfer to our bank account as soon as you applied. Credit card and check are not acceptable. All of handling charge is paid by applicants. Application fee is not refundable after November 1.

Our bank account is at Mizuho Bank, Ikebukuro Branch. We will send further detail once you applied.

CATEGORY

D-1 Wedding Cake

Made for wedding, Must be used dummy cake. Not real cake. But must be premised as real cake. Wire, floral tape, stamens, thread for flowers are acceptable. Cannot insert wires direct onto cake/dummy. Use flower picks. Can use pillars, cake stand.

Total size must be within W60 x D60 x H100cm

D-2 Celebration Cake

Made for celebration (visible for what celebrate for) Must be used dummy cake and be premised as a real cake. Must be 1 tier. Wire, floral tape, stamens, thread for flowers are acceptable. Can not insert wires direct onto cake. Use flower picks.

Total size must be within W35 x D35 x H50 cm

D-3 Craft

Made on the theme 'Valentine'. Cannot use cake dummy. Can be used vase, moss, glass balls but not to be judged

Total size must be within W35 x D35 x H50cm

D-4 Flower

Made botanically correct as real. No cake dummy used. Can use vase, moss, glass balls but not to be judged.

Total size must be within W35 x D35 x H50 cm

D-7 Cap Cake

Made on the theme 'Valentine'. 3 design/patterns make 4 each (6 for taste for judging). Cup cakes must be baked by yourself. Must be displayed on prepared paper (30 cm square) , any display item is not acceptable)

D-8 Iced cookies

Made on the theme 'Valentine'. 6 design/patterns make 2 each (6 for taste as judge) Cookies must be baked by yourself. Must be displayed on prepared paper (30 cm sq.), any display items is not acceptable)

D-9 Mini cake

Total size must be within W18 x 18 x H30 cm

GENERAL REGULATION:

No character such like Disney and any other copyrighted items are not allowed to use. Must be applicant's original design. But works which showed at other competitions or shows are not allowed. Must be used all edible materials (ex. wires, stamens, floral tape for flowers). Only food colors used. No craft, chemical glue to use. Any commercial logo, ribbon, labels and stickers are not permitted Flower petals, leaves, buds and fruits must be made with sugar.

JUDGEING POINTS:

Attractive interpretation
Creativity and originality
Color harmony
Artistic design

Technique (covering, piping, modeling)

Representation

Made by applicant

For apply, email your following information to The Japan Sugar Art Association.

(email address info@sugarart.jp)

name

home address

telephone no.

e-mail address

occupation

male or female

birth date

history with sugar craft

category you apply