



# Competition rules

## of Tortenkünstler Deutschland e.V.



Dortmund 28 + 29 March 2026

**Please read the competition rules and the rules for each category carefully!**

**Failure to comply with the rules will result in exclusion from the competition.**

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Please note that in exceptional cases, rules may be subject to change. We therefore recommend that you follow Tortenkünstler Deutschland e.V. and the trade fair on social media. Any changes will be announced on these platforms.

Please direct any questions about the cake competition and its categories exclusively to the following email address: <mailto:juryleitung@torten-kuenstler.de>.

The organiser of the competition is Messe Dortmund, Strobelaallee 45, 44139 Dortmund (hereinafter referred to as the hereinafter referred to as the "organiser"). The team of judges is provided by Tortenkünstler Deutschland e.V. (hereinafter referred to as TKD e.V.).

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### A. General rules and information

1. Anyone is eligible to participate in the "Cake & Bake Dortmund" competition . However, all jury members, members of the executive board of TKD e.V. and employees of the organiser. When registering children for the competition, please be sure to include the name of the child (= participant)!
2. The registration deadline for the competition is 13 March 2026 (CET). After this date, no further registrations will be accepted.
3. Transferring a registration for the competition to a third party is not permitted.
4. Your exhibit automatically entitles you to free admission on the exhibition days, Saturday and Sunday. You will receive your admission ticket as a QR code with your competition registration . This QR code is valid only for the participant and is not transferable.
5. The number of competition participants and/or categories may be limited. It Therefore, it may happen that the category you have chosen is already fully booked. Please check the organiser's website regularly for updates.
6. Each participant may register a maximum of one exhibit per category.
7. The exhibits must be the participant's own independent work. . If it transpires that you have carried out the work with the help of others , you will be disqualified from the competition.
8. The exhibits submitted must not have previously participated in any other national or international competition (online or live). Likewise, the exhibits must not have been produced in a course (online or face-to-face). The exhibits submitted



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exhibits must be produced exclusively for this competition.

9. The delivery, submission and collection of the exhibit may also be carried out by your trusted .
10. The submitted exhibit may not be shown (in whole or in part) on social media before the start of the exhibition  
This also applies to closed, secret or private groups.
11. Incorrectly placed exhibits will be rearranged or disqualified by the organiser and/or acceptance personnel
  - . Careful handling of the exhibits will be ensured at all times
  - . By participating in the competition, the participant accepts that any Liability on the part of the organiser and TKD e.V. is expressly excluded.
  - Should damage occur during relocation, this will not be included in the evaluation.
12. Once the exhibit has been placed on the competition table, it may not be changed. It may not be rotated, repositioned or edited. Furthermore,  
it is not permitted to place business cards or advertising flyers with the exhibit. The only exception  
is the description card, which must be placed to the right of the exhibit.
13. The jury reserves the right to cut into exhibits and remove decorative elements in order to clarify any ambiguities during the evaluation. By registering for the the competition, the participant agrees to this.
14. It is prohibited to photograph any documents belonging to the jury or the organiser.  
audio recordings are not permitted during the feedback discussion. Violations will result in exclusion from the competition. Furthermore, the organiser reserves the right to take further  
further measures.
15. Each exhibit will be evaluated anonymously by the jury; this must be ensured until the end of the  
assessment, including the evaluation of the assessment sheets. For this reason no information about you or photos of you are permitted next to your exhibit.  
The exhibit must remain completely neutral. If photos are required for documentation purposes, make sure that you are not visible in the photos (including no body parts that you could potentially be identified by jewellery, tattoos, etc.). If you are accompanied by the press or wish to make a video of yourself and your exhibit , this is only possible after the results have been announced.
16. The chief judge has the final say on all questions regarding evaluations and/or complaints  
This decision is final.
17. By registering for the competition, the participant declares that they have read and accepted the competition rules  
for the Cake & Bake 2026 competition.
18. Please note that by entering Cake & Bake, you automatically agree that  
photos may be taken of every person/visitor/participant and of the exhibits submitted



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- . The organiser and TKD e.V. may use these photos online and publish them in future printed media. Your exhibits may also be reproduced
- . The organiser and TKD e.V. cannot be held liable for this
- .

19. Copyright must be observed for **all** categories of the competition. Copyright-protected cannot be used in the competition and will result in disqualification in the event of a violation. and will result in disqualification in the event of infringement. Be inspired by films, fashion, books and artists, but give your exhibit your own style.

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## B. Dates

1. The evaluation forms can be collected on Sunday, 29 March 2026, from 1 p.m. (except during the award ceremony) at the Tortenkünstler Deutschland e.V. stand. Evaluation forms that are not collected will not be sent by post.
2. The jury discussions will take place on Sunday, 29 March 2026, **ONLY** between 2:00 p.m. and 3:30 p.m. A jury discussion is **ONLY** possible with registration. You can register for this at the TKD e.V. stand until Sunday at 1:45 p.m. No jury discussions will be possible after 3:30 p.m.
3. The award ceremony will take place on Sunday, 29 March 2026, at 4:00 p.m. on the main stage.
4. Exhibits can be collected on Sunday, 29 March 2026 from 5:45 p.m. onwards. No exceptions will be made. Exhibits that are not collected will be disposed of by the organiser and invoiced to the participant.

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## C. Delivery and acceptance of exhibits

1. Acceptance will **only** take place during the times specified below. After this time, no participants will be admitted to the competition room.  
Friday, 27 March 2026 from 4 p.m. to 7 p.m. **only**  
Saturday, 28 March 2026 **only** from 7:00 a.m. to 8:00 a.m.  
After this time, no further exhibits will be accepted!
2. The exhibit must be delivered fully packaged in a suitable, opaque container that cannot be seen through. One person is permitted to assist. Please note that children are only allowed access to the competition area if they are participants themselves.
3. Each participant will receive three stickers upon registration. The first sticker should be placed under the cake board, the second on the edge of the cake board and the third on the description card.
4. If you have used **metallic or glitter colours**, please bring the original containers with you for **inspection** and place them next to your exhibit on the competition table. Please ensure that you enter the number of colours on the description card. Please also note that metallic and



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glitter colours must be 100% approved in Germany/Europe. This means that these colours must be 100% edible. Metallic and glitter colours are not permitted in the "sugar floristry" category. The use of food colourings with the additive E171 is not permitted in Germany/the EU. Please take this into account when choosing your colours. Glitter and metallic colours must also be placed in their original containers next to the exhibit on the competition table.

5. Only unpack your exhibit in the designated area. You may set it up, assemble it or repair it in this area. Remember to bring all the necessary repair tools. A maximum of 20 minutes may be taken to unpack and repair the exhibit.
6. Take your exhibit to its designated place in the competition area. The Supervisory staff in the competition area are available to answer any questions. Place your exhibit according to the rules and your plan. Further assembly or repair is no longer permitted here. Place the description slip to the right next to the exhibit.
7. If you wish, take a photo of your exhibit. However, no photos of other exhibits are permitted.
8. Leave the competition area immediately after placing your exhibit. Take your packaging and utensils with you. There are no storage facilities on site. You can now enter the exhibition via the normal exhibition entrances.
9. The exhibit will be delivered via the North Entrance (the shortest route). The cake competition is located in Hall 3. After entering, please take the escalator directly to the left and you will find NEWSROOM 1. Please note that CREATIVA is taking place at the same time. The exhibit must be delivered fully packaged.
10. If your exhibit suffers any damage during transport, please report this to the staff when registering/submitting the exhibit. Your exhibit will be checked for damage by our chairperson. If there is any transport damage, you will receive a transport damage label. This label will indicate what is/was damaged. Place this label with your exhibit on the competition table. If, for example, there is a fault in the statics of your exhibit, no transport damage can be recognised.

### D. Withdrawal from the competition

1. If you have to withdraw from the competition with one or more exhibits (due to non-completion), you are obliged to notify the organiser immediately by email ([cakeandbake@messe-dortmund.de](mailto:cakeandbake@messe-dortmund.de)).
2. If you do not participate in the competition for two consecutive years without cancelling your registration, you may be excluded from future competitions by the organiser.
3. Registration fees will not be refunded under any circumstances and the admission ticket sent to you will no longer be valid its validity.

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### E. Exhibits and judging

1. The maximum permitted floor space for your exhibit in your chosen category must not be exceeded under any circumstances. Please note this if you are using a square cake board and wish to place it with the corner pointing towards the edge of the table. Even a square cake board, which is to be placed diagonally, must fit within the specified area. This also applies to a homemade cake board that is not round or square in shape. If your cake board is larger than specified, your exhibit will be disqualified. However, your cake board may be smaller, unless otherwise specified in the category rules.
2. Your exhibit, including the decoration, must not protrude beyond the permitted base area for the category. It does not matter at what height/level the decoration is located. If the base area is exceeded, your exhibit will be disqualified. The height of your exhibit is not restricted unless explicitly stated in the category rules. Height restrictions are always measured from the edge of the table.
3. As commercially available cake boards can vary in diameter by a few millimetres, the jury will allow a tolerance of max.  $\pm 1$  millimetre, or  $\pm 2$  millimetres for miniature cakes. The cake board must not be higher than 2 cm.
4. Bare wires are generally not permitted. If you use wires in sugar flowers, these wires must be covered with floral tape. Wires used as internal supports in decorations and figures (depending on approval in the category) must be completely covered with an edible material and must not protrude from your exhibit. Points will be deducted by the jury for exposed wires.
5. The cake board must be completely covered with an edible medium. If you do not wish to cover the narrow side of the cake board with an edible medium, the edge must be edged with fabric ribbon. Please note that the design of the cake board is also included in the evaluation. ONLY fabric ribbons are permitted. Fabric ribbons or other non-edible ribbons are not permitted on or attached to the exhibits. For easier transport and handling, it is permitted to attach small feet to the bottom of the board. A height of 0.5 cm is permitted. Cake stands of any kind are generally not permitted.
6. Dummies are generally permitted, unless the rules in your chosen category state otherwise. In categories with multi-tiered cakes made of dummies, attention must be paid to the stability, as with real cakes. Stacked cakes may be connected with plastic or wooden sticks to prevent slipping. Cake dummies may not be carved unless the rules of your chosen category state otherwise.
7. It is generally not permitted to insert wires directly into the exhibit from the outside. For protection, the wires must be insulated using drinking straws or so-called posy pics or flower picks. Insulating with wax (safety seal) is not sufficient; the above also applies here. Please ensure that your insulation is visible to the jury. The exceptions to this are the categories "Relief/2D image" as well as "Small decorative element" and "Large decorative element", as these are not normally made for consumption.
8. Permitted materials are:
  - Commercially available foodstuffs such as fondant, modelling paste, modelling chocolate, flower paste, royal icing, pastillage, rice crispy mixture, wafer paper, cake paper, rice paper, lace mixture, tapioca flower paste, rice paste, bean paste (approved in Germany/the EU)
  - Only permitted for sugar floristry are: artificial pollen, artificial vases, stands, floral foam (however, this must not be visible/must be covered).



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- Only permitted in the relief and sweet table categories: non-edible stands for displaying the exhibit.

The following materials are not permitted:

- Commercially available adhesives, hot glue, plastic, construction foam, foam rubber, cold porcelain, Fimo Artista soft, any artificial decorations such as lights, decorative wire, commercial cake decorations such as plastic bride and groom figures, Happy Birthday signs, electrical and moving parts, etc. (unless expressly permitted in your registered category)

Materials to be used sparingly are:

- corn silk, dried flowers, plant fibres

9. The following materials are generally permitted as internal supports:

- V2A stainless steel wire, food-grade plastic, untreated wood, pasta, biscuit sticks, isomalt, pastillage, candy canes, moulded chocolate, polystyrene, rice crispy mixture, toothpicks, shish kebab skewers and do not need to be insulated
- Wire that is not food-safe must be insulated (cling film, aluminium foil, etc.), except for the following exceptions: "Small decorative element", "Large decorative element" and "Relief/2D image".
- Ensure that the internal supports are completely hidden in your exhibit. They must not be visible! They are only used to stabilise your exhibit.
- Wires of any kind must never be inserted directly into the exhibit. Use flower picks or straws for this purpose, except in the following exceptional categories: "Small decorative element", "Large decorative element" and "Relief/2D image".

10. The following materials are permitted as external supports for multi-tiered cakes:

- Commercially available food-safe wedding pillars, transparent food-safe plastic spacers.

11. All food colourings used must comply with EU directives and be 100% edible, including glitter and metallic colours. Glitter and metallic colours must also be placed in their original containers next to the exhibit on the competition table. When using them, please ensure that only E numbers approved in the EU are used in the colours. The use of food colourings with the additive E171 is not permitted in Germany/the EU. Please pay attention to this when selecting your colours.

12. The following materials may be used in sugar floristry and wafer paper flowers:

- Paper-coated floral wire
- Standard floral cones or balls made of polystyrene or synthetic fibres
- Florist's tape in green, brown and white
- natural fibres made of hemp, corn and coconut, as well as grains and seeds for making pollen and stamens

13. The use of stencils and moulds is generally permitted. However, please note that you will score more points if you do not use them and create your decorations without them. When making lace, however, the use of a mould is essential. The use of prints on fondant, cake paper or wafer paper, etc. is not prohibited, but will result in points being deducted from the score. This is machine work that cannot be compared to hand-painted work. The same applies if it is determined that a print has "only" been painted over. Points will also be deducted for this.

14. As a rule, the exhibit must be self-explanatory. The jury does not have the time to research each exhibit. For this reason, a description card must be completed. We ask you to describe





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your exhibit in a few short sentences or to document unusual flowers/plants/animals/objects/inspirations. The description must be in German or English. Please use the attached document, which can be found at the end of the rules. If photos are required, e.g. of the production process or flowers, please place them in a sealed envelope, stick the sticker with your participant number on it and place it with your exhibit.

15. All exhibits will be judged according to the following criteria:
  1. Design and concept
  2. Originality (WOW factor)
  3. Degree of difficulty
  4. Quality of workmanship
  5. Colour and texture technique
16. All exhibits are generally evaluated. Each exhibit is evaluated by two judges. Both judges compare their results. If there is no agreement, the head judge will review the evaluations and make a decision. If there is a violation of the competition rules or the rules of the respective category, the exhibit will be awarded 0 points and the exhibit will be disqualified.
17. The judges will create an evaluation sheet (in German or English, depending on the judge) for each exhibit.
18. The evaluation is based on international standards and the scoring system described below. The "best of show" exhibit will also be selected from all exhibits submitted in all categories.

No prize	(1–54 points)
Commendation	(55 – 69 points)
Bronze	(70–79 points)
Silver	(80–89 points)
Gold	(90–100 points)
19. In each category, awards can be given for commendable recognition, bronze, silver and gold. In addition, places 1 – 3 and best of category are determined. If the highest prize in a category is bronze, places 1 – 3 are not awarded.
20. All prizes are a voluntary contribution by the organiser and its sponsors. There is no legal entitlement to a prize. TKD e.V. has no influence on the prizes.

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### F. Tips for creating your exhibit

- Start early so that you have plenty of time to complete your exhibit or exhibits.
- Do your research thoroughly.
- Please pay attention to fingerprints, adhesive residue, nail marks, stains, even coatings (e.g. on cake boards, etc.), pencil and tool marks, etc.
- Ensure that your work is clean.
- Definition of non-edible decoration = your chosen decoration is wholly or partly non-edible.
- The vases/containers used in sugar floristry should be weighted down so that they stand stably on the tables. You can use stones or sand (filled into bags) for this purpose.
- Look at your exhibit from all sides.
- Ensure that your fabric ribbon does not have any stains or is not frayed/fuzzing.



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- Until the judging is complete, no business cards or similar items may be placed next to your exhibit. Doing so will result in disqualification. Once the judging is complete and all prize cards have been distributed, you may place your business card. Not before!
- If you are unsure about anything, it is better to ask than to be disqualified from the competition. Please send your question to: [juryleitung@tortenkuenstlerdeutschland.de](mailto:juryleitung@tortenkuenstlerdeutschland.de) . You will receive a response as soon as possible.

The board and the jury wish you every success in the competition.

Your Tortenkünstler Deutschland e.V.

## Data protection

The data collected during registration will be used exclusively for the purpose of conducting the competition. It will not be passed on to third parties at any time. By registering for the competition, the legal guardians of the registered minor children consent to the storage of this data for the aforementioned purpose.

## Disclaimer

The organiser is not liable for any damage incurred by participants as a result of their participation in the competition.

## Final provisions

Legal recourse is excluded. German law applies. Should individual provisions of these conditions of participation be or become invalid or unenforceable, the validity of the remaining provisions shall remain unaffected.

## Changes

The organiser reserves the right to change or terminate the competition or the conditions of participation without prior notice for good cause.





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## Description card

Theme/inspiration:

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Exhibit no.  
Adhesive label

Techniques and materials:

- |  |   |
|--|---|
| <input type="checkbox"/> Modelling by hand | <input type="checkbox"/> Stencils               |
| <input type="checkbox"/> Use of moulds     | <input type="checkbox"/> Modelling chocolate    |
| <input type="checkbox"/> Airbrush          | <input type="checkbox"/> Wafer paper            |
| <input type="checkbox"/> Isomalt           | <input type="checkbox"/> Painting with stencils |
| <input type="checkbox"/> Flower paste      | <input type="checkbox"/> Modelling paste        |
| <input type="checkbox"/> _____             | <input type="checkbox"/> Cake paper             |
| <input type="checkbox"/> _____             | <input type="checkbox"/> _____                  |

### Metallic colours

Number of containers:

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### Size of exhibit

Height in centimetres:

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Please tick/add/fill in as appropriate.

The exhibit should generally be self-explanatory. The jury does not have the time to research each exhibit. For this reason, a description card must be completed. We kindly request that you describe your exhibit in a few short sentences or document any unusual flowers/plants/animals/objects/inspirations. The description must be in German or English. Please use the attached document, which can be found at the end of the rules. If photos are required, e.g. of the production process or flowers, please place them in a sealed envelope, stick the sticker with your participant number on it and place it with your exhibit.



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## description card



Theme/inspiration:

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

\_\_\_\_\_

Exhibit no.  
sticker

techniques and materials:

- |  |   |
|--|---|
| <input type="checkbox"/> modelling by hand | <input type="checkbox"/> stencils               |
| <input type="checkbox"/> using moulds      | <input type="checkbox"/> modelling chocolate    |
| <input type="checkbox"/> airbrush          | <input type="checkbox"/> wafer paper            |
| <input type="checkbox"/> isomalt           | <input type="checkbox"/> painting with stencils |
| <input type="checkbox"/> flower paste      | <input type="checkbox"/> modelling paste        |
| <input type="checkbox"/> _____             | <input type="checkbox"/> cake paper             |
| <input type="checkbox"/> _____             | <input type="checkbox"/> _____                  |

**metallic colours**

number of containers:

\_\_\_\_\_

**Size of the exhibit**

height in cm: \_\_\_\_\_

board in cm: \_\_\_\_\_

*Please tick/complete/fill in the relevant box.*

The exhibit should generally be self-explanatory. The jury does not have time to research every exhibit. For this reason, a description card must be completed. We ask that you describe your exhibit in a few short sentences or document any unusual flowers/plants/animals/objects/inspirations. The description must be in German or English. Please use the attached document at the end of the regulations. If photos are required, e.g., of the production process or flowers, please place them in a sealed envelope, affix the sticker with your participant number, and enclose it with your exhibit.