

International Cake Exploration Societé

Guide

for the

Certified Judge

Test



Testing Guidelines and Rules

2022

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ICES Certified Judge Program (ICJ)

Mission Statement

As an international authority in the confectionery arts, ICES saw the need to establish a Certified Judge Program which includes Guidelines for the judges who score competitions as well as show organizers. The goals are to train and certify judges; educate competitors, and show personnel; elevate the quality of competitions, and maintain consistent judging standards worldwide.

Guidelines

Prerequisite Qualifications:

1. A candidate must be an ICES member.
2. A candidate must have studied extensively in cake decorating and related sugar arts.
3. A candidate must have taken professional sugar art classes and must submit three (3) certificates of class completion for a total of 25 or more hours in various techniques and/or mediums before apprenticing. If every effort to acquire one or more certificates has been exhausted, contact the lead proctor for further instructions.
4. A candidate must have been a contestant in a judged sugar art competition.
5. A candidate must attend and complete all nine (9) hours of the ICJ Class, and submit the Class Participation Certificate before taking the test.
6. A candidate must score 80% or higher on the test before entering the Apprenticeship Phase.
7. A candidate that has successfully completed the Apprenticeship will receive ICJ status.

ICJ Program Syllabus, ICES Convention and Virtual Schedules: Contact the Programs Chairman for non-convention dates.

The class is open to anyone who wants to take it, even if they don't want to become a judge, but want to improve their competition skills.

Step 1. Class- Attend the required ICES 9-hour Judging Class, taught by ICJs.

Convention Schedule:

Session #1- Class begins Thursday at 10:00 a.m. to Noon.

Lunch break- Noon to 1:00 p.m.

Class reconvenes at 1:00 p.m. with a 15-minute mid-afternoon break.

Class ends at 5:00 p.m.

Session #2- Fri. 2:00-5:00 p.m. Class reconvenes in the cake room using live sugar art displays for critique experience.

Step 2. Test- Sat. 9:30-11:30 a.m.-Take the one hundred (100) question test within two (2) hours and receive a score of 80 or more to pass.

Virtual Class:

The class will be scheduled (in the spring of the year) to accommodate the Moderator, ICJ Teachers, and Students.

The Zoom/G suites format class will be held three consecutive evenings for approximately two and a half hours per session. Each session will include live interaction with the teacher, power point presentations, with time for questions and answers.

The 3-hour practical portion of class and test will need to be held in person when our partnering cake shows are available.

Virtual classroom and practical portions of the class must be attended to receive a class completion certificate.

The time frame to complete the entire course will be adjusted according to the dictates of Covid-19 limitations.

Step 3. Apprenticeship Phase- A novice judge must apprentice with any ICJ at two different cake competitions (preferably two (2) different ICJs). If the candidate successfully passes the apprenticeship phase, he/she will receive the ICJ title.

A candidate who does not pass the apprenticeship phase may repeat the entire process, including the class, test and apprenticeship.

Step 4. The recipients will be announced in the newsletter, and on social media. They will receive their certificate, pin, and patch at the ICES Awards Banquet. If the recipients want their patches and pins prior to the banquet, they may request them from the ICES Membership Coordinator. Recipients will be responsible for the shipping charges.

Step 1 thru 3 must be completed within a two-year time frame.

Apprenticeship Rules:

1. To participate in the ICJ Apprenticeship phase of this program, the applicant must have completed the nine (9) hour ICJ class and passed the ICJ test with a score of 80% or more, and submitted the Apprenticeship Form.

2. A novice judge must apprentice at two different competitions where there are 4 or more divisions to qualify as an apprentice experience with any ICJ within a two (2) year period (preferably two (2) different ICJs).
3. Apprentices shall inform the Programs Chairman first, not the mentor judge, that they want to shadow an ICJ and include the name, city, state and date of the competition and the director's contact information. This must be done more than two (2) weeks prior to the competition. The Programs Chairman will obtain authorization from the show's director. Apprentices will be notified when all arrangements have been made and given the name of your ICJ mentor. If the ICJs are already mentoring other apprentices and are unable to include more at that competition, these apprentices will be given the first opportunity at an upcoming competition.
4. After an apprentice shadows two times and their ICJs complete the mentor evaluation forms, the ICJ panel evaluates the candidate's reports and approves or disapproves the apprentice for ICJ status.
5. An apprentice may **NOT** enter the show he/she is observing, nor confer, or express any opinions during judging.
6. An apprentice must shadow the ICJ during the entire judging process. He/she may not attend a class or demo, or teach a class, demonstrate, or do other show responsibilities during this period.
7. Apprentices must listen closely to the judges' discussions.
8. Apprentices must record your own scores and winners. When judging is finished, apprentices and their ICJ mentors will compare the apprentices' results to the official judges' scores to see if they are similar.
9. The ICJ will complete a Mentor Evaluation Form and submit it to the ICJ Committee. If both evaluations are positive and the ICJ Panel determines the apprentice has passed all the requirements, the apprentice will receive ICJ status. The ICJ certificate, pin and patch will be presented at the following ICES convention.

ICJ Rules:

1. An ICJ must be an ICES member. If membership lapses the ICJ title will be forfeited and name removed from the ICES Certified Judge list.
2. An ICJ must renew his/her ICES Certified Judge Agreement every three (3) years to help keep the information on the Certified Judge list current. He/she will not have to be reapproved as long as membership stays current. This is not a commitment for three years and an ICJ may be removed from the list by submitting a request in writing to the ICES Programs Chairman at any time.
3. An ICJ must keep abreast of current trends, and continue to study new sugar art techniques to avoid recusing oneself from judging a category in which there is an unfamiliar technique.
4. ICJs must be willing to mentor apprentice judges.
5. An ICJ must complete and submit a Mentor Form within thirty (30) days after each competition where an apprentice shadowed an ICJ mentor.
6. ICES may investigate any complaints against an ICJ. If the Certification

Committee finds the complaints are in violation of the ICJ rules, the committee may sanction the ICJ up to and including revocation of the ICJ certification.

7. Retirement- An ICJ may request changing his/her status to “retired” when he/she can no longer participate in the program.

Code of Ethics:

1. Integrity-Judges must be impartial and judge fairly. Discrepancies about how judging was done, during or after a competition should only be discussions with the other judges that judged that particular event, and/or the ICJ committee. Do not let anything or anyone influence your judging standards.
2. Conduct- Judges must act in a professional manner and be pleasant.
3. Respect- Judges must show respect to fellow ICJs and non-ICJs, show personnel, competitors, and the spectators.
4. Conflict of Interest- Judges must avoid any conflicts of interest. A judge may not enter the same division he/she is judging.
5. Judges must adhere to the Etiquette for Competition Judges.
6. Judges must perform their judging duties in a manner that is a credit to ICES.

Etiquette for Competition Judges:

1. After being contacted to judge a competition, a judge should reply in a timely manner whether he/she will be able to judge or not.
2. Judges must read the rules prior to the competition and follow them during the competition.
3. Judges should abide by the guidelines supplied by the show directors for awarding prizes.
4. Judges should wear appropriate professional attire, a pressed chef jacket, suitable slacks, and shoes that are comfortable to wear while judging all day. Flip flops and bare feet are unacceptable. Excessive amounts of jewelry and dangling eye glasses should not be worn.
5. Judges should avoid wearing perfume or cologne as it may affect the true aroma and taste when judging a tasting division, and because some judges may have sensitivities to fragrances.
6. Judges must arrive on time for last minute instructions and to ask/answer any questions.
7. Judges should introduce themselves to the show personnel and other judges.
8. Judges should not enter the competition area until all entrants are finished setting up their displays and have left the area.
9. A competition may not be on schedule due to unforeseen circumstances. Judges should wait patiently and be ready when asked to proceed.
10. The show decides if the point (individual) or conference (team) scoring system will be used. The ICJs must be willing to use either method without verbalizing the judge’s personal preference.
11. Judges must remain impartial.

12. A judge must recuse himself or herself from judging a category/division if he/she recognizes an entry and is clearly aware of a competitor's identity. If in doubt, the judge should ask the show's judging chairman or director in private to confirm that suspicion as to the competitor's identity. If the chairman/director confirms the identity, the judge must recuse himself/herself. If that suspicion was inaccurate, judging should resume.
13. Judges must put aside any personal differences, and work as a team.
14. Judges should show professional courtesy to the judges with whom they are working and should be friendly, open-minded and unbiased. One must not dominate the judging. The other judges have opinions, too. Judges should listen, evaluate, and then come to a mutual agreement.
15. While all judges should have general knowledge on all sugar mediums and techniques, each judge has certain areas of expertise. Judges should never be afraid to ask another judge's opinion.
16. Judges must not loudly criticize a cake during judging. The contestant and spectators may be nearby. Discussions between judges should be in soft voices, almost a whisper.
17. Judges should be careful of their facial expressions and gestures.
18. Judges must never touch a display without the consensus of other judges and with them present.
19. A judge must be 100% committed to judging. He/she should not be demonstrating, teaching a class or working in a vendor booth during judging hours.
20. Judges may not associate with contestants or spectators during judging. It may be innocent but it appears improper.
21. A judge must not repeat another judge's opinion. What was discussed while judging should not be disclosed.
22. A judge must not discuss or criticize a contestant's entry to other contestants or observers.
23. Prior to the show, judges must inform the committee if they have any food allergies that would prevent them from judging a tasting division.
24. Judges should attend the awards ceremony.
25. Judges should be available to answer contestants' questions after the awards are announced.
26. Judges should thank the show personnel for inviting them to judge and compliment them on successful show. They need encouragement, too.
27. If a judge has to cancel judging a competition, he/she should contact the show director immediately and suggest a replacement.
28. Judges must not enter any divisions they are judging.
29. A judge should not make or receive cell phone calls, text or have social media interaction while judging.
30. A judge must not post photos of entries on Facebook or other social media before awards have been announced. The competitors should have the first opportunity to post pictures of their work and announce their awards.

Number of Judges:

1. There should be a minimum of three (3) judges for any competition. This will eliminate any ties or perceived favoritism. If a judge recuses himself/herself there are still two judges to judge the category, and if an emergency arises, it's still possible to work with two judges.
2. For competitions, larger than 50 entries, an additional judge should be used for each additional 25 entries.
3. There should be additional teams of judges if the show has separate competitions within the show, i.e. theme, wedding, tasting, etc.
4. At large competitions that use multiple teams of judges, the show chairman should appoint a "Lead Judge". This person should be an ICES Certified Judge. Questions by the other judges should be brought to the Lead Judge. If he/she can't answer it, then the show chairman is approached. If there are ties or discrepancies the Lead Judge should call a conference with all the judges to break the ties and/or discuss discrepancies. The Lead Judge should help the show chairman tally the scores and assign awards. The Lead Judge should receive additional compensation.
5. Prior to judging, the chairman of judges should discuss protocol on damaged pieces, and accepting late entries with the lead judge, or all judges if a lead judge is not appointed.

Judge's Tool Kit:

These are the items a well prepared, professional judge brings to a competition:

1. Clip board (A storage clip board is ideal that will hold these tools inside.)
2. Highlighter
3. Mechanical pencil or pencil with eraser and mini sharpener
4. Mini spatula
5. Paring knife
6. Mini or pen flashlight
7. Scribe
8. Tape measure
9. Wet wipes
10. Hand sanitizer
11. Food safe gloves
12. Breath mints
13. Calculator
14. Copy of the show's rules

Judges' Comments:

1. Comments should be educational tools.
2. Comments should be written legibly, so the contestants can read them.
3. Compliments such as "Great display" are nice but not helpful. A positive comment like "the three shades of pink enhanced your cake" is better.

4. For youth entries, judges should write two positive comments before each helpful suggestion (constructive comments).
5. For adult entries, judges should write one positive comment before each helpful suggestion such as “try this next time.....”.
6. Judges should never make more than five (5) helpful comments.
7. Usually suggestions are not necessary on first place entries.
8. Judges should be extremely careful that their comments are not hurtful, soul crushing, or discourage a contestant. Would you like to receive the comment you wrote if you were the contestant?
9. Judges should be aware of those around them while judging and be cautious with verbal comments, which may be overheard.
10. Judges should be sure to initial their comment sheets.

What Competition Organizers should know and supply for judging:

1. ICES requires this statement be included in the rules of any ICES related competition.

“All taxes on any prize(s) won are the sole responsibility of each winner, including, without limitation, any federal, state, or local taxes which may be deemed applicable in such winner’s jurisdiction of residence.
2. ICES requires this statement be included in the competition rules:

“No tasting entry may contain any federally controlled substances, i.e. cannabis products, etc. The judges will refuse to taste it and the entry will be disqualified.”
3. ICES requires the use of trained professional judges that are educated in the confectionery arts. No politicians, television or radio personalities, local sponsor representatives, etc. should serve as judges.
4. Local judges should not be used as they might be familiar with local contestants’ style of decorating, and to avoid teachers judging their students’ work.
5. When securing judges for a competition, organizers should inform them what the stipend will be and when it will be given. At this point the prospective judge can decide if it is financially feasible to travel to the show and be a judge.
6. The show decides if the point (individual) or conference/consensus (team) scoring system will be used.
7. A judge should not be assigned to a division in which a family member is competing.
8. When more than one team of judges is used, judges should be assigned to judge an entire division.
9. Judging work load should be distributed evenly. One team of judges should not be assigned 50 entries and another team only 10.
10. Organizers should have at least one ICJ judging at each ICES sponsored competition.

11. It is a good policy to not use the same judges year after year. Every other year is fine.
12. Judges should be sequestered away from the competition area while entries are being placed by contestants.
13. Each Judge should be given a show badge to wear that includes the following:
 - a. Name of the Show
 - b. The word “Judge”
 - c. Judge’s name
 - d. Title- “ICES Certified Judge”
14. Clip boards
15. Pencils with Erasers and Pens
16. Set of Competition Rules
17. List of the Categories and Divisions
18. Score Sheets should include: point breakdown if point system is used, place for total score and ranking, show logo, date of show, age of minors, space for the judges’ comments and the judges’ signatures.
19. Appropriate size envelopes to hold scoring forms.
20. Only the identifying number should appear on the board of the displays and scoring sheets/entry tent cards, keeping entrant names anonymous.
21. The age of a child should be listed on his/her entry tent card.
22. Bottled Drinking Water
23. Lunch
24. If judging tasting division:
 - a. Recipes
 - b. Plate, Napkins, Knives, and Forks.
 - c. Show chairman should check if the judges have any food allergies that would prevent them from judging the tasting division.
25. Compensation (See “Compensation for ICJs” section for more details.)
26. A Show Director or Judge Chairman should be available during judging to answer any questions the judges may have.

Compensation for ICJs:

1. Be aware compensation is a gratuity. Judges are not paid an hourly rate. They do this for the love and passion of the sugar arts, not the money.
2. Compensation is set by the show organizers and should be discussed with the prospective judges. Each judge decides if the compensation is acceptable before agreeing to judge.
3. Compensation should be higher for an ICES Certified Judge than a non-certified judge, because the ICJ have been educated to follow certain standards and have gone through the training process.
4. Gratuity should be set according to the size of the competition. Suggested range of gratuities per judge:
 - a. Non-ICJ- A minimum of \$50.00 for less than 25 entries, 25 to 50 entries \$75.00, 51 to 75 entries \$100.00, etc.

- b. An ICJ should receive 20% or more compensation than a non-ICJ.
 - c. The Lead Judge should be an ICJ when possible, and receive additional gratuity because he/she has extra responsibilities.
5. A written compensation agreement may be signed by the show personnel and the judges.
 6. The judges should receive their compensation before they leave the show.

Division Classifications

Ask the show director or registration chairman if you are unsure of the Division for which you qualify. Be fair to yourself and others.

Youth:

- All minors attending a competition must be accompanied by an adult.
- All minor entrants and one of his/her parents or guardians must sign the entry form signifying that they have read the rules and will abide by them.
- The age of all minor entrants must be included on the registration form.

Children- Anyone who is age 8 and under

- may have help baking the cake, making icing and covering the board,
- must frost the cake and do all the decorating himself/herself.

Pre-teen- Anyone who is age 9-12

- must do all the work, this includes baking the cake, making icing, covering the board, frosting the cake and all the decorating.

Teen: Anyone who is age 13-17

- must do all the work, this includes baking the cake, making icing, covering the board, frosting the cake and all the decorating.
- and is a high school level culinary arts student.
- that is a previous Best of Show winner must move to the appropriate adult division.

Beginner: Anyone who

- is age 18 or older.
- is self-taught through online classes, books, etc.
- decorates as a hobby for less than 2 years.
- has taken less than 25 hours of sugar art classes.
- is enrolled in an adult culinary pastry program or has graduated from one within the last 6 months.
- No international techniques allowed.

Intermediate: Anyone who

- has been decorating two years or more as a hobby.
- has taken 25 to 50 hours of sugar art classes.
- is enrolled in an adult cake and baking program, or has graduated from one within the last 6 months.
- has won one Best of Beginner Division award.

Advanced: Anyone who

- has been decorating more than three (3) years, primarily as a hobby.
- has taken 50 to 75 hours of sugar art classes.
- has won two Best of Intermediate Division awards.
- must not meet any of the qualifications under the semi-professional division.

Semi-Professional: Anyone who

- has been decorating more than five (5) years.
- has taken 75 to 100 hours of sugar art classes.
- creates cakes for sale as a part time business.
- has less than three years of entry level commercial bakery experience.
- teaches basic cake decorating classes.
- has won three Best of Advanced Division awards.
- must not meet any of the qualifications under the professional division.

Advanced/Semi-Professional: (Smaller competitions may choose to combine the Advanced and Semi-Professional Divisions.)

Anyone who

- has been decorating more than three (3) years.
- has taken 50 to 100 hours of sugar art classes.
- creates cakes for sale as a part time business.
- has less than three years entry level commercial bakery experience.
- teaches basic cake decorating classes.
- has won two Best of Intermediate Division awards.
- must not meet any of the qualifications under the professional division.

Professional: Anyone who

- has been decorating more than five (5) years.
- has taken 100 to 150 hours of sugar art classes.
- is an ICES Certified Sugar Artist.
- is an ACF Certified Executive Pastry Chef.
- creates cakes for sale as a full time profession.
- has more than three years commercial decorating experience.
- demonstrates.
- teaches (or has taught) classes in advanced cake decorating and sugar art techniques (beyond basic icing/piping skills).

- has won three Best of Semi-Professional Division awards.

Master: Anyone who

- has been decorating for ten (10) or more years.
- has more than 150 hours of classes or hands-on seminars.
- is an ICES Certified Master Sugar Artist.
- is an ACF Certified Master Pastry Chef.
- is a sugar art author.
- is a cake show judge.
- is a teacher of foreign and special techniques.
- is a three time Best of Show winner in a single category. (One may be a Master in Pulled and Blown sugar, but still a Professional in Tier Cakes.)

Definitions of Categories

Occasion Cake – A single tier cake no matter what size or shape for a special event, holiday, or celebration. The occasion should be obvious when looking at the cake, i.e. birthday, shower, anniversary, Halloween, Christmas, etc.

Novelty Cake – A cake that does not show an obvious occasion, has an unusual design, shows originality and uniqueness, may be fun and whimsical. Shaped, cut out or sculpted cakes, like a train, car, etc. New and innovative ideas belong in this category. Cutout cakes or unusually shaped cakes can be made of Styrofoam so long as they can be easily made of cake (i.e. half round cakes positioned against a large square cake). Anything else would be considered a sculpted cake.

Tiered Cake- A cake consisting of two or more tiers of different sizes, at least 2 inches thick, either stacked or separated. It can be any style or occasion and does not belong in the International/foreign techniques or theme cake categories. There may be a separate division for wedding cakes.

Theme Cake – A single or tiered, regular, shaped, or sculptured cake entry that is decorated following the theme and fit the parameters set by the show. It must be obvious in reflecting the theme.

International (Foreign) Technique Cake- Any cake decorated with at least 50% of an identifiable international technique, i.e. Lambeth, Nirvana, Australian, South African, etc. Excluded from this category is over piping, basic string work, and brush embroidery.

Sculpted Cake- A cake using at least 75% edible materials with at least 50% real cake, additional 25% may be other edible materials i.e. rice cereal treats, and 25% may be non-edible food safe support materials, i.e. covered Styrofoam, etc. At least three (3) in

progress, step-by-step photos showing the actual carving of the cake must accompany the entry. Any icing mediums are allowed (fondant, buttercream, etc.).

Special Techniques- The cake should highlight one technique. Examples would be needlework, cocoa or food color painting, bas relief, applique, etc. Typical mediums include rolled fondant, royal icing, gum paste, pastillage, pulled/blown sugar, and marzipan. Note: A small percentage of special techniques may be incorporated in other categories.

Judging Standards

For minimum standards of particular skills consult the ICES Candidate Guidelines for Certified Sugar Artist and Certified Master Sugar Artist.

Artistic Impression:

1. Can be shown in various ways; neat/clean design, proportion, balance, symmetry, shape, color choices, use of mediums and techniques in new and different ways, using a well know image or style and portraying it in a unique fashion.
2. Overall first impression should be stunning (eye catching, the perfection can be seen from across the room).
3. The display should invoke feelings of awe (have the WOW factor), be soul touching and memorable.
4. A deliberate intent should be evident to achieve an artistic impression, be cohesive in design, technique, and nature (everything should flow together).
5. The display should have a natural progression as to the shapes and sizes.
6. Pattern or intent should be consistent throughout the piece, or tiers.
7. Congruency of the project needs to make sense. You need to be able to see the whole picture clearly and not be distracted by a component that does not fit.
8. Attention to details should score higher than a cake with minimal accents.
9. Overly decorated entries may lose points.
10. If there is something very abstract that judges may not get, check the comment sheet for entrant's explanation of their interpretation.
11. Judges have to be very careful not to allow personal opinion to cloud judging the quality of the work. Sometimes questionable style is not Artistic Impression just poor quality work.

Borders:

1. Should be pleasing to the eye, and compliment the overall design and shape of the item it borders.
2. Piped borders should be uniform in size, shape, length and spacing, with proper pressure control throughout and the piping tip held at the correct angle to achieve the perfect shape.
3. Shells and beads should not be too close or too far apart. Each individual shape should be clearly seen. The consistency of the icing should be firm enough to hold its shape.

4. Piped beads should not have any points.
5. Borders should look seamless, with no visible beginning and ending points.
6. Proper border size should increase/decrease proportionally according to the tier size. The tip size should get smaller as the tiers get smaller.
7. If a border creates a design, it should line up properly, or form a pattern.
8. On color flow/runout work outlines should not be visible, except for borders being piped in contrasting colors.
9. Creative use of borders to define cake boundaries and dimensions should be rewarded with higher scores.

Cake Boards:

1. There should always be a base board. The cake should not be sitting directly on the table.
2. The base board will be considered the closest to the table (excluding the feet, cleats, etc.). If this is a decorative board with embellishments, etc. no matter what height, the judges will consider it a cake board and not part of the mandatory tiers or layers of the cake (if required).
3. The board is an extension, or another part of the display. It should match or compliment the shape of the cake and the overall design. There may be a few exceptions.
4. Be sure the board is the proper thickness for the size, height and weight of the cake it supports. The bigger the cake, the thicker the board should be.
5. The base board material used, i.e. cardboard, drum, wood/Masonite, foam board, etc. should be strong enough to support the weight of a real cake/display.
6. The board should be proportional size to the cake or display, not too small that the cake looks cramped, or the cake border extends past the edge of the board. Typically, boards should be at least 2" larger than the cake, and 3" to 4" larger than the bottom of a multi tiered cake.
7. The board should not be too large that it over powers the display. There should not be a lot of empty areas on the board that it appears unfinished.
8. The board should be decorated to compliment the cake, too many decorations may result in loss of points.
9. Base boards should not be naked. Board covering should be food or food safe materials. Covering them with fondant that matches or enhances the pieces will score higher points. It should be well done with no cracks, or elephant skin, and if the fondant is wrapped down under the edge, it should be finished neatly. Aluminum foil is not acceptable.
10. The edge of the base board should be trimmed properly with ribbon, fondant, bling, etc. It should appear smooth and wrinkle free. It should match and enhance the display. No tape or hot glue bumps should be seen.
11. Feet, cleats or spacers should be mounted to the bottom of the base board, for ease of lifting the display piece and will be considered as part of the total height of the display piece.

12. The underside of the base board (only the one closest to the table) does not have to be covered with an edible product, unless it can be seen. It should be clean and smooth.

Calculations:

1. Basic math needed to total scores: addition, subtraction, multiplication, division, and fractions.
2. Be able to calculate percentages, average, pi, ratios, square inches, diameter and circumference of a circle, etc.
3. Be able to do Metric, Celsius and Fahrenheit conversions.
4. Be able to measure with and read a ruler, metric and inches.
5. Judges may use electronic programs to do calculations.

Candy:

1. Check for minimum number of pieces required.
2. Check that proportions of all pieces are consistent size and shape.
3. Did the entrant follow the theme in the display of item(s)?
4. Eye appeal should be clean, neat, and have a pleasing appearance for a food product.
5. Are color choices appropriate and complimentary?
6. There should be clarity and shine on finished candy with no fingerprints, smudges, or weeping.
7. Proper processing of material. i.e. lollipops should be clear and bubble free and the sticks inserted correctly and cleanly.
8. Extra finishing details and decorations like flowers, nuts, powdered sugar, drizzles, figures, correct coloring, etc. should be appropriate to the candy type and taste.
9. Coating:
 - a. Clarity.
 - b. Smooth surface.
 - c. Smooth edges.
 - d. Even coating.
 - e. Even application of color.
10. Tasting:
 - a. Check that the recipe is presented with the candy.
 - b. Proper preparation of recipe and mediums should be evident.
 - c. Smell/aroma should be pleasant and appetizing.
 - d. Thickness of the shell should be proportional to the filling.
 - e. Correct taste should be evident: real coconut should be the predominant flavor in coconut centers, not imitation flavoring.
 - f. Flavor profile should be well blended. Flavor combinations should complement each other i.e. the filling complementary to the shell.
 - g. Edibility and mouth feel should have proper consistency and texture, not super hard, too sticky, or messy to eat.

- h. What flavor characteristics distinguish this recipe above the others?
11. Wrapping where applicable, should be considered with the overall presentation.

Chocolate:

1. Proper tempering, preparation, and handling of medium should produce correct shine and finish.
2. All pieces should be proper and consistent size.
3. Finish should have no blooming, drips, over pours, tails, tags, fingerprints, smudges, air bubbles or holes.
4. Extra finishing decorations and details should be appropriate to the candy type and taste; nuts, drizzles, powdered sugar, flowers, figures coloring, etc.
5. Smell/aroma should be pleasant and appetizing.
6. Flavors should have correct taste where applicable.
7. Only edible materials should be used.
8. Even thickness of coating on filled chocolates.
9. Design elements should have smooth connections.
10. There should be properly finished edges, clean and smooth.
11. Is coloring complimentary to the design and other objects?
12. The application of colored cocoa butter, luster dust etc. should be even.
13. Overall neatness.
14. Proper display of finished pieces.

Color Composition:

1. Remember this is food. The display should be appetizing as well as eye appealing.
2. The colors should reflect the theme or occasion. This shows the entrant put thought into the final appearance of the display.
3. The colors should be balanced, harmonious, and compliment the piece, showing an understanding of color choice and usage, including correct hues, tints, tones, shade, intensity and combinations to create depth and space in the design.
4. There should be no streaks or specks of unmixed colors, except where marbling/sponge techniques were applied.
5. Shows ability to blend colors well, when creating specific colors.
6. There should be a conscious selection of colors from the same family to invoke a certain mood and get a desired response, not just for the sake of putting some colors on the display.
7. A cake that has complex colors or tints that are more natural and subtle should score higher than if the standard colors are used right out of the bottle or fondant tub. Competitors may use leaf green because they are making leaves. We know what “leaf green” color looks like, and that it seldom is the actual color of leaves. Give ideas on the comment sheets how to create more natural hues for their next competition piece.

8. The colors on a display may not be your favorite palette choice, judge them not on your personal preference, rather how they blend and work together to achieve a cohesive piece.
9. Rather than just saying use a different pink, an ICJ should be familiar with different types (i.e. liquid, gel, powder) and brands of colors to be able to recommend a better choice. In place of a harsh pink, suggest a no fade soft pink.
10. The display should show one's ability to match or compliment colors used, including ribbon around the cake board, table cloth and additional display items.

Cookies (Decorated)

1. Check for proper number of cookies required (usually 6), and minimum size, unless one larger is requested.
2. Was the cookie choice suitable for decorating?
3. Check thickness and texture of cookie. Did the cookies spread too much, are they crumbly?
4. Cookies should be consistent in size, shape, design, theme, and color choices, unless the rules call for something different.
5. Is there consistency in the use of mediums.
6. Design details should be proportionate to the size of the cookies, and usage compliments the items.
7. Does it look appetizing to eat?
8. Is everything edible on the cookies?
9. Classic royal icing flooded cookie: Tip control in outline, thickness and evenness of flooding, luster and finish of the royal icing.
10. Rolled fondant decorated cookies: Check for good texture and consistent thickness of rolled fondant.
11. Do the cookies have an artistic finish?
12. Piped decorations will usually score higher than decorating with molds, but should not be discouraged.
13. An appropriate presentation tray, plate, etc. should enhance the design or theme, be neat and clean with no crumbs or icing smears on it.

Copyright Infringement: (Trademarked Items and Designs on Entries)

1. We highly discourage using copyrighted images, licensed characters, logos, themes, designs, etc.
2. Competitors should be aware of copyright infringement laws enforceable in the show location. This is an area that shows need to do some research both nationally, and in their state. If an entry displaying a copyrighted item wins any prizes it may break the financial gain part of copyright law.
3. A competitor should get permission in writing from the person or business that holds the copyright for the character, logo or icon to be used in the competition piece. This document must be given to the show director and judges.

4. It needs to be emphasized that by using copyrighted material, an entrant will lose originality points, as they are not showing something they created, unless it is used in a creative way by changing something to make it unique.
5. Should not be allowed unless a category is being sponsored by the owner of the copyrighted item.
6. Some shows' rules state a copyrighted character, logo or icon can be for "display only" and would not be part of the competition.

Creativity:

1. Shows creativity in design, color choices, uses of mediums, and new techniques.
2. An original design should get a higher score than a design that was copied from a book, a class, etc.
3. Is the uniqueness something no one has thought of or is presented in a new design?
4. Is the piece's focus inviting, holding your attention, and intriguing?
5. Does the beauty captivate you, is it natural and not forced?
6. Award more points for techniques, mediums, and tools (molds, stencils, etc.) used in new and different ways to create new ideas, designs and colors.
7. A display should show good design sense. Just because it is very "outside the box" doesn't mean it shows great creativity.

Critiques:

1. Comments should be printed legibly in the local language where the competition takes place.
2. Judges should legibly initial their comment sheets.
3. Start and end with compliments about the piece.
4. These should always be constructive comments.
5. Be available after the awards ceremony to answer contestants' questions.
6. Be approachable, supportive and encouraging.
7. Use good communication skills. Be able to convey critiques in a non-aggressive manner while being honest in a constructive way. Be decisive yet open minded under scrutiny.
8. Have reasons for everything that was judged, both compliments and suggestions.
9. Give suggestions for improvement. For example, use a number 2 tip next time for your bead border as your tip was a little too large.
10. Critiques should vary dependent on divisions and categories. These should be suggestions for improvement rather than critical analysis.
 - a. Beginners should receive one suggestion for improvement, for every two good comments.
 - b. More advanced divisions should receive at least one compliment along with more instructional comments.
 - c. Masters should receive the most thorough critiques, even about the

smallest imperfections.

Damaged in Transit:

1. Part of being a decorator is getting our creations to the destination in perfect condition. Brides will not accept a damaged wedding cake, therefore only reasonable minor damage should be considered in a competition.
2. Judges should be able to tell the difference between an accident and improper techniques that caused damage to the display.
3. Is there a note explaining the damage?
4. Is the explanation due to “unforeseen circumstances”?
5. If it is obvious that the display was damaged in transit, allowance should be made for a damaged area of the cake with minor breakage, judge the undamaged portion of the display, but deduct a point or two for the damage. A few strings broken in stringwork is acceptable, limbs falling off a sculpted piece is unacceptable.
6. Large overall damage should be considered a fault of improper construction or transport techniques. Was major damage or collapsed cake preventable with better skill, design, and preparation prior to transporting?
7. Sloppy workmanship, flawed design, poor preparation techniques and damage prior to transportation should be judged accordingly.
8. A photograph of the piece when completed prior to alleged damage should accompany the damaged display piece or a photo emailed to the show committee to show the judging panel to prove it was damaged in transit.
9. If the piece is severely damaged, it should be removed from the competition and kept in the show office for the competitor to see the damage and retrieve reusable components.
10. Evidence of water spots from rain on displays should be considered minor damage, and receive a slightly lower score. Be sure to write a comment about covering pieces when transporting during inclement weather.
11. Judges should be informed if damage to an entry was done by spectators, show committee or show photographer. No points should be deducted.

Degree of Difficulty:

1. When judging the degree of difficulty, judges must take in to consideration all the mediums/skills on the piece. Each judge should explain their feelings as to the degree of difficulty with fellow judges to reach a decision that is unanimous. As sugar artists, we all can view various techniques more skilled than others, however, we as judges need to be able to explain our decision to the entrant with full confidence as to the decision.
2. More emphasis should be placed on the degree of difficulty to raise the quality of work presented in sugar art competitions.
3. Judge at the highest standard for each skill level according to the division entered.
4. Progress from easy to complicated, and increases to unique/inventive uses of the skills.

5. "Cut, lick and stick" techniques i.e. molds, printed edible images, machine cuts, stamped, stenciled, bought, and plastic elements should score lower than hand techniques i.e. piping, painting, and modeling.
6. Original uses of techniques should be scored higher than just individual elements.
7. Attention to small details and accuracy scores higher.
8. Complex flowers with life like accuracy to botanical standards should score higher than simple flowers.
9. An entry that is well done with several techniques should receive a higher score than a piece with one or two skills.
10. More is not always better, but more techniques used together correctly is better. This shows versatility and skill of the artist.
11. Gravity defying techniques scored even higher: bridgework, extension work, oriental stringwork, constructions, complex sculptures, and carving.
12. A perfect shell border should not always place higher than an embellished shell of lesser quality.
13. String/extension work would be judged on degree of difficulty from easiest to most difficult technique, for example: a gumpaste bridge is least difficult, a piped bridge is more difficult, a bridgeless/floating bridge is the most difficult.
14. The smaller the size of tip used the higher the degree of difficulty.

Dimensions and Proportions:

1. Check that minimum and maximum serving and size requirements have been met.
2. Check that the base board is appropriately sized to the piece.
3. The display should have a natural progression as to the shapes and sizes.
4. Tiers shapes should be appropriately sized to one another and be aesthetically appealing. The corners of a square cake should not extend over the top edge of a round cake that is underneath it.
5. Divisions of elements around cake evenly spaced and aligned.

Fabric Effects:

1. The sugar mediums should be as thin as fabric, i.e. burlap, lace, needle point cloth, etc.
2. The fabric pieces should maintain consistent thickness, have clean cuts, sharp points, smooth edges, have visible folds, and flow like real fabric.
3. The texture should be even and consistent within the piece, and between the elements, i.e. grosgrain, dotted Swiss, etc.
4. Are the fabric effects appropriate size and do they complement the rest of the design?
5. Overall finish: satin should have a sheen, suede a dull finish, etc.
6. Application of color should compliment the chosen fabric, i.e. tie dye.

7. Bows should be the appropriate thickness, i.e. thinner for satin ribbon, thicker for leather.
8. The fabric should be neat with no wrinkles, unless they are part of the design.
9. Swags should have even, correct gathering, hidden edges and be neatly pleated with natural folds, flawless connection points and no "glue showing".
10. Fabric Flowers should be well shaped, with no cracks on folded petals.

Flowers and Foliage:

1. Fresh, artificial and commercially made flowers should not receive a score. In the comments explain that flowers need to be hand made from a sugar medium.
2. Flowers should be botanically correct, realistic and accurate representations with the appropriate foliage, including proper petal shapes and counts, stamens, pistils, calyx, leaves, construction of clusters, shading and dusting of colors.
3. Stamens and stems made of sugar should receive higher scores than non-edible ones.
4. Flowers and foliage should be the correct size, not too large or too small, and balanced for the cake/display.
5. Are the proportions of petals to centers correct?
6. There should be even spacing between petals.
7. The edges should be smooth with no jagged cutter marks.
8. Colors should create balance and harmony within the theme.
9. Were the flowers and foliage artistically placed on the display?
10. Buttercream and Royal Icing Flowers:
 - a. Was the icing the correct consistency?
 - b. Did the contestant use the correct tip to pipe the flowers?
 - c. Did the contestant show precision in piping the flowers?
 - d. How well were colors used i.e. striping, two tone, etc.?
 - e. How close do the icing flowers look to natural ones?
11. Gumpaste, Marzipan, Fondant, Bean Paste, and Rice Paste:
 - a. Flower petals should be very thin and delicate throughout the flower with consistent smoothness and no cracks. The leaves should be the correct thickness with thin edges.
 - b. There should not be any jagged edges.
 - c. Support wires should be the appropriate thickness for stems, petals and leaves, and not be exposed or poking through.
 - d. There should be natural, realistic, and proportioned details, i.e. veining on calyx, flower petals, buds and leaves (where applicable).
 - e. The work should be clean with no cornstarch or sugar dust.
 - f. Realistic coloring application on flowers should be dusted with the appropriate hues to enhance their appearance, and steamed for natural overall realism.

- g. Most of the time botanically correct leaves should accompany the flowers (i.e. peony leaves with peonies). Complimentary florist leaves are also acceptable.
 - h. Check that no bare wires are showing. All the wires should be wrapped with the appropriate colored floral tape, and not wrapped too thick.
 - i. Check that wires are not inserted directly into the cake. Check if straws or floral picks were used as barriers, and the entry points were hidden. If bee's wax was used, the contestant's note to the judges should mention this process.
 - j. Marzipan flowers should not look greasy.
 - k. Higher scores should be given to more complex flowers.
12. If a competitor enters an obscure hybrid, mutation or unusual flower that may not be familiar to the judges, suggest they supply a photograph of the real flower to accompany the entry, and list its correct botanical name on the entry form, so the judges can research it and judge it fairly.
13. Botanical Sprays:
- a. It's important that a spray or arrangement of flowers and foliage be to scale. Are they all life size, 1/2 life size, etc.?
 - b. Incorporation of flowers in different stages of growth.
 - c. Miscellaneous foliage is fine in a floral arrangement and helps disguise the wire stems.
 - d. There should be balance and harmony within the theme & overall appearance.
14. Wafer Paper Flowers- see Wafer Paper.

Food Safety Standards: (See also Non-edible/non-toxic Components)

1. If non-food grade products are used, they must be on items that can be removed from the cake before serving.
2. The wires of sugar flowers and leaves should not be inserted directly into the cake.
3. Styrofoam pieces including dummy separators and dividers should not sit on the icing or be attached directly to edible cake parts without a cake board or food grade barrier between them.
4. In armature, use food grade materials where possible.
5. Tasting entries should be covered during transportation and while on display.
6. Encourage competitors to avoid temperature and time sensitive ingredients in tasting entries that are not shelf stable for at least four hours, i.e. mousse, curds from scratch, etc. These should be tasted by the judges early in the day so no one gets sick.
7. Cheesecakes should be cool when touched. Cakes with cream and custard fillings should be refrigerated.
8. Showpiece- The entire piece has to be constructed from edible materials; pastillage, chocolate, gum paste, royal icing, isomalt/sugar, etc.
9. Non-toxic products like silver, gold, and disco dust etc. may be used due to the fact that show pieces are not consumed.

Gelatin:

1. The gelatin should be smooth and clear with no air bubbles or foam.
2. The consistency should be of firm unmolded gelatin, with no excess liquid seepage.
3. The colors should be bright with clean color separations, or blended colors with even gradations.
4. There should be smooth edges on insertions with no bubbles or broken areas.
5. The more variety of insertion techniques, the higher the score.
6. Wings, leaves, etc. should have neatly trimmed edges.
7. Look for realistic finishing details.
8. Gelatin techniques should be properly incorporated into the overall display.

Gingerbread:

1. Was the theme evident in the display (if applicable)?
2. Check that the base and display meets minimum and maximum size requirements per competition rules.
3. If rules state the main structure has to be made of gingerbread, verify that it is (this includes support systems).
4. If rules do not state otherwise, all components should be edible, except for base board, lighting & moving parts.
5. The smell/aroma of gingerbread should be evident.
6. The cookie should taste like gingerbread (where applicable).
7. The texture should not be crumbly, or have the under baked look of raw dough.
8. The gingerbread finish should be smooth with no cracks or bubbles.
9. Thickness of the gingerbread should be consistent and appropriate size for the piece.
10. Color of the gingerbread should be consistent. No burnt corners or edges.
11. Displays should have structural integrity, with solid, size appropriate base correctly decorated to match.
12. Assembly of all pieces should fit together like a puzzle, with no bending or breaks.
13. Joints, etc. should have smooth, clean edges with no smudges or excess icing remaining.
14. Overall Designs with more originality, uniqueness and intricacies, should score higher.
15. The piece should be cohesive in use of techniques and parts within the piece.
16. The more precision, detailed piping skills, the higher the score.
17. The display should be food appropriate, i.e. looks appetizing and edible.
18. No wrappers should be on pre-made candies.

Icing/Covering on cake:

1. The texture of the finish coat on a buttercream, royal icing or fondant covered cake, should be smooth and flawless. Points should be deducted for elephant skin, wrinkles, divots, tears, holes and air bubbles.
2. Edges should be clean and sharp, or uniformly rounded depending on the entrant's desired effect.
3. Textured and faux finishes should be considered and scored accordingly.
4. Where no borders are used, the transition from cake covering to the next tier or board should be flawless.
5. All visible surfaces of a cake or dummy must be covered with an edible product, including the underside of a dummy.

Lace (Flexible):

1. Lace pieces should be free of air bubbles and broken attachments.
2. Attachment to cake/cookie should be neat and clean with flawless connection points.
3. Pleats should be neatly gathered with hidden edges and be layered evenly with natural folds.
4. There should be no visible "glue" spots.
5. Pieces should maintain consistent thickness, have clean cuts, sharp points, smooth edges, and flow.
6. Lace should be neat with no wrinkles, unless they are part of the design.
7. The lace should complement the rest of the design.
8. Application of color should complement the design.
9. Application to specific details such as use in fabric, flowers, leaves, bows, lace, or cutouts are permitted and should be applied neatly as well as create balance and harmony within the theme.
10. Transfer images or stencils may be used and should be smooth & evenly applied with no air bubbles, cracks or color bleeds.
11. Points should be deducted for elephant skin, wrinkles, divots, tears, holes and air bubbles.

Live Challenge:

1. Judges need to have a good understanding of the rules.
2. Check that only allowable items have been brought to the challenge.
3. Count pre-dried items to be sure the correct amount is present.
4. Know how much edible ingredients verses non-edible are allowed.
5. Record start time and announce periodically the time remaining.
6. Is the theme recognizable at first glance?
7. Was the theme expressed well and incorporated throughout the display, not just on one tier or in a small area?
8. Contestants should be judged on: cleanliness while working, food safety practices, ability to adapt to changes, and/or situations that develop. Their creations should be judged on the number of skills used, coloring, proportion,

neatness, and following a theme if one was required.

9. Was the piece completed in the time allowed? Did the overall aesthetics look finished?
10. Did the piece stay within the size limits and number of servings required?

Macarons: Appearance only. (See Tasting for macaron tasting criteria.)

1. Each shell should have a very thin shiny smooth skin on top and a ruffled foot on the bottom.
2. Surface skin should be level and smooth with no bubbling, no cracks, air pockets.
3. Consistent sizing (approx. 1.3 inches or 3.5 cm in diameter).
4. Color consistency throughout from the shell to the filling.
5. Equal ratio of shell to filling.

Modeling:

1. Armature should not be visible.
2. Correct and consistent surface finish. No lines, wrinkles, rough edges, or elephant skin.
3. Cleanness of work.
4. Features should be consistent with the type of figures.
5. Painting should be precise, neat and color appropriate.
6. Appropriate details should be evident and neatly done.
7. Although the use of molds is permissible a higher score should be awarded for freehand modeled items over pieces formed in molds.

Realistic Human Figures:

1. The overall figure should resemble a human.
2. Proportions should be correct for the anatomy with life like features; legs, arms and head to torso.
3. Joints should be properly positioned, i.e. elbows, knees, etc.
4. The proper number of toes and fingers should be evident, with nail and knuckle markings.
5. Check for correct skin tone and facial features; eyes, brows, ears, teeth, etc.
6. Facial and other painting should be precise, neat, and color appropriate.
7. The hair should have correct coloring and texture.
8. The clothing should have the look of realistic fabric with thinness of cloth, and details, i.e. buttons, shoe laces, etc.

Caricatures:

1. The overall representation of the subject should easily be identified as well as the artistic interpretation.

Animals and creatures:

1. Proper proportions should be evident; legs to head, body, tail, etc.
2. Joints should be properly positioned.
3. Fur, feathers, scales, etc. should have proper texture.
4. Features should be realistic; eyes, ears, teeth, whiskers, etc.

Neatness:

1. Neatness is part of professionalism and will show the skill level of the competitor by the level of neatness of the entry. The beginner and intermediate divisions may show a few flaws. The professional and master divisions the cake should be flawless.
2. Neatness should be consistent throughout an entry.
3. Points should be deducted for fingerprints, color smears, air brush overspray, icing smudges, excessive cornstarch, dings, paintbrush hairs on entry, exposed pattern tracings or wires, or other sloppy work.
4. Lettering should be centered. Words need to be spelled correctly.
5. Edges should be finished correctly and neatly.

Non-edible/non-toxic Components:

1. Read the competitions rules carefully in case they allow the use of plastic pillars, etc.
2. A display should score higher if all visible areas are covered with edible mediums, i.e. the pillars are covered with fondant.
3. Points should be deducted for using small non-edible items directly on cakes, i.e. real beads, gemstones, and sequins that could cause a choking hazard.
4. Non-edible items are not counted in the score, unless as a support for structure.
5. Painting a whole cake gold is fine if that tier/layer was done as a dummy cake and so stated in the “notes to the judges”.
6. Ribbon including rhinestone/bling ribbon is only permitted as a trim on a cake board, or a thin 1”- 2” dummy separator between tiers. Real ribbon should never be used as a decoration on the actual cake in competition.
7. It is difficult to compare real edible gold/silver leaf to fake in a competition. Edible gold/silver leaf must be used on a real cake. Competitors can use non-edible gold and silver leaf on dummy tiers due to the huge difference in cost, but must be so stated in their “notes to the judges”.
8. Non-edible items that are permitted include stamens, wires, and floral tape used to wrap sugar flowers stems, and wires for stand up elements like monograms, etc. The wires should never be stuck straight into a dummy or real cake, but inserted into a straw, cocktail straw, post pick, etc.
9. Non-toxic metallic dusts, disco dusts, glitters, etc. should only be used on flowers, and other decorations, that can be easily removed from a real cake before serving.

Patterns:

1. An ICJ should know how to create patterns for collars and all styles of string work.
2. Patterns should create precision in a cake design as opposed to free hand.
3. The pattern markings on a cake should never be done in pencil. Suggest using a scribe, needle or pin.
4. Tracings of patterns should be covered and not visible in the finished product.
5. Spacing for string work, collars, etc. should be even and appropriate size.
6. Designs should be appropriate to the piece, and consistent throughout the display.
7. Using patterns should show accurate results especially when correct calculations were made to create a custom pattern for the display where all the panels, scallops, bridges, etc. are all the same size especially at the start and finish of the cake (usually the back).
8. Should blend nicely with other components on the entry, if numerous patterns are used, all should complement each other to make a comprehensive entry.
9. It will be evident if the entrant spent time creating the pattern based on the cake after it's been enrobed.
10. Patterns handmade by the entrant should score higher than premade ones, the more complex, the higher the score.

Proportions: (See Dimensions)**Protective Covers:**

1. See through plexiglass cases, domes, etc. may be used to protect entries, but not detract from the overall display and must be easy to remove by the judges if they deem it necessary.

Pure International Techniques:

1. Judges must know the characteristics that classify pure techniques like Lambeth, Australian, etc.
2. Judges must understand the techniques well enough to know if the entrants have executed them properly.
3. Judges must be able to recognize a pure technique versus a mixed technique entry.
4. Nirvana Collars:
 - a. Border should be smooth with no points at start and finish joints.
 - b. Flood work icing should be proper consistency, no visible air bubbles.
 - c. Collars and panels should be even thickness, and have finish luster.

Real versus Dummy Cake:

1. This depends on what the show's rules require, otherwise the choice is up to the entrant. It's their responsibility to inform the judges that their entry is real cake.
2. Judges should understand how a real cake ages, and allow for natural shrinkage.
3. Dummies must be designed that they can be duplicated in real cake.
4. No part of the dummy including the underneath can be left uncovered.
5. If all components are equal, a real cake usually gets a higher score than a dummy cake.
6. If real cake is required, check by inserting a corsage pin into the back of the display at an inconspicuous spot.
7. As a last resort, very carefully lift the cake to check the weight.
8. Sculpted displays must be real cake.

Reclassifying Entries:

1. Prior to judging, the chairman of judges and the lead judge should discuss protocol for reclassifying displays entered in the wrong categories, divisions, etc.
2. If the rules state that entries may be reclassified, this can be done without the permission of the entrant. If the rules do not say reclassification is a possibility, the display should only be moved with permission from the competitor.
3. Entries that in the judges or show directors opinions outclass or are in error of the listed show qualifications for a particular category or division may be reclassified either before the show or at the show once the piece has been presented. There should be a clear case for the reclassification, either show rules for a category (a one tier cake entered in the tiered cake category), or information known to the show directors regarding an entrant (i.e. had won previous division multiple times and yet entered the same division again when rules prohibit it).
4. Entries should never be moved to a lower division.
5. Techniques used should be the level of the category entered.
6. Discuss this with the show chairman before moving a cake. They must check that the same person doesn't have another entry in the category where you want to place the cake.
7. If possible, the show directors should contact the entrant explaining the situation, before a final decision is made.
8. Only judges or show directors may move the piece to the new division area, and a new judging card must be issued.
9. The show rules should make it mandatory that an entrant must move up to the next division after winning two best of division awards.
10. After winning the masters division for 2 years he/she must wait a year before re-entering.

Scoring:

1. Scoring is based primarily on the American Standard Consensus (Team), or Point System (Individual) judging.
2. Consensus Scoring is the most efficient way to judge a competition. One judge acts as the secretary for the team. Only one Scoring Form per competitor, one set of comments from the group of judges, no need to calculate scores and less work for the show committee. Rankings are listed as 1st, 2nd, 3rd place awards.
3. Point System- Suggest using 100-point system for ease of calculating. Each judge will need a scoring form to record his/her scores and comments. Every entry will receive 3 scoring forms with comments, one from each judge. Winners are picked from the highest number of points in descending order.
4. Scores should be based on the show's rules and ICES Certified Judging standards.
5. Judges must understand different scoring methods and be good at record keeping.
6. Do not be a speed demon. Being the first judge to finish scoring is not always good. A good judge takes the time to be thorough.
7. Read the description notes the contestants wrote for the judges.
8. In the children's division, check the age of the entrant which should be printed on the score card/identifying tent card. Remember, the younger the child, the smaller the hands, the less pressure they have.
9. Take into consideration the division being judged. A beginner should not be judged as strictly as a professional, etc.
10. When using the point system, double check that all lines of the judging criteria are filled in with scores.
11. Do not use fractions, (i.e. 7.5), only whole numbers.
12. Judges should indicate what position that entry should receive so there is no confusion for final awards.
13. All scores should be tabulated and verified at least twice by the show committee. No awards should be handed out until this is done.
14. In split decisions each judge should state the reason for their score, and discuss how to come to a unanimous decision.
15. Fill in scores with pencil. But do the final tally in pen.
16. Do not make any changes in the judging after all score forms have been turned in unless all judges confer and agree.
17. Scoring/comment form should be neat when completing each form as some competitors will frame their forms. See "What the show organizers should supply" section for what should be included on the form.
18. The scoring form should be placed in an envelope, sealed, the entry number written on the front, and the envelope tucked part way under the back of the display board.

Sculpted Cakes:

1. To be considered a sculpted cake, it should be made from something other than standard shaped cake pans or be altered from normal shapes by at least 25%.
2. Shapes that are gravity defying (i.e. cakes suspended, cantilevered, tilted on axis, or otherwise beyond what would normally be considered "stacked") belong in this category.
3. Entry must be made of 75% edible material; at least 50% real cake, additional 25% may be other edible materials i.e. rice cereal treats, and 25% non-edible i.e. Styrofoam, etc.
4. Armature and non-edible supports should not be visible.
5. Any armature, support structure or base used must be covered with food safe materials.
6. Three (3) in progress photos must be presented with the sculpted cake, one showing the armature (if used) and at least 2 other photographs of the cake prior to covering it with icing.

Sculptures (Buttercream):

1. Proper preparation and handling of medium should produce correct shine, finish, and/or appropriate surface texture.
2. Finish should not have fingerprints, smudges, air bubbles or holes.
3. Edges should be properly finished, clean and smooth.
4. No drips or pooling from cold or coloring sprays.
5. Any support structure or base used must be covered with food safe materials and not visible in the final piece.
6. The piece should consist of 75% edible materials (50% icing, 25% other edible material) and no more than 25% structure support.
7. All elements/components of the structure should be proper and consistent sizing.
8. Details should be appropriate to the design, evident, and neatly done.
9. If color is used, are the colors appropriate and complimentary to the design objects?
10. The application of colored cocoa butter, luster dust etc. should be even.
11. Award more points for techniques, mediums, and tools (molds, stencils, etc.) used in new and different ways to create new ideas, designs and colors.
12. Three (3) in progress photos must be presented with the sculpture, one showing the structure and/or armature (if used) and at least 2 other photographs of the sculpture in progress.

Showpieces:

1. Mediums may include: Chocolate, Pulled and/or Blown Sugar, Pastillage, etc. or any combination of these.
2. Entire piece must be made of edible materials.

3. Proper preparation and handling of mediums should produce correct shine, finish, and/or appropriate surface textures, with no fingerprints, smudges, air bubbles or holes.
4. The entry should show good understanding of texture, design, and details.
5. All elements/components should be proper and consistent sizing.
6. There should be consistent thickness throughout each element.
7. Edges should be properly finished, clean and smooth.
8. Elements should have smooth connections.
9. Appropriate details should be evident and neatly done.
10. The application of colored cocoa butter, luster dust etc. should be even.
11. Colors should be appropriate and compliment the design and other objects.
12. The piece should have harmony, movement and overall eye appeal.
13. Is the piece's focus natural and not forced, inviting, captivating, holding your attention, and intriguing?
14. The entry should show creativity in design, color choices, uses of mediums, and new techniques.
15. An original design should get a higher score than a design that was copied from a book, a class, etc.
16. A piece should show good design sense. Just because it is very "outside the box" doesn't mean it shows great creativity.
17. Is the uniqueness something no one has thought of or is presented in a new design?
18. Award more points for techniques, mediums, and tools (molds, stencils, etc.) used in new and different ways to create new ideas, designs and colors.
19. Although the use of molds is permissible a higher score should be awarded for freehand modeled items over pieces formed in molds.
20. A solid show piece should score higher than one that is unstable and shows signs of collapsing.
21. The piece should be properly displayed.

Stringwork:

1. Any piped icing work with appropriate size round tips, that are placed on, or suspended off the vertical surface of the cake in loops, or drops from two or more points. The smaller the tips used, the more difficult, the higher the scores should be.
2. Should not include strings made from fondant or gum paste.
3. Strings should be neat and evenly spaced, dropped to equal points as the design specifies, and have clean starting and stopping points.
4. Strings should be the same thickness, not broken or repaired.
5. In stringwork/extension work, the distance between two strings should be the same width as the piped line, the smaller the piping tip, the more lines per bridge.

Structures:

1. Look at the cake from front to back and every angle, including underneath.
2. Make sure that there is no uncovered Styrofoam or cardboard showing anywhere.
3. Undersides of exposed cake boards must be covered with an edible material.
4. Pipes should be covered with an edible product.

Sugar Work:

1. Proper preparation and handling of medium should produce correct shine, finish, and/or appropriate surface texture.
2. There should be properly finished edges, clean and smooth.
3. The piece should be neat and have no drips, over pours, tails, tags, fingerprints, smudges, air bubbles or holes, unless they are clearly part of the design, such as bubbles in an undersea landscape.
4. Blown elements should have thin, even walls, and be correctly shaped.
5. Is the thickness consistent throughout the show piece?
6. Show piece structures should be solid.
7. Separate design elements should have smooth connections to create a cohesive display.
8. Are all colors appropriate and complimentary to the design and other objects?
9. The application of petal and/or luster dust etc. should be even.
10. The entrant should show good understanding of textures, design, and detail.
11. The piece should have harmony, movement and overall eye appeal.

Tasting:**General:**

1. If you have food allergies, ask the organizers to select another judge to score this division.
2. Read the recipe.
3. If the recipe contains any federally controlled substances, i.e. cannabis products, etc. the judge should refuse to taste the entry and disqualify it.
4. An appropriate presentation tray, plate, etc. should be used, be neat and clean with no crumbs or smears on it.
5. Taste smallest possible piece.

Cakes:

1. Recipe should be from scratch. No box mixes permitted, unless the rules allow them.
2. Overall appearance of the cake should be well presented, look edible and appetizing.
3. Smell/fragrance-should be apparent and appetizing.
4. Texture of the cake should have good crumb. Visually check for air holes and tunnels. Is it gummy on the bottom, too dense or crumbly?
5. Flavor profile should complement all the ingredients. You should be able to taste individual components, i.e. vanilla and butter in a vanilla butter cake. Just because a certain flavor isn't your favorite, don't

- give all cakes of that flavor lower scores than other flavors you like.
6. Moisture content should be considered. Was the cake dry and over baked with hard edges? The cake should not be soggy.
 7. Add-ins like fruit, nuts, chips, etc. should be spaced evenly throughout the cake.
 8. Fillings flavors should complement the cake. The texture should be smooth and free of lumps.
 9. Cakes should not have icing on them, unless it's a component of the cake. Check if the rules allow icings.
 10. Entries should be stored correctly, covered during transportation and while on display. Cheesecakes should be cool when touched. Cakes with cream and custard fillings should be refrigerated prior to judging and immediately after judging or discarded.
 11. Taste each component separately. Then all components together.

Cookies:

1. Check for proper number of cookies required (usually 6).
2. They should smell appetizing and taste fresh.
3. The edges should not be extra dark from over baking.
4. The bottom of the cookie should not be burnt.
5. The cookie has good texture if it isn't crumbly or doesn't fall apart.
6. Soft cookies should be chewy and not under baked.
7. Crisp cookies should be crunchy but not hard or over baked.
8. All flavors and add ins should be balanced and compliment the cookie.

Macarons:

1. Check for proper number of macarons required (usually 6).
2. They should be fresh with a nice crunch.
3. They should be slightly chewy, not dry or gooey.
4. Macarons should melt in your mouth.
5. Flavors of shell and filling should complement each other.

Themes:

1. Research the theme prior to the show.
2. Did the entrant adherence to the show rules and stipulations of the theme? For example, if the theme is "Flora and Fauna of the Tropics", a cake with roses, peonies and sweet peas may grow there, but are not indigenous to that area. Therefore, the theme score would be lower than a display that has hibiscus, orchids and birds of paradise on it.
3. Is the theme obvious and easy to identify at first glance?
4. Did all the components follow the theme in the overall appearance, or just one section of the display?
5. Decide how well each entry followed the theme, and score them accordingly.

6. Extra points should be given if the theme was expressed in a new and different way that still applies to the theme.
7. The entry should be created to follow the theme, not use a cake already decorated to fit into the theme.

Wafer Paper:

1. Flowers with correct veining, even spacing of petals, and botanically correct should score higher than ones with no veining, improper spacing, and botanically incorrect.
2. Designs should have balanced height, and appropriate application of colors.
3. Hand cut items should score higher than die cuts.
4. Joining techniques should be clean with no water or gel stains.
5. Decoupage technique should be smooth & evenly applied with no air bubbles, cracks or color bleeds.

Test Application Process:

1. All applicants must pay the non-refundable class and test fee with the Application form. This fee is non-refundable except for the following reasons: (1) The Programs Committee cancels the test for any reason. (2) An application is rejected due to overbooking of candidates for that application year. NO other refunds will be permitted.
2. If overbooking occurs, an applicant may choose to withdraw, be placed on a waiting list or be offered a priority space in the upcoming test year. If an applicant withdraws due to overbooking or there are no spaces available by July 1, of the current year, the application fee may be refunded.
3. Applications are accepted for the next year, following the current year's test.
4. Applications are currently being accepted for the 2022 classes and test. Please watch the ICES website (www.ices.org) for more information or contact the ICES Programs Chairman.
5. Incomplete applications will not be considered.

The Test:

1. The ICES Certified Judges test is available only to ICES members in good standing.
2. Applicants MUST have a valid e-mail address, or access to a valid e-mail account, and agree to receive correspondence through this account.
3. Applicants are required to read the information sent to them by the Test Proctor and Programs Chairman.
4. This test is only available to those who have completed all nine (9) hours of the ICJ class.
5. Test spaces are filled on a first-come, first-served basis, and all spaces may be filled before the July 1 deadline. A maximum number of 20 applicants will be accepted.
6. All correspondence with the Test Proctor and Programs Chairman MUST be conducted by e-mail. No questions or issues will be addressed by phone or in person.

7. Two Test Proctors will supervise the test.
8. Any problems or issues should be brought to one of the proctors immediately.
9. The test is conducted in English. Any translation services are the responsibility of the candidate and must be approved by the Test Proctors prior to the test. ICES does not assume any responsibility for incorrectly translated information that may affect the outcome of your test.
10. The ICJ test consists of one hundred (100) questions and must be completed in a two (2) hour time frame.
11. All questions will be answered with true or false, yes or no, or multiple choice (including “all of the above”).
12. The same questions will not be on the test every year.
13. A score of 80 or higher is required to pass the ICJ test.
14. If a passing score is not achieved, the test may be taken a second time for an additional test fee, before the end of the next convention without repeating the class.
15. Participants must not divulge test information or cake room display discussions.
16. No current ICES Board of Directors may take the ICES Certified Judge class or test while serving their term on the Board.

In Conclusion:

A competition should be a GOOD learning experience to improve skills for competitors as well as judges. Shows are held to promote the confectionary arts and to continue educating sugar artists.

Current ICES Certified Judges

Name	Residence	Certified
Arrington, Chris	Lawrence, GA	2019
Bankston, Regina	Huntsville, AL	2017
Bawol, Marilyn	Bealeton, VA	2019
Corpuz, Daniel	Staten Island, NY	2019
Daly, Suzanne	De Forest, WI	2019
Dowling, Mary Jo	Gibsonia, PA	2017
Evans, Barbara	Metamora, IL	2020
Fairbourn, Chantal	Draper, UT	2019
Greeley, Vanessa	Warwick, NY	2020
King, Lisa	Wentzville, MO	2019
Legault, Josee	Timmins, Ontario	2019
Lodge, Nicholas	Atlanta, GA	2017
Marsh, Amy Lynn	Idaho Falls, ID	2019
Martyres, Patricia	Alexandria, VA	2019
McLuckie, Titia	Oregon City, OR	2019
Meyer, Beth	Bloomfield, MI	2020
Miller, Sheila	York, PA	2017
Nugas, Jesuit Paul	Tacloban City, Philippines	2020
Phillips, Kim	Denver, CO	2018
Sachs, Sandra	Lake Worth, FL	2020
Scott, Kathy	Abbeville, SC	2017
Senaga, Mari	Kent, WA	2017
Shelton, Maurice (Blaque)	Chicago, IL	2020
Sheppard, Sandy	Dunn, NC	2019
Wieneke, Joanne	McKinney, TX	2020
Wolfe, Jan	Fountain, CO	2018

Sample: ICES Certified Judge Test Answer Sheet Page 1

Test Date _____ Test Start Time _____

Name _____ ICJ Student # _____

Two (2) hour time limit.

Each correct answer is worth one point, 80 or more points equals a passing grade.

	YES TRUE	NO FALSE	C	D		YES TRUE	NO FALSE	C	D		YES TRUE	NO FALSE	C	D
	A	B				A	B				A	B		
1.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	15.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	29.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
2.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	16.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	30.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
3.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	17.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	31.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
4.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	18.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	32.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
5.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	19.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	33.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
6.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	20.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	34.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
7.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	21.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	35.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
8.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	22.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	36.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
9.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	23.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	37.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
10.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	24.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	38.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
11.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	25.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	39.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
12.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	26.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	40.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
13.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	27.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	41.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
14.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	28.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>					

(Continued on page 2)

Sample:

Divisional Point Score Sheet

Division _____ Category _____

Entry # _____

Judging Criteria

Neatness/Precision 1 2 3 4 5 6 7 8 9 10

Choice/Use of Color 1 2 3 4 5 6 7 8 9 10

Attention to Detail 1 2 3 4 5 6 7 8 9 10

Difficulty 1 2 3 4 5 6 7 8 9 10

Creativity/Originality 1 2 3 4 5 6 7 8 9 10

Overall Appearance 1 2 3 4 5 6 7 8 9 10

Comments:

Judge's Initials

Sample:

Wedding Cake Score Sheet

Entry # _____

Entry Name _____

Judging Criteria

Incorporation of Required Elements:

1 2 3 4 5 6 7 8 9 10 11
12 13 14 15

Originality & Creativity:

1 2 3 4 5 6 7 8 9 10

Neatness of cake covering:

1 2 3 4 5

Neatness of Decorations on Cake:

1 2 3 4 5 6 7 8 9 10

Difficulty of techniques used:

1 2 3 4 5 6 7 8 9 10 11
12 13 14 15

Skill:

1 2 3 4 5 6 7 8 9 10 11
12 13 14 15

Use of Color:

1 2 3 4 5 6 7 8 9 10

Overall Appearance:

1 2 3 4 5 6 7 8 9 10 11
12 13 14 15 16 17 18 19 20

Comments (continue on reverse if necessary):

Judge's Initials _____

Sample:

Tasting Score Sheet

Entry Level _____ Entry # _____
Flavor _____

Judging Criteria

Ability to cleanly slice cake	1	2	3	4	5	6	7	8	9	10
Visual appeal of sliced cake	1	2	3	4	5	6	7	8	9	10
Texture/taste of cake	1	2	3	4	5	6	7	8	9	10
Overall taste appeal	1	2	3	4	5	6	7	8	9	10
Texture/taste of filling/icing	1	2	3	4	5	6	7	8	9	10
Appearance	1	2	3	4	5	6	7	8	9	10
Overall complexity	1	2	3	4	5	6	7	8	9	10
Creativity	1	2	3	4	5	6	7	8	9	10
Interpretation of theme	1	2	3	4	5	6	7	8	9	10

Comments:

Judge's Initials _____

**Sample:
Consensus Score Sheet**

2020 Judges' Awards Sheets

Division	Category	Place Number	Name	
YOUTH:	Children	3 rd	_____	
		2 nd	_____	
		1 st	_____	
	Pre Teen	3 rd	_____	
		2 nd	_____	
		1 st	_____	
	Best of Youth Division			_____
	TEEN 13-18:	An Occasion	3 rd	_____
			2 nd	_____
1 st			_____	
Novelty		3 rd	_____	
		2 nd	_____	
		1 st	_____	
Tiered		3 rd	_____	
		2 nd	_____	
		1 st	_____	
Best of Teen Division			_____	

Sample:

BEGINNER:	An Occasion	3 rd	_____	_____
		2 nd	_____	_____
		1 st	_____	_____
	Novelty	3 rd	_____	_____
		2 nd	_____	_____
		1 st	_____	_____
	Tiered	3 rd	_____	_____ etc.

Forms: Fillable forms are available online at www.ices.org under the programs tab.



INTERNATIONAL
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ICES Certified Judges Class and Test Application

Class Information:

1. This form must be submitted no later than two (2) weeks (14 days) prior to the day of the ICJ class.
2. The ICES Certified Judges program is available only to ICES members in good standing.
3. Judging class spaces are filled on a first-come, first-served basis, and all spaces may be filled before the deadline. A maximum number of twenty (20) applicants will be accepted for Cake Expo and other in-person classes.
4. All students **MUST** have a valid e-mail address, or access to a valid e-mail account, and agree to receive correspondence through this account. All correspondence **MUST** be conducted by e-mail.
5. This class is conducted in English. Any translation services are the responsibility of the student and must be approved by the ICJ Lead Proctor prior to the class. ICES assumes no responsibility for any incorrectly translated information that may affect the outcome of the class.
6. The ICJ class consists of six (6) hours of classroom and three (3) hours of practical cake room instruction over a two (2) day period.

Test Information:

1. This test is only available to those who have completed all nine (9) hours of the ICJ class.
2. Judging test spaces are filled on a first-come, first-served basis, and all spaces may be filled before the deadline. A maximum number of twenty (20) applicants will be accepted.
3. This test is conducted in English. Any translation services are the responsibility of the student and must be approved by the ICJ Administrator prior to the test. ICES assumes no responsibility for any incorrectly translated information that may affect the outcome of the test.
4. The ICJ test consists of one hundred (100) questions to be completed in a two (2) hour time frame.
5. A score of 80 or higher is required to pass the ICJ test.

Payment Information:

Fee: A non-refundable, non-transferable, application fee of \$200.00 (US funds) for

Cake Expo, or \$230.00 (US funds) for other in-person classes MUST accompany this application. This fee covers the cost of the class and test.

Payment methods: VISA, Master Card, Discover, Check, Money Order, or Cash (in person)

Checks or money orders must be made payable to ICES, and must be in US funds drawn on US banks. Please do not send cash through the mail. Returned checks or declined credit cards will incur a \$30.00 service charge.

Refund Policy: The application fee is non-refundable, non-transferable with the following exceptions:

1. The Programs Committee cancels the class for any reason.
2. An application is rejected due to overbooking of students for that class year.

This application is for: Class and Test year 2022

ICES Member Number: _____

Your Name: _____

Email: _____ Phone Number: _____

Address: _____

City: _____ State: _____

Country: _____ Zip Code: _____



INTERNATIONAL
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ICES Certified Judges Virtual Class Application

General Information:

1. This form must be submitted no later than 2 weeks (14 days) prior to the day of the ICJ class.
2. The ICES Certified Judges program is available only to ICES members in good standing.
3. All students **MUST** have a valid e-mail address, or access to a valid e-mail account, and agree to receive correspondence through this account. All correspondence **MUST** be conducted by e-mail.
4. This class and test are conducted in English. Any translation services are the responsibility of the student and must be approved by the ICJ Lead Proctor prior to the class. ICES assumes no responsibility for any incorrectly translated information that may affect the outcome of the class.
5. Incomplete applications will not be considered.

Class Information:

1. Judging class spaces are filled on a first-come, first-served basis, and all spaces may be filled before the deadline. A maximum number of eight (8) applicants will be accepted.
2. The ICJ virtual class consists of six (6) hours of virtual classroom plus one and a half (1 1/2) hours for questions and answers, over a three night period. The three (3) hours of practical cake room instruction will take place when Covid allows Cake Expo and other partnering cake shows to resume.

Test Information:

1. This test is only available to those who have completed the virtual class (7 1/2 hours) and the practical three (3) hours. The test is taken in person at the Cake Expo or other partnering cake show, not virtually.
2. A test fee of \$50.00 (US funds) must be paid before taking the test.
3. Judging test spaces are filled on a first-come, first-served basis, and all spaces may be filled before the deadline. A maximum number of twenty (20) applicants will be accepted.
4. The ICJ test consists of one hundred (100) questions to be completed in a two (2) hour time frame.
5. A score of 80 or higher is required to pass the ICJ test.

Payment Information:

Fee: A non-refundable, non-transferable, application fee of \$150.00 (US funds) MUST accompany this application. This fee covers the cost of the class only, not the test.

Payment methods: VISA, Master Card, Discover, Check, Money Order, or Cash (in person). Checks or money orders must be made payable to ICES, and must be in US funds drawn on US banks. Please do not send cash through the mail. Returned checks or declined credit cards will incur a \$30.00 service charge.

Refund Policy: The application fee is non-refundable, non-transferable with the following exceptions:

1. The Programs Committee cancels the class for any reason.
2. An application is rejected due to overbooking of students for that class.

This application is for 2022

ICES Member Number: _____

Your Name: _____

Email: _____ Phone Number: _____

Address: _____

City: _____ State: _____

Country: _____ Zip Code: _____



INTERNATIONAL
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ICES Certified Judges Apprenticeship Form

Apprentice Information:

- This form must be completed and submitted after passing the ICJ test and prior to doing any apprenticeship.
- Three certificates of completion from sugar art classes totaling 25 or more hours of three different techniques or mediums must be included.
- Apprentice must have competed in one (1) sugar art competition (photo submission competitions are not acceptable).
- All apprentices **MUST** have a valid e-mail address, or access to a valid e-mail account, and agree to receive correspondence through this account. All correspondence **MUST** be conducted by e-mail.
- The apprenticeship is conducted in English. Any translation services are the responsibility of the apprentice and must be approved by the ICJ Lead Proctor prior to apprenticeship. ICES assume no responsibility for any incorrectly translated information that may affect the outcome of the apprenticeship.
- The ICJ apprenticeship consists of successfully shadowing any ICJ at two (2) cake competitions within a two (2) year period. (Shadowing two different ICJ 's would be preferable.)

Application Date: _____

ICES Member Number: _____

Your Name: _____

Email: _____ Phone Number: _____

Address: _____

City: _____ State: _____

Country: _____ Zip Code: _____

Please attach your Sugar Art Class Completion Certificate #1.

Please state the number of class hours for class #1: _____

Please attach your Sugar Art Class Completion Certificate #2

Please state the number of class hours for class #2: _____



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ICES Certified Judges Apprenticeship Form

(continued)

Please attach your Sugar Art Class Completion Certificate #3

Please state the number of class hours for class #3: _____

Please complete information for a competition you have entered.

Name of the competition: _____

City & State of competition: _____

Date of the competition: _____

I completed the ICJ class on (enter date): _____

I completed the ICJ test on (enter date): _____



INTERNATIONAL
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ICES Certified Judge Program

Apprentice Shadowing Request Form

Please complete this form and submit at least 14 days prior to the competition.

Name of Apprentice _____

Name of participating show (see list on the ICES website under programs)
where you want to shadow _____

Location of Show _____

Date/s of Show _____

Name of ICJ Mentor you are requesting:

1st choice _____

2nd choice _____



INTERNATIONAL
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SOCIÉTÉ

ICES Certified Judges Apprentice Mentor Evaluation Form

This Evaluation is for:

Apprentice's Name: _____

City: _____ State: _____

Country: _____

Name of the competition: _____

Date of competition: _____

City & State of Competition: _____

Submitted by Mentor's Name: _____

Mentor's Email: _____

Mentor's Phone Number: _____

Mentor's Address: _____

Mentor's City: _____ Mentor's State: _____

Mentor's Country: _____ Mentor's Zip Code: _____

In what capacity do you know this apprentice? (Please Select One)

Really well

Fairly well

Slightly

Rate this apprentice's judging abilities: (Circle number) 1-Poor, 3-Good, 5-Excellent

Confidentiality	1	2	3	4	5
Honest	1	2	3	4	5
Impartial	1	2	3	4	5
Integrity	1	2	3	4	5
Knowledgeable	1	2	3	4	5
Organized	1	2	3	4	5
Positivity	1	2	3	4	5
Professionalism	1	2	3	4	5
Prompt	1	2	3	4	5
Reliable	1	2	3	4	5
Respectful	1	2	3	4	5

Why do you feel this apprentice is a good fit for our program? 1 2 3 4 5

Comments _____

(Continued on page 2)

Page 1



INTERNATIONAL
CAKE
EXPLORATION
SOCIÉTÉ

ICES Certified Judges

Apprentice Mentor Evaluation Form

(Continued)

Please give detailed explanation if this Apprentice needs additional study at this time:

Do you feel this apprentice would be a good ICJ class instructor? 1 2 3 4 5

Additional Comments:

Recommendation:

- I recommend this Apprentice receive ICJ status.
 I recommend this Apprentice not receive ICJ status at this time.

Recommendations must be signed by the mentor:

Mentor's Signature: _____ Date: _____

2.



ICES CERTIFIED JUDGE AGREEMENT

I _____ as an ICES Certified Judge do hereby agree to follow the policies within this agreement to the best of my ability as stated herein.

1. I will remain an ICES member to keep my status as an ICES Certified Judge. I understand if my membership lapses, my title will be forfeited and my name will be removed from the ICES Certified Judge List.
2. I will keep abreast of current trends, and continue to study new sugar art techniques.
3. I will renew my ICES Certified Judge Agreement every three (3) years to help keep the information on the Certified Judge list current. I understand I will not have to be reapproved as long as my membership stays current. I understand that this is not a commitment for three years and I can request to be removed from the list by submitting it in writing to the ICES Programs Chairman at any time.
4. I will be willing to mentor apprentice judges.
5. I will complete and submit the ICJ Mentor Form within thirty (30) days after each apprentice shadows me during a competition.
6. I understand that ICES may investigate any complaints against me. If the Certification Committee finds the complaints are in violation of this contract, it may result in sanctions up to and including the loss of my ICJ title.
7. I may request changing my status to “retired” when I can no longer participate in the ICJ program.

In positive affirmation of all of the above, I hereby affix my signature below.

ICES Certified Judge

Date

ICES Programs Chairman

Date

References:

1. The ICES Official Candidate's Certified Master Sugar Artists' Guide. (This can be found on the ICES website at www.ices.org, under the Programs tab, click on Certification, then the current year's Candidate's CMSA Guide.
2. Guidelines for Cake Show Judging by ICES 1982.
3. Mj and Friends judging tips.
4. National Capital Area Cake Show Rules
5. WA State Judging Guidelines.
6. White Rose Sugar Art Competition Rules

The End