

TASTE THE ART, SEE THE DESIGN.

09-11 JULY 2025 | KRAM EXPO CENTER TUNISIA

THEME:

TUNISIA AND ITALY ART, CULTURE, AND TRADITIONS





Under the patronage of





IMPORTANT DATES

Competition registration: Until June 2025,1 Submission of works:

July 9 from 07:00 AM to 10:00 AM Collection of works:

July 11 from 06:00 PM to 07:00 PM

Award Ceremony:

July 11 at 11:00 AM (subject to possible modifications by the organization)

Cake design competition organized by IFSA Africa in collaboration with Latia Malizia, president of FIEEA

UNVEIL YOUR CAKE MASTERPIECE THREE-DAY PROGRAM

Live Cake Design Demonstrations, presented in rotation by participants Teams of 2 to 3 participants will create cakes live under the theme "Chef's Life"



KATIA MALIZIA katia.malizia@ifsaafrica.com



FARES GHEZAL fghezal@ifsaafrica.com

Interspersed with the high-stakes competition, attendees will be treated to captivating live cake design demonstrations, presented in rotation by the participating teams. This dynamic format allows for both intense competition and invaluable knowledge sharing, as each team showcases their unique techniques and artistic vision. Under the "Chef's Life" theme, expect to see cakes that tell stories of passion, dedication, and the vibrant culinary world, from the early morning hustle to the late-night triumphs.





RULES & REGULATIONS

1. PARTICIPATION CONDITIONS

The competition is open to all adults, both amateurs and professionals in Cake Design, with a minimum experience required.

Registration is done via the IFSA Africa website in the Cake Design 2025 Competition section.

A photo wearing a white Chef's jacket (frontal view, white background, high resolution) must be sent via email to: katia.malizia@ifsaafrica.com

A confirmation of acceptance will be sent after review.

2. PRESENTATION OF WORKS

Participants must bring their completed piece and will have one hour to set up.

A neutral covered table will be provided, identical for all participants.

3. MANDATORY ATTIRE

White Chef's Jacket

Black Trousers

Black Sports Shoes

4. EXCLUSIVITY OF THE WORK

The piece must be entirely original and never presented in other competitions or events.

n case of non-compliance, the participant will be disqualified, even after the competition.

5. INSTALLATION AND DISPLAY

On the event day, each competitor will be assigned an exhibition space and an identification number.

6. THEME AND CREATIVE FORMAT

The design must be a dummy cake (non-edible piece) based on the theme:

"Tunisia and Italy – Art, Culture, and Traditions"

Shape and colors are free, with a minimum of three tiers.

7. DIMENSIONS

Minimum height: 60 cm

Maximum height: No limit

Base size: Between 40 cm and 100 cm

8. COMPOSITION OF THE WORK

The work must be fully prepared before arrival, with only final touches allowed on-site.

Participants must bring their own tools and materials (fondant, utensils, etc.).

9. PERMITTED MATERIALS

Only certain non-edible elements are allowed:

- Internal polystyrene dummy cakes
- Satin ribbon for cake board edges
- Floral wires
- Internal wooden dowels

Edible pearl and glitter colors are permitted.

10. TECHNICAL REQUIREMENTS

Flower insertion cones are mandatory.

11. PROHIBITED MATERIALS

The use of any artificial decorations is strictly forbidden, including:

- Feathers
- Rhinestones
- Synthetic decorations

12. WORK PRESENTATION

Each participant must provide two anonymous brochures containing:

- A detailed project description
- Techniques and materials used

7891 TRADE VISITORS From 28 Countries

Iraa

Algeria
Belgium
Benin
Burkina
Faso
DRC
Egypt
Germany
Ghana
Greece

Italy
Jordan
Kenya
Lebanon
Libya
Mauritania
Morocco
Namibia
Nigeria

Oman Russia Saudi Arabia Senegal Tunisia Turkey UK USA Uzbekistan



Judging and Evaluation Criteria

The jury, composed of professionals, will evaluate the works based on the following criteria:

- Artistic Complexity and Techniques Used %50
- Respect of the Theme %15
- Proportions, Colors, and Cleanliness %15
- Innovation and Creativity %20

Awards and Recognitions

Prizes will be awarded based on the following score system:

91-80 pts Gold Medal, Ribbon, and Certificate of Merit
 79-70 pts Silver Medal, Ribbon, and Certificate of Merit
 69-60 pts Bronze Medal, Ribbon, and Certificate of Merit

Below 59 pts Participation Certificate Only

Participation Fee:

350 TND for Tunisian participants - 100 EUR for all other nationalities

The Award Ceremony will be held on July 2025, 11, at 11:00 AM (subject to modifications).











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REGISTRATION FORM

Full Name:	Select Category
Pastry Shop Name (if applicable):	Amateur
Adresse	Professional
Adresse	Pastry Shop Owner
ZIP Code LIII City	Consent for Personal Data and Image Processing
Country	
	Participant's Signature
Phone	
E-mail	
Facebook	Date
Instagram	



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Send before June 2025 ,10, to: katia.malizia@ifsaafrica.com

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