

EDIBLE ARCHITECTURE COMPETITION 2011 [*student only*]

Date : **Friday, 22nd April 2011**
Time : **3.00pm**
Venue : **Sabah Trade Centre, Kota Kinabalu**

Rules for Edible Architecture Competition

1. Participants must be Malaysian students between **16-23 years** of age, and currently studying in a Malaysian-based secondary school or private institution.
2. Participants may consist of Individual entries or Group entries, both which are eligible to represent their school. Each Group entries must have **2-5 members only**; however, teachers, friends and supporters are welcome to encourage their schoolmates on the competition day, but are not allowed to physically assist in decorating the competition entries, after it has been submitted for judging.
3. The theme for this year's EDIBLE ARCHITECTURE COMPETITION is "**Colours of Our City**". Participants / representatives and their teachers must submit their entry forms before **21st March 2011** and are requested to attend a 2-hours workshop for the Edible Architecture Competition to be held at PAM Sabah Chapter Secretariat (Lot 5 & 6, 3rd Floor, Block A, Damai Plaza Phase 4, Ruang Pokok Kayu Manis 1, Jalan Damai, Luyang, 88300 Kota Kinabalu, Tel: 088-232524/261313) at **2.00 pm** on **26th March 2011** to get tips, discuss the FAQs and other competition-related matters.
4. Only the Participants may be allowed to touch, alter or modify their competition entries before judging starts. **Participants and their supporters will be wholly responsible for the care and maintenance of their competition entries, before, during and after the Edible Architecture competition begins.** The judges reserve the right to pry open/dismantle any competition entries that indicate the use of materials other than edible food substances, BUT may only do so if deemed necessary.
5. Transportation of competition entries to the Venue must be pre-planned by participants and their supporters. Participants are expected to arrive at Venue on Friday, 22nd April 2011, between 1.00 to 2.00 p.m. **Late submissions on Competition Day will not be entertained.**
6. To facilitate a fair and equal judging, the name of school, participant(s), group(s) and other distinguishable markings are **not allowed on the competition entry.** However, the participant(s) or groups are allowed to wear attire with a common theme (not necessarily school uniform) during the competition.
7. SIZE OF COMPETITION ENTRIES (For Base):
 SMALLEST ALLOWED DIMENSIONS: 300mm X 300mm X 300mm
 LARGEST ALLOWED DIMENSIONS: 900mm X 900mm X 1200mm
 Base must be made of Plywood (medium thickness) or similar material that can SUPPORT the weight of the food items used for the Participant's competition entry. If the Participant's competition entry uses edible liquids as part of its composition, it is the Participant(s)/Group's responsibility to ensure that the base is designed so that the edible liquids DO NOT LEAK before, during or after the competition. Marks may be deducted for leakage.
 Note: Participants are duly informed that the dimension/ size of ALL entries are based on a Perfect SQUARE.
8. All Participants are required to list down ALL EDIBLE FOOD INGREDIENTS USED in their entry, including glue/bonding materials used.
9. Any protest from Participants or Groups in regards to food items used by other participants must be accompanied by an official form available from the Edible Architecture committee, but must be submitted before the judging commences. Judges will consist of the IPEX committee, PAM Sabah Chapter and the competition sponsor. The Judge's decision is final.
10. Non- refundable Registration Entry fee of **RM 10** is to be paid to PAM Sabah Chapter Secretariat for EACH Entry.

Rules for Food Items Used in the Competition Entries

1. Only **EDIBLE FOODS** may be used, both in its cooked or uncooked form. Inedible items (for instance, sate sticks, plastic wrapper, polystyrene cup, etc) **ARE NOT ALLOWED TO BE USED FOR THIS COMPETITION.**
2. **Processed Foods** (like Biscuits and Sweets)

Can be cut, modified, etc depending on the creativity of the Participant(s)/ Groups. However, food wrappers, boxes are not allowed to be used.
3. **Dried/Unprocessed Foods** (like Fresh Fruits, Vegetables)

Dried, or Raw foods may be used including the outer skin of the vegetable, fruit. A basic guideline, if one plucks a single fruit / vegetable off from its plant, whatever comes off, together with the fruit, can be used. Plant leaves, stems, roots, etc are not allowed, unless it is edible. Coconut husk and shell CANNOT BE USED for this competition.
4. **Raw Meats**

Fish (meat, skin, scales, bones, etc) can be used.

Crustaceous Food (Crab, Prawns, etc) - shell can be used

Meats (chicken, beef, etc) - can be used, but only chicken wing bones may be used.
5. **Artificial foods and colouring**

Can be used during competition to brighten / enhance their submission entries; however the type of EDIBLE colouring used MUST BE LISTED in the list of ingredients to be submitted. Vegetable food dyes are preferred.
6. **Prescription Drugs, Pills and Hallucinogen substances.**

These categories of edible substances are NOT ALLOWED TO BE USED for competition. Medicinal herbs are also NOT ALLOWED TO BE USED for competition.
7. **Commercial Liquids**

Fresh drinking water

Pepsi/Coca-cola/and other fizzy drinks

Tea/Coffee

Alcohol/Beer/Tequila/Tapai, etc

The following liquids can be used for this competition. **Warning: Alcohol may only be used as an ingredient for this competition, not for personal consumption.** Teachers and other adults must be present to supervise the students should these items in Rule 7 be used for competition.
8. **Glues & bonding material**

Example of natural glues:

Starch paste (tepung jagung + water + boiled + cooled down = sticky paste)

Example of chemical glue:

UHU glue

Both natural and chemical glues may be used to create the competition entries. However, Participants are warned to exercise **caution** with chemical glues and not consume it.