



Cake Competition Rules & Regulations

Registration Deadline:	September 15, 2019
Entry fee:	\$40
Set up:	Friday, October 11, 2019, between 2:00-7:30pm NO entries will be accepted after 7:30pm
Judging:	Saturday, October 12, 2019 at 9:00am

Classifications: Open to all adults 18 years or older

Adult Beginner

- Decorates as a hobby for less than 2 years
- Has taken less than 25 hours of hands on sugar art classes
- Is self-taught through online classes, books, etc.
- Is a student enrolled in a culinary/pastry program
- Must not meet any of the qualifications under the Intermediate, Advanced/Semi-Professional and Professional divisions

Intermediate

One who qualifies under at least one of the following:

- Has been decorating 2 years or more as a hobby
- Has taken 25 to 50 hours of hands on sugar art classes
- Has graduated from a culinary/pastry program school within the last 6 months
- Has won one Best of Beginner Division award
- Must not meet any of the qualifications under the Advanced/Semi-Professional division

Advanced/Semi-Professional

One who qualifies under at least one of the following:

- Has been decorating for more than 3 years, primarily as a hobby
- Has taken 50 to 100 hours of hands on sugar art classes
- Makes cakes for sale as a part time business
- Teaches basic cake decorating classes
- Has won 2 Best of Intermediate Division awards
- Must not meet any of the qualifications under the professional division

Professional

One who qualifies under at least one of the following:

- Has been decorating for more than 5 years
- Has taken 100 to 150 hours of hands on sugar art classes
- Is an ICES Certified Sugar Artist or a Master Certified Sugar Artist
- Is an ACF Certified Executive Pastry Chef
- Works in a commercial bakery full time
- Teaches (or has taught) classes in advanced cake decorating techniques
- Is a cake show judge
- Has won 3 Best of Advanced or Semi-Professional Division award

Categories:

- Wedding Cakes
- Sculpted Cakes
- Novelty/Special Occasion Cakes

Judging System:

- Scored on a 100 point system
- 1st, 2nd and 3rd place winners will be chosen in each category and classification
- Gold Award will be awarded to all entries that score 90-100 points
- Silver Award will be awarded to all entries that score 80-89 points
- Bronze Award will be awarded to all entries that score 70-79 points
- People's Choice Award will be voted on by attendees
- All entries will receive score card with comments Oct 13th, 2019

Scoring for all categories:

- Entries will be judged on the following
 - Incorporation of required elements 15 points
 - Specific to each category
 - Creativity & Originality 10 points
 - Neatness of cake covering 10 points
 - Neatness of decorations on cake 10 points
 - Difficulty of technique(s) used 15 points
 - Skill 15 points
 - Number of techniques & mediums
 - Use of color 10 points
 - Overall appearance 15 points

General Rules for all Categories:

- Registration must be completed and paid for by September 15th, no entries will be accepted after that time.
- All entrants must check in at the registration desk before being escorted to the vendor hall.
- Only 1 entry per person, per category is permitted.
- Each entry will receive an identifying number that will be attached to the cake board to assist in judging.
- Absolutely no identifying markings should be on or near the entry. (Names, logos, business cards, etc).
- Entries must be checked in by 6:30pm, and set up must be completed by 7:30pm October 11th, 2019.
- Judging will begin promptly at 9:00 am, October 12th, 2019.
- Winners will be announced 3pm, October 13th, 2019.
- Entries are not permitted to leave the vendor hall until 3pm, October 13th, 2019
- Entries must be removed from the display area between 3pm-7pm, October 13, 2019.
 - Any items, cakes, displays, etc remaining after 7pm, will be disposed of by staff.
- All entries will be photographed and shared on website and social media, by entering the competition, you are giving us permission to share pictures.
- Judges reserve the right to remove or disqualify any entry they feel violates rules or doesn't meet requirements.
- Judges decisions are final.

Wedding Cake Requirements

Theme: Fall at the Shore

- Open to all Professional & Intermediate entries
- Must be minimum of 3 tiers
- Entry must not exceed a base measuring 20"x20".
 - No element of the design may exceed 20"x20"
- All flowers must be handmade, commercial/premade flowers are not permitted
 - Floral wires should not be inserted directly into the cake, use straws or picks
- May be made with real cake and/or cake dummies, but must be a design that can be easily translated into cake
- Use of non-toxic items (luster dust, disco dust, etc) is permitted
- Minimum of 4 different techniques must be used to decorate the cake, more are encouraged.
- Competitors will complete an entry form to be displayed with their cake, form will have
 - Identification number
 - Category
 - Classification
 - Description of cake and inspiration (list of techniques used)
- Judges decisions are final.

Sculpted Cake Requirements

Theme: Competitors Choice

- Open to Professional, Intermediate and Beginner entries
- There is no theme for this category, competitors can choose whatever they'd like to create.
- Entry must not exceed a base measuring 20"x20".
 - No element of the design may exceed 20"x20"
- Must be a minimum of 12" tall, base is not included in the overall height
- Entries **MUST** be made of at least 75% real cake and 25% dummy or rice cereal.
 - Cake must be covered with edible materials
 - Toppers or anything added to the outside of the cake, must be handcrafted and made of edible material
- Use of non-toxic items (luster dust, disco dust, etc) IS permitted
- Minimum of 6 in process photos must be taken while working on your piece.
 - Must be submitted at the time of check in
 - If no photos are provided, your piece **WILL NOT BE JUDGED.**
- Competitors will complete an entry form to be displayed with their cake, form will have
 - Identification number
 - Category
 - Classification
 - Description of cake and inspiration
- Judges decisions are final.

Special Occasion/Novelty Cake Requirements

Theme: Take Me to the Boardwalk

- Open to Professional, Intermediate and Beginner entries
- The theme will be “Take Me to the Boardwalk”
 - Can be anything that makes you think about a trip to a boardwalk
 - Vintage or modern
 - Based off any boardwalk/experience you would like (not restricted to the Jersey Shore)
- Entry must not exceed a base measuring 20”x20”. No element of the design may exceed 20”x20”
- Must be a minimum of 2 tiers
- If using flowers, they must be handmade, commercial/premade flowers are not permitted
 - Floral wires should not be inserted directly into the cake, use straws or picks
- May be made with cake dummies, but must be a design that can be easily translated into cake
 - Must be covered with edible materials
 - Toppers or anything added to the outside of the cake, must be handcrafted and made of edible material
- If applicable, underside of all exposed dummies must be covered
- Use of non-toxic items (luster dust, disco dust, etc) IS permitted
- Minimum of 2 different techniques must be used to decorate the cake, more are encouraged.
- Competitors will complete an entry form to be displayed with their cake, form will have
 - Identification number
 - Category
 - Classification
 - Description of cake and inspiration (list of techniques used)
- Judges decisions are final.



Frequently Asked Question's

What happens if my entry gets damaged in route to the competition?

Judges suggest taking pictures of your completed piece before traveling in case of accidents. Judges will use the picture at their discretion when evaluating your entry.

What are some things judges look for in a competition piece?

Are your boards covered? Is there any cake, dummy, wires etc unintentionally exposed? How many techniques have you used? (Then use even more!) Is your design cohesive? Does it meet the rules or requirements? Overall appearance?

I signed up to enter a competition, but now cannot participate?

Sorry, all entries are non-refundable

What if I do not make it in time to bring my piece to the competition?

All entries must be checked in by 6:30pm on October 11th, 2019, no one will be permitted to check in after that. Make arrangements with friends and family to help you if you do not think you will make it in time.

When do I get my \$20 gift certificate to Shore Cake Supply?

Upon check in with your show piece, participants will receive the \$20 gift certificate. If you registered but do not enter a piece, no gift certificate will be issued.