Cake Craft

Fantasy Book Cake Show & Competition

April 9, 2016

2016 Competition Rules and General Information

The BCC SkillsUSA Cake Craft Show & Competition is open to cake decorating and sugar art enthusiasts of all ages and skill levels. The competition provides an opportunity to showcase your decorating skills and talent and network with local and regional cake aficionados.

Entries are classified by DIVISION (the experience/skill level of the entrant) and CATEGORY (the cake style/type).

- Entries for Fantasy Book Cake Competition and the Live Cake Competition must be based on the annual theme – this year's theme is "Magical, Mystical, and Mythological Books."

- Entries in the romantic wedding cake category are not restricted to the annual theme, but must follow entry requirements regarding size and construction.

- Entries in the Youth Division are permitted to be a non-tiered, single layer cake made of real cake or a styrofoam cake dummy.

All entries (regardless of division and category) will be assessed by the following criteria:

- **Originality and creativity** – the overall uniqueness and artistic expression of the theme.

- **Continuity/Appropriateness of design** – how well the size, shape, colors, textures and table decorations coordinate with each other.

- **Number and type of techniques used** – minimum of three different techniques to be used on entry. Any sugar media can be used for decorating including, but not limited to: fondant, marzipan, buttercream, pastillage, gum paste, royal icing, modeling chocolate, and wafer paper. Airbrushing, hand painting, luster dust, sanding sugar, and pulled or blown sugar pieces may also be utilized. Inedible "disco-dust", plastic or silk flowers, and any other non-edible decoration is prohibited.

- **Degree of difficulty/ Difficulty of techniques** – the level of expertise used to execute the cake/cake design.

- **Workmanship/ Precision of techniques** – quality of skill, cleanliness, smoothness of finish/covered cake. Preparation of cake display board.

- **Overall appearance (eye appeal)** – the look of the cake as a whole.

General Admission entry to the Show is included in the registration fees for the competitor. For competitors under 18, competition registration includes general admission for the competitor and one accompanying adult.

Entries must be the work of the person(s) listed on the Cake Competition Entry Form. An adult can help bake the cake for a child in the youth division. However, the child must then complete the entry themselves (carving, icing, decorating, etc.).

All cakes (with the exception of the Live Competition) must be of a design that could be duplicated with real cake.

No personal, school, or business identifying marks, advertisements, special backdrops, photos, etc., will be allowed to be displayed along with the entry.

All entries must arrive and be set-up before 10am on Saturday, April 9th, no exceptions. Check-in/set-up is from 8:30am-9:30am.

The Cake Show & Competition is being held in the College Commonwealth Center (G Building) on the Bristol Community College Campus, located at 777 Elsbree Street, Fall River. Competitor check-in is located in the lobby of the Main Entrance of the G Building. Parking is available on the side of the building (Lot 12).

Although precautions will be taken, event organizers and sponsors will not be responsible for theft or damage. Competitors are responsible for any and all safety issues pertaining to their entries and absolve Bristol Community College, the show organizers and sponsors of any liability related to damage caused to persons or property..

All Competitor Entry Forms and Payment of Entry Fees must be received by March 20, 2016.

Send completed form along with payment to:
Bristol Community College
Culinary Arts Department
C/O Chef Kristine Hastreiter
777 Elsbree Street, Fall River, MA 02720

Questions about the competition? Call (508)678-2811 ext 2075
or email bcccakecompetition@bristolcc.edu

Show Cake Fantasy Book Cake Rules

Check in/ Set-Up	All entries must arrive and be set-up before 10am, no exceptions. Check-in/set-up is from 8:30am-9:30am. Competitors may move all items into the designated area AFTER checking in at registration. Competitors are responsible for bringing any equipment and supplies needed to set-up their cake.
Cake Construction Requirements	Cake can be a tiered or sculpted, or a combination of both tiered and sculpted construction. Bottom layer/base no smaller than 14 inches, made of Styrofoam cake dummies decorated with edible techniques. Any sugar media can be used (including, but not limited to: fondant, buttercream, pastillage, gum paste, royal icing work, sugar molding/modeling, and wafer paper). All standard shaped cakes are acceptable (including, but not limited to: round, square, hexagon, paisley, sphere, hourglass, tapered, and angled). Non-edible components limited to floral wire, plastic columns and cake separators; 95% of decorations must be edible and made by hand, by the entrant. (Store bought decorating components are prohibited.) Entry must fit in a 30" x 30" space. We encourage entries of new work. However, entries from other/past shows are acceptable but only if the entry has been substantially re-worked.
Cake Theme	A unique, creative, whimsical cake designed and decorated based on the interpretation of the competition theme "magical, mystical, mythological books."
Display	Each entry will be displayed on standard height tables. Competitors may decorate their tables to compliment their cake. No identifying marks or names are allowed on entry tables.
Judging	Judging for the Show Cake Fantasy Book Competition entries will be based on a point system. 100 maximum points with points awarded based on the following criteria: - Application of the theme (15 pts) - Originality and creativity (15 pts) - Appropriate design (15 pts) - Number of techniques used (15 pts) - Difficulty of techniques (15 pts) - Precision of techniques (15 pts) - Overall eye appeal – judge's discretion (10 pts) Judging will be conducted by a team of qualified individuals from the culinary industry, academia, and the design profession. Judges decisions are final.
Break Down/ Pick-up	All show cake entries are expected to remain on display until the CAKE CRAFT Show & Competition has concluded. Entries may only be removed after 3pm. Any entries left after 4pm Saturday, April 9th, will be considered abandoned and discarded immediately after the show.

Live Competition Rules

Check in/ Set-Up	Teams may move all items into the designated area AFTER checking in at registration. Check in time is from 8:30am- 9:45am. This time is for setup only and absolutely NO decorating is allowed at this time. Competition starts at exactly 10AM, the clock stops for cake work at 1:45PM. At this time, teams are allowed to move their cakes to the display tables for photography and questions from the judges.
Cake Assembly Requirements	Each team is responsible for bringing their own equipment and tools (pastry bags, turn tables, spatulas, etc.), as well as cake, frosting, fillings, decorations. Electricity will be available. Items such as crispy treats, chocolate, isomalt, etc. are allowed in the overall cake design. These items must not make up more than 20% of the cake. Premade edible decorations are allowed (up to 20%). Judges will review all items. Store bought decorations are STRICTLY prohibited. Use of non-edible components are restricted to plastic columns, cake separators, dowels, cake boards, and the cake base/platform. Cake can be a tiered or sculpted, or a combination of both tiered and sculpted construction. Bottom layer/base no smaller than 14 inches, minimum height no less than 24 inches, and of a size that is sufficient enough to provide a minimum of 100 servings.
Cake Theme	A unique, creative, whimsical cake designed and decorated based on the interpretation of the competition theme "magical, mystical, mythological books." Cake may be based on a single book or a series of books.
Display	Each entry will be displayed on an individual 48" standard height tables. Competitors may decorate their tables to compliment their cake. No identifying marks or names are allowed on entry tables.
Judging	Judging for the Live Competition entries will be based on a point system. 100 maximum points with points awarded based on the following criteria: - Application of the theme (15 pts) - Originality and creativity (15 pts) - Appropriate design (15 pts) - Number of techniques used (15 pts) - Difficulty of techniques (15 pts) - Precision of techniques (15 pts) - Overall eye appeal – judge's discretion (10 pts) Judging will be conducted by a team of qualified individuals from the culinary industry, academia, and the design profession. Judges decisions are final.
Competitor Attire	Team members must be dressed in professional kitchen attire (hats, hair pulled back, non-slip shoes). No business, school or identifying marks are allowed on clothing or aprons.

Show Cake Wedding Cake Competition Rules

Set-Up	All entries must arrive and be set-up before 10am, no exceptions. Check-in/set-up is from 8:30am-9:30am. Competitors may move all items into the designated area AFTER checking in at registration. Competitors are responsible for bringing any equipment and supplies needed to set-up their cake.
Cake Construction Requirements	Minimum of three tiers, bottom layer/base no smaller than 14 inches, made of styrofoam cake dummies decorated with edible techniques, may be stacked or tiered. Any sugar media can be used (including, but not limited to: fondant, buttercream, pastillage, gum paste, royal icing work, sugar molding/modeling, wafer paper). All standard shaped cakes are acceptable (including, but not limited to: round, square, hexagon, paisley, sphere, hourglass, tapered, and angled). Non-edible components limited to floral wire, plastic columns and cake separators; 95% of decorations must be edible and made by hand, by the entrant. (Store bought decorating components are prohibited.) Entry must fit in a 30" x 30" space. We encourage entries of new work. However, entries from other/past shows are acceptable but only if the entry has been substantially re-worked.
Cake Theme	A romantic, expressive, creative cake decorated specifically for a wedding.
Display	Each entry will be displayed on standard height tables. Competitors may decorate their tables to compliment their cake. No identifying marks or names are allowed on entry tables.
Judging	Judging for the Live Competition entries will be based on a point system. 100 maximum points with points awarded based on the following criteria: • Application of the theme (15 pts) • Originality and creativity (15 pts) • Appropriate design (15 pts) • Number of techniques used (15 pts) • Difficulty of techniques (15 pts) • Precision of techniques (15 pts) • Overall eye appeal – judge's discretion (10 pts) Judging will be conducted by a team of qualified individuals from the culinary industry, academia, and the design profession. Judges decisions are final.
Break Down/ Pick-up	All show cake entries are expected to remain on display until the CAKE CRAFT Show & Competition has concluded. Entries may only be removed after 3pm. Any entries left after 4pm Saturday, April 9th, will be considered abandoned and discarded immediately after the show.