



Wonders of the Natural World

April 6-7, 2019 | Fall River | BristolCC.edu/CakeShow

BRISTOL
COMMUNITY COLLEGE

Competitor Entry Form

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The Bristol Cake Show is open to all cake decorating and sugar art enthusiasts of all ages and skill levels. The competition provides an opportunity to showcase decorating skills and talent, get feedback from judges, win awards and prizes, 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 the Show Cake and Novelty Cupcake categories must be based on the annual theme – this year’s theme is “Wonders of the Natural World.” **All entry forms along with payment must be received by March 8, 2019.**

Competitor Name _____ Age, if 18 or under _____

Business/School/Culinary Program (if applicable) _____

Address _____

City _____ State _____ Zip Code _____

Phone _____ Email _____

PAYMENT

Check (payable to **Bristol Community College**) Amount \$ _____

RELEASE

I have received and reviewed a copy of and agree to abide by the rules and regulations of the Bristol Cake Show. I understand that Bristol Community College or any sponsors assume no responsibility for loss, theft or damage to displays or personal items at the Show. I agree to indemnify and hold Bristol Community College and all sponsors from and against all claims, demands, costs, loss, damage, expense, attorney's fees and liabilities growing out of, or arising from, caused or occasioned by my activities in the Bristol Cake Show. Competition entry fees are non-refundable. Entrants grant Bristol Community College and Bristol Cake Show organizers a nonexclusive, royalty-free, perpetual, irrevocable and transferable right and license to use, reproduce, create derivative works of, distribute, and publicly display any photos (taken by Bristol staff, volunteers, or contractors) of competition entries.

Signature _____ Date _____

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? Call **774.357.2915** or email CakeShow@BristolCC.edu



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DIVISION SELECTION

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

<input type="checkbox"/> Youth	Competitor between the ages of 6-12. Non-tiered, single layer cake, no smaller than 8 inches, made from Styrofoam cake dummy.	\$10/entry
<input type="checkbox"/> Teen	Competitor(s) must be currently enrolled in high school and between the ages of 13-18. Individual entry or team entry (team comprised of no more than 3 individuals).	\$15/entry
<input type="checkbox"/> Culinary Student	Competitor(s) currently enrolled in a post-secondary Culinary or Baking and Pastry Arts program. Individual entry or team entry (team comprised of no more than 3 individuals).	\$25/entry
<input type="checkbox"/> Novice <i>(professional or enthusiast)</i>	Competitor has less than 2 years of decorating experience. Less than 30 hours of sugar art instruction, including on-line instruction. May be self-taught, knowledge of basic cake decorating skills.	\$35/entry
<input type="checkbox"/> Intermediate <i>(professional or enthusiast)</i>	Competitor has 4-6 years of decorating experience. More than 40 hours of sugar art instruction, including on-line instruction. Developing knowledge of cake decorating skills and techniques. May be decorating for profit or working as a decorator, may have a home-based cake business.	\$35/entry
<input type="checkbox"/> Advanced <i>(professional or enthusiast)</i>	Competitor has more than 6 years of decorating experience. More than 90 hours of sugar art instruction, including on-line instruction. May be professionally trained/licensed, knowledge of advanced cake decorating technique. May have competed in professional competitions. May be an author, instructor, or professional working in the sugar art/culinary arts field, may own a bakeshop or custom cake business.	\$35/entry



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CATEGORY SELECTION

Select all that apply; competitors may submit entries in more than one category. Refer to the competition rules and regulations for additional information regarding each entry category.

Romantic Wedding Cake

OPEN THEME

A romantic, expressive, creative cake decorated specifically for a wedding. 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.

Show Cake / Fantasy Cake

THEME: WONDERS OF THE NATURAL WORLD

A unique, creative, whimsical cake designed and decorated based on the interpretation of the competition theme "Wonders of the Natural World." Cake may be based on zoology, botany, ornithology, entomology, paleontology, archeology, geology, oceanography, astronomy, and ichthyology. Cake can be a tiered and/or 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.

Novelty Cupcakes

THEME: WONDERS OF THE NATURAL WORLD

A display of a minimum of 6 cupcakes, made from real cake, presented on their own (not as part of a larger cake) decorated based on the interpretation of the competition theme "Wonders of the Natural World." Design may be based on zoology, botany, ornithology, entomology, paleontology, archeology, geology, oceanography, astronomy, and ichthyology. Cupcakes can be presented as identical or individual, and may be creatively arranged/displayed. 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) to decorate. The cupcakes will be for display only and will be judged solely on appearance, they will not be tasted. Non-edible components limited to floral wire. 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.