



Wonders of the Natural World

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

BRISTOL
COMMUNITY COLLEGE

2019 Competition Rules & General Information

The Bristol Cake 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, as well as 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 in the **Wedding Cake category** are not restricted to the annual theme, but must follow entry requirements regarding size and construction.
- Entries for **Show Cake category** must be based on the annual theme – this year's theme is "Wonders of the Natural World." Cakes may be inspired by zoology, botany, ornithology, entomology, paleontology, archeology, geology, oceanography, astronomy, and ichthyology.
- Entries for **Novelty Cupcake category** must be based on the annual theme – this year's theme is "Wonders of the Natural World." Cakes may be inspired by zoology, botany, ornithology, entomology, paleontology, archeology, geology, oceanography, astronomy, and ichthyology. Cupcakes are judged solely on appearance and will not be tasted.
- 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:

- **Continuity / appropriateness of design** – how well the size, shape, colors, textures and table decorations coordinate with each other.
- **Originality and creativity** – the overall uniqueness and artistic expression of the theme.
- **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.

All competitors must complete a competitor registration form and send payment for the entry fee. Entry fees are non-refundable. By entering the competition you are agreeing that you accept the no-refund policy.

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 Show 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 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 11 a.m. on Saturday, April 6 (no exceptions). Check-in/set-up is from 8:30 a.m. - 10:30 a.m.

The Cake Show & Competition is being held at Bristol Community College in Fall River (777 Elsbree Street). Competitors will need to check-in at the John J. Sbrega Health & Science Building (J bldg.). Parking is available at the front of the building (lots 7 & 8).

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.

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

All entry forms along with payment must be received by March 8, 2019. Questions? Call **774.357.2915** or email **CakeShow@BristolCC.edu**

Wedding Cake Competition Rules

Set-Up All entries must arrive and be set-up before 10 a.m., no exceptions. Check-in / set-up is from 8:30 a.m. - 10:30 a.m. 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 Competition entries will be based on a point system. 100 maximum points with points awarded based on the following criteria:

- Application of the theme / appropriateness of design (15 pts)
- Originality and creativity (15 pts)
- Number of techniques used (20 pts)
- Difficulty of techniques (15 pts)
- Precision of techniques (20 pts)
- Overall eye appeal – judge's discretion (15 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 entries are expected to remain on display until the Bristol Cake Show & Competition has concluded. Entries may only be removed after 4 p.m. Any entries left after 5 p.m. Sunday, April 7, will be considered abandoned and discarded immediately after the show.

Show Cake Competition Rules

Set-Up

All entries must arrive and be set-up before 10 a.m., no exceptions. Check-in / set-up is from 8:30 a.m. - 10:30 a.m. 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 combination) 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, 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 "Wonders of the Natural World." Cake may be based on zoology, botany, ornithology, entomology, paleontology, archeology, geology, oceanography, astronomy, and ichthyology.

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 Competition entries will be based on a point system. 100 maximum points with points awarded based on the following criteria:

- Application of the theme / appropriateness of design (15 pts)
- Originality and creativity (15 pts)
- Number of techniques used (20 pts)
- Difficulty of techniques (15 pts)
- Precision of techniques (20 pts)
- Overall eye appeal - judge's discretion (15 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 entries are expected to remain on display until the Bristol Cake Show & Competition has concluded. Entries may only be removed after 4 p.m. Any entries left after 5 p.m. Sunday, April 7, will be considered abandoned and discarded immediately after the show.

Novelty Cupcake Competition Rules

Set-Up

All entries must arrive and be set-up before 10 a.m., no exceptions. Check-in / set-up is from 8:30 a.m. - 10:30 a.m. 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.

Cupcake Requirements

A creative display of a minimum of 6 cupcakes, made from real cake, presented on their own (not part of a larger cake). They can be presented as identical or individual, and may be creatively arranged and/or joined but should still be identifiable as separate cupcakes (i.e. not a pull-apart, single-icing top cupcake-cake).

Any sugar media can be used (including, but not limited to: fondant, buttercream, pastillage, gum paste, royal icing work, sugar molding/modeling, wafer paper).

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.

Cake Theme

A minimum of 6 cupcakes decorated based on the interpretation of the competition theme "Wonders of the Natural World." Cupcakes may be based on zoology, botany, ornithology, entomology, paleontology, archeology, geology, oceanography, astronomy, and ichthyology.

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 Competition entries will be based on a point system. 100 maximum points with points awarded based on the following criteria:

- Application of the theme / appropriateness of design (15 pts)
- Originality and creativity (15 pts)
- Number of techniques used (20 pts)
- Difficulty of techniques (15 pts)
- Precision of techniques (20 pts)
- Overall eye appeal – judge's discretion (15 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 entries are expected to remain on display until the Bristol Cake Show & Competition has concluded. Entries may only be removed after 4 p.m. Any entries left after 5 p.m. Sunday, April 7, will be considered abandoned and discarded immediately after the show.
