

OFFICIAL COMPETITION RULES

San Diego Cake Club's 35th Annual Sugar Art and Cake Competition "CONFECTIONS FOR A CAUSE" March 17th & 18th, 2018

Del Mar Fairgrounds – Exhibit Hall
2260 Jimmy Durante Blvd, Del Mar, CA 92014

PLEASE NOTE: DIVISIONS, CATEGORIES, & RULES HAVE BEEN UPDATED

- Purchase:** Purchase your entry on the competition entry page at www.sandiegocakeshow.com. Deadline to register is March 2, 2018 at 11:55pm PST. No entries will be accepted the day of the Show. Late entries will not be judged but may be put on display for sharing. Entry fees are not refundable or transferable.
Entry Types & Fees:
 - ❖ Spectacular Cake Entry Fees: \$35 per entry – Limit 1 per contestant
 - ❖ Main Cake Entry Fee: \$25.00 first entry, additional entries for the same contestant \$15.00 each
 - ❖ Junior Entry: \$15.00 first entry, additional entries for the same contestant \$10.00 each
 - Each First Entry purchase for all Entry Types includes:
 - (1) Weekend Pass to the 35th Annual Cake Show – March 17th & 18th, 2018
 - Participation Swag Bag – Includes: promotional samples & tools
- Entry Delivery:** All Contestants will be emailed within two weeks of the show date regarding entry delivery and parking instructions. Included in that email will be suggested best area to park and best entrance to the Exhibit Hall building to deliver your entry. There will be signs at the Fairgrounds to help direct you to the correct area.
- Check-In:** Check-in of entries will begin Friday, March 16, 2018, 4pm to 8pm and continue on Saturday, March 17, 2018 from 7am to 8:30am. **No entries will be accepted after 8:30am on Saturday, March 17, 2018, NO EXCEPTIONS FOR ANY REASON.** Please take note the show does not officially open until 10am, any contestants present in the Exhibit Hall at 8:30am will be asked to step out until the show opens. If you are a teacher or part of a large group of more than 10 entries, email us at competition@sandiegocakeshow.com for an appointment to check-in you group's entries. Your appointment may be set for outside of the above listed times. Failing to schedule an appointment for group submissions means you will need to deliver and set-up during the times listed above and you may have a longer than usual wait time. Entries should be delivered to the Exhibit Hall at Del Mar Fairgrounds, 2260 Jimmy Durante Blvd., Del Mar, CA 92014. At Check-In contestants will receive their competition contestant badge, their weekend ticket to the show, and their participation swag bag.
- Setup End Time:** All entries must be set up and in their assigned positions by 8:45am on Saturday, March 17, 2018. All work and/or setup on your entry will cease at 8:45am on March 17, 2018 and the entry will be judged as is. Please plan accordingly. **No exceptions to this timeline will be made.**
- ALL ENTRIES MUST BE THE SOLE WORK OF THE CONTESTANT** (except Spectacular Group Entries). During the set up process, the contestant may have help in setting up with the following conditions:
 - ❖ Help for stabilizing an entry; or Carrying an exceptionally heavy entry;
 - ❖ No one, other than the contestant, may decorate or set up the entry in any way other than just assisting carrying/stabilizing the entry. **NO EXCEPTIONS.** The contestant must wear their contestant badge at all times. The check-in committee reserves the right to ask the contestant about any "assistants" he or she has helping. In the event you are unable to bring your entry in person, you may send someone to set up your entry. However, this person **MAY NOT** do anything other than set it up. No decorating of any kind may be done by anyone other than the contestant. If the entry is damaged during transit, a "Damaged In Transit" sign will be placed next to the entry and it will be judged in that condition. No repair work is to be done by anyone other than the contestant. **NO EXCEPTIONS.**
- Entry Materials:** Styrofoam dummies may be used and are encouraged (except for Sculpted Cake Entries which must be at least 75% cake) however, entry must be reproducible in edible materials. No extra consideration will be made for the use of real cake. The use of plastic decorations is discouraged Exception –

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cake pillars, cake dividers and the Pre-Junior division is allowed the use of plastic non-edible items. For the Pre-Junior Division plastic non-edible items will not be judged as highly as handmade items, but will not be judged down. Juniors and Teens are not allowed to use non-edible plastic items with the exception of pillars and dividers.

7. **Entry Size:** Your entire entry including props (i.e., cloths, drapes, candles, wine glasses, etc.) must be limited to a maximum footprint of 24" x 24." Entry may be smaller but not larger. Larger entries will be disqualified. For Tiered and Non-tiered entries: tier(s) must be at least 4" tall to be considered a tier, separators and/or risers do not count as a tier.
8. **Entries Must Be Footed:** To facilitate handling and minimize damage all entries must be footed. (Example: Use a cake divider plate; glue small pieces of Styrofoam of ½" on the bottom of cake board; or use plastic pushpins.) In the event you do not foot your entry, you will be required to purchase push pins to attach to your entry prior to final set up. (SDCC Registration will have push-pins available for sale: 4 for \$1)
9. **Damage:** Cakes will be on public display throughout the weekend. In addition to fairground security, we will have our own security personnel on site. While we do what we can to insure the safety of each and every entry, we cannot be responsible for any damage or theft that occurs during the Show. However, if, due to circumstances beyond our control, damage does occur, prior to judging, the contestant will be contacted and given the opportunity to repair their entry. This repair must occur before the commencement of judging at 9:30 a.m. on March 17, 2018. In any event, a sign will be placed next to the entry explaining that the damage was due to unforeseen circumstances and the judges will take that into consideration.
10. **Entry Type/Division/Category:** Please review all rules prior to completing your entry purchase.

Step 1: To determine which entry type to purchase choose between the following competition types:

 - ❖ Junior Competition – For children between the ages of 4 and 16 – Junior Competition rules apply.
 - ❖ Adult Competition – For anyone older than 16
 - ❖ Spectacular Competition - Master/Expert Competition with separate Spectacular Competition Rules.
 - ❖ WYWH Competition – If you can't make it to the show you can enter the Wish You Were Here (WYWH) online competition. Please read and comply with separate WYWH Rules.

Step 2: To determine your division, read the options located on the Competition page at www.SanDiegoCakeShow.com in the Competition Type you have chosen and select the one that most closely resembles you or your experience.

Step3: To determine your category, read the options located on the Competition page at www.SanDiegoCakeShow.com and choose the one that best describes your entry.

Step 4: Purchase your entry on the competition entry purchase page at www.sandiegocakeshow.com. **Entry fees are not refundable or transferable.**
11. **Prior Contestant Winners:** "Best of Show" and "1st Place" winners must compete in the next higher division. (This rule does not apply to the Pre-Junior and Junior levels.)
12. **Entry Division & Category Classification:** The Cake Show Check-in Committee reserves the right to re-categorize, refuse (if inappropriate), and/or disqualify entries as necessary. Entries will be classified according to the predominant technique. COMMITTEE DECISIONS REGARDING CATEGORY CHANGES ARE FINAL. The Cake Show Committee has the right to disqualify entries showing poor taste or not following the Official Competition Rules.
13. **Storyboard Description:** Consists of a brief written description of your process for creating the piece including any special techniques or tools used as well as a minimum of 3 in-progress pictures of entry (unless 5 are indicated in Category Description). You will be disqualified if your name or business name is within these description documents/pictures. All Sculpted, Showpiece, Foreign Technique, Junior Competition and Spectacular Competition Entries must include a Storyboard Description.
14. **Foreign Technique:** Any entry consisting of 75% or more of a foreign technique. Entry must include Storyboard Description with 5 in progress pictures. Foreign Technique types include, but are not limited to:

Lambeth	Australian- Extension/Bridge work	Oriental String work
Nirvana	South African – Wings	Lace Points

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FOR ALL DIVISIONS: If your entry incorporates a significant amount of Foreign Techniques, listed or not listed here, it will be judged in the Foreign Technique Division. The term “significant” will be the sole discretion of the registration check-in committee. This division will be divided up into experience levels (i.e., Amateur, Intermediate, Expert & Master). All decisions of the registration check-in committee are final.

15. **Sculpted Entries:** Any cake involving hand-sculptured technique or three dimensional effects not falling into the Showpiece or Non-Cake categories (example: cake in the shape of a full size kitchen-aid mixer). Entry must include a Storyboard description with 5 in progress pictures. Entry must be made from cake or other edible materials other than armature and structure. Entry must be at least 75% reproducible in cake. In the event that your sculptured entry cannot be reproduced in cake, it will be placed into the “Showpiece” category at the discretion of the registration check-in committee.
16. **Showpiece Entries:** Entry involving hand-sculptured technique or three dimensional effects not falling into the Sculpted Cake categories (example: standing 3D dragon sculpture or floral display, or blown sugar piece). Entry must include (5) in progress pictures with Storyboard Description. Other than armature and structure entry must be made from edible materials.
17. **Previously Made Entries:** Previously made entries are welcomed for “Display Only” for the enjoyment and appreciation of others. This includes entries that HAVE WON in a previous San Diego Cake Show Competition or any other competition or judged event. All Main Competition, Spectacular Competition, Specialty Competition, and Junior Competition Entries must be created for the 35th Annual Sugar Art and Cake Competition Only or have NOT been in a previously judged event.
18. **Judging:** A panel of Judges will evaluate each entry on its own merit using a point based system. In case of ties, the judges will re-evaluate the entries to break the tie. The criteria the Judges use for the point system is available to download on the San Diego Cake Show website. ALL AWARDS AND DECISIONS OF THE JUDGES ARE FINAL. The Judges must be able to view the entries without interference (glass or plastic case/ box/ barrier). Please do not impede your entry in any way, entries that violate this rule will not be judged.
19. **Awards:** One Best of Show will be selected from all entries entered into The Show. The Grand Prize Awards will be awarded to the top placing entry in the following Divisions: the Junior Grand Prize will be selected from all Junior Competition Entries; the Non-Professional Grand Prize will be selected from Adult Competition Amateur & Intermediate Divisions; the Professional Grand Prize will be selected from Adult Competition Expert & Master Divisions; the Spectacular Grand Prize will be selected from Spectacular Competition Individual Division. Additionally 1st, 2nd, & 3rd Places will be awarded in each Division and Category for all Competitions. All 1st Place Winners will receive a Trophy + Certificate; all 2nd & 3rd Place Winners will receive a Ribbon + Certificate.

<u>Grand Prize Award</u>	<u>Prize</u>
Best of Show	\$1000 Cash + Trophy + Swag Bag + Certificate
<u>Grand Prize Awards</u>	
Spectacular Grand Prize	\$400 Cash + Trophy + Swag Bag + Certificate
Professional Grand Prize	\$300 Cash + Trophy + Swag Bag + Certificate
Non-Professional Grand Prize	\$300 Cash + Trophy + Swag Bag + Certificate
Junior Grand Prize	\$200 Scholarship + Trophy + Swag Bag + Certificate

20. Sponsored Awards:

Contestants will be able to submit their entry for the Sponsored Awards at Check-in.

- ❖ **Innovative Fondant Award** - Sponsored by Satin Ice
Show us your most innovative use of fondant! Judged by Ro Zinniger
➤ Grand Prize 20lbs Satin Ice Fondant
- ❖ **English Style Techniques Award** - Sponsored by Kathleen Lange, Owner of Confectionary Chalet
This special award is designed to encourage and recognize entries with some form of English style techniques included in or highlighted on the entry. English Styles include: Lambeth – very ornate designs with fine over piping and ornate gumpaste work – precision and accuracy are key elements with at least 5 layers of over piping present somewhere on the entry. Nirvana – typical techniques include totally encasing a geometric shaped cake with run sugar splays, collars, side panels and risers.

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English Method – a modified Nirvana style is most commonly with a run sugar 3D scene atop a collar and sides that are decorated with simple piping. South African and Australian Methods – these techniques include ornate and elaborate filigree work frequently with large wings, lace pieces and architectural work done with very fine piping tips and/or delicately molded gumpaste flowers, sprays and bouquets.

The entries for this award can be from any division and any style or the show cake competition. Competitors wanting their entry to be judged for this award must indicate that on their Entry Form at check-in. Entrants for this award should provide a separate detailed description of media and techniques used and the application of the English Style to display along with the entry.

Judging will be done separate from the Divisional and Show Cake Competition and will be on a point system basis. Up to 10 points will be awarded in these categories:

- Overall general appearance
- Creativity and originality
- Application of technique/methods, neatness and precision
- Difficulty of techniques and design
- Innovation of techniques used
- Extra points for description & in progress pictorial

Judge's discretion for a maximum score of 60 points. The winner will be announced during the Awards Ceremony. The Kathleen Lange English Style Award winner, will receive –

- Grand Prize Certificate- One- 4 Day Kathleen Lange/Lambeth Boot Camp Class in areas where Kathleen will be traveling (or) teaching. Value - \$895.00 No cash compensation is allowed. The contestant is responsible for travel, lodging, meals and other expenses that are incurred. Please mention gift certificate when making class reservation.
- 2nd Prize – 2 Confectionary Chalet Instructional DVD's, Value \$80.00
- 3rd Prize – 1 Confectionary Chalet Instructional DVD, Value \$40.00

❖ Other sponsored awards may be added soon. Please check back for updates.

21. **Awards Ceremony:** The Awards Ceremony will take place on the Main Stage on Sunday, March 18, 2018 between 4:00pm and 5:00pm. Awards will not be announced before the Awards Ceremony. Winners or a representative must be present to receive your reward.
22. **Entry Pick-up:** You may pick-up your entry & judging forms Sunday, March 18, 2018 directly following the awards ceremony. Cakes will be on public display throughout the weekend for the Cake show. You may not pick-up your entry before the Awards Ceremony. Judging Forms will be available for pick up at the Information Table, please have your entry number (received at check in) when picking up Judging Forms. Judges will be available to answer any questions for a short time. Any entries or judges forms not picked up March 18, 2018 by 6:00pm PST, will become property of the San Diego Cake Show and may be destroyed.
23. **Rights:** By purchasing the Competition Entry the Contestant releases the San Diego Cake Club from any liability during the competition (March 17-18, 2018). The entrant also agrees to abide by all rules of this Competition, including not removing any entry before close of the Show on Sunday. The contestant gives permission for pictures to be taken of their entries by sponsors of the Show. It is understood that those pictures may be used by the press for the promotion of the Artist and the Show, used in periodicals, handbooks, advertising, directories, booklets, magazines, publications, in-house newsletters and on sponsors' websites or other promotional outlets. This Event is for the purpose of promoting the art of sugar, the Artists and the San Diego Cake Show. The entrant also understands that failure to comply with any rule or exhibiting poor sportsmanship will result in their entry(s) being disqualified.
24. **Social Media:** Including but not limited to – Facebook, Twitter, Instagram, Pinterest, Snapchat, etc... We request that no photographs be placed on any social networking site, blog or other website, prior to the end of the Competition Judging – (which should be completed by 6pm PST on Saturday, March 18, 2017). While we understand that we cannot control the general public, this rule applies to the contestants and care should

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be taken that friends and family do not post these pictures. After the judging has finished, we welcome the posting of pictures on these and any other social networking sites.

ADDITIONAL INFORMATION

Tickets for the Cake Show are available to the public at www.sandiegocakeshow.com. Be sure to join us for our free demonstrations on the Main Stage on both Saturday and Sunday, March 17th & 18th, 2018. A demonstration schedule will be posted at www.sandiegocakeshow.com with times and more information. Classes with awesomely talented teachers will also be available for purchase at www.sandiegocakeshow.com. Remember to buy your raffle tickets at the show! ALL CONTESTANTS PLEASE PLAN ON ATTENDING THE AWARDS CEREMONY AT 4:00 P.M. SUNDAY, MARCH 18, 2017. The San Diego Cake Club hosts this Confectionary Show & Competition to benefit Ronald McDonald House Charities of San Diego. This competition gives sugar artists a chance to expand their skills, try new things, and get new ideas. The primary purpose of this Show is to educate the public in the sugar arts and raise funds for Ronald McDonald House Charities of San Diego. Sweet people create some of the most enchanting sugar art. Sharing their knowledge is second nature.

DIRECTIONS TO VENUE: The Del Mar Fairgrounds is located 20 miles north of downtown San Diego, at 2260 Jimmy Durante Blvd. in the city of Del Mar, California. From Interstate 5, take the Via de la Valle exit and head west (a left turn from the freeway exit if you are northbound; a right turn if you are southbound). Take Via De La Valle to Jimmy Durante Boulevard and turn left. The Fairgrounds will be on your right.

IF YOU HAVE QUESTIONS, PLEASE EMAIL: competition@sandiegocakeshow.com or info@sandiegocakeshow.com



DIVISION & CATEGORY INFORMATION

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Spectacular Cake Competition	
Please note: This Competition will be judged as a Expert/Master Level Competition	
Category	Category Discription
Spectacular Indiv.	Once Contestant is the sole creator of the sugar art piece. Detailed Rules - See Spectacular Cake Competition Rules.
Spectacular Group	Group may consist of up to Five (5) Contestants maximum. Detailed Rules - See Spectacular Cake Competition Rules.

San Diego Cake Show Adult Competition	
First select the Experience Division that best describes the contestant:	
Experience Divison	Description
Amateur	Has taken (1) course in cake decortng, or self-taught using beginner skills similar to those taught in a basic cake decorating course or been involved in any aspect of the craft for less than 1 year
Intermediate	Has gone beyond beginner skills or has won 1st place in Amateur in a previous show or is a beginning culinary student.
Expert	Has gone beyond intermediate or has won 1st place in Intermediate in a previous show or is a mid to high level culinary studet or is a past/present teacher decorator for a commercial enterprise(Wilton), or works as a baker/caterer/CFO or in a comercial bakery, or a person in an allied field.
Master	One who qualifies under at least one of the following: certified ICES CMSA, has had the equivalent of 140 hours or more of professional classes or hands-on seminars, is past/present national or international professional teacher, or appears on television as expert, or is an author, or is a cake show judge or webinar instructor.
Then select the Category that best describes the contestant's entry:	
Category	Description
Non-tiered	Any non-tiered cake with any theme decorated using buttercream icing, pastry pride, royal icing, fondant, rolled buttercream, or modeling chocolate. Any sugar material or technique maybe be used. Non-edible decorations are not allowed
Tiered	Any tiered cake with any theme decorated using buttercream icing, pastry pride, royal icing, fondant, rolled buttercream, or modeling chocolate. Any sugar material or technique maybe be used. Non-edible decorations are not allowed
Sculpted	Carved or shaped cakes, 2D or 3D, sculptures Must be made from at least 75% cake. Any sugar materials or technique may be used. Entry must include Storyboard Description with a minimum of 5 in progress pictures.
Foreign Technique	Cake Entry with any Foreign Technique - including but not limited to: Lambeth, Korean Flowers, Austrailian, Oriental, Nirvana, South African Lace Points. 75% or more of entry must be of these techniques. Entry must include Storyboard Description.
Showpiece	Showpiece/sculpture/center piece/floral display can be made of modeling chocolate, pastilliage, blown sugar, pulled sugar, isomalt, granulated sugar, gumpaste, or gelatine. Entry must include storyboard discription.
Novelty	Cake pops, cupcakes, cake balls, candy, cookies, gingerbread, petifors. A combination of techniques and edible material can be used.
Non-Cake	Cocoa butter painting on any medium, any royal icing pieces or color flow art, any gelatine molds, gelatine art, or gelatina. A combination of techniques and edible material can be used.

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San Diego Cake Show Junior Competition	
First select the Experience Division that best describes the contestant:	
Experience Division	Description
Pre-Junior	Between the ages of 4 & 8
Junior	Between the ages of 9 & 12
Teen	Between the ages of 13 & 16
Then select the Category that best describes the contestant's entry:	
Category	Description
Non-tiered	Any non-tiered cake with any theme decorated using buttercream icing, pastry pride, royal icing, fondant, rolled buttercream, or modeling chocolate. Any sugar material or technique may be used. Non-edible decorations are not allowed for Junior and Teen. PLEASE NOTE: Pre-Junior division is allowed the use of plastic non-edible items. Plastic non-edible items will not be judged as highly as handmade items, but will also not be judged down.
Tiered	Any tiered cake with any theme decorated using buttercream icing, pastry pride, royal icing, fondant, rolled buttercream, or modeling chocolate. Any sugar material or technique may be used. Non-edible decorations are not allowed for Junior and Teen. PLEASE NOTE: Pre-Junior division is allowed the use of plastic non-edible items. Plastic non-edible items will not be judged as highly as handmade items, but will also not be judged down.
Sculpted	Carved or shaped cakes, 2D or 3D, sculptures Must be made from at least 75% cake. Any sugar materials or technique may be used. Entry must include Storyboard Description with a minimum of 5 in progress pictures.
Novelty	Cake pops, cupcakes, cake balls, candy, cookies, gingerbread, petitfours. A combination of techniques and edible material can be used.