

OFFICIAL ADULT COMPETITION RULES

San Diego Cake Club's 36th Annual Sugar Art and Cake Competition

"CONFECTIONS FOR A CAUSE"

March 16th & 17th, 2019

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, 2019 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
- ⌘ Adult 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 36th Annual Cake Show – March 16th & 17th, 2019
 - Contestant Participation Goody Bag – Includes: promotional samples & tools

Please review all rules prior to completing your entry purchase.

To determine which entry type to purchase select 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, all entries except the Spectacular Competition entries.
- ⌘ Spectacular Competition - Master/Expert Competition with separate Spectacular Competition Rules.

How To Enter the Adult Competition

Step 1: Determine the Experience Division that best describes the contestant for the Adult Competition; select the one that most closely resembles the contestant's experience.

Experience Division	Description of Experience Division
Beginner	Basic skills and techniques. Has taken (1) course in cake decorating, 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	Developing skills and techniques. Has gone beyond beginner skills or has won 1st place in Beginner in a previous show or is a beginning culinary student.
Expert	More refined skills and techniques. Has gone beyond intermediate or has won 1st place in Intermediate in a previous show or is a mid to high level culinary student or is a past/present teacher decorator for a commercial enterprise (Wilton), or works as a baker/caterer/CFO or in a commercial bakery, or a person in an allied field.
Master	High level of skills and techniques. 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 appeared on television as expert, or is an author, or is a cake show judge or webinar instructor.

Step 2: Determine your category. Choose the one that best describes your entry.

Categories	Short Description of Category (please see Category Descriptions below for full details)
Non-tiered	Any non-tiered cake. See full details below in Category Description.
Tiered	Any tiered cake. See full details below in Category Description.

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Sculpted	Carved or shaped cakes, 2D or 3D, sculptures. Entry must include Storyboard Description with a minimum of 5 in progress pictures. See full details below in Category Description.
Foreign Technique	Entry decorated with any Foreign Technique - 75% or more of entry must be foreign techniques. Entry must include Storyboard Description with a minimum of 5 in progress pictures. See full details below in Category Description.
Showpiece	Showpiece/sculpture/center piece/floral display. Entry must include Storyboard Description with a minimum of 5 in progress pictures. See full details below in Category Description.
Novelty	Any other dessert style. Any combination of techniques and edible medium can be used. See full details below in Category Description.
Non-Cake	Non-cake, non-dessert style entry. Any combination of techniques and edible mediums must be used. See full details below in Category Description.

Step 3: Purchase your entry on the competition entry purchase page at www.sandiegocakeshow.com. **Entry fees are not refundable or transferable.**

- ❖ **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 in place. No decorating of any kind may be done by anyone other than the contestant. If the entry is damaged during transit notify a committee member at check-in and 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; however, entry must be reproducible in edible materials, except for Sculpted Cake Entries which must be at least 75% cake. No extra consideration will be made for the use of real cake in any category. The use of plastic decorations is prohibited- Except for cake pillars/cake dividers.
- ❖ **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.
- ❖ **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 ½” Styrofoam 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)
- ❖ **Storyboard Description:** All Entries in the Categories: Sculpted, Showpiece, & Foreign Technique as well as All Junior Competition and Spectacular Competition Entries must include a Storyboard Description. Storyboard Description must be present with your entry at check-in; it will not be accepted in any electronic form. The Storyboard should contain a brief written description of your process for creating the piece including any special techniques, special tools, or anything you would like to make sure the judges know about your entry for the judging process. The Storyboard must contain a minimum of 3 in-progress pictures of entry – the pictures will be used by the judges to confirm the interior contents of the entry so please be sure to include pictures of the building progress as well as the decorating progress with the exception: Entries in the Sculpted & Foreign Technique, & Showpiece Categories require a minimum of 5 in progress pictures – pictures and written content must not contain the contestant’s image, name, business name, or product

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branding. Entry will be disqualified if name, identifiable contestant’s image, business name or product branding is within these description documents/pictures.

- ❖ **Entry Theme:** The annual show theme requirement only applies to the Spectacular Cake Competition. All entries to the Junior Competition & the Adult Competition can be in any theme the contestant chooses, including the Annual Show Theme.
- ❖ **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 division)
- ❖ **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 and skill required to create piece. 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.

Category Descriptions

- **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 medium or technique may be used on the entry. Non-edible decorations are not allowed (such as plastic trees or any other pre-fabricated non-edible decoration).
- **Tiered Entries:** Any tiered cake with any theme decorated using buttercream icing, pastry pride, royal icing, fondant, rolled buttercream, or modeling chocolate. Any sugar medium or technique may be used on the entry. Non-edible decorations are not allowed (such as plastic trees or any other pre-fabricated non-edible decoration).
- **Sculpted Entries:** Any carved or shaped cakes, 2D or 3D, sculptures, cakes involving hand-sculptured techniques 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 be at least 75% made from cake, the remaining 25% of entry maybe made of other edible mediums; the only non-edible materials used should be for armature and/or structure only. Any sugar mediums or technique may be used. In the event that your sculptured entry is not 75% cake, it will be placed into the Showpiece or Non-Cake Category at the discretion of the registration check-in committee. Entry must include a Storyboard description with 5 in progress pictures (be sure to include pictures of the structure and building progress, so that judges can verify sculpted piece is made from cake).
- **Foreign Technique:** Any entry consisting of 75% or more of a foreign technique. Any sugar medium or technique may be used on the entry. 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

- **FOR ALL CATEGORIES:** If your entry incorporates a significant amount of any of the 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.
- **Showpiece Entries:** Any entry involving hand-sculptured technique or three dimensional effects not falling into the Sculpted Cake categories (example: standing 3D dragon sculpture, sugar 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.
- **Novelty Entries:** Any dessert style entry (that is not cake) including but not limited to: cake pops, cupcakes, cake balls, candy, cookies, gingerbread, petit fours, gelatin molds, gelatin art, gelatina. Any combination of techniques and edible material can be used.
- **Non-Cake Entries:** Any non-cake and non-dessert style entry including but not limited to: cocoa butter painting on any medium, royal icing pieces, color flow art, mosaic food art etc... Any combination of techniques can be used. Must be made of edible materials.

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- ❖ **Entry Check-in/Pick-up Instruction Email:** All Contestants will be emailed within one week of the show date regarding Entry Check-in, Entry Pick up & ALL other instructions for contestants. Included in that email will be instructions on the Check-in process, suggested best area to park and best entrance to the Exhibit Hall building to deliver your entry, as well as the Entry Pick-up process. Please be sure to keep a look out for that email the week before the show!
- ❖ **Entry Check-In:** Check-in of entries will begin Friday, March 15, 2019, 3pm to 8pm. **No entries will be accepted after 8:00pm on Friday, March 15, 2019, NO EXCEPTIONS FOR ANY REASON.** 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 a ticket to pick up their participation goody bag once the show opens.
- ❖ **Setup End Time:** All entries must be set up and in their assigned positions by 8:30 p.m. on March 15, 2019. All work will cease at 8:30 p.m. on March 15, 2019 and the entry will be judged as is. This means that you will have one-half hour after the close of registration to complete the set-up of your entry. **Please plan accordingly. No exceptions to this timeline will be made.**
- ❖ **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 16, 2019. 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.
- ❖ **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 36th Annual Sugar Art and Cake Competition Only or have NOT been in a previously judged event or shown on any social media.
- ❖ **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.
- ❖ **Awards:** One Best of Show will be selected from all individual 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 Beginner & 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 Winners will receive a Medal + Certificate, all 3rd Place Winners will receive a Ribbon + Certificate.

Grand Prize Award

Best of Show

Grand Prize Awards

Spectacular Grand Prize

Professional Grand Prize

Non-Professional Grand Prize

Junior Grand Prize

Prize

\$1000 Cash + Trophy + Swag Bag + Certificate

\$400 Cash + Trophy + Swag Bag + Certificate

\$300 Cash + Trophy + Swag Bag + Certificate

\$300 Cash + Trophy + Swag Bag + Certificate

\$200 Scholarship + Trophy + Swag Bag + Certificate

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❖ **Sponsored Awards:**

Contestants will be automatically entered into the Sponsored Awards that apply to their entry.

- **Innovative Sculpting Award** - Sponsored by Hot Hands Modeling Chocolate
Show us your most innovative sculpting! Judged by Nathalie Sorensen
 - Grand Prize \$200 of Hot Hands Modeling Chocolate Product
- **Royal Icing Special Award**- Sponsored by Kathleen Lange & More Than Cake
This special award is designed to encourage and recognize entries with some form of Royal Icing, English or foreign 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.
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 gum paste flowers, sprays and bouquets.
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 Royal Icing Special Award winners, will receive –

- **Grand Prize** - \$100.00 Gift Certificate, 1 Lange/Lambeth Instructional DVD and 1 Package of the NEW Royal Icing Pre-Mix "A Royal Mix," & Perfect Palate flavors. Gift Certificate to be used toward a future Class in areas where Kathleen will be traveling (or) teaching; please mention gift certificate when making class reservation. Prize Value - \$200.00 - No cash compensation is allowed.
- **2nd Prize** – \$50.00 Gift Certificate, 1 Lange/Lambeth Instructional DVD, 1 Package of the NEW Royal Icing Pre-Mix "A Royal Mix & Perfect Palate Flavors. Prize Value \$150.00 - No cash compensation is allowed.
- **3rd Prize** – \$25.00 Gift Certificate -1 Lange/Lambeth Instructional DVD, 1 NEW Package Royal Icing Pre-Mix "A Royal Mix" & Perfect Palate Flavor. Prize Value- \$100.00 - No cash compensation is allowed.

- ❖ **Awards Ceremony:** The Awards Ceremony will take place on the Main Stage on Sunday, March 17, 2019 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 award.
- ❖ **Entry Pick-up:** You may pick-up your entry & judging forms Sunday, March 17, 2019 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. Entry Pick-up and Judging Forms Pick-up instructions will be provided in the Entry Check-in/Pick-up Instruction Email, please look for it the week before the show and be sure to read the entire email. Judges will be available to answer any questions for a short time. Any entries or judges forms not picked up March 17, 2019 by 6:00pm PST, will become property of the San Diego Cake Show and may be destroyed.
- ❖ **Rights:** By purchasing the Competition Entry the Contestant releases the San Diego Cake Club from any liability during the competition (March 15-17, 2019). The entrant also agrees to abide by all rules of this

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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.

- ❖ **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 6:00pm PST on Saturday, March 16, 2019). While we understand that we cannot control the general public, this rule applies to the contestants and care should 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 16th & 17th, 2019. 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. Vendors will be available with decorating related products throughout the weekend. Also, remember to purchase your raffle tickets at the show!

ALL CONTESTANTS PLEASE PLAN ON ATTENDING THE AWARDS CEREMONY AT 4:00 P.M. SUNDAY, MARCH 17, 2019. 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

