

# OFFICIAL JUNIOR ENTRY 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:** Parent or Guardian may purchase an entry on behalf of contestant on the competition entry page at [www.sandiegocakeshow.com](http://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 Type & Fees:

- ❖ 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 36<sup>th</sup> Annual Cake Show for Contestant
    - (1) Weekend Pass to the 36<sup>th</sup> Annual Cake Show for Parent/Guardian
    - Contestant Participation Goody Bag – Includes: promotional samples & tools

Parent/Guardian must review all rules with Contestant prior to completing your entry purchase.

## How To Enter the Junior Competition

**Step 1:** Determine the Division based on the age of the Contestant.

Division	Division Description
Pre-Junior	Ages 4 to 8
Junior	Ages 9 to 12
Teen	Ages 13 to 16

**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. Any sugar medium or technique may be used. See full details below in Category Description.
Tiered	Any tiered cake. Any sugar medium or technique may be used. See full details below in Category Description.
Sculpted	Carved or shaped cakes, 2D or 3D, sculptures. See full details below in Category Description.
Novelty	Any other dessert style entry, any combination of techniques and edible medium can be used. See full details below in Category Description.

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

#### ❖ ALL ENTRIES MUST BE THE SOLE WORK OF THE CONTESTANT – Except as follows:

- For Pre-Junior and Junior Divisions only –Parent/Guardian may bake cake, if a real cake is used, and/or make icing/frosting/buttercream for contestant.
- For all Divisions - Contestant MUST do all coloring of the icing.
- For all Divisions – Contestant MUST DO ALL DECORATING. Contestant may be asked to demonstrate a specific skill if this is in question.

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- During the Check-in & set up process, the contestant may have help in setting up with the following conditions: Help for stabilizing an entry; or carrying a heavy entry; or reading and preparing entry judging sheets & paperwork. 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 the contestant is unable to bring their entry in person, they may send someone to set up their entry. However, this person **MAY NOT** do anything other than place the entry in its designated space. 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 discouraged with the exception of 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.
- ❖ **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; glue a stack of slightly smaller sized cake boards to the bottom of your base to raise it about ½” ; or use plastic pushpins inserted into the bottom of your base.) 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 Junior Competition 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 - Except Entries in the Sculpted Category which require a minimum of 5 in progress pictures – pictures and written content must not contain the contestant’s image, name, business name or any product branding. Entry will be disqualified if name, identifiable contestant’s image, business name, or any branding is within these description documents/pictures. The written portion of the Storyboard can be dictated by contestant and written by Parent/Guardian for the Pre-Junior Division & Junior division (if needed) only.
- ❖ **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

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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.

## 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 (such as plastic trees or any other pre-fabricated non-edible decoration) are not allowed except for 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. All entries must include a Storyboard.
  - **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 (such as plastic trees or any other pre-fabricated non-edible decoration) are not allowed except for 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. All entries must include a Storyboard.
  - **Sculpted Entries:** Any carved or shaped cakes, 2D or 3D, sculptures, cakes involving hand-sculptured techniques or three dimensional effects (example: cake in the shape of a dog). Entry must be at least 75% made from cake, the remaining 25% of entry maybe made of other edible materials; the only non-edible materials used should be for armature and/or structure only. Any sugar materials or technique may be used. Entry must include a Storyboard description with 5 in progress pictures – detailing construction & decoration progress.
  - **Novelty Entries:** Any dessert style entry (that is not cake) or a non-cake entry including but not limited to: cake pops, cupcakes, cake balls, candy, chocolate, cookies, gingerbread, petit fours, gelatin molds, gelatin art, gelatina. Any combination of techniques and edible medium can be used. All entries must include a Storyboard.
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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, 3:00pm to 8:00pm. **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](mailto: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 swag 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.**

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- ❖ **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.
- ❖ **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:** The Junior Grand Prize will be selected from all Junior Competition Entries. Additionally 1<sup>st</sup>, 2<sup>nd</sup>, & 3<sup>rd</sup> Places will be awarded in each Division and Category for all Competitions. All 1<sup>st</sup> Place Winners will receive a Trophy + Certificate; all 2<sup>nd</sup> Winners will receive a Medal + Certificate, all 3<sup>rd</sup> Place Winners will receive a Ribbon + Certificate, and a Certificate of Participation to all remaining Junior Contestants.

<u>Grand Prize Award</u>	<u>Prize</u>
Junior Grand Prize	\$200 Scholarship + Trophy + Swag Bag + Certificate

- ❖ **Sponsored Awards:**

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

- **Junior Innovative Fondant Award** - Sponsored by Standlee’s Cake, Candy and Cookie Supplies  
Show us your most innovative use of fondant! Judged by Cheryl Gallagher
  - Grand Prize - Private lesson with Jose Barajas with all supplies provided by Standlee’s -  
Prize Value- \$300.00 - 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.
- ❖ **Agreement:** Both Parent/Guardian & Contestant agree to abide by the official competition rules by purchasing entry into the San Diego Cake Show Junior Competition.
- ❖ **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 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

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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](http://www.sandiegocakeshow.com). Be sure to join us for our free demonstrations on the Main Stage on both Saturday and Sunday, March 16<sup>th</sup> & 17<sup>th</sup>, 2019. A demonstration schedule will be posted at [www.sandiegocakeshow.com](http://www.sandiegocakeshow.com) with times and more information. Classes with awesomely talented teachers will also be available for purchase at [www.sandiegocakeshow.com](http://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](mailto:competition@sandiegocakeshow.com)



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