

OFFICIAL SPECTACULAR CAKE ENTRY COMPETITION RULES

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

March 16th & 17th, 2019

Del Mar Fairgrounds – Exhibit Hall

2019 Theme: "Red Carpet Cakes"

PLEASE NOTE: 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- can purchase additional adult entry
- ⌘ Additional Adult Cake Entry Fee: \$15.00 per entry for the same contestant
 - 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:

- ⌘ Spectacular Competition - Master/Expert Competition with separate Spectacular Competition Rules.
- ⌘ Adult Competition – For anyone older than 16, all entries except the Spectacular Competition entries.

How To Enter the Spectacular Competition

Step 1: Determine your Category. Please note: This Competition will be judged as a Expert/Master Level Competition

Category	Category Description
Spectacular Individual	One Contestant is the sole creator of the sugar art piece. See Specific Category Entry Requirements
Spectacular Group	Group may consist of up to Five (5) Contestants maximum. See Specific Category Entry Requirements

Step 2: Purchase your entry on the competition entry purchase page at www.sandiegocakeshow.com. **Entry fees are not refundable or transferable.**

- ❖ **Competition Type:** THIS COMPETITION IS A PROFESSIONAL/MASTER LEVEL COMPETITION AND WILL BE JUDGED AS SUCH. All are allowed to enter, however, please understand that ALL the Spectacular Cake Competition entries both Individual and Group will be judged at higher standards than other skill level/technique divisions.
- ❖ **Limited Entries:** The Individual Category competition is limited to (20) entries total and the Group Category is limited to (10) entries total. Contestants are limited to (1) Spectacular Cake Entry, per Category, per contestant/contestant group.
- ❖ **ALL ENTRIES MUST BE THE SOLE WORK OF THE CONTESTANT or CONTESTANTS FOR THE GROUP CATEGORY**
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(s), may decorate or set up the entry in any way other than just assisting carrying/stabilizing the entry. **NO EXCEPTIONS.** The contestant(s) must wear their contestant(s) badge(s) at all times. The check-in committee reserves the right to ask the contestant(s) 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(s). If the entry is damaged during transit notify a committee member at check-in and a "Damaged In Transit" sign will be placed

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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(s). NO EXCEPTIONS.

- ❖ **Entry Materials:** All tiers must be able to be recreated in edible materials. No commercially designed or produced cake toppers or cake jewelry are allowed. Contestant(s) must be the sole creator of all hand-made sugar flowers on their entry. No purchased flowers. Wires may not be inserted into any “cake” tiers, but may be inserted into separators used between cake tiers, inserted using picks, or using straws. Flowers for decoration must be attached by other means to the “cake” tiers, and must follow generally accepted food-safe policies and procedures. Styrofoam dummies may be used and are encouraged; however, entry must be reproducible in edible materials. 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.
- ❖ **Tools:** Custom made mold designs are encouraged and may earn higher points than commercially available molds.
- ❖ **Entry Board:** No foil-covered boards; only fondant/gumpaste/royal covered boards. Ribbons may not be adhered with stick pins or staples, but must be either hot glued or tacky glued onto side of boards. Edge of cut end of ribbon must be finished as appropriate. No commercial metal plateaus allowed. A custom designed/built “riser” element to give your design height is welcome.
- ❖ **Entry Base Size:** Your entire entry base including props (i.e., cloths, drapes, candles, wine glasses, etc.) must be limited to a maximum footprint of 24” x 24” and must have at least ¼” foot. 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. Judges will be measuring your tiers and boards.
- ❖ **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)
- ❖ **Entry Theme:** The 2019 Show Theme is “Red Carpet Cakes”. All entries must incorporate this theme into your original piece of sugar art. Theme interpretation is up to the artist(s) and can include any form movie that is considered a “Red Carpet” event including but not limited to Classic Movies, Silent Movies, Comedy, Drama, Horror, Movie Stars, etc... Entry will be judged solely by the Spectacular Cake Competition Judges based on your work, creativity, and ability alone.

Specific Category Entry Requirements

Please note these are specific to the Spectacular Cake Category Entries

➤ Individual Category Entry Requirements:

- One Contestant must be the sole creator of the original piece of sugar art.
- Minimum of four (4) cake tiers is required. Tier separators/rises do not count as a tier, (must be at least 4” tall to be considered a tier). Entry must incorporate two or more different size tier shapes; and two or more different tier heights with a finishing cake topper. No bare top tier.
- (3) Three copies of a Storyboard Description must be left on the table next to your entry for the judge’s clarification. Pictures and written content must not contain the contestant’s image, name, business name or product branding. Entry will be disqualified if name, identifiable contestant’s image, business name or product branding is within these description documents/pictures. The Storyboard description must include:
 - A description of the different techniques and work processes you used to build your entry
 - At least 5 “in progress pictures”
 - An explanation of the interpretation of how you incorporated the theme

➤ Group Category Entry Requirements:

- Group must consist of at least Two (2) and may consist of up to Five (5) Contestants maximum.
- All work on the original piece of sugar art must be the sole creation of the individuals in the group.
- Entry height minimum is 3 feet (36 inches) in any variety of cake tiers or shapes. Entry must incorporate a finishing cake topper, no bare cake top.
- Minimum of 3 mediums and 5 techniques are required to be used on the entry. A general list of mediums and techniques are listed below at the end the category requirements.

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- (3) Three copies of a Storyboard Description must be left on the table next to your entry for the judge's clarification. Pictures and written content must not contain the contestant's image, name, business name or product branding. Entry will be disqualified if name, identifiable contestant's image, business name or product branding is within these description documents/pictures. The Storyboard description must include:
 - A description of the 3 mediums used.
 - A description of the 5 different techniques and work processes used to build the entry.
 - At least 5 "in progress pictures".
 - An explanation of the interpretation of how the theme was incorporated.
- ❁ **Mediums** include but are not limited to: fondant, royal icing, gumpaste, modeling chocolate/candy clay, chocolate, isomalt, gelatin, wafer paper, cocoa butter, pastillage, etc... (i.e. fondant, gumpaste, royal icing – do not include brand names)
- ❁ **Techniques** include but are not limited to: pressed sugar, pulled sugar, blown sugar, figure modeling, flowers, piped chocolate, brushed embroidery, corneli lace, cocoa butter, air brush, quilling, lace points, run outs, smocking, over-pipe, oriental string work, collars, cross stitch, Nirvana, Lambeth, Bridge/Bridgeless Extension work, wired flowers, painting, etc...
- ❖ **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 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 8:30p.m. on March 15, 2019. All work will cease at 8:30p.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.
- ❖ **Judging:** The Spectacular Cake Competition is based on a point system. The competitor in the Individual Category with the highest combined points based on the judges' tallies will be the "Spectacular Grand Prize"

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winner for the San Diego Cake Competition. Explanation of point system is available upon request. A portion of the total score is based on how well the "Contestant(s)" follows ALL the Competition Rules.

- ❖ **Awards:** 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 Place Winners will receive a Medal + Certificate & all 3rd Place Winners will receive a Ribbon + Certificate.

Grand Prize Award

Spectacular Grand Prize

Prize

\$400 Cash + Trophy + Swag Bag + Certificate

- ❖ **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, doing so may disqualify your entry from the Awards. 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.
- ❖ **Entry Disqualification:** The Cake Show Check-in Committee reserves the right to refuse (if inappropriate), and/or disqualify entries as necessary. The Cake Show Committee has the right to disqualify entries showing poor taste or not following the Official Competition Rules.
- ❖ **Rights:** Contestant(s) agrees by purchasing this entry they acknowledge that they have read, understood, and agree to abide by the Spectacular Cake Official Competition Rules. Also, 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 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.

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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



Good Luck!