

# OFFICIAL SPECTACULAR CAKE ENTRY COMPETITION RULES

## San Diego Cake Club's 35th Annual Sugar Art and Cake Competition

March 17th & 18th, 2018

Del Mar Fairgrounds – Exhibit Hall

### 2018 Theme: "Rockn' Cakes"

- 1) **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 Cakes Division entries both Individual and Group will be judged at higher standards than other skill level/technique divisions.
- 2) **Competition Fee:** The fee for a Spectacular Cake Entry is \$35.00. The Individual Division competition is limited to (20) entries total and the Group Division is limited to (10) entries total. Contestants are limited to (1) Spectacular Cake Entry, per Division, per contestant/contestant group.
- 3) **Purchase:** Purchase your entry on the competition entry page at [www.sandiegocakeshow.com](http://www.sandiegocakeshow.com). The deadline to enter is March 2, 2018 at 11:55pm PST. Competitors are free to have additional entries in the San Diego Cake Show Adult Cake Competition. Please purchase Additional entries for each additional competition entry. Entry fees are not refundable or transferable.
- 4) **Application of Rules:** Please be aware that the Official Competition Rules also apply to this competition. In the event that any of the rules contradict each other, competitor agrees to follow the rules for the Spectacular Cake Competition Rules for all Spectacular Cake Entries.
- 5) **Theme:** The 2018 Show Theme is "Rockn' Cake". Incorporate this theme into your original piece of sugar art. Theme interpretation is up to the artist and can include any form music that is considered "Rock" including but not limited to Classic Rock, Heavy Metal, Adult Alternative Rock, American Traditional Rock, Arena Rock, Blues-Rock, British Invasion, Death Metal/Black Metal, Glam Rock, Hair Metal, Hard Rock, Metal, Jam Bands, Prog-Rock/Art Rock, Psychedelic, Rock & Roll, Rockabilly, Roots Rock, Southern Rock, Surf, Tex-Mex, 50's, 60's, 70's, 80's, 90's, Grunge, Punk, etc... Entry will be judged solely by the Spectacular Cake Competition Judges based on your work, creativity, and ability alone.
- 6) **Specific Division Entry Requirements (please note these are specific to the Spectacular Cake Division Entered all other rules apply to all Spectacular Cake Entries).**
  - **Individual Division 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. You will be disqualified if your name or business name is within these description documents/pictures. The 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 Division 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 of the rules.
    - ❖ (3) Three copies of a Storyboard Description must be left on the table next to your entry for the judge's clarification. You will be disqualified if your name or business name is within these description documents/pictures. The Storyboard description must include:

**Good Luck!**

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- 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.
- 7) **Entry Size:** Base Board maximum size to be no larger than 24” x 24” and must have at least ¼” foot. Judges will be measuring your tiers and boards.
- 8) **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.
- 9) **Tools:** Custom made mold designs are encouraged and may earn higher points than commercially available molds.
- 10) **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.
- 11) **Judging:** The Spectacular Cake Competition is based on a point system. The competitor in the Individual Division with the highest combined points based on the judges’ tallies will be the “Best of Show” winner for the Spectacular Cake Competition. Explanation of point system is available upon request. Part of the scoring is based on how well the “Contestant(s)” follows ALL the Official Competition Rules.
- 12) **Rights:** Contestant(s) agrees by purchasing this entry they acknowledge that they have read, understood, and agree to abide by the Spectacular Cakes Official Competition Rules and the Official Competition Rules for the San Diego Cake Club’s Cake Show & Competition.

**Mediums** include but are not limited to: fondant, royal icing, gumpaste, modeling chocolate/candy clay, chocolate, isomalt, gelatin, wafer paper, cocoa butter, pastillage, etc...

**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...

**Good Luck!**