

Great American Cake Show

Westlake High School
Waldorf, Maryland
October 22nd & 23rd, 2016

Divisional Show Rules/Regulations and Information

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| Pre-Registrations | October 20 th , 2016 |
| Entry Fee | \$10.00/\$5.00 each additional entry (no fee for Division L) |
| Entry Fee for Divisions A, B, C | \$5.00 per child/student (multiple entries still pay just one fee) |
| On-Site Registration Fee: | \$15.00 per entry |
| Make Checks Payable to: | Great American Cake Show (\$25.00 charge for returned checks) |
| Registration times: | Friday, Oct. 21 st , 6:30pm-9:30pm (Display set-up continues until 10:00pm) Saturday, Oct. 22 nd , 7:30am – 9:30am |
| Show Opens: | Saturday, Oct. 22 nd 10:00am – 5:00pm Sunday, Oct. 23 rd 10:00am – 5:00pm |
| General Admission: | \$10.00 – Ages 12 and up (2-day pass \$18.00) \$8.00 – seniors (60 and over) \$5.00 – Ages 4-11 (per day) Children 3 and under are free Price includes access to view cakes, vendors, live competitions, youth activities and demonstrations. Persons entering the cake competition do not have to pay general admission fees (this does not include anyone helping a contestant set up a display). |
| For more information contact: | Monique Ortega – cakeregatGACS@yahoo.com |

The members of the Maryland Chapter of the International Cake Exploration Societe (ICES) welcomes you to the Great American Cake Show and Wedding Cake Competition, held at the Westlake High School in Waldorf, Maryland. The contest is open to everyone. In addition to providing an opportunity to showcase your cake decorating skills, we have planned many exciting demonstrations, live competitions and classes throughout the weekend, and have arranged for numerous prizes to be awarded.

Registration and Entry Fees

All entrants must sign a registration and release form. Forms must be received by the pre-registration date above. On-site registrations will be accepted. Entry fees will be charged per the scale above and are non-refundable. Entries must remain on display until 5:00pm on the last day of the show. They may be picked up from 5:00pm to 6:00pm on Sunday evening. Any displays not picked up by 6:00pm become the property of the Great American Cake Show and will be disposed of according to the wishes of the organizers.

Please honestly decide for yourself in which Division you belong, based on how long you have been decorating, work experience and how far you have gone with it. Whether you are self-taught or have had classes, the degree of knowledge is the most important factor. Individuals may enter as many categories within their one skill level division as desired. However, only one entry per category is allowed. There is no limit to the number of displays that may be entered in the Winner's Circle. Displays in the Winner's Circle division will not be judged, and there is no fee for these entries, but we would like to have them registered so that we know how much space is needed. People who are bringing only displays for the Winner's Circle will have to pay admission fee since there is no charge to register these displays.

All work must be the sole work of the participants. Displays done by more than one person will not be accepted. This includes "Wee Ones" and "Youth" entries, with the following exceptions. For all youth 12 years of age and under, note the following additional rules:

- 1) Parents are allowed to bake cakes and prepare icing only.
- 2) Youth must color icing and complete all decorations.
- 3) A parent must sign the entry forms for the youth signifying that they have read these rules and will abide by them.

We are allowing a space of 16" wide by the depth of the table (which is 24") for each entry. If your entry is more than 16" wide, you need to tell us on the registration form so that we know how much space to leave for your display. If you do not inform us ahead of time, your entry will be accepted but not be displayed in the same area as the other cakes in the category(s) that you have entered.

Decorating Guidelines and Tips

Please note that electrical outlets are not available for your display. Real cakes or cake dummies are acceptable. Cake dummies must be able to be reproduced in cake form. Sculptured cakes must be made of real cake; submission of at least three in – progress photos are required for sculptured cakes.

Table dressing (fabrics and mirrors only) is encouraged, but not required, in order to make a better presentation. See-through cake covers to protect the cakes are welcome, but the judges must be able to remove the cover if necessary to view the cake. Edible decorations are preferred. Plastic decorations (doll picks, pillars, etc.) and commercially purchased sugar flowers may be used, but will be judged accordingly. Use of cold porcelain is not permitted. We encourage the use of sugar and other edible mediums throughout your display.

Judging

The show committee and/or the judges reserve the right to reclassify any display to another category or division, or to disqualify displays that, at their sole discretion, are in poor taste. Entries will be judged on originality, smoothness or texture of icing, degree of difficulty, technique, artistic expression, use of color and overall appearance.

Judging will be done by highly qualified judges, and their decisions will be final. First, second and third place prizes may be awarded. Ribbons may or may not be awarded in all categories at the discretion of the judges. Entries from previous shows are acceptable, as long as they are not more than 3 months old. If the entry won first place in a show in any prior competition, it must be entered in the Winner's Circle category. Winner's Circle entries will not be judged. Judges will provide comments on all entries judged.

Judging for the Maryland Mystery Cake: Judges will evaluate your cake and techniques. Comments and scores will be left for the cake artist. The Public vote will be heavily weighted for placement in this division. In this division Beginner, Intermediate and open are available. The open category will include shop owners (even if you are home based and paid), artists that have competed nationally as part of teams or as part of television shows, former competition winners, teachers, and judges. The judge's vote will count as 50% of the score and the other 50% will come from the people's vote.

Awards/Prizes

All entrants, except those in the Winner's Circle Division, are eligible for special prizes to be drawn. Each entrant will be given a ballot to cast a vote for the Decorator's Choice award. Members of the general public will be provided with ballots for the People's Choice award. All entries in both the Wedding Cake competition and the Divisional Competition will be considered together for these two awards.

Anyone winning the Grand Prize in the Divisional Show 2 years in a row, must sit out the following year, but is welcome to enter the Wedding Cake Competition. After a "Best of Division" win in the same division (Beginner through Professional), the entrant must move up to at least the next Division.

All taxes on any prize(s) won are the sole responsibility of each winner, including, without limitation, any federal, state, or local taxes which may be deemed applicable in such winner's jurisdiction of residence.

Advertising

No advertising of any kind is allowed on or near display tables. Entries must be made in the name of the individual who completed the entry, **NOT A BUSINESS NAME**. Advertising is available at the Hospitality/Information table. Contact show organizers for more information. The organizers reserve the right to refuse any advertising, at their sole discretion.

Photography

Please allow time to have your display(s) photographed. Divisional cakes should be taken to the "photo studio" for photos after you have checked in at Registration, so that clear, uncluttered photos of each entry be taken. Wedding Cake Competition photos will be taken of each of the cake/table displays. Only photographs taken in the photo studio will be available for posting on the GACS website. All photographs will be submitted to American Cake Decorating magazine for publication. Photos chosen for publication will be the choice of the editor of the magazine. If you like, you may purchase a professional print at the show. You are not obligated to purchase a print if your cake is photographed.

2016 Great American Cake Show Divisions and Categories

Division A – Wee Ones – Ages 7 and Under

Categories: A1. Any cake you like A2. Cupcakes (minimum of 6) A3. Cookies (minimum of 6)
A4. Specialty Division - Food

Division B – Youth – Ages 8-12

Categories: B1. Any cake you like B2. Cupcakes (minimum of 6) B3. Cookies (minimum of 6)
B4. Specialty Division - Food

Division C – Teen – Ages 13-17

Categories: C1. Any occasion/novelty – non-tiered C2. Any occasion/novelty – tiered
C3. Cupcakes (minimum of 6) C4. Cookies (minimum of 6)
C5. Specialty Division - Food

Division D – Beginner

One who has been decorating less than 2 years, has had no more than three courses of cake decorating including online courses and has not worked in a bakery.

Categories: D1. Any occasion/novelty – non-tiered D2. Any occasion/novelty – tiered
D3. Cupcakes (minimum of 6) D4. Cookies (minimum of 6)
D5. Special Techniques D6. Specialty Division - Food

Division E – Intermediate

One who has been decorating for 2 to 3 years, decorates solely as a hobby or one who has completed at least four cake decorating courses including basic Wilton courses or online cake decorating courses.

Categories: E1. Any occasion/novelty – non-tiered E2. Any occasion/novelty – tiered
E3. Cupcakes (minimum of 6) E4. Cookies (minimum of 6)
E5. Special Techniques E6. Specialty Division - Food

Division F – Advanced

One who has been decorating for 3 to 4 years, decorates primarily as a hobby or one who has completed at least five cake decorating classes including online classes. Must not meet any of the qualifications under the semi-professional division.

Categories: F1. Any occasion/novelty – non-tiered F2. Any occasion/novelty – tiered
F3. Cupcakes (minimum of 6) F4. Cookies (minimum of 6)
F5. International/Special Techniques F6. Specialty Division - Food

Division G – Semi-Professional/ Professional/ Masters

One who has been decorating for more than 5 years and sells cakes, may teach (or has taught) cake decorating classes and/or advanced cake decorating techniques, is/or has been a shop owner, a Pastry Team member, has made TV show appearances, derives at least 10% of earned income from the sale of cakes, works in a commercial bakery, or has taken over 40 hours of instruction from recognized professional instructors.

Categories: G1. Any occasion/novelty – non-tiered G2. Any occasion/novelty – tiered
G3. Cupcakes (minimum of 6) G4. Cookies (minimum of 6)
G5. International/Special Techniques G6. Specialty Division - Food

Division H – Maryland Mystery Cake – This cake challenge is based on the theme “Maryland”. This division will encourage several cake techniques and challenge your creative cake design ability. ***There is a 30 day registration period for this division.*** After the registration deadline, a clue a week for up to 7 weeks will be emailed to the participants. All clues are to be worked into the design of the cake. Dummies are to be used for cake, minimum 2 tiers no more than 3 tiers any shape and design, finished cake must fit in the 16 X 16 display area per entry at the show. ***The judge’s vote will count as 50% of the score and the other 50% will come from the people’s vote.*** This division is open to any willing participant at any level.

Division J – Sculpted- Any cakes that has been cut or carved to form a particular 3-demonsional shape that cannot be obtained from a cake pan alone. Internal supports will be allowed and is encouraged. A minimum of three (3), in-progress, step-by-step photos showing the actual carving of the cake is required. Rice cereal treats are allowable, but cannot be more that 10% of the display. This is a cake sculpting division. This division is open to any willing participant at any level.

Division K – Specialty Division - Food. This year’s theme is “Food”. Any kind of food is acceptable, there are no size or quantity minimums. Display board should be a minimum of 8”, but not be larger than 16”.

Division L – Showpiece Division - This division is open to any willing participant, at any level, willing to make a showpiece of Chocolate or Isomalt.

Division M – Winners Circle

First place winners from other cake shows- not judged- no entry fee but must pay admission fee to show

Description of Categories

Any occasion/novelty – non-tiered: Cakes in this category may be made using any medium (buttercream, royal icing, rolled fondant, candy clay, piping gel, etc.) or method (airbrushing, color flow, piped flowers, molding, drop stringwork, etc.) Cutout cakes or unusually shaped cakes can be made of Styrofoam so long as they can be easily made of cake (there must be a pan in the shape of the Styrofoam such as a ball or star. Anything else would be considered a sculpted cake.

Any occasion/novelty – tiered: Same as above, with at least two tiers, either stacked or separated.

Cupcakes/Cookies: - Must be real and a minimum must be submitted.

Special Techniques: Cakes entered in this category should highlight one or more special techniques. Examples would be needlework, cocoa or food color painting, bas relief, applique, crimping, lace points, bridge/extension work, gum paste dolls, etc. Typical mediums include rolled fondant, royal icing, gum paste, pastillage, pulled/blown sugar, and marzipan. Note that some special techniques may be incorporated in other categories as well.

International/Special Techniques: In addition to the Special Techniques listed above, cakes identifiable as following a particular foreign style such Lambeth, Nirvana, South African, Australian, etc. should be classified here.

Specialty Division: The theme of this division will change each year. You must create a display to fit the chosen theme. This year’s theme is “Food”. Any kind of food is acceptable, there are no size or quantity minimums. If it is a carved or sculpted shape, you must submit three (3) in progress, step-by-step photos showing the actual carving of the cake. Any icing medium is allowed (fondant, buttercream, etc.). Display board should be a minimum of 8”, but not be larger than 16”.

2016 Great American Cake Show
Divisional Registration and Release Form
PLEASE PRINT ALL INFORMATION CLEARLY

Name (individual only) _____

Street Address _____

City, State, Zip Code _____

Phone Number (including area code) _____ Email _____

If you would like to be notified of our receipt of your registration form, you must print your email clearly.

Entry fees are non-refundable. See schedule of fees and deadline on the first page of the rules. Entrants do not have to pay the general admission fee, however, this does not include anyone helping you set up your cake. They must pay the admission fee. If you are bringing a display(s) for the Winner's Circle, there is no charge for registration, but you must pay an admission fee.

Please circle the Division and categories you are entering. (The show Committee and the judges reserve the right to reclassify any display to another category or division, or to disqualify displays that, at their sole discretion, are in poor taste).

| Divisions | Categories | Divisions | Categories |
|--|-------------------|---|-------------------|
| A. Wee Ones | A1 A2 A3 A4 | B. Youth | B1 B2 B3 B4 |
| C. Teens | C1 C2 C3 C4 C5 | D. Beginner | D1 D2 D3 D4 D5 D6 |
| E. Intermediate | E1 E2 E3 E4 E5 E6 | F. Advanced | F1 F2 F3 F4 F5 F6 |
| G. Semi- Professional/Professional/ Masters | G1 G2 G3 G4 G5 G6 | H. Maryland Mystery Cake: # of cakes in category H | _____ |
| J. Sculpted: # of cakes in category J | _____ | K. Specialty Division – Food # of cakes in category K | _____ |
| L. Showpiece: # of showpieces in category L | _____ | M. Winners Circle # of cakes in category M | _____ |

Please list the category and size of any entries that are over 16" wide _____

Release:

By signing this form, I hereby give permission for my entry/entries to be photographed and to the International Cake Exploration Societe (ICES), and the Maryland Chapter of ICES to reprint any such photos for the promotion of ICES and the Great American Cake Show and Wedding Cake Competition. I have received and read a copy of the Show Rules and Regulations and hereby agree to abide by the rules and regulations of the show. I understand that neither ICES, nor the event organizers, nor Westlake High School, nor Charles County Public School system assumes any responsibility for loss, theft or damage to displays or personal items at the Show. I agree that I indemnify and hold harmless attorney's fees and liabilities growing out of, or arising from, caused or occasioned by my activities on the Charles County Public School premises. I will abide by the decisions of the judges. I understand that failure to comply with any rule will result in my entry being disqualified. All taxes on any prize (s) won are the sole responsibility of each winner, including, without limitation, any federal, state or local taxes which may be deemed applicable in such winner's jurisdiction of residence. (Parents/Guardian should sign for youths under the age of 18).

Signed _____ Date _____