

2015 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. Chocolate A5. Gingerbread

Division B – Youth – Ages 8-12

Categories: B1. Any cake you like B2. Cupcakes (minimum of 6) B3. Cookies (minimum of 6)
B4. Chocolate B5. Gingerbread

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. Chocolate
C6. Gingerbread C7. Anything Maryland

Division D – Beginner

One who has been decorating less than 2 years, and has had no more than three courses of cake decorating including online courses.

Categories: D1. Any occasion/novelty – non-tiered D2. Any occasion/novelty – tiered
D3. Cupcakes (minimum of 6) D4. Cookies (minimum of 6) D5. Chocolate
D6. Gingerbread D7. Special Techniques D8. Sculpted Cakes D9. Anything Maryland

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. Chocolate E6. Gingerbread
E7. Special Techniques E8. Sculpted Cakes E9. Anything Maryland

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. Chocolate F6. Gingerbread
F7. International/Special Techniques F8. Sculpted Cakes F9. Anything Maryland

Division G – Semi-Professional

One who has been decorating for 4 to 5 years and sells cakes, may teach cake decorating classes, has taken the equivalent of 5 full days of classes from a recognized professional teacher. Must not meet any of the qualifications under the professional division

Categories: G1. Any occasion/novelty – non-tiered G2. Cupcakes (minimum of 6)
G4. Cookies (minimum of 6) G5. Chocolate G6. Gingerbread G7. International/Special Techniques
G8. Sculpted Cakes G9. Anything Maryland

Division H – Professional

One who has been decorating for at least 5 to 10 years and who qualifies under at least one of the following: derives at least 10% of earned income from the sale of cakes, works in a commercial bakery, teaches (or has taught) classes in advanced cake decorating techniques, or has taken over 40 hours of instruction from recognized professional instructors.

Categories: H1. Any occasion/novelty – non-tiered H2. Any occasion/novelty – tiered
H3. Cupcakes (minimum of 6) H4. Cookies (minimum of 6) H5. Chocolate H6. Gingerbread
H7. International/Special Techniques H8. Sculpted Cakes H9. Anything Maryland

Division J – Masters

One who has been decorating for ten years or more and who qualifies under at least one of the following: has had the equivalent of 140 hours of professional classes or hands on seminars, is an author, or is a teacher of special techniques

Categories: J1. Any occasion/novelty – non-tiered J2. Any occasion/novelty – tiered
J3. Cupcakes (minimum of 6) J4. Cookies (minimum of 6) J5. Chocolate J6. Gingerbread
J7. International/Special Techniques J8. Sculpted Cakes J9. Anything Maryland

Division K – Specialty Division - Jewelry

Categories: K1. Ages 8-12 K2. Ages 13-17 K3. Ages 18 & older

Division L – 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.

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.

Sculpted cakes: 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.

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 “Jewelry”. 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”.