

# Rules



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**Saturday, March 30, 2019**

**The Grande Event Center, 5441 Clinton Hwy., Knoxville, TN 37912**

**Open to the public: 11am-5pm \* Drop off Time 7:30-9:30am \* Pick up time: 5-5:30pm**

## **The Grande Confectionery Art Show & Competition Rules**

1. This competition is open to anyone interested in cake or sugar art.
2. All entry forms must be received or completed online by midnight on Sunday, March 23, 2019.
3. There is a \$15 entry fee for each entry submitted to the contest. Each entrant can enter at most 3 items. Each entrant will receive 2 free tickets to the event per entry that will be given upon entry delivery; and one swag bag per person.
4. No entry fees will be refunded under any circumstances.
5. All entries must fit in a 24-inch square area - with no vertical limit.
6. Cakes should be in one of two categories: All Occasion Cake, Wedding Cake, as well as the appropriate Frosting and Division (see other side).
7. For Buttercream & Fondant Cakes: Sculpted and non-sculpted cakes may be made of real cake, a substitute (such as cereal bars), or a Styrofoam dummy. If a substitute or dummy is used, it must be a design that could be duplicated with real cake. Cake decorations must be edible. Inedible support structures and cake boards are allowed. Use of other non-edible substances may cause the entry to have points deducted. In the event that a real cake and a dummy cake are considered equal in decorating skills for a prize, the real cake will take precedence.
8. Entrant may display business cards after judging is completed at 11:00am (maximum card size is 3"x4")
9. All entries may be delivered and setup between 7:30am - 9:30am on Saturday, March 30, 2019. If the cake arrives after 9:30am, it will not be judged and will be placed for exhibit only.
10. Electricity is not available.
11. Only minor final touches may be made once cake is checked in. A "Cake Hospital" ER will be provided with basic tools if needed.
12. The judging committee reserves the right to re-categorize or change divisions, if deemed necessary. The committee may refuse and/or disqualify inappropriate entries. Any entry violating the rules may be displayed, but not judged.
13. All decisions of the judges are final.
14. Any photographs of the cake show may be used by show sponsors for promotional purposes.
15. The cake show cannot be responsible for loss or damage to entries, though every effort will be made to prevent any mishaps.
16. Entries in the show must be picked up between 5:00 and 5:30pm. No early pick ups. Entries remain after 5:30pm will be discarded.

## FROSTING:

### **Buttercream Category**

Buttercream entries will use ONLY buttercream or Royal Icing (pastry bag & decorating tip techniques). Embellishments with other sugar arts (i.e. modeling chocolate) or fondant will cause deductions and may make your cake ineligible to win, or may cause the cake to be recategorized.

### **Fondant Category**

Fondant entries may use fondant, gum paste, mixed sugar arts, chocolate, Royal Icing/Buttercream, melted chocolate, nuts or anything edible.

## ENTRY DIVISION:

### **Junior Decorator Division**

Entrant must be 17 years old or younger on March 30, 2019. Entrant must bake, ice and decorate their own entry.

### **Amateur Division**

Entrant has less than 2 years experience. Decorates mainly as a hobby.

### **Intermediate Division**

Entrant has more than 2 years experience. Is not licensed or working as a decorator, sells less than 36 cakes per year. Does not meet the qualifications of the professional division.

### **Professional Division**

May include licensed individuals, instructors, shop owners, a person employed as a decorator, an operator of an in-home business selling more than 36 cakes per year, or an individual where more than 50% of their cakes are sold.

## JUDGING CRITERIA:

All entries will be judged on a system with the following:

- \*Originality and innovation    \*Neatness
- \*Overall eye appeal    \*Creativity and execution of design
- \*Skill    \*Color combination and appropriateness
- \*Number of techniques used    \*Workmanship and degree of difficulty

For more information check [www.sugarbakerssupplies.com](http://www.sugarbakerssupplies.com)

email: [info@sugarbakersonline.com](mailto:info@sugarbakersonline.com)

or call 865-689-6877 • 1-800-559-6877

There will be free parking and a covered delivery area.

