



CONNECTICUT CAKE COMPETITION & LIVE CHALLENGE

FEBRUARY 27 & 28, 2010
SHOW THEME: "CHILD'S PLAY"

~ Divisions and Categories ~

It is important to place yourself in the correct division. If you have previously won a blue ribbon or trophy in a certain division, you should move to the next level. Place yourself fairly. It is to your benefit, as well as the benefit of others who are competing with you. All divisions are open to both self-taught decorators and those who have taken lessons in cake decorating.

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DIVISIONS & CATEGORIES ~

- 1. YOUTH:** Age 17 and under. Please state age on entry form. Youth may have help in baking or making icing, but cake **MUST** be decorated by entrant.
 - a)** 3-8 years, anything goes
 - b)** 9-12 years, anything goes
 - c)** 13-17 years, anything goes

- 2. BEGINNERS:** Decorators with minimum cake decorating experience.
 - a)** Special Occasion Cake
 - b)** Holiday Cake
 - c)** Star Tip Cake

- 3. CULINARY STUDENTS:** Active students presently enrolled in a culinary program.
 - a)** Special Occasion Cake
 - b)** Holiday Cake
 - c)** Tiered Cake (two tiers only)

- 4. INTERMEDIATE:** Decorators with moderate decorating skills
 - a)** Special Occasion Cake
 - b)** Holiday Cake
 - c)** Tiered Cake (two tiers only)

- 5. ADVANCED:** Decorators who are skilled in more advanced techniques.
 - a)** Special Occasion Cake
 - b)** Holiday Cake
 - c)** Tiered Cake, no fondant
 - d)** Tiered Cake, fondant

- 6. PROFESSIONAL:** High level of decorating skills.
 - a)** Special Occasion Cake
 - b)** Holiday Cake
 - c)** Tiered Cake, no fondant
 - d)** Tiered Cake, fondant

continued...

7. **MASTER:** Have won Professional Divisions in three categories, or Best of Show.

a) Anything Goes

8. **FOREIGN METHOD:** Foreign methods of cake decorating; open to

8A ~ Non-Professional

- a) Australian
- b) Lambeth
- c) Other

8B ~ Professional

- a) Australian
- b) Lambeth
- c) Other

9. **CHOCOLATE:** May include all chocolate work except cocoa painting; open to

9A ~ Non-Professional

- a) Molded
- b) Hand-formed
- c) Chocolate Leather

9B ~ Professional

- a) Molded
- b) Hand-formed
- c) Chocolate Leather

10. **SPECIAL METHODS:** Must be edible; may or may not be displayed on a cake; creation must be more than 50% of the special method; open to

10A ~ Non-Professional

- a) Gumpaste Cocoa Painting/Cocoa Butter Painting
- b) Wafer Paper
- c) Airbrush
- d) Gingerbread
- e) Cookies/Cupcakes

10A ~ Non-Professional

- a) Gumpaste
- b) Cocoa Painting/Cocoa Butter Painting
- c) Wafer Paper
- d) Airbrush
- e) Gingerbread
- f) Cookies/Cupcakes

11. **SHOW THEME:** Open to all decorators.

a) Anything Goes

12. **WEDDING CAKE COMPETITION:** Open to all decorators.

a) Your own wedding cake interpretation