



Connecticut Cake Competition & Live Challenge

February 18 & 19, 2012
Show Theme: "The Great Outdoors"

~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.

~ ~ ~ ~ ~

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. 3-5 years, anything goes
- B. 6-8 years, anything goes
- C. 9-11 years, anything goes
- D. 12-14 years, anything goes
- E. 15-17 years, anything goes

2. BEGINNERS: Decorators with minimum cake decorating experience; no gumpaste decorations.

- F. Special Occasion Cake
- G. Holiday Cake
- H. Star Tip Cake

3. CULINARY STUDENTS: Active students presently enrolled in a culinary program.

- Y. Youth Culinary (17 years and under)
 - Y-F. Special Occasion Cake
 - Y-G. Holiday Cake
 - Y-I. Tiered Cake
- Z. Adult Culinary
 - Z-F. Special Occasion Cake
 - Z-G. Holiday Cake
 - Z-I. Tiered Cake

4. INTERMEDIATE: Decorators with moderate decorating skills

- F. Special Occasion Cake
- G. Holiday Cake
- I. Tiered Cake

continued...

5. ADVANCED: Decorators who are skilled in more advanced techniques.

- F. Special Occasion Cake
- G. Holiday Cake
- J. Tiered Cake, no fondant
- K. Tiered Cake, fondant

6. PROFESSIONAL: High level of decorating skills.

- F. Special Occasion Cake
- G. Holiday Cake
- J. Tiered Cake, no fondant
- K. Tiered Cake, fondant

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

- L. Anything Goes

8. FOREIGN METHOD: Foreign methods of cake decorating; open to all decorators; entries are judged on their own merit. Techniques include: Australian, Lambeth, Nirvana, South African. List technique in entry description.

- N. Non-Professional
- P. Professional

9. CHOCOLATE: May include all chocolate work except cocoa painting; open to all decorators; entries are judged on their own merit. Techniques include: Molded Chocolate, Hand-Formed Chocolate, Chocolate Leather. List technique in entry description.

- N. Non-Professional
- P. Professional

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 all decorators. List technique in entry description.

- N. Non-Professional
 - N-1. Gumpaste – includes all gumpaste pieces (florals, figurines, detailed)
 - N-2. Cocoa Painting/Cocoa Butter Painting
 - N-3. Cookies/Cupcakes
 - N-4. Other – includes: Wafer Paper, Airbrush
- P. Professional
 - P-1. Gumpaste – includes all gumpaste pieces (florals, figurines, detailed)
 - P-2. Cocoa Painting/Cocoa Butter Painting
 - P-3. Cookies/Cupcakes
 - P-4. Other – includes: Wafer Paper, Airbrush

11. MACHINE DECORATING: Must be edible; must be displayed on at least one tier; decorative design must be more than 50% of the machine decorating; open to all decorators. List machine technique in entry description.

- L. Anything Goes

12. GINGERBREAD CONSTRUCTION: Must be edible; constructed structure must be of gingerbread; all decorative accents or designs must be edible; open to all decorators.

L. Anything Goes

13. TEAM ENTRIES: Open to all decorators; open to teams of two (2) or three (3) decorators only; must state skill levels *for each team member*.

L. Anything Goes

14. SHOW THEME: Open to all decorators; must state skill level.

L. Anything Goes for “The Great Outdoors” theme

15. WEDDING CAKE COMPETITION: Open to all decorators; must state skill level. Judging also includes table display. Additional scoring for use of show theme.

W. Your wedding cake interpretation should include three (3) of the following:

- 1** – Show Colors of burgundy and cream.
- 2** – Two types of flowers.
- 3** – Ribbons and bows.
- 4** – A Sports reference.
- 5** – Lace designs.
- 6** – An accompanying Groom’s Cake.