



Capital Confectioners Cake and Sugar Art Show

Competition and Show Registration and Release Form

Name (individual only): _____

Street Address: _____

City, State, Zip Code: _____

Phone Number (include area code): _____

E-mail: _____

Competition Entry - Please check the division and enter number of entries in each category

Division/Category	Special Occasion	Sculptured Cakes	Novelty Tiered Cakes	Wedding Tiered Cakes	Special Techniques	Confections
Children						
Junior						
Teen						
Culinary Student						
Adult Beginner						
Adult Intermediate						
Adult Advanced						
Professional						
Masters						

Special Tasting Competition	White Wedding Cake	Chocolate Groom's Cake
Open to all Divisions		

COMPETITION REGISTRATION – registration fee covers multiple entries

_____ General Registration – received between 4/16/2005 and 6/1/2005 \$20.00

_____ Late and Onsite Registration – after 6/1/2005 \$25.00

_____ Student Registration – no fee for any culinary students

SHOW REGISTRATION

_____ 2 Day Full Event - \$70 through June 1st, \$90 late registration and at the door

_____ Saturday Only - \$30 through June 1st, \$45 late registration and at the door

_____ Sunday Only - \$40 through June 1st, \$60 late registration and at the door

_____ Current TCA Student - 2 day full event \$40 through June 1st, \$50 late registration and at the door

_____ Current TCA Student - Saturday Only - \$20 through June 1st, \$25 late registration and at the door

_____ Current TCA Student - Sunday Only - \$20 through June 1st, \$25 late registration and at the door

_____ Check Enclosed (payable to Capital Confectioners)

_____ Charge Credit Card _____ Expiration Date _____

send completed form to
All in One Bake Shop • 8566 Research Blvd • Austin, TX 78758

Release: Required for credit card charges and for competition entries

By signing this form, I understand that my entry(ies) may be photographed and published by the press for the promotion of Capital Confectioners and the Cake and Sugar Arts Show. I hereby agree to abide by the rules and regulations of the show. I understand that neither Capital Confectioners or the Texas Culinary Academy assumes any responsibility for loss, theft or damage to displays or personal items at the Show. I agree to indemnify and hold harmless Capital Confectioners, Texas Culinary Academy and All in One Bake Shop, along with all sponsors from and against all claims, demands, costs, loss, damage, expense, attorney's fees and liabilities growing out of, or arising from, caused or occasioned by my activities in the Capital Confectioners Cake and Sugar Art Show. If paying by credit card, you agree to charge the card as indicated.

Signature: _____

COMPETITION RULES AND REGULATIONS

- ◆ The Capital Confectioners Cake and Sugar Art Show is open to all cake decorating enthusiasts.
 - ◆ Mail entry form and fee to All in One Bake Shop, 8566 Research Blvd, Austin, TX 78758. For more information call All in One Bake Shop at (512) 371-3401. Fax or email entries and/or questions to: (512) 302-9743 or info@allinonebakeshop.com.
 - ◆ Pre-registration deadline is June 1. Entries received after April 15 and before the deadline of June 1 are \$20.00. Late and onsite registration is \$25.00. The registration fee includes any number of entries for each participant. There will be no refunds of entry fees.
 - ◆ Entries should arrive and be set up on Saturday, June 11 between 7:00 a.m. and 10:00 a.m. Entries after 10:00 a.m. will not be allowed in the competition and may be put on the display table.
 - ◆ Each person may enter only one division, but as many categories in that division as they choose.
 - ◆ PLEASE READ DIVISION QUALIFICATIONS VERY CAREFULLY to determine the best division to enter. Any adult may enter a higher division, but not a lower division. You may enter only one division.
 - ◆ Unless specified, you may use real cake or a Styrofoam dummy. If a dummy is used, you must be able to duplicate with real cake. Sculpted cake category must be made with real cake.
 - ◆ Other than as specified above, all entries must be completely edible except for plastic items such as columns and cake toppers to be used on tiered cakes only. Ribbons, tulle, etc. may be used to carry out a design. Don't use non-edible items in place of sugar mediums; for example, pearls. Cold Porcelain will not be allowed. "Edible Images" will be judged as if it was plastic. Any other substance will cause entry to be disqualified.
 - ◆ Entries must be solely the work of the entrant. The only exception is that an adult can assist in baking the cake for Junior entries. The child must then complete all carving (if necessary), icing and decorating themselves.
 - ◆ Entries will be judged on appearance only, not taste. Points will be given on neatness, originality, creativity, skill, color, design, difficulty, number of techniques used and overall eye appeal. The decision of the judges will be final.
 - ◆ Sponsors will not be responsible for theft or damage, although all precautions will be taken.
 - ◆ Entries must fit in a space 24" x 24" or smaller. Electricity is not available.
 - ◆ Each entry must have your name, address, phone number, division and category on the underside of the display board. No personal or business identifying marks, advertisements, special backdrops, photos, etc. will be allowed.
 - ◆ The judges and show committee shall enforce policy and procedures. Any entry deemed in poor taste will be disqualified and removed. Judges and/or Show Committee have the right to re-categorize an entry if necessary. Placement and disqualification will be final.
 - ◆ Entries may be put under plexi-glass or other such cover, but judges must be able to view the entries without interference. The covering must be able to be easily removed.
 - ◆ Entries may be photographed and used by the cake show sponsors.
 - ◆ 1st, 2nd, and 3rd place ribbons will be awarded in all divisions. One Best of Division will be awarded in each division. All entries will qualify for Best of Show. One Best of Show entry will be chosen by the Judges. "People's Choice" will be determined by voting at each entry. If there are less than 3 entries per category, ribbon placement will only be awarded if so deserving.
 - ◆ People's Choice collection will be donated to a charity chosen by the Capital Confectioners Cake Club.
 - ◆ After judging, identifying cards will be turned over displaying the entrant's name. Placement ribbons will be attached beside the entry on Sunday and will be on display until the close of the show.
 - ◆ For each competing entry you will receive one entry for the drawing of donated gifts. First place entries will receive one extra entry for the drawing. The names will be drawn after the awards ceremony. You must be present to win or make arrangements to have someone pick them up for you. Any ribbons, awards, or prizes not claimed by close of show will be forfeited.
- Entries may be removed after 5:00 pm and until 7:00 pm on Sunday, June 12th. Please make arrangements for removal of entries, if you are not going to be present. Any entries left after 7:00 pm without prior arrangements for late pick-up will be considered to be forfeited

DIVISIONS

CHILDREN - 6 years and under. One category any style cake. Children may have an adult assist with baking the cake. Each child must ice and decorate their own entry.

JUNIOR - 7 to 12 years. One category any style cake.

TEEN - 13 years to 17 years. Open to all categories.

CULINARY STUDENT - Current culinary school students. Open to all categories

ADULT BEGINNER - Decorating experience of 2 years or less. Self-taught or less than 30 hours of instruction in cake decorating or sugar art. Open to all categories.

ADULT INTERMEDIATE - Reasonably skilled with 2 - 4 years actual cake decorating experience. More than 30 hours, but less than 60 hours of cake decorating or sugar art instruction. Open to all categories.

ADULT ADVANCED - More advanced skills with 4 - 6 years actual cake decorating experience. More than 60 hours of cake decorating or sugar art instruction. Open to all categories.

PROFESSIONAL - High level of skill. More than 6 years actual decorating experience. More than 90 hours of hours of cake decorating or sugar art instruction. May be decorating for profit or working as a decorator. Open to all categories.

MASTERS - Expert in sugar art. Is known to have mastered specific mediums and techniques. May be an author, instructor, or work in the sugar art business. Has had more than 120 hours of instruction. Open to all categories.

CATEGORIES

SPECIAL OCCASION/HOLIDAY - Any non-tiered cake with a theme such as Birthday, Anniversary, Christmas, Easter, etc. Any sugar medium or technique may be used.

SCULPTURED CAKES - Shaped or carved cakes, cut out cakes, 2-D or 3-D cakes and sculptures. Entries must be REAL CAKE. Minimal use of Styrofoam to complete entry. Any sugar medium may be used. Submit 3 in-progress pictures.

NOVELTY TIERED CAKES - Cakes with two or more tiers. Can be stacked or separated. Should be designed for novelty/special occasion, not including wedding or anniversary. Any sugar medium or technique may be used.

WEDDING TIERED CAKES - Two or more cake tiers decorated for weddings or anniversaries. Any technique or sugar medium may be used.

SPECIAL TECHNIQUES NOT ON A CAKE - Includes entries of fondant, gumpaste, sugar molding, color flow, royal icing, etc. Displayed as an individual technique and NOT as a decoration on a cake. A combination of techniques and mediums may be used, but it must be presented alone and not as part of a cake.

CONFECTIONS NOT ON A CAKE - Cupcakes, cookies, candy, chocolate, etc. An individual entry, not on a cake.

DISPLAY TABLE - This table is for displays not being judged. These can be winnings from a previous show or anything you would like to contribute.

SPECIAL TASTING COMPETITION

White Wedding Cakes and Chocolate Groom's Cakes - This category is judged on taste including flavor, crumb, texture and density and appearance but not decorative skill. You may enter any white cake and/or chocolate cake that you wish. The entry can not contain or be accompanied by icings, fillings, flavored syrups, fruits, crunches, nuts, coconut, cake mixes, etc. Standard vanilla and butter flavorings and extracts are allowed. All types of flours, cocoas and melted chocolate added to the batter are allowed. Chocolate chunks however can not be added to the cake batter. Bring a whole cake - it will be cut for judging. Cake should be at least an 8" round size. The recipe must accompany the entry on a standard 8.5" x 11" sheet of paper with NO identification as to the entrant. Ribbons will be awarded for 1st, 2nd and 3rd place for the white and chocolate cakes. These entries will also receive one ticket entry for the prize drawings. Open to all ages and divisions.