

92nd Annual Upper Midwest Bakers Convention
UMBA Deco Cake – Sugar Art contest
Saturday and Sunday, February 25-26
Treasure Island Casino, Red Wing, MN

Divisions:

Beginner/Student: Less than two years experience

Intermediate/Advanced: More than two years experience

Categories:

Sculpted Cakes- Cut out or shaped cake, iced in any type of icing. You must use real cake for this contest entry. You may use up to 10% rice krispie sheets.

Novelty/Specialty - Cake with a theme such as a Birthday, Anniversary, Christmas, Easter, etc. Any sugar medium or technique may be used. Cake may be tiered. This may be done with Styrofoam dummies.

Wedding Cakes - Cakes with two or more tiers. Any sugar medium or technique may be used. This may be done with Styrofoam dummies.

Rules:

- No pre-registration required, however, on-site registration is required
- **Cakes may be set up Friday, February 24 between 3:00 and 5:00 p.m. or Saturday, February 25 between 8:00 a.m. and 2:00 p.m.**
- **Judging begins promptly at 3:00 p.m. Any cakes delivered after 2:00 p.m. will not be judged, but placed for display purposes only**
- **Winners will be announced at the Saturday evening banquet**
- Entries must be exclusive work of the entrant.
- Cakes are judged on appearance, points will be given for neatness, originality, creativity, colors, and degree of difficulty
- Decisions of the panel of judges is final
- No business identifying marks, advertisements, or photos will be allowed until the completion of the judging, Saturday evening. After judging business cards may be placed by the cakes.
- Cakes are judged with a point system, Gold, Silver, and Bronze awards will be given in each category. All cakes with qualifying points will be awarded medals.
- Best of Show will be chosen by the judges, all cakes qualify for this award
- People Choice will be awarded to the cake with the most votes. Voting for People Choice continues until Sunday at 11:00 a.m., winner announced Sunday afternoon

Cake Decorating Judging Sheet

Cake Number _____

Category (Circle one)

Wedding Cake

Novelty/Specialty

Fondant Cakes

Level (Circle one)

Beginner/Student
(less than 2 years
experience)

Advanced/Intermediate
(more than 2 years
experience)

Judging categories:

1. General appearance-

Does the cake have a pleasing appearance?
Pleasing colors? Correct proportions?
Is the work done neatly?

1 2 3 4 5

Comments:

2. Neatness and precision in decorating

Is the cake iced evenly?
Are borders and scallops evenly spaced?
Flowers are made correctly?

1 2 3 4 5

Comments:

3. Creativity and originality

Is this an original idea?

1 2 3 4 5

Comments:

4. Difficulty of technique and design

Level of difficulty? Balanced designs?

1 2 3 4 5

Comments:

5. Proper presentation

Is it on a clean board or plate that complements
the cake? For wedding cakes- do flowers, candles,
etc. add to the effect or detract from the presentation?
Extra points are given for cup cakes elaborate/tasteful presentation

1 2 3 4 5

Total score _____

Gold (21-25 points)

Silver (16--20)

Bronze (13-15)

Judge's name _____