

2014 Upper Midwest Bakery Association DECO CAKE CONTEST

The 2014 Deco Cake- Sugar Art Contest will again include the Cupcake and Sugar Showpiece Categories which proved to be popular last year. They join the Fondant Wedding Cake and Novelty/ Specialty Categories which have been part of the contest for many years. The Cupcake category will be unique in that entries will be judged on appearance and taste. Contest details are included below.

DIVISIONS

Beginner/Student: Less than two years experience

Intermediate/Advanced: More than two years experience

CATEGORIES

Fondant Wedding Cakes: Cakes with two or more tiers-cake must be covered in fondant. Decorations may be fondant, butter cream, gum paste, royal icing, isomalt or chocolate. Contestants will be asked to provide a list of decorating procedures used in decorating their cake.

Novelty/Specialty: Any cake with a theme such as: Birthday, Anniversary, Christmas Easter, etc. Any sugar medium or technique may be used. Sculpted cakes may be entered in this category. Contestants will be asked to provide a list of decorating procedures used in decorating their cake.

Cupcakes: A display of 6 or more cupcakes which will be judged on appearance and taste. Cupcakes may be arranged on a stand or decorative base. Contestants may include extra cupcakes for the tasting if desired.

Sugar Showpiece: A showpiece made of sugar or Isomalt. Contestants will be asked to provide a list of decorating procedures used in decorating their cake.

Rules

- No pre-registration required, however, on-site registration is required. Registrants must be members of UMBA in order to qualify for Cash Prizes
- Cakes may be set up Friday, February 21, between 3:00 and 5:00 PM, or Saturday, February 22 between 8:00 AM and 2:00 PM.
- Judging begins promptly at 2:30 PM. Any cakes delivered after 2:00 PM will not be judged but placed for display purposes only.
- Gold winners will be announced at the Saturday evening banquet. The remaining awards will be given out at the award ceremony, Sunday at 11 a.m.
- Entries must be exclusive work of the entrant and may not have been entered in any other competition
- 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 must stay on display until the end of the awards ceremony on Sunday.
- 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.
- Best of Show will be chosen by the judges from all of the cakes that qualify for this award. The judges will also chose the Best Tasting award for the best tasting cupcake.
- People Choice will be awarded to the cake with the most votes. Voting for People Choice continues until Sunday at 9:00 AM. The winner will be announced at the award ceremony Sunday.
- Cash prizes of \$100 will be given to the Best of Show, Best Tasting Cupcakes and People's Choice in both divisions. Award winners must be UMBA members in order to receive the cash prizes. If a non member wins Best of Show or People's Choice, they will receive the trophy but not the accompanying cash prize

UMBA CAKE CHALLENGE

Enter the UMBA Challenge at the 2014 Upper Midwest Bakery Convention in Red Wing and win cash prizes of \$500, \$250 or \$125. Since there is no national competition in 2014, UMBA will have our own modified on-site competition this year with cash prizes.

Decorators will compete in wedding cake, fondant and sculpted categories over a 6 hour period on Saturday, February 22. Winners will be announced at the banquet.

To be eligible to compete the decorator must have two years of professional cake decorating experience, submit a portfolio of their work and be employed by a bakery that is a UMBA member. Registration materials are available on the UMBA website and must be returned by January 31, 2014 with contestants being notified by February 7, 2014.

UMBA Cake Challenge Application

_____ I understand that I must be a professional decorator who has worked full or part time for a minimum of 2 years.

_____ My current employer is a dues paying member of the UMBA.

_____ I have emailed a portfolio which provides examples of my cake decorating skills. (Electronic portfolio must include 6-10 examples of your work. Facebook or web site references are not acceptable. Contestants that competed at the Mall of America or UMBA convention in 2012 or 2013 do not need to send a new portfolio)

_____ I also have provided information about my performance in other decorating competitions and/or other information which describes my experience as a cake decorator. (to be used for press releases)

_____ I understand that the above information MUST be postmarked by January 31, 2014.

Name _____ Bakery _____

Address _____ City _____ State _____ Zip _____

Work Phone _____ Home Phone _____

Email _____

Mail to: Lynn Schurman, Contest Chair | 308 Main Street, Cold Spring, MN 56320 -or- Email to: lynn@coldspringbakery.com

For more information, contact Lynn Schurman at 320-685-8681 or lynn@coldspringbakery.com