



Confectionary Arts Competition Rules & Regulations

Get ready to have some fun at the 106th Central Florida Fair; the Confectionary Arts Department is a great place to start. The Confectionary Arts Competition has become one the most popular at the fair and the entries get even more amazing each year.

REGISTRATION

All entry forms for The Central Florida Fair Confectionary Arts Competition must be received by 5:00pm on February 21, 2018. Exhibitors are strongly encouraged to use our fast and free, online entry form, which can be found on our website, www.centralfloridafair.com For further information, please contact Leslye Domingo (407) 295-3247 or Leslye@centralfloridafair.com.

ONLINE ENTRY INFORMATION

1. Find the link on our website www.centralfloridafair.com - select **Competitive Exhibits** and choose what competition to enter.
2. Click the large banner that says "Click Here to Register Online".
3. Go to Login (on the left) and choose Exhibitor as the type of account (you will have to create a new account even if you entered online last year). Choose the option "I am a new exhibitor". If you have to make changes after you've registered select, "I have previously registered".
4. Follow the steps to complete your entries, print your receipt, and you're done!

EXHIBITOR CHECK IN

Entries will be accepted during the following dates and times:

Saturday, February 24, 2018 10:00 am – 5:00 pm
Sunday, February 25, 2018 1:00 pm – 5:00 pm

Entries must be picked up at the same location on: (Entries CANNOT be picked up early!)

Monday, March 19, 2018 10:00 am – 4:00 pm

CONFECTIONARY ARTS DEPARTMENT GENERAL RULES & REGULATIONS

1. For health reasons, exhibited items must not be consumed.
2. Exhibits damaged during travel may be judged, but overall presentation is important. Broken pieces should be left as found.
3. Dummy cakes or real cakes may be used. In the Gingerbread Category the primary structure must be made of real gingerbread. Use of dummy cakes is encouraged due to 3-week length of exhibit and perishable nature of product. If dummies are used, it must be possible to reproduce the item using a real cake. Structural supports for multi-tiered cakes may be used.
4. Any item left after 4:00 pm, Monday will be disposed of, unless prior arrangements have been made with the Exhibit Manager.
5. Judges reserve the right to reclassify any entry or remove those considered to be in poor taste. Decisions of the judges are final. Judges are entitled to cut, probe or dismantle any entry to establish that it is eligible to compete.
6. Each entry must be solely the work of the exhibitor except for the Youth/Child Division, where an adult may bake the cake or gingerbread.
7. Each entry must be submitted on a sturdy base, not to exceed 32 inches. There is no height restriction.
8. No names or advertising permitted on exhibit. A sign will be provided by the Fair, based on data given by the competitor upon registration, and will be placed by piece after judging has been completed.
9. Entering an item in the show constitutes release for photographic and publicity use.
10. Work may be entered by a business or organization, but must show the name(s) of the actual artist(s), in addition to the name of the business or organization.
11. Team efforts are allowed, but all team members must be disclosed and only one ribbon will be awarded (if earned).
12. Cake is to be covered and decorated with any edible material including butter cream, royal icing, rolled fondant, gum paste, pastillage, marzipan, chocolate, etc.
13. Artificial materials and decorations may be used for overall appearance but only decorations made from food products will be judged. Wires, stamens and floral tape may be used with gumpaste and sugarwork flowers.
14. No fountains, lights or candles permitted.
15. Entries will be judged on eye appeal, workmanship, technique, and degree of difficulty, creativity, use of color, artistic design, skill and overall appearance.
16. Exhibitors may attach a 4"x6" printed card to an entry to list Food Product Mediums used (buttercream, royal, fondant, gumpaste, pastillage, candy clay, gelatin, etc.) and Techniques used if an explanation is necessary. Category should appear at the top of the card. Exhibitor's name is to be written on the back of the card only. Information may be used during judging and/or displayed with entry.

CONFECTIONARY ARTS DEPARTMENT

Exhibitors of all skill levels are encouraged to enter. The entries will be entered, judged, and awarded in the following divisions.

CHILD – 11 years of age and under

YOUTH – 12 – 17 years of age

AMATEUR ADULT – hobbyist who isn't paid or compensated

PROFESSIONAL ADULT – to include the following:

- 1) Professionally employed
 - 2) Instructor
 - 3) Receives compensation for baking cakes & cookies
 - 4) Won Best of Show at a cake decorating competition
 - 5) Decorates at the professional skill level
- Note: Adults needs to enter the same level for all entries submitted.

CONFECTIONARY ARTS DEPARTMENT PREMIUMS

Unless otherwise noted, the premiums in the Confectionary Arts Department will be as follows:

Adults	Youth/Child
1 st Place \$60	1 st Place \$10
2 nd Place \$40	2 nd Place \$8
3 rd Place \$20	3 rd Place \$5

CONFECTIONARY ART DEPARTMENT AWARDS

Best of Show Awards:

Confectionary Art Department Adult	\$75 + Rosette
Confectionary Art Department Youth	\$25 + Rosette
Confectionary Art Department Child	\$25 + Rosette

Best of Division Awards (Adult Only)

Confectionary Arts Beginner Adult	\$50 + Rosette
Confectionary Arts Amateur Adult	\$50 + Rosette
Confectionary Arts Professional Adult	\$50 + Rosette

CONFECTIONARY ARTS DEPARTMENT CHILD CATEGORIES

The following classes are designed and restricted to Children, 11 years of age and younger.

Division CCF: CHILD

CAKE – NO THEME

Cake is to be covered and decorated with any edible material including butter cream, royal icing, fondant, gum paste, marzipan, etc. Artificial materials and decorations may be used for overall appearance, but only decorations made from food products will be judged.

<u>Class Code#</u>	<u>Description</u>
CCF-01	Child Cake – No Theme

GINGERBREAD

Real gingerbread must be used for the primary structure. Gingerbread entries can be any three dimensional structure. Any edible material may be used but 50% of the display must be gingerbread. Kits permitted.

<u>Class Code#</u>	<u>Description</u>
CCF-02	Child Gingerbread

DECORATED COOKIES

The display should consist of 2-7 decorated cookies, depending on the size to make a nice display. Cookies may be decorated with any edible decorating material.

<u>Class Code#</u>	<u>Description</u>
CCF-03	Child Decorated Cookies

DECORATED CUPCAKES

This display should consist of 3-8 cupcakes decorated as a theme or for a celebration. Cupcakes may be display on plate or base.

<u>Class Code#</u>	<u>Description</u>
CCF-04	Child Decorated Cupcakes

CONFECTIONARY ARTS DEPARTMENT YOUTH CATEGORIES

The following classes are designed and restricted to Youth, 17 years of age and younger.

Division YCF: YOUTH

CAKE – NO THEME

Cake is to be covered and decorated with any edible material including butter cream, royal icing, fondant, gum paste, marzipan, etc. Artificial materials and decorations may be used for overall appearance, but only decorations made from food products will be judged.

<u>Class Code#</u>	<u>Description</u>
YCF-01	Youth Cake – No Theme

GINGERBREAD

Real gingerbread must be used for the primary structure. Gingerbread entries can be any three dimensional structure. Any edible material may be used but 50% of the display must be gingerbread. Kits permitted.

<u>Class Code#</u>	<u>Description</u>
YCF-02	Youth Gingerbread

DECORATED COOKIES

The display should consist of 2-7 decorated cookies, depending on the size to make a nice display. Cookies may be decorated with any edible decorating material.

<u>Class Code#</u>	<u>Description</u>
YCF-03	Youth Decorated Cookies

DECORATED CUPCAKES

This display should consist of 3-8 cupcakes decorated as a theme or for a celebration. Cupcakes may be display on plate or base.

<u>Class Code#</u>	<u>Description</u>
YCF-04	Youth Decorated Cupcakes

CONFECTIONARY ARTS DEPARTMENT BEGINNER ADULT CATEGORIES

Division BCF: BEGINNER ADULT

WEDDING CAKE – TIERED

Any number of tiers which may be stacked or separated.

<u>Class Code#</u>	<u>Description</u>
BCF-01	Beg. Adult Tiered Wedding

GROOM'S CAKE OR ANNIVERSARY CAKE

All confectionery arts general rules and regulations apply.

<u>Class Code#</u>	<u>Description</u>
BCF-02	Beginning Adult Groom/Anniversary

NOVELTY OR SHAPED CAKE

3D shape or form, it must be a design that could be made in cake.

<u>Class Code#</u>	<u>Description</u>
BCF-03	Beg. Adult Novelty/Shaped

SPECIAL OCCASION CAKE

Display should celebrate a special occasion theme

<u>Class Code#</u>	<u>Description</u>
BCF-04	Beginning Adult Special Occasion

GINGERBREAD

Gingerbread structures may be any three dimensional structure. Primary structure must be made of gingerbread with at least 25% of gingerbread visible. Commercial gingerbread kits and decorations are acceptable. All confectionery arts general rules and regulations apply.

<u>Class Code#</u>	<u>Description</u>
BCF-05	Beginning Adult Gingerbread

MINIATURE TIERED CAKE

Base is not to exceed 12 inches. Tiers may be stacked or separated. All confectionery arts general rules and regulations apply.

<u>Class Code#</u>	<u>Description</u>
BCF-06	Beginning Adult Miniature Tiered

DECORATED COOKIES

The display should consist of at least 5 or more decorated cookies or 1 extra-large cookie to make a nice display. Cookies may be decorated with any edible decorating materials. Cookies may be displayed on a plate or suitable base.

<u>Class Code#</u>	<u>Description</u>
BCF-07	Beginning Adult Decorated Cookies

DECORATED COOKIE BOUQUET

This display should consist of a minimum of 5 cookies (no upper limit) on "sticks" and arranged in a container. Bouquet should represent a theme or celebration. Cookies may be decorated with any edible decorating materials.

<u>Class Code#</u>	<u>Description</u>
BCF-08	Beginning Adult Decorated Cookie Bouquet

DECORATED CUPCAKES

This display should consist of at least 4 cupcakes or mini cupcakes decorated as a theme or for a celebration. Items may be displayed on a plate or suitable base.

<u>Class Code#</u>	<u>Description</u>
BCF-09	Beginning Adult Decorated Cupcakes

SPECIMEN FLOWER

A botanically accurate representation of any flowers or arrangement of flowers. Buds, flowers, leaves, fruits may be included. Entry should be made of gumpaste, pastillage, Mexican paste or cold porcelain. Specimen is to be displayed in a container or vase of competitor's choice. Wires, stamens and floral tape, etc. may be used.

<u>Class Code#</u>	<u>Description</u>
BCF-10	Beginning Adult Specimen Flower

COMBINATION

Any combination of cake, cupcakes, cookies and gingerbread integrated into a specific theme. All confectionery arts general rules and regulations apply.

<u>Class Code#</u>	<u>Description</u>
BCF-11	Beginning Adult Combination Category

CONFECTIONARY ARTS DEPARTMENT AMATEUR ADULT CATEGORIES

Division BCA: AMATEUR ADULT (See above descriptions)

WEDDING CAKE – TIERED

Any number of tiers which may be stacked or separated.

<u>Class Code#</u>	<u>Description</u>
BCA-01	Amateur Adult Tiered Wedding

GROOM'S CAKE OR ANNIVERSARY CAKE

All confectionery arts general rules and regulations apply.

<u>Class Code#</u>	<u>Description</u>
BCA-02	Amateur Adult Groom/Anniversary

NOVELTY OR SHAPED CAKE

3D shape or form, it must be a design that could be made in cake.

<u>Class Code#</u>	<u>Description</u>
BCA-03	Amateur Adult Novelty/Shaped

SPECIAL OCCASION CAKE

Display should celebrate a special occasion theme.

<u>Class Code #</u>	<u>Description</u>
BCA-04	Amateur Adult Special Occasion

GINGERBREAD

Gingerbread structures may be any three dimensional structure. Primary structure must be made of gingerbread with at least 25% of gingerbread visible. Commercial gingerbread kits and decorations are acceptable. All confectionery arts general rules and regulations apply.

<u>Class Code#</u>	<u>Description</u>
BCA-05	Amateur Adult Gingerbread

MINIATURE TIERED CAKE

Base is not to exceed 12 inches. Tiers may be stacked or separated. All confectionery arts general rules and regulations apply.

<u>Class Code#</u>	<u>Description</u>
BCA-06	Amateur Adult Miniature Tiered

DECORATED COOKIES

The display should consist of at least 5 or more decorated cookies or 1 extra-large cookie to make a nice display. Cookies may be decorated with any edible decorating materials. Cookies may be displayed on a plate or suitable base.

<u>Class Code#</u>	<u>Description</u>
BCA-07	Amateur Adult Decorated Cookies

DECORATED COOKIE BOUQUET

This display should consist of a minimum of 5 cookies (no upper limit) on "sticks" and arranged in a container. Bouquet should represent a theme or celebration. Cookies may be decorated with any edible decorating materials.

<u>Class Code#</u>	<u>Description</u>
BCA-08	Amateur Adult Decorated Cookie Bouquet

DECORATED CUPCAKES

This display should consist of at least 4 cupcakes or mini cupcakes decorated as a theme or for a celebration. Items may be displayed on a plate or suitable base.

<u>Class Code#</u>	<u>Description</u>
BCA-09	Amateur Adult Decorated Cupcakes

SPECIMEN FLOWER

A botanically accurate representation of any flowers or arrangement of flowers. Buds, flowers, leaves, fruits may be included. Entry should be made of gumpaste, pastillage, Mexican paste or cold porcelain. Specimen is to be displayed in a container or vase of competitor's choice. Wires, stamens and floral tape, etc. may be used

<u>Class Code#</u>	<u>Description</u>
BCA-10	Amateur Adult Specimen Flower

COMBINATION

Any combination of cake, cupcakes, cookies and gingerbread integrated into a specific theme. All confectionery arts general rules and regulations apply.

<u>Class Code#</u>	<u>Description</u>
BCA-11	Amateur Adult Combination Category

CONFECTIONARY ARTS DEPARTMENT PROFESSIONAL ADULT CATEGORIES

Division PCF: PROFESSIONAL ADULT (See above description)

WEDDING CAKE – TIERED

Any number of tiers which may be stacked or separated.

<u>Class Code#</u>	<u>Description</u>
PCF-01	Professional Adult Tiered Wedding

GROOM’S CAKE OR ANNIVERSARY CAKE

All confectionery arts general rules and regulations apply.

<u>Class Code#</u>	<u>Description</u>
PCF-02	Professional Adult Groom/Anniversary

NOVELTY OR SHAPED CAKE

3D shape or form, it must be a design that could be made in cake.

<u>Class Code#</u>	<u>Description</u>
PCF-03	Professional Adult Novelty/Shaped

SPECIAL OCCASION CAKE

Display should celebrate a special occasion theme.

<u>Class Code#</u>	<u>Description</u>
PCF-04	Professional Adult Special Occasion

GINGERBREAD

Gingerbread structures may be any three dimensional structure. Primary structure must be made of gingerbread with at least 25% of gingerbread visible. Commercial gingerbread kits and decorations are acceptable. All confectionery arts general rules and regulations apply.

<u>Class Code#</u>	<u>Description</u>
PCF-05	Professional Adult Gingerbread

MINIATURE TIERED CAKE

Base is not to exceed 12 inches. Tiers may be stacked or separated. All confectionery arts general rules and regulations apply.

<u>Class Code#</u>	<u>Description</u>
PCF-06	Professional Adult Miniature Tiered

DECORATED COOKIES

The display should consist of at least 5 or more decorated cookies or 1 extra-large cookie to make a nice display. Cookies may be decorated with any edible decorating materials. Cookies may be displayed on a plate or suitable base.

<u>Class Code##</u>	<u>Description</u>
PCF-07	Professional Adult Decorated Cookies

DECORATED COOKIE BOUQUET

This display should consist of a minimum of 5 cookies (no upper limit) on “sticks” and arranged in a container. Bouquet should represent a theme or celebration. Cookies may be decorated with any edible decorating materials.

<u>Class Code#</u>	<u>Description</u>
PCF-08	Professional Adult Decorated Cookie Bouquet

DECORATED CUPCAKES

This display should consist of at least 4 cupcakes or mini cupcakes decorated as a theme or for a celebration. Items may be displayed on a plate or suitable base.

<u>Class Code#</u>	<u>Description</u>
PCF-09	Professional Adult Decorated Cupcake

SPECIMEN FLOWER

A botanically accurate representation of any flowers or arrangement of flowers. Buds, flowers, leaves, fruits may be included. Entry should be made of gumpaste, pastillage, Mexican paste or cold porcelain. Specimen is to be displayed in a container or vase of competitor’s choice. Wires, stamens and floral tape, etc. may be used.

<u>Class Code#</u>	<u>Description</u>
PCF-10	Professional Adult Specimen Flower

COMBINATION

Any combination of cake, cupcakes, cookies and gingerbread integrated into a specific theme. All confectionery arts general rules and regulations apply.

<u>Class Code#</u>	<u>Description</u>
PCF-11	Professional Adult Combination Category

