

# Decorated Cakes

## Department "W03"

**SUPERINTENDENT:** JACKIE McCLELLAND, PhD, Professor Emeritus, NCSU  
jackie\_mcclelland@ncsu.edu

The entries for Decorated Cakes are divided into Adult Professional and Non-Professional, and Junior (non-professional) categories. Professional is defined as a person who teaches/has taught cake decorating or who sells/has sold decorated cakes on a regular basis. Non-Professional is a person who has not taught cake decorating or sold decorated cakes regularly. Exceptional/Special Needs exhibitors are welcome to compete in any of the open classes listed below, or in the Junior (Non-Professional) class by developmental age.

### INFORMATION FOR EXHIBITORS

**Entry Forms must be received by:** September 16, 2016 by 5:00 PM (**Pre-registration is required**)

**Exhibits must be at the Fair :** October 6 - October 9 from 8:00 AM - 5:00 PM or October 10 8:00 AM - 12:00 Noon

You may call the Entry Office for early tag pick up

**Deliver exhibits to:** Education Building

**Judging will be done:** October 11

**Results will be available on:** October 18

**Ribbons and cakes will be released:** October 24, 2016 **POSITIVELY NOT BEFORE THAT DATE AND TIME.** Exhibits left after this date will be discarded unless other arrangements have been approved by the fair.

### RULES AND REGULATIONS:

PLEASE NOTE  
IMPORTANT  
SIZE REQUIREMENT

- Designs should be chosen to adhere to category specifications, and must be on a round base that is no larger than 18" in diameter. Entries that do not adhere to size limitations will be disqualified. Entries in ALL categories whether Adult or Junior Category may not be over 18" high and 18" in diameter, including all decorations, toppings and pillars. Measurements include the platter on which the cake rests.**
- Entrants are encouraged to use Styrofoam to shape cakes and novelty designs. All techniques (including the shape of cake/novelty design) must be possible with real cake. Purchased items used as decoration should be kept to a minimum. **"Cake-shaped" above means round, square, or oblong cake shape, but must adhere to the regulations in rule #1 listed above.**
- Decorated cakes do not need to be in a plastic bag.
- Note: the point system listed below is used to aid judges in selecting winners, but is not the sole factor in the awarding of ribbons and placements. A Best of Show ribbon may be given to the best decorated cake from all non-professional and professional categories, if appropriate.
- Decorated cakes, when released at the close of the Fair, **MAY NOT BE SOLD ON THE FAIRGROUNDS**, by order of the N.C. Health Department.

### CRITERIA FOR JUDGING (\*See rule #4 above):

- I. Overall appearance** ..... 50 points
- pleasing appearance
  - appropriate for occasion
  - shows originality
  - colors appropriate
- II. Techniques and Designs** ..... 50 points
- demonstrates decorating skills
  - repetitive designs should be consistent
  - if Styrofoam is used, the same techniques should be possible with real cake, considering its weight and other properties

### CLASS 101: PROFESSIONAL

**PREMIUMS:** 1st: \$25 2nd: \$15 3rd: \$10

**Lot Number (Note: When registering online with Quick Entries, the department letter is not used.)**

W03100: Decorated for Wedding—Buttercream Frosting, Fondant Icing, or Royal Icing; with Buttercream or Royal Icing Decorations

W03101: Decorated for Wedding—Buttercream Frosting, Fondant Icing, or Royal Icing; with Gum Paste Decorations Only

W03102: Cake Shaped—Buttercream Frosting, Fondant Icing, or Royal Icing; with Royal Decorations Only

W03103: Cake Shaped—Buttercream Frosting, Fondant Icing, or Royal Icing; with Buttercream Decorations Only

W03104: Novelty Shape and Design—Buttercream Frosting, Fondant Icing, or Royal Icing; Your Choice of Decoration Medium(s)

W03105: Other—Combination of frosting/icing and decoration that does not fit Category Above

Best of Show (DO NOT ENTER)..... \$25

### CLASS 102: NON-PROFESSIONAL

**PREMIUMS:** 1st: \$25 2nd: \$15 3rd: \$10

**Lot Number (Note: When registering online with Quick Entries, the department letter is not used.)**

W03107: Decorated for Wedding—Buttercream Frosting, Fondant Icing, or Royal Icing; with Buttercream or Royal Decorations

W03108: Cake Shaped—Buttercream Frosting, Fondant Icing, or Royal Icing with Only Colorflo Decorations

W03109: Cake Shaped—Buttercream Frosting, Fondant Icing, or Royal Icing; with Buttercream or Royal Decorations

W03110: Novelty Shape and Design—Buttercream Frosting, Fondant Icing, or Royal Icing; Your Choice of Decoration Medium(s)

W03111: Other—Combination of frosting/icing and decoration that does not fit category above. (Attempts should be made to use above categories if predominant use of frostings/ decorations fit into one of those categories)

Best of Show (DO NOT ENTER)..... \$25

### CLASS 103: JUNIOR (NON-PROFESSIONAL)

W03114: Ages 4-8—Decorated Cake-Any (Playdough or use of other mediums for decorations are allowed for this age group only.) **This group will not be judged. Only participation ribbons will be awarded.**

**PREMIUMS:** 1st: \$25 2nd: \$15 3rd: \$10

**Lot Number (Note: When registering online with Quick Entries, the department letter is not used.)**

W03115: 9-10 Years of Age—Decorated Cake-Any

W03116: 11-12 Years of Age—Decorated Cake-Any

W03117: 13-15 Years of Age—Decorated Cake-Any

W03118: 16-18 Years of Age—Decorated Cake-Any

Best of Show (DO NOT ENTER)..... \$25

\*\*Items 03115, 03116, 03117, and 03118 should demonstrate decorating skills. **Please note size restrictions for this year. Size restrictions must be followed.** Participants are encouraged to use Styrofoam forms rather than real cake; however, the same techniques and shapes must be possible on real cake. Purchased decorations should be kept at a minimum, but additional limited non-food decorations are allowed.