



Competition Registration Form

Categories: ___ Pie ___ Cupcake ___ Decorated Cookie
___ Bakery Style Cookie ___ Bread ___ Cake Pop ___ Cake

Division: ___ High School ___ Adult 1 (Amateur-not licensed)
___ Adult 2 (<5 years in business) ___ Adult 3 (5-10+ years in business)

Name: _____ Phone: _____

Address: _____

Entry Fee:

- Pie \$20
- Cupcake \$20
- Decorated Cookie \$20
- Bakery Style Cookie \$20
- Bread \$20
- Cake Pop \$20
- Cake \$40

Fee Total: _____

Prizes include: Cash Prizes for 1st and 2nd place

Registration and Entry fee are Due at Check in

***Denotes a LIVE decorating competition. Competition Badge does not grant access to convention. Tickets Sold Separately.**

PURPOSE

Contestants will demonstrate their skills, knowledge, and creative ability in each category.

Pie Competition Rules:

- Bring in your own delicious premade pie, no limitations on flavor or size.
- Pie will be judged on consistency, flavor, and presentation.
- Refrigeration and warmers are available upon request.

Cupcake Competition Rules:

THEME: Garden Party

- Bring in a 6 pack of premade cupcakes.
- Cupcakes **must all be** the same flavor.
- Cupcakes will be judged on consistency, flavor, design and presentation.
- Refrigeration is available upon request.

Decorated Cookie Competition Rules:

THEME:Garden Party

- Bring in your own pre-made decorated cookies fitting the theme provided.
- Must have 6 different designs fitting the same theme.
- Cookies **must all be** the same flavor.
- Cookies will be judged on consistency, flavor, design, and presentation.
- Refrigeration and/or warmers available upon request.

Bakery Style Cookie Competition Rules:

- Bring in your own premade bakery style cookies.
- Must present 6 cookies, and they **must all be** the same flavor.
- Cookies will be judged on consistency, flavor and presentation.
- Refrigeration and warmers available upon request.

Cake Pop Competition Rules:

THEME:Garden Party

- Bring in your own pre-made cake pops fitting the theme provided
- Must bring 6 cake pops- they can be different designs fitting the theme provided.
- Cake pops **must all be** the same flavor.
- Cake pops will be judged on consistency, flavor, design and presentation.

Bread Competition Rules:

- Bring in your own pre-made bread.
- Must be able to cut 6 slices, or have 6 available for taste test.
- May only be one style. Example: dinner roll/sourdough
- Bread will be judged on consistency, flavor, and presentation.
- Refrigeration and warmers available upon request.

Competition Flow(Premade portion):

Each Category will be judged throughout the day! Please check in your baked goods at the registration table at 10a.m on the 11th and we will provide you with a timeline and further instructions. You must be at the judging table while your baked goods are being critiqued or you will be disqualified.

DISQUALIFICATIONS(Premade portion):

Teams may be disqualified for any of the following reasons:

- Failure to check-in during the specified time.
- Failure to bring to the event any of the required items.
- Failure to be at the judging table during critiques.

CAKE COMPETITION RULES:

- **Only two team members are allowed.**
- The base of the cake can be no bigger than 18”x 18” and be no higher than 2 feet and can incorporate any shape. However, form pans cannot be used for the main theme of the cake, i.e. you cannot use a Mickey Mouse form pan to make a Mickey Mouse cake.
- The cake may be layered; frosting or filling to support the theme and decoration.
- A minimum of one (1) piping skill from the list below must be incorporated into the design of your finished cake.
- Competitors will be judged on professional appearance and demeanor. Preferred attire is Chef coats, aprons, hats, dark pants, and closed toe, hard sole shoes.
- Cakes will be judged on consistency, flavor, piping skills, design, and presentation.
- There may only be 2 people per table/team.
- Refrigeration for all supplies available upon request.

WHAT TO BRING TO COMPETITION

Cake & Decorative Items:

Teams are allowed to bring their cakes filled and crumb coated to competition. Teams may bring their filling, frosting, ganache, and rolled fondant. Decorative items must be made at the venue please make sure to take that into account when coming up with a design. Fondant to cover cakes must be made by competitors.

Contestants cannot use manufactured decorations. All decorations need to be made by hand during the competition!!

Kitchen Space:

The workspace will consist of two (2) eight-foot tables provided for each team. The tables will be set up in an “L” formation within a 10’x10’ space. All preparation must be done within the workspace on the tables provided. All equipment and supplies must be contained within the allotted space. Teams will be provided one speed rack, but must bring their own sheet pans.

COMPETITION FLOW

Report (5 Minutes Prior): Teams should report to their designated team kitchen 5 min prior to their set up time with all their equipment and products.

Set up (10 Minutes): Teams will set up their kitchen and prepare for piping skills and production. Set up includes getting any equipment or products out to begin piping skills/production. You may obtain ice, water, sanitize and prepare your kitchen.

Piping Skills (5 Minutes): Each team member in the high school divisions will present two (2) piping skills from the list below. Adult divisions will present four (4) piping skills from the list below. Your designated skills will be provided to you at your set up time. You may not begin decorating your cake at this time. Teams must bring colored frosting, bags, and tips for the piping skills portion of the competition. Students will perform the piping on disposable white cake boards provided by SDBA.

Piping skills will include:

- Large Rosettes (must complete 3)
- Shell border
- Reverse Shell Border
- Hand writing “Happy Birthday”
- Large Pearl Border
- Swirl Border

Production (65 Minutes): Teams will assemble and decorate their cake during this time.

Tasting and Critique (10 Minutes): Teams will present cakes to judges at their team kitchen and provide tasting. Judges will have an opportunity for Q & A during this time. One team member will take their cake to the display table after critique. After 1.5 hours on display the cakes will be cut for audience members to enjoy.

Clean Up (10 Minutes): Teams will have 10 minutes to clean their team kitchen. Fully sanitize and clean tables and exit the competition floor.

POINTS AND DISQUALIFICATIONS (for cake only)

Total points for the cake rubric will be 90. Teams may be disqualified for any of the following reasons:

- Failure to check-in during the specified time.
- Failure to bring to the event any of the required items to decorate the cake.
- Talking to spectators during your competition time.
- Bringing to the event food that has been transported and/or stored so that items could have been exposed to bacteria. Examples would be frostings and cakes not in sealed containers and/or not stored at proper temperature for ingredients.
- Misconduct, which includes any non-prescription drug, alcohol, or unprofessional, unsportsmanlike conduct at the event, during the competition or in activities or locations related to the event. Should any misconduct come to South Dakota Bakers Associations Coordinator's attention, the matter will be investigated, as the SDBA deems appropriate. Any decision and sanction as to appropriate action due to misconduct is at the sole discretion of the SDBA Coordinator and is final. By entering the competition, the competitors agree to accept this requirement as well as other conditions of convention.

In the Case of a Tie:

If teams are tied, the team with the highest Product Taste score will be chosen as the winning team in each category. If that is a tie then the team in each category with the highest score in Product Appearance will be the winner. Questions contact—Logan Gran, SDBA President, at sdbakersassociation@gmail.com