



Rules and Regulations

Theme of Event and Cakes: “Black Tie Affair” *

Targil invites you to join us for our 2nd annual “Spiced Up Cake Competition.” The contest is open to everyone. Along with showcasing many beautiful cakes, we have planned a day filled with demonstrations and activities!

- When:** Saturday, April 14, 2012
- Where:** Targil’s Cooking and Class Facility, Opelousas, Louisiana
- Registration and Fees:** A separate registration form is required for each cake entered. All entry fees are non-refundable.
- Cake Competition Registration Fees:**
- Early Registration by April 5th, \$15 for first cake and \$5 for each additional cake.
 - Registration after April 5th, \$25 for the first cake and \$10 for each additional cake.
- Cake Registration Includes:**
- Table space for your cake.
 - Entry to demonstrations for the day.
- Entrance Fees for Those NOT Entering Competition:**
- \$5 entry fee to view cakes.
 - Additional \$5 fee to view demonstrations for the day.
 - Each adult entry to view the cakes and demonstrations allows one child under age 10 to enter with them for free.
- Prizes:** Prizes will be awarded for 1st, 2nd, and 3rd place winners for each division as well as one Best of Show winner.



Rules and Regulations (cont.)

Division

Categories:

1. **Children 12 & below:** Open to all children ages 12 & below. Each entry will need to have adult supervision to assist with setup. Cakes should only be decorated by the child. Cookie cakes will be accepted.
2. **Children 13 - 18:** Open to all children ages 13 – 18. Cakes may be tiered, non-tiered, sculpted etc.
3. **Novice:** Open to all beginners, with less than 1 year of experience who decorate as a hobby. You can NOT have taught any type of cake decorating or NOT have worked as a decorator. Cakes may be tiered, non-tiered, sculpted etc.
4. **Advanced:** Open to all decorators with 1 – 3 years experience. You can NOT have taught any type of cake decorating or NOT have worked as a decorator. Cakes may be tiered, non-tiered, sculpted etc.
5. **Professional:** Open to all professional decorators with over 3 years experience. If you have ever taught any cake decorating or have worked as a decorator or own/owned your own bakery or decorating business you MUST enter in this division. Cakes may be tiered, non-tiered, sculpted etc.

Judging Criteria:

Cakes will be judged on: Execution of Theme, Overall Appearance, Difficulty of Technique, Neatness (including board covering), Appropriate Use of Color, Creativity (original idea or clever adaptation of another idea, but not a direct copy)

Rules:

- All work on entries must be done by registered participant.
- All cakes must be made solely for the “Spiced Up Cake Competition” and have not been entered in any other competition or put on display before.
- There will be no electrical outlets available for displays.
- Entries may be either real cakes or cake dummies. However, cake dummies must be able to be reproduced in cake form.
- Edible decorations are preferred. Non-edible and bought decorations are allowed but will not be judged as part of the entry.
- Targil reserves the right to refuse any entry from being entered for any reason they deem reasonable.

Cake Set Up and Break Down

Rules:

- Entries will be accepted the morning of the competition from 8:00 a.m. to 9:00 a.m.
- All cakes must remain on display until 4:00 p.m. Displays may be picked up from 4:00 p.m. - 5:00 p.m.
- All displays left after 5:00 p.m. will be discarded.

All proceeds will be donated to the Louisiana Chapter of ICES.

*** “Black Tie Affair” is only the theme of event and for the cakes. “Black Tie Affair” is not the dress code. Please dress casual and comfortable to enjoy a day of fun with us.**