



Qualifier for DSRBA Pillsbury
Creative Decorating Competition
Baton Rouge, La

ORIENTATION: Sunday, July 31, 2011

La. Culinary Institute

6:45am - 7:00am

ALL DECORATORS MUST MAKE ARRANGEMENTS TO ARRIVE ON TIME FOR THE ORIENTATION. INFORMATION EXCHANGED DURING THIS TIME IS VITAL.

Sunday, July 31, 2011

Set-up 7 am - 8 am

Competition 8 am - 12 pm

Judging: 8 am – 4 pm

Sunday, July 31, 2011

Winner Announced between 4:30-5:00 pm

All contestants must have their supplies out of their workstations by 5:30 pm on Sunday.

Photos, competitor sharing and meeting with judges will be announced

Competition Categories

Competition Categories:

- A1 Wedding Cake (Sunday)
- A2 Rolled Fondant (Bring Photos: One overall and Two Closeups)
- A3 Custom Design Cake (Bring Photos: One overall and Two Closeups)
- A4 Flowers & Sprays (Bring Photos: One overall and Two Closeups)
- A5 Sculpted Cake (Bring Photos: One overall and Two Closeups)

National Contest Rules

1. Only one contestant may represent each Affiliate. Affiliates may designate a runner up or alternate who can take the representative's place in case of illness or other reasons. A candidate can only compete for a maximum of five (5) years total. The candidate cannot change affiliates and compete if they have participated in five (5) competitions
2. Contestants will receive a (a) complimentary registration to the IB IE, (b) four nights (Saturday/Sunday/Monday/Tuesday) hotel accommodations from RBA and 2 tickets to the awards reception. Contestants (or the Affiliate association) are responsible for all other expenses (including travel, meals, shuttles, parking, etc.).
3. Contestants must attend the "Contestant Orientation" scheduled Saturday, September 25 from 4:00 pm – 6:00 pm. This will take place at the Convention Center on the show floor. Meet in the registration area and someone will guide you to the location of the Orientation. Contestants must attend the session on Wednesday, September 29 from 10:00 am – 12:00 noon for a debriefing with the judges and a photo session.
4. Contestants may not work or demonstrate product for an exhibitor on the exhibit floor at any time during the show.
5. All professional contestants will complete together on all three days. Preparation time is added to the schedule. Contestants will draw a number to designate a work station.
6. Contestants must complete designated categories on each day. Details will be provided before the competition.
7. All decorative work must be constructed during the contest hours and in the contest area. No pre-fabricated pieces, other than those provided by RBA or otherwise specified, will be allowed.
8. Judges will evaluate finished pieces using the procedures developed by the judges and other members associated with the contest. All judge's decisions will be final.
9. The first place Grand Champion Trophy winner may not compete in the affiliate or RBA Creative Decorating Competition during the next year.

Competition Conditions

Work Space Work Table: Approx. 6-feet, 30" wide and 34 to 36" high. All cakes will be displayed in the judging area once completed.

Equipment mixers, microwaves and refrigeration will be shared by all contestants.

Tools Contestants must supply their own small wares, hand tools, and decorating tools including turntable, bags, tips, colors and **airbrush** (with appropriate accessories.) They should bring a variety of common

tools such as rolling pin, knives, cups, spoons, spatula, bowls, paper, towels and so forth.

It is impossible to prepare a complete list of tools. As a general rule, decorators may bring any tool currently used in their work. This may include: photographs, popsicle sticks, plastic spoons, straws, wooden birch dowels or pegs, balloons, and pipe cleaners (these items may not be used as decorations), and any tool (fondant tools and mats) ordinarily used at work.

New this year: Contestants may use ANY equipment they choose for the competition. This does include the stamps, molds, engraved mats or stencils.

DSRBA will provide tables, electricity and clean-up area, in addition to cake boards, microwave, refrigeration, and mixers.

Materials

DSRBA will provide:

Cakes Layers for wedding cakes

Boards white or gold boards for wedding cake

Clear pastry gel

Contestants may bring: edible glitter, plain rice paper, corn starch, cocoa and lustre dust. Contestants may not bring: pre-made/finished decorations, icing, gum paste, chocolate, poured fondant for piping, coconut, sprinkles, confetti, candy rocks, draggies, or pulled sugar pellets, and all purpose shortening to make decorating icing.

Time:

Contestants must complete work for all five categories within the contest time limits.

Prep-and Clean-up time: Decorators will be allowed into the contest area before the contest begins to set-up equipment, organize work space, pull cake and other supplies from the Pantry, as well as mix/bag colors. They may not make-up any decorative pieces.

Dress

Contestants should dress professionally. This may include chef pants, bakers' white or if their bakery has a standard uniform – they may wear that. Pillsbury will be providing chef's coats to wear over slacks or skirt and shirt. Decorators are encouraged to bring their business cards and holders.

Competition Categories:

Grand Champion Trophy

A1 Wedding Cake (Sunday)

A2 Rolled Fondant (Bring Photos)

A3 Custom Design Cake (Bring Photos)

A4 Flowers & Sprays w/Borders (Bring Photos)

A5 Sculpted Cake (Bring Photos)

Category Requirements:

A1 Wedding Cake

Contestants will be given a choice of either a standard wedding cake kit including a 6" 8" 10" – with a choice of round or square layers from one of the bakery suppliers or may choose to cut their wedding cake from sheet cakes or use a combination of the two options. Using creativity and artistic talent, contestants are to create a wedding cake. The cakes may be stacked, separated or not. The cakes may be cut or shaped. Non-edible and/or manufactured decorations may not be used. The only exceptions are the use of separators or stands and a purchased commercial non-edible wedding cake top. Fresh or silk flowers may be used as a topper only and may not be used on the other layers or around the cake or plates.

This year's competition will require you to create your wedding cake as an appropriate cake for the following scenario:

This year's competition will require you to create your wedding cake as an appropriate cake for the following scenario:

Our bride is Zoe, a 22-year old, energetic, college student. She is marrying Scott Parker. Her wedding will take place on an Sunday afternoon in May. The reception will be at a held outdoor at the local country club, next to the pond .

Zoe loves the vibrant colors of the peacock and wants to incorporated them into the wedding. Zoe wants her wedding and reception to be lighthearted, fun, and relaxing.

The invitations and napkins will incorporate dark purple, aqua blue, silver, and peacock feathers.

Guests will walk through an arch covered in flowers and feathers. Zoe envisions the cake being the centerpiece of the reception, therefore it will be placed on a round table at the entrance to the reception, where the cake will welcome each guest as they walk through the arch.

The dinning tables will be covered in a dark regal purple satin fabric with a aqua blue table runner that has silver accents. Centerpieces will includes vases of various sizes and shapes filled with assorted flowers in various shades of purples.

Zoe will be wearing a simple white calf length gown, that will be adorned with a dark purple satin belt. The belt will have a "broach" made of peacock feathers that is worn to the side. Her shoes will be dark purple with peacock feathers on the heels. Her bouquet will consist of a variety of purple and white flowers tied with a aqua blue ribbon. The groom will be wearing a white shirt with a black vest and an aqua blue tie.

This bride has asked you to create a wedding cake to match her wedding - it is up to you and your imagination to help her dream come true.

She is including her inspiration board to help in the cake design



Inspiration Board 2011



- A2 Rolled Fondant Cake with decorations
 Contestants must prepare an 8" rolled fondant cake with decorations to show 2 or more of the following fondant techniques- quilting, embossing, painting, brush embroidery, quilling, crimping, fondant bows, fondant flowers, fondant swags, molded figures or fondant appliques. You may use buttercream or royal icing to finish your design or create the appropriate techniques. Non-edible decorations will not be allowed. Judging for this category will be for fine detailed work as shown in traditional rolled fondant and this should not become another sculpted piece.
- A3 Custom Design Cakes
 Contestants will ice and decorate quarter sheet cakes using the themes described below. Penalty points will be assessed for failing to conform to the design specifications.

1. Child's birthday cake with figure piping or bubble figure(s) and printed lettering (do not use cake to construct the figures). The theme should be appropriate for children 4 to 12 years old.
2. Adult theme (Theme will be given on the day of competition)
Using a real quarter sheet cake. You may also use up to 6 cupcakes. The cake may be cut or shaped as needed to enhance your design.
This is not to be a sculpted cake.
3. Fall/winter design- Decorate a cupcake pull apart cake using 12-24 cupcake(s) to make a Santa, snowman, turkey, pumpkin or figure appropriate to the fall/winter theme.
4. A figure (either 2 or 3 dimensional) using airbrush and piping with (any style lettering) Only white buttercream may be used and all color must come from the airbrush technique.
Use of your airbrush technique is what is being scored.
BRING YOUR OWN AIRBRUSH.

A4 Flowers and Sprays with Borders

Contestants will decorate three 1/4 sheet cakes with flowers and sprays (flower, stem and leaves) with borders. Each of the three borders should be different. Avoid using the standard shell border.

1. Display One: Use two or more kinds of flowers which must include roses (a mixed bouquet) using flowers either from the list below or other flowers of the contestant's choosing as long as they are recognizable..
2. Display Two: Create sprays that are appropriate to a season of your choice. The flowers must be different from display one and two. Contestants may select flowers from the list below or other flowers of their choosing as long as they are recognizable.

Flowers and foliage from which they may choose are:

- Rose, Daisy, Lilly of the Valley, Daffodils, Poinsettia, Pine Cone, Pine Boughs
Iris, Mum, pansies, violets, Stargazer lilies, orchids or Carnations

FOR BALANCE, WRITING MAY BE NECESSARY – USE IF APPROPRIATE.

A5 Sculpted Cake (free style)

Contestants will be provided with two ½ sheets and/or rounds, and cupcakes if desired. Using creativity and artistic talent, contestants may decorate, sculpt or cut-out the cake in any design. The design must be 3-dimensional. Structural supports may be used but all supports must be covered with icing. If any non edible surface shows (other than the base board that the cake is sitting on) you will receive penalty points.

Judging Procedures

Evaluations will be conducted in two phases.

Winner:: Judges will evaluate each contestant's total work, evaluating product in each category and assigning points using the criteria noted on the scoring sheets. Judges will work independently. During Phase 2, RBA staff will tally and average the raw scores. The Gold, Silver and Bronze will be determined by total score. Contestants who did not complete one or more categories will not be considered for the Grand Champion Trophy.

Scoring Sheets

The scoring sheets are meant to help judges organize their thoughts assign a point value to each standard. It is important that a judge evaluates all contestants in one sitting, and work through one category at a time.

Penalties

Being eliminated from consideration for the Grand Champion Trophy prizes will penalize contestants who fail to submit a work-piece in any category.

Candidates may earn medals and prizes in any category for which they submitted work. However, contestants who fail to submit work pieces in two (2) or more categories will not be considered for 1st, 2nd or 3rd place for any category, regardless of their craftsmanship.

Judges will assess other penalties only in cases where a contestant failed to follow directions for the category, or ignored the category criteria. The penalty is a percentage (1 to 10 percent) assessed against the total score within the category. Penalties will affect the Grand Champion standings. It is less certain that penalties will prevent a decorator from taking a category medal. Judges will factor in the penalty into their final selections for category winners.

DSRBA Judging Criteria and Standards:

Below are the standards for this contest. Scoring in each category will use some or all of these standards.

General Appearance

The Cake	level on top with good straight sides, logical height
Tubing	uniform and free of air bubbles, starrng should be equal, uniform and no points, flowers should show definite petals
Hand work	smooth, free of small drying cracks, precision, neatness
Overall Design	Balanced, proportioned, appropriate to technique or them, not over-decorated, stability of structure

Cake Covering and Icing

Contestants will be supplied with prepared buttercream and other types of icing, plus fondant.

Buttercream	texture smooth and flawless, no air bubbles or water spots, no thicker than ½” and no crumbs or show through
Royal Icing	light and smooth, no air bubbles, knife or sanding marks, flawless color. (A mix is available.)
Rolled Fondant	a matte finish, smooth and flawless, rimmed properly no patches. No thicker than 1/2”.

Flowers

Buttercream or Royal	definite shaped petals with proper form, correct number of petals, coloring and detail as close to nature as possible
Arrangements, Corsages, Bouquets	balance of design, and proportioned to one another
Leaves	appropriate to flower, proper size, coloring as close to nature as possible

Borders, lines, string and scroll work

Neatness	cake centered on the board; no excess icing on cake or board, the covering, piping, and hand work smooth, free of small drying cracks, and demonstrating precision. Contestants will need to bring the border in a ½ inch instead of icing the entire board.
Borders	should be in proportion to the cake size and other decorations
Shells	rounded, evenly spaces, definite ridges, no wiggles or blobs.
Stars	uniform, evenly marked and executed.
Filigree, line and string work	fine, neat, delicate with no flaws, even or uniform in size.

Colors, choice & use

Color	consistent shading, balanced and harmonized, and appropriate to theme or decorative motif.
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Decorations

Garnish ribbons, draping etc must be made with fondant, buttercream or other icing

Confectionery Painting (if used)

- Buttercream using colors or colored icing, brush into a pattern. Neat, smooth, no bleeding.
- Royal clear, crisp lines, with shading and highlights
- Fondant Patterns painted within lines no feathering or blurring; light and dark shading, and finished painting should be outlined with fine line
- Chocolate Painting shading using different chocolates, be crisp and clean no feathery, blurred or smudged lines.
- Spatula Painting neat, show good perspective, should not spill over sides and no show-through
- Molded Figures proportioned and life like in appearance and coloring.

Sculpted Cakes

Cut and shape, use of 2 and 3 dimensional elements, sturdiness of construction (dowels and other non-edible materials may be used, but use of edible materials (dry pasta) encouraged.

Difficulty of Technique

Creativity and Originality

Sanitation and Safety

Judges will be sensitive to the use of safe and sanitary supports (avoid, if possible, using wire, non-edible materials such as tooth picks etc).

For questions about the contest rules,
Contact the CDC committee chairperson, Jennifer Atwood, at
cdc@bakingmemories.com