

(233) Cake Decorating, Cupcakes

PACKING: All contestants are responsible for the packaging, transporting and proper handling of their competition entries.

DELIVERY: All items must be brought to the Convention Wednesday morning and removed from the premises by Saturday morning.

DISPLAY: Entries must have a display card securely attached to the project with the following information neatly printed or typed: event, student's name, school name. Display card must be clearly visible.

WCA STUDENT CONVENTION IS NOT RESPONSIBLE FOR ENTRIES LOST, STOLEN, OR DAMAGED.

RULES

1. Entries in Cake Decorating must be entirely edible.
2. Each entry must have 1 dozen cupcakes.
3. All cupcakes must be in foil or paper baking cups.
4. Entries must arrive in satisfactory exhibition condition.
5. A brief explanation of the entire creation process should be included so that the judges can understand the time and level of difficulty involved in producing the cupcakes.
6. Judges will consider the uniformity of design for all 12 cupcakes, colors chosen, techniques used and overall appearance of the cupcakes. Cupcakes using fondant will not be accepted at this time.
7. The colors and arrangement should enhance the theme.
8. No entry space should take up more than 2 ft. by 2 ft. on a table.

Hints from the Judges

1. It is not mandatory that every cupcake is exactly the same, but that they flow with the same theme.
2. Your cupcakes will be sitting for a few days, so you might need to make your frosting a little stiffer to hold well for the travel and judging period.
3. We like to know your creative process so please include a written explanation of what event you would be making your cupcakes for. This will allow for more points for creativity in design.
4. Finishing well! Finishing is where you put the final touches on your arrangement of cupcakes. Whether you place them on a platter or in a shape, on a placemat, etc.

JUDGING CRITERIA

AREAS OF EVALUATION	POSSIBLE POINTS
I. Choice	
A. Selection of theme	5
B. Difficulty of theme	5
C. Colors chosen	5
D. One dozen cupcakes	5
E. Cupcakes in baking cups	5
II. Workmanship	
A. Color expression thoughtfully planned	10
B. Neatness	20
C. Uniformity of color	10
III. Technique	
A. Textural effects	5
B. Uniformity of design(s)	10
C. Craftsmanship confidently expressed	10
D. Selection of finishing	10
Total Points	100