

Number	Entry	Category	Registration Requirements
<b>233</b>	<b>Cake Decorating, Cupcakes</b>	<b>Display</b>	Sign up on student registration form. Submit project info online. Dates on website.

## PACKING

All contestants are responsible for the packaging, transporting and proper handling of their competition entries. No entry may exceed 40 pounds in weight or exceed more than two or three feet in its longest dimension (depending on the category entered.)

## DELIVERY

All items must be brought to EXCEL Convention at registration and removed from the premises Friday night after award ceremony.

## DISPLAY

Entries must have a typed or neatly printed display card or label securely attached and clearly visible in the following format:

<b>Student Name</b> City, State Division (Junior/Senior) Category (i.e. Oil Painting)
--

## RULES

- Entries in Cake Decorating must be entirely edible.
- Each entry must have 1 dozen cupcakes.
- All cupcakes must be in foil or paper baking cups.
- Entries must arrive in satisfactory exhibition condition.
- 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.
- 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.
- The colors and arrangement should enhance the theme.
- No entry space should take up more than 2 ft. by 2 ft. on a table.

## Hints from the Judges

- It is not mandatory that every cupcake is exactly the same, but that they flow with the same theme.
- 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.
- 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.
- 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**

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