

A FAMILY FRIENDLY FUNDRAISING EVENT
CELEBRATING 10 YEARS OF CHARITABLE GIVING



Birthday
Dreams

10

Bringing Birthday Smiles
To Homeless Children
birthdaydreams.org



May 4, 2019
11:00 am - 2:00 pm

Renton Pavilion
Event Center
233 Burnett Ave S.

**Professional, Amateur and Youth Cake Competition
Rules, Guidelines and Additional Information**

Event Information

On Saturday, May 4, 2019, Birthday Dreams will be celebrating 10 years of bringing joy and hope to homeless children with a fantastic 10th birthday party! We are planning a day with fun-filled activities. Envision a carnival atmosphere with games, Minute-to-Win-It competitions and prizes galore! Also, what would a birthday celebration be without cake?! Participate and have fun in the cake walk where everyone can take home a cupcake of their own! In addition, our bakers will have a chance to showcase their talent in the cake competition. This is our spring fundraiser and will raise money to allow us to provide lots of birthday smiles to many more homeless children. To help raise funds, attendees will have the ability to bid on cakes throughout the event. Auction winners will be announced by 2 pm. Thank you for being a part of such an important event!

The event will take place at the Renton Pavilion Event Center (233 Burnett Ave S, Renton, WA). The event starts at 11 am and ends at 2 pm. Judging will be finished by 1:30 pm and winners will be announced.

Competition Categories

The competition is divided into 3 categories:

Professional: Open to all professional cake artists, cake decorators and teachers.

Amateur: Open to all hobby bakers, cake decorators, and non-professionals. Amateurs must have a Food Handling Permit. There is a \$10 to take a test and receive your card. <https://www.foodworkercard.wa.gov/>

Youth: Open to all youth, 18 or younger.

All aspects of the baking and decorating are to be done by the entrant, with the exception of help building non-edible structures.

Theme

There is no theme. Let your imaginations run wild, but more importantly, HAVE FUN! Each competitor has the freedom to create the best possible presentation. 95% of the cake must be made of edible materials. Items that are not edible must be obvious, like structure, lighting, special effects or wires for flowers.

Arrival Time and Information for all Cake Competitors

Load in for all cake competitors will be between 9:45 and 10:30 am. You may temporarily park on the north side of the pavilion and bring your cake in through the north doors. Please find alternative parking as soon as possible so that other competitors can easily unload their cakes. You are welcome to bring someone to help you setup.

An event volunteer will check you in at the check-in desk. The event volunteer will issue you an event wristband, and show you to the Cake Competition Exhibit area. You will be issued a number which will correspond to a location on the table. No names will be associated with the cakes until after the judging.

Cake Display

The display tables are 6' long, "pre-skirted" with black tablecloth. Each competitor will have 36" for their display. The maximum diameter for the cake board is 30", with no height restrictions.

All cakes *must* be final and fully assembled with the exception of small details. You will NOT fill, stack, frost, or heavily decorate your entry during set-up. You will ONLY be allowed to add small details such as cake toppers, assembled figurines, or last minute/quick additions. There will not be any utensils, sinks, paper towels, or any other materials for you to use in this room or throughout the venue.

The display must be solely the work of the person on the entry form. The organizers have the right to use photographs taken of competitor's displays for commercial purposes.

Prior to judging, no names or advertising will be allowed on the table. After judging has completed and names and/or awards have been announced, competitors may place business cards and/or brochures next to their display within their 3' area on the table.

We encourage each competitor to title your creation and provide a brief description (less than 150 words). Send this information to events@birthdaydreams.org by Thursday, May 2nd. Providing this will allow judges and guests to learn about your concept and inspiration.

Judging

Judging will begin between 10:30 am and 1:30 pm of which all submissions will be scored during the judging round. Your creation will remain on display until 2 pm.

Judges will be evaluating your piece on: taste, creativity, and technical skill. **Competitors from the Amateur and Professional category must include a small tasting such as a 4" diameter cake or 4 cupcakes.**

Judges' decisions are final.

Criteria

- Maximum diameter for the cake board is 30".

- The entire cake must be 95% edible and non-toxic. Only cake boards, wires for flowers and support are allowed for inedible items. This does not apply to the Youth competitors.
- Entries must be at least 75% real cake. Up to 20% can be rice cereal and 5% can be other materials (moving parts, electrical, other special effects, etc.).
 - Cake must be covered with edible materials.
 - Toppers or anything added to the outside of the cake must be handcrafted and made of edible material. Store bought decorations will be judged accordingly.
- Use of non-toxic items (luster dust, disco dust, etc.) IS permitted.
- Electricity will be available upon request.
- No cheesecakes please.

Awards Ceremony

Winners will be announced at 1:30 pm. The first place winner in each category will receive a Birthday Dreams Cake Competition trophy. Other prizes will also be awarded. Competition prizes are subject to change at any moment leading up to the event and at the discretion of Birthday Dreams. Competitors do not have to stay for the entire event, but are encouraged to be present for the awards ceremony.

Removal of Entries

Youth cakes and cakes that do not sell in the auction should be removed by 2:30 pm. In this case, the competitor has the option of taking the cake home, or we can donate it to a local shelter. If the cake is present at 2:30 pm, it will be donated.

FAQ

Q: What happens if my entry gets damaged in route to the competition?

A: We suggest taking pictures of your completed piece before traveling in case of accidents. Judges will use the printed picture at their discretion when evaluating your entry.

Q: What are some things judges look for in a competition piece?

A: Are your boards covered? Is there any cake, wires, etc. unintentionally exposed? How many techniques have you used? Is your design cohesive? Does it meet the rules or requirements? Overall appearance? Creativity? Taste?

Q: I signed up to enter, but now cannot participate.

A: We will miss seeing your amazing creation, but because this is a fundraiser, we will be unable to refund your entrance fee.

Q: May I win the auction for my own cake?

A: Yes! You may bid on and win any cake in the competition, including your own.

Note: We are also looking for cupcakes for the cake walk. Let us know if you are able to provide cupcakes, also.