

2016 Great American Cake Show Divisions and Categories

Division A – Wee Ones – Ages 7 and Under

Categories: A1. Any cake you like A2. Cupcakes (minimum of 6) A3. Cookies (minimum of 6)
A4. Specialty Division - Food

Division B – Youth – Ages 8-12

Categories: B1. Any cake you like B2. Cupcakes (minimum of 6) B3. Cookies (minimum of 6)
B4. Specialty Division - Food

Division C – Teen – Ages 13-17

Categories: C1. Any occasion/novelty – non-tiered C2. Any occasion/novelty – tiered C3.
Cupcakes (minimum of 6) C4. Cookies (minimum of 6)
C5. Specialty Division - Food

Division D – Beginner

One who has been decorating less than 2 years, has had no more than three courses of cake decorating including online courses and has not worked in a bakery.

Categories: D1. Any occasion/novelty – non-tiered D2. Any occasion/novelty – tiered
D3. Cupcakes (minimum of 6) D4. Cookies (minimum of 6)
D5. Special Techniques D6. Specialty Division - Food

Division E – Intermediate

One who has been decorating for 2 to 3 years, decorates solely as a hobby or one who has completed at least four cake decorating courses including basic Wilton courses or online cake decorating courses.

Categories: E1. Any occasion/novelty – non-tiered E2. Any occasion/novelty – tiered
E3. Cupcakes (minimum of 6) E4. Cookies (minimum of 6)
E5. Special Techniques E6. Specialty Division - Food

Division F – Advanced

One who has been decorating for 3 to 4 years, decorates primarily as a hobby or one who has completed at least five cake decorating classes including online classes. Must not meet any of the qualifications under the semi-professional division.

Categories: F1. Any occasion/novelty – non-tiered F2. Any occasion/novelty – tiered
F3. Cupcakes (minimum of 6) F4. Cookies (minimum of 6)
F5. International/Special Techniques F6. Specialty Division - Food

Division G – Semi-Professional/ Professional/ Masters

One who has been decorating for more than 5 years and sells cakes, may teach (or has taught) cake decorating classes and/or advanced cake decorating techniques, is/or has been a shop owner, a Pastry Team member, has made TV show appearances, derives at least 10% of earned income from the sale of cakes, works in a commercial bakery, or has taken over 40 hours of instruction from recognized professional instructors.

Categories: G1. Any occasion/novelty – non-tiered G2. Any occasion/novelty – tiered
G3. Cupcakes (minimum of 6) G4. Cookies (minimum of 6)
G5. International/Special Techniques G6. Specialty Division - Food

Division H – Maryland Mystery Cake – This cake challenge is based on the theme “Maryland”. This division will encourage several cake techniques and challenge your creative cake design ability. Registration for this division will close August 27, 2016. After the registration deadline, a clue a week for up to 7 weeks will be emailed to the participants. All clues are to be worked into the design of the cake. Dummies are to be used for cake, minimum 2 tiers no more than 3 tiers any shape and design, finished cake must fit in the 16 X 16 display area per entry at the show. *The judge’s vote will count as 50% of the score and the other 50% will come from the people’s vote.* This division is open to any willing participant at any level.

Division J – Sculpted- Any cake that has been cut or carved to form a particular 3-dimensional shape that cannot be obtained from a cake pan alone. Internal supports will be allowed and are encouraged. A minimum of three (3), in-progress, step-by-step photos showing the actual carving of the cake is required. Rice cereal treats are allowed, but cannot be more than 10% of the display. This is a cake sculpting division. This division is open to any willing participant at any level.

Division K – Specialty Division - Food. This year’s theme is “Food”. Any kind of food is acceptable, there are no size or quantity minimums. Display board should be a minimum of 8”, but not be larger than 16”.

Division L – Showpiece Division - This division is open to any willing participant, at any level, willing to make a showpiece of Chocolate or Isomalt.

Division M – Winners Circle

First place winners from other cake shows- not judged- no entry fee but must pay admission fee to show

Description of Categories

Any occasion/novelty – non-tiered: Cakes in this category may be made using any medium (buttercream, royal icing, rolled fondant, candy clay, piping gel, etc.) or method (airbrushing, color flow, piped flowers, molding, drop stringwork, etc.) Cutout cakes or unusually shaped cakes can be made of Styrofoam so long as they can be easily made of cake (there must be a pan in the shape of the Styrofoam such as a ball or star. Anything else would be considered a sculpted cake.

Any occasion/novelty – tiered: Same as above, with at least two tiers, either stacked or separated.

Cupcakes/Cookies: - Must be real and a minimum must be submitted.

Special Techniques: Cakes entered in this category should highlight one or more special techniques. Examples would be needlework, cocoa or food color painting, bas relief, applique, crimping, lace points, bridge/extension work, gum paste dolls, etc. Typical mediums include rolled fondant, royal icing, gum paste, pastillage, pulled/blown sugar, and marzipan. Note that some special techniques may be incorporated in other categories as well.

International/Special Techniques: In addition to the Special Techniques listed above, cakes identifiable as following a particular foreign style such as Lambeth, Nirvana, South African, Australian, etc. should be classified here.

Specialty Division: The theme of this division will change each year. You must create a display to fit the chosen theme. This year’s theme is “Food”. Any kind of food is acceptable, there are no size or quantity minimums. If it is a carved or sculpted shape, you must submit three (3) in progress, step-by-step photos showing the actual carving of the cake. Any icing medium is allowed (fondant, buttercream, etc.). Display board should be a minimum of 8”, but not be larger than 16”.