



**Rules for 2008 Pastry Chicago Student Cake Decorating Competition, May 5, 2008  
At the Eli's Cheesecake, 6701 W. Forest Preserve Drive, Chicago, IL 60634**

Entry Info must be received by Renee Bohus by the end of the day on **April 28, 2008**

Must present a 3 tiered, dummy cake at the competition

Cake construction must have a 6ö cake dummy, 10ö cake dummy and 12ö cake dummy. Tiers can be of any shape.

The total dimensions of the cake (including decoration) can not exceed 18öw x 18öd x 22öh

You have from 5pm - 6pm to set up your cake, space is limited, no working on the premises is allowed

All decoration must be edible with the exception of wire/toothpicks to attach decorations to the cake layers, a cake board and the cake layers themselves

Theme-öBaby Showerö: The cake presented must reflect the theme of the competition

Each Entry must be the sole work of the entrant

The judging will begin at 6pm until completed

Demonstrations will take place from 6pm to 7pm

Winners will be announced at approximately 7:30pm

**Prizes will be rewarded as follows:**

Every Participant will receive a Certificate of Participation and complimentary box of chocolates

Third Prize for High School & Culinary Level Students ö KitchenAid hand mixer or stick blender

Second Prize for High School & Culinary Level Students ö KitchenAid food processor

First Prize for High School & Culinary Level Students ö KitchenAid mixer



### **Judging Criteria:**

1. 40% Design
  - Theme Represented
  - Shape & Overall Flow
  - Technique
  - Level of difficulty (flowers, sugar work, air brushing, etc.)
  - Originality
  
2. 30% Workmanship
  - Cleanliness
  - Professionalism
  
3. 30% Presentation
  - Three Tiers (6, 10, 12 layers)
  - Within total dimensions