



**Rules for 2007 Pastry Chicago Wedding Cake Competition, March 7, 2007  
At the College of DuPage, 425 Fawell Blvd., Glen Ellyn, IL**

Entry Info must be received by Renee Bohus by the end of the day on **February 28, 2007**

Must present a 3 tiered, round dummy cake at the competition

Cake must have a 6ö, 10ö and 12ö round layers

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

You have from 5pm - 6pm to set up your cake, space is limited, no working on the spot 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-öLoveö: 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 till completed

Demonstrations will take place from 6pm to 8pm

Winners will be announced at 8pm

**Prizes will be rewarded as follows:**

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

Second and Third Prize for each level ö Waiting for donations (Expecting something from Kendall and Wilton)

First Prize for Culinary Level Student ö FPS Master Continuing Education Class with Chef Nicolas Lodge

First Prize for High School Level Student - FPS Amateur Continuing Education Class with Chef Laura Ragano



### **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