

Wedding Cake

ENTRY DEADLINE – **September 8th, 2019**

COMPETITION DATE – September 16, 2019

ACF Competition Category – C-4

COMPETITION PRIZES

Wedding Cake		Student Wedding Cake		Culinary Diploma:	
1st Place	\$500.	1st Place	\$250.	69 or below	
2nd Place	\$300.	2nd Place	\$150.	Bronze:	70-79.99 points
3rd Place	\$250.	3rd Place	\$100.	Silver:	80-89.99 points
				Gold:	90-100 points

Medals will be awarded to each individual, if warranted.

QUICK NOTES:

- This competition will take place on September 16th
- The Competition fee is \$100.00 per entry, \$50 for Student Wedding Cake
- Deadline to submit entries is extended to: **September 8th, 2019**
- The Application Form and Application fees **MUST** be turned in by the deadline
- In order to be considered to compete, individuals must submit the required information by the deadline - **ONE Application Form MUST be filled out per entry**
- **There will be no limit on the number of wedding cakes entries submitted**

----- PLEASE READ ALL INSTRUCTIONS CAREFULLY -----

This competition is open to all chefs and pastry chefs and will take place in conjunction with the FRLA Show at the Orange County Convention Center. Wedding Cakes must be **set up by 8:00 a.m.** on September 16th at the Culinary Arts Competition Tasting Arena.

Registration is completed through our website (<https://www.eventbrite.com/e/2019-acf-culinary-arts-competition-registration-62899701701>) which will also accept your application Fee of **\$100.00 PER SHOW PIECE, or \$50. For Student Wedding Cake** being entered. Awards will be given simultaneously with the Hot Food Competition awards, after the conclusion of their competition, September 16th at the Culinary Arts Competition Tasting Arena.

RULES AND REGULATIONS

- 15 days before the competition, competitors will be notified of their selection, receive all documents for competition, time schedules, map of entrances to the convention center.
- Centerpieces must be set up by **8:00 a.m. on Monday, September 16, 2019** at the Culinary Arts Competition Tasting Area. The show committee will skirt and top all display tables. Set up is available from 6:00 am to 8:00am.
- **Centerpieces will remain on display, but must be removed after the Awards Ceremony on Thursday**

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- Centerpiece will be judged by ACF Judges using ACF Judging Guidelines. All decisions by the Judges are final.
- Table space will be given with a number when checking in. All registered contestants will be able to pick up a show badge at the Chef's check in area at the loading dock for admittance onto the show floor.
- The Show Committee is not responsible for any lost equipment breakage.
- All competitors should be in Chef's Jacket for the award ceremony.
- Student Wedding Cake is open to Students and Pastry Cooks only with less than 3 years of professional experience.
- Any centerpiece can be finished on site before presentation, but competitors will be penalized on non-respect of cleanliness of the area.

CATEGORIES RULES AND REGULATIONS:

THEME: The theme is **MANDATORY** to both categories. This year's theme will be . . .
"Pirates"

CATEGORY C: WEDDING CAKE

- Minimum of three tiers with a maximum display area of 36" x 36"
- Choice of medium such as sugar paste, rolled fondant, royal icing, chocolate, marzipan, buttercream and sugar
- Non-edible materials can be used to support each tier and a limited amount of wires can be used for gum paste flowers
- No dummy cakes are permitted.
- Incorporated along with your wedding cake should be a separate small version for tasting.
- Any form of edible decorations are allowed (sugar, pastillage, marzipan, gum paste, rolled fondant, etc.)
- No non edible decorations allowed (flowers, plastic, etc.) All decorations are to be made of food product (gum paste, fondant, etc.)

CATEGORY E: STUDENT

- This category is designed specifically for culinary students that are registered in either an ACF apprenticeship program or in a post-secondary or secondary culinary educational program. The goal of this category is to reinforce the basic execution of fundamentals by the students not to force them to display advanced creativity during a period when learning and practicing basic skills are

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necessary. This category is also open to pastry cooks who have less than 3 years of professional experience.

1. Competitors will be judged on one wedding cake. Skills in piping, marzipan, chocolate, icing application, proper slicing and layering should be employed. Cakes should be sliced for review by judging panel.
- Proper slicing and construction of layers, will be evaluated.
 - Competitors must demonstrate proper baking and pastry skills with emphasis placed on the preparations and edibility. Preparations such as genoise sponge, chiffon sponge, high ratio cake, Bavarian creams, diplomat creams, and mousses are some examples of appropriate, but not limited to, construction materials. Outstanding baking and pastry is dependent on accuracy of measurements and proper handling of ingredients. Competitors should therefore focus on all the basic methods of preparation and handling techniques.
 - Judges will slice and taste each cake, flavor, texture, and taste are 1/2 of the total score.
 - Any ties will be decided by the taste score.
 - Judges reserve the right to refuse tasting of any entry in this category, resulting in a score of “0” for taste and flavor categories.

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CHEF’S WAIVER FORM

The Chef’s Waiver Form page needs to be SUBMITTED DIGITALLY ONLY! Please send your completed form to marketingchefs@acfcfc.com

FOR VALUE RECEIVE, the undersigned participants in the competition entitled “Wedding Cakes” that is held by The American Culinary Association-Central Florida Chapter (ACF-CFC) on September 16, 2019, at the Orange County Convention Center.

1. The ACF-CFC and its sponsors are authorized to use the name and likeness of the undersigned for advertising, promotion or any other lawful purpose as desired by the ACF-CFC and/or its sponsor(s).
2. All recipes, food products, methods and procedures utilized or produced by the undersigned, while participating in the promotion shall become the product of the ACF-CFC and/or its sponsor(s) for use in advertising, promotions or any other lawful purpose, as desired by the ACF-CFC and/or its sponsor(s).
3. The undersigned waives any right to inspect, approve or review any advertising copy, promotion or other lawful use that may be utilized in connection with this promotion.
4. The undersigned releases, discharge and agrees to hold harmless the Sponsor, their nominees or agents, from any liability by any advertising, promotion or other lawful use whatsoever, whether intentional or otherwise, that may be utilized by the ACF-CFC and/or its sponsor unless it can be shown in a court of competent jurisdiction that the Sponsor was negligent.
5. The undersigned waives any claims or demands for compensation from any of the above, except for any prize, which the undersigned might win from the promotion.

Chef: _____
Printed Name

Signature

Chef’s Employer:

By: _____
Owner/Manager

Date:

Please return with Application by the Deadline of August 31, 2019