

Casablanca's 70th Birthday!



**CAKE
COMPETITION!**

Greetings,

The Festival of the Arts BOCA is announcing its Cake Decorating Competition in honor of Casablanca's 70th Birthday to be held on Friday, March 9 at Mizner Park Amphitheater in Boca Raton, FL. The competition will start at 5:00 pm and all entries must be set in place by this time. Entries are open to all current high school students. Everyone who participates in the cake competition will be given a ticket to Casablanca with the Boca Symphonia conducted by Constantine Kitsopoulos at 7:30pm in the Mizner Park Amphitheater.

Prizes:

1st Place Prize: Mizner Park Gift Certificate in the amount of \$200

2nd Place Prize: Mizner Park Gift Certificate in the amount of \$100

3rd Place Prize: Mizner Park Gift Certificate in the amount of \$50

Rules:

1. Prefabricated cake mixes and icing products are not allowed! Be prepared to answer questions from the judges and have your cake batter recipe available. All base components should be made from scratch. Decoration candies and garniture can be purchased, though hand made items will score higher.
2. You must provide a name for your entry. Any table tags you bring should not identify you or your property, until after the judging period. A numbered table tag, with category ID, will be provided to identify your entry. Identifying table tags are welcome after the judging period is completed.
3. You should bring your cake or centerpiece in finished condition, though final assembly time, on the display table will be allowed. Entries must be ready for judging by 4:45pm. You will be allowed access to the area at 4:00 pm.
4. Tasting will not be a portion of the judging criteria; However, all ingredients must be edible, and subject to verification. Visual appearance is most important!
5. Maximum size must not exceed 30x30 inches, or 36 inches in height
6. You do not have to be an ACF member to enter this competition, though the criteria on this page may be judged by ACF Chefs and other industry professionals.
7. Cakes may be of any type, such as wedding, novelty, or celebration style, as long as everything is edible. Stacking materials would be the only exception.
8. Cake entries must have one portion cut from any area of the cake and displayed on a plain white plate. This portion will not be judged for taste, though it should display the assembly of the internal ingredients. After judging, it will be your option to offer the cake for tasting among the vendor fair attendees.
9. Judging will consist of the following components: First Impression, Originality, Variety of Skills, Symmetry and Proportion, and Attention to Detail.
10. The decision from the judges is final.

RSVP for Entry must be submitted no later than **Wednesday, February 15th 2012.**

Send your entry submissions by email to Brielle deMartino at bdeMartino@profilemarkpr.com
Include the following with your entry: Full name, contact number, email address, name of school, and title name of entry.