**2023 Cake Decorating Extravaganza**

**Artisan Bakery Expo 2023**

**Atlantic City Convention Center - October 1-2, 2023**

**Official Rules & Regulations**

**Theme – Any Historical Atlantic City Event between the years 1854 to 1978.**

**Resource:** [http://acfpl.org/ac-history-menu/atlantic-city-faq-s/15-heston-archives/147-atlantic-city-history-22.html](https://protect-us.mimecast.com/s/45xwCqxr0DI76JGGtZ77o6?domain=acfpl.org)

1. A competitor is defined as a bakery owner, operator, manager, or licensed cottage maker. To be eligible, a competitor must be 16 years of age at the time of entry.
2. Artisan Bakery Expo East employees and their family members, as well as speakers and presenters at Artisan Bakery Expo East, are not eligible, nor are employees or representatives of advertisers, exhibitors or other suppliers to the industry or their affiliates.
3. Registration for the competition is available online at ArtisanBakeryExpoEast.com and will remain open until all available places are taken. Each division is limited to 25 entries. A valid registration will constitute acceptance by the competitor of all contest rules and regulations. Each competitor will be required to provide a descriptive narrative to the judges. This form should include all techniques, medium, inspiration, as well anything you feel judges should be aware of without revealing your identity. Competitors will bring the completed form when delivering entry. Each entry will receive an identification number that will be attached to the display base as well as completed narrative/description. This will assist in judging.
4. **Categories:**
   1. **Tiered Cakes** – Wedding Cakes with three (3) or more tiers. Note: Any sugar medium or technique may be used.
   2. **Specialty** – Any non-cake category, such as, but not limited to cake pops, isomalt/hot sugar, sugar florals, chocolate, wafrer paper, figurines.
   3. **Sculptured Cakes** – A three-dimensional sculptured or shaped cake using any theme or category. Note: The entry must be made of real cake. Any sugar medium or technique. May be used. Note: The entry must be made of real cake. The entry must include at least three (3) progress photos with their descriptive narrative.
5. **Divisions:**
   1. **Professional** – This division requires competitors to have more than two (2) years-experience.
   2. **Beginner/Student** – This division is for bakers who have less than two (2) years-experience.
6. Entries must be exclusive work of entrant.
7. Tiered Cake category entries should be made of Styrofoam, but such that the design can be duplicated in cake.
8. No business identifying marks, advertisements, or photos will be allowed until the completion of the judging. After judging, business cards may be placed on the cakes.
9. Bring completed cakes to designated drop off location at the front of Hall C on Saturday, September 30 from 12pm-6pm & Sunday, October 1 from 8am -11am. Any cakes delivered after the show opens will be disqualified and not eligible for judging but will be allowed to be on display for viewing purposes. Please note you cannot decorate your cake on site, brief assembly permitted. Cakes must be picked up on Monday, October 2ndbetween 3:30 – 5:30pm.
10. Each cake will be judged independently by a team of expert judges. Judging will be Sunday, Oct. 1, 2-5pm. Award announcement will be done at the display area on Monday, October 2nd at NOON. Judging Sheets/Scores will be available upon email request one week after the show concludes.
11. Cakes are judged by appearance; points will be given for neatness, originality, creativity, colors and degree of difficulty. All items will be judged according to criteria on a point system.
12. Winners from the Professional Category will receive $500 and a trophy. Winners from the Student Category will receive $300 and a trophy. Second and third place will receive $100 and $50 respectively. One best of show winner will be chosen by the judges and will receive a trophy and prize of $500.00.
13. The decisions of the judges are final in all aspects of this contest.
14. Payment of any local, state or federal taxes are the responsibilities of the winners. There will be no substitutions of prizes as offered except at the discretion of Artisan Bakery Expo East show management. Prizes are non-transferable.
15. Winners will be expected to provide banking information and taxpayer identification number (W-9/8) at the conclusion of the competition to facilitate the payment. Payment terms will be Net 45 days.
16. Refunds: **No refunds** will be processed after **September 1, 2023**.
17. **NOTE: CAKES MUST REMAIN ON DISPLAY UNTIL THE END OF THE SHOW ON MONDAY, OCTOBER 2nd UNTIL THE CLOSE OF THE TRADESHOW!**