

Attention Fairview Cake Artists and Chefs:

In order to show off our school's culinary talent, Student council and the Catering department are hosting Fairview's first ever Ace of Cake's Competition! To all of those aspiring cake artists and chefs, this free competition will give you the opportunity to show off your gifts for baking, along with the chance to win one \$150 dollar prize, along with four \$60 dollar prizes. So grab some friends and start your ovens, because Fairview is expecting your finest.

Ace of Cake Requirements

1. Groups of three or less will enter one cake. Any combination of students, faculty or parents!
2. In order to keep this a low cost affair, you will not only be judged by your cake but by how much it costs. At judging you will be required to list all items you used (not including those indicated below), and tell us where you got them. If you had to buy them, then you should also indicate that. A total budget of \$15 dollars will be allowed and not deducted from your score. However, there are a few staple ingredients that we will not count off for, these include: Sugar, Flour, Salt, Baking Soda/ Powder, Eggs, Milk and Butter. You are also required to provide the judges with the recipe for your cake.
3. The theme for this year's competition will be a medieval cake. Make sure to stick to this theme because it will affect the judging process. Whichever way you desire to interpret the theme, the judges will be welcome to all ideas.
4. In addition to the one grand prizewinner, there will be winners for separate categories that include: the lowest budget cake, the most original cake, and the most technically difficult. The grand prizewinner will also be able to win the smaller categories.
5. The Judges will evaluate the following:

Aesthetic Appeal:

1. Technical Difficulty; *includes the recipe difficulty*: _____/30marks
2. Originality: _____/30marks
3. Shape; *symmetrical, free from cracks or slant* _____/20 marks
4. Choice and use of Color _____/20 marks
5. Neatness, texture and Precision _____/20marks
6. Closely follows assigned theme _____/20marks

Total Points _____/140

Deductions:

For every dollar spent above \$15, $\frac{1}{4}$ of a mark is reduced from the total score

6. The cakes will be due to the student council room a date to be announced, and after the competition will be auctioned off by a cakewalk. The money made from this competition will go towards the family and consumer science department and the Boulder Homeless shelter. The grand prizewinner will win a 150-dollar prize and the other four smaller category winners will receive 60 dollars.

On behalf of student council, the catering department, and art week, we hope that you enjoy the opportunity to bake, test your talent, and show- off the more creative side to cooking!!

Judging Sheet

Participant's Name:

Cake Number:

Judges Name:

Aesthetic Appeal:

7. Technical Difficulty (and recipe): _____/30marks
8. Originality: _____/30marks
9. Shape; *symmetrical, free from cracks or slant* _____/20marks
10. Choice and use of Color _____/20marks
11. Neatness and Precision _____/20marks
12. Closely follows assigned theme _____/20marks

Total Points _____/140

Deductions:

For every dollar spent, over \$15, $\frac{1}{4}$ of a mark is reduced from the total score: _____
marks

Total Score: _____ marks

Additional Judging comments:

Smaller Category Judging Guidelines:

1. Technical Difficulty:

Height and Shape:

Frosting, piping, decorations:

2. Originality:

Creativity and design:

Decorations:

Use of the medieval theme:

3. Lowest Budget:

Least cost while still being aesthetically appealing.

4. People's Choice Award:

Anyone and Everyone is permitted one vote for the cake they like the most.