

2022 SoFlo National Sugar Arts Competition

SoFlo Cake and Candy Expo



Wedding Cake, Sculpted Theme Cake, Non-Cake, Cookie & Virtual Competitions

Rules, Regulations, and Guidelines

Registration:

- Register TODAY through www.soflocakeandcandyexpo.com by filling out on-line registration form and paying registration fee. You must also purchase one **SoFlo 2022 entry ticket**. The purchase time and date will be your official proof of entry. Be sure to bring a copy of your receipt with you when you bring your entry to the Vendor Hall for set-up.
- One entry per person, per category. You may enter more than one category, but only one entry per category.
- Categories include: Wedding Cake, Sculpted Theme Cake, Non-Cake and Cookies.
- Divisions include: Professional, Semi-Professional and Open Division (open to everyone).
- All registrations **MUST BE RECEIVED** online no later than 11:59 PM on Tuesday April 26, 2022.
- Absolutely no late entries will be accepted once registration has closed.

Entry Fee:

- The entry fee is \$25 for each entry in each category plus the purchase price of one **SoFlo 2022 entry ticket** (plus associated ticketing fees).

Set-up:

- **WHERE:** SoFlo 2022 Miami Airport Convention Center. See SoFlo 2022 website for map and address details.
- **WHEN:** Bring your entries to the Registration Desk on Friday April 29, 2022 from Noon to 8PM.
- All competitors must check in at the SoFlo 2022 Registration Desk prior to being granted access to the competition area.
- At check-in, competitors will receive an entry number to be used to identify their cake during the judging of the competition.

• **ABSOLUTELY NO OTHER IDENTIFYING MARKINGS MAY BE ON, NEAR, ATTACHED TO, INCORPORATED IN, OR ACCOMPANYING ENTRIES INCLUDING BUSINESS CARDS!**

• All set-ups will stop promptly at 8PM on Friday April 29, 2022. **At that time, all competition participants will be escorted away from the display area.**

NO LATE SET-UPS WILL BE ALLOWED.

- During set-up, the creator of the entry must be present and participating in the set-up. Each competitor may enlist the aid of one assistant, and **one assistant only**.
- Each competitor will be assigned, in order of arrival to the registration desk, a display space on top of a white skirted table to display their entry. See specific category instructions for the size of this space. **No part of any portion of the entry**, including the cake board itself, may exceed this specific table dimension.
- No table décor will be allowed.
- There will be no electrical outlets available to any competitor.
- Cakes will be positioned in order of receipt; no positions on the display tables may be requested or reserved.
- **A card, securely attached to the underside of the cake board, must include the following information: competitor's name, cell phone number, division, and category of the entry.**
- **No personal or business identification, advertisements, special backdrops, photos, etc., will be allowed to be displayed with the entry.**
- Entrants may alter their submissions until set-up deadline.
- At the close of set-up, any submissions not adhering to the competition rules, deemed inappropriate, or in poor taste in the opinion of the Judges will be eliminated from judging and potentially could be removed from the display area.
- **All competition pieces MUST REMAIN ON DISPLAY until 3:00PM on SUNDAY MAY 1, 2022. NO ONE WILL BE ALLOWED TO REMOVE CAKES BEFORE 3:00PM. Attempts to do so may result in removal from the premises.**
- Competition pieces may only be removed from the display area on Sunday May 1, 2022 between the hours of 3PM and 8PM.
- Any items, including cakes, displays, etc. remaining after 8PM on Sunday May 1, 2022 will be disposed of by the SoFlo 2022 staff.

Photography:

- All entries will be photographed and photos may be used, at the discretion of the SoFlo Cake and Candy Expo, LLC for any and all marketing and promotional purposes for all future SoFlo Cake and Candy Expo, LLC activities.
- A photo release waiver must be acknowledged online during registration.

Awards Presentation:

- The SoFlo Cake and Candy Expo Awards Presentation will take place on Sunday May 1, 2022 at 1:00PM at the Vendor Hall Main Stage area.
- Prizes must be claimed at the show. If you are not able to pick up your prize at the show you may make arrangements to pick it up at Sweet Life Cake and Candy Supply. Please email: melanie@soflocakeandcandyexpo.com to make an appointment to pick up the designated prize.
- It is the responsibility of the prize winners to cash or deposit the prize checks. SoFlo will NOT cash any prize checks. **SoFlo is not authorized to present cash winnings to anyone other than the winners themselves.**
- **Under no circumstances will prizes be mailed or shipped.**

Judging:

- Judging will begin at 9AM on Saturday April 30, 2022 and continue until concluded.
- All entries will be judged by a team of qualified industry professionals.
- **A copy of the judges' point evaluation and comments on your entry will be available at the Registration Desk on Sunday May 1, 2022 AFTER 3:00 pm; NOT EARLIER.**
- Judges scores/decisions are final based on the decision of the Call Judge, Chef Nicholas Lodge.
- **ONLY THE CONTESTANT THEMSELVES MAY PICK UP THEIR OWN SCORE CARD. WE WILL CHECK IDs BEFORE RELEASING SCORE CARDS & PRIZES.**

Scoring:

- All categories will be judged on the same criteria.
- Entries will be judged on the following
 - Interpretation of Theme (10)
 - Originality and Creativity (15)
 - Covering Skill (Overall finish of covering medium) (10)
 - Use of Color (10)
 - Proportion and Balance (10)
 - Number of Techniques and Mediums Used (15)
 - Skill and precision of techniques used (10)
 - Overall design and appearance (20)

Point Award Cards and points breakdown:

In 2018 we added some new elements. We will place beside some entries on Sunday morning an Award Card. These will be based on points you receive from the judges out of a possible 100 total points the cards will be in the following levels:

Platinum 91-100 total points

Gold 81-90 total points

Silver 71-80 total points

Bronze 61-70 total points

Highly commended 51-60 total points

This means in each division there could be multiple platinum, gold, silver, bronze and Highly commended, but the final top 3 awards given at the prize giving ceremony will be the top 3 entries with the highest points based on points out of a 100. This means that many of you will receive an Award card, and in addition, everyone will receive a SoFlo Competition Participation Certificate and medal.

Note: These cards can be removed when you remove your competition entry from the competition area and the participation medal will need to be collected from the competition check in desk on Sunday afternoon after 3:00 pm along with your judge's points / comment sheet. Remember you can then approach the judges who judged your entry but please be respectful of only asking judges who judged your entry, not other judges. Available judges will be in the competition area after prize giving or you can find them in the Vendors area, remember some judges will be departing early or teaching Sunday but as there are 3-4 judges in each jury at least 2 of your judges should be available.

Competition Divisions

Professional:

Any contestant that has been decorating for five years or more, derives a full or partial income from the sales of decorated cakes or confections, OR has entered cake competitions won a prize in any cake competition in the last five years. Any entrant in this division that is under 18 years of age before April 29, 2022 must be accompanied by an adult and have a waiver signed by a parent or guardian at the time the cake is delivered for judging. **Pastry and Culinary Students**, enrolled in a current program, can be entered in this division.

Semi-Professional:

Any contestant that does not earn a full or part time income from cake/confectionary sales, decorating, or designing. Any contestant who has not entered cake competitions or won a prize in any cake competition in the last five years. Any entrant in this division that is under 18 years of age before April 29, 2022 must be accompanied by an adult and have a waiver signed by a parent or guardian at the time the cake is delivered for judging. **Pastry and Culinary Students**, enrolled in a current program, can be entered in this division.

Wedding Cake Category

Theme: Vintage Colors of Florida

Your wedding cake should reflect vintage colors of Florida. Your wedding cake should be a reflection of a vintage color pallet of choice and decorations, flowers, fruits, etc. that compliment this color pallet. The inspiration can come from fabrics, paint colors, t-shirt designs, etc.

Our theme this year is Vintage Florida. You can do an internet search and type in Vintage Florida, Vintage Florida Colors, Vintage Florida Roadside Attractions, Vintage Florida Postcards, etc. to see dozens of images. Print out the design that your inspiration came from in approximately postcard size to place beside your entry if possible. Any questions please email our head Judge. (Email Subject: SoFlo 2022)
Chef Nicholas Lodge: chef@nicholaslodge.com

Rules:

- This category is open to both the Professional and Semi-Professional divisions.
- Each competition division, Professional and Semi-Professional, will be judged separately within this category.
- A story board of your inspiration must be presented with your cake of you color swatch, inspiration for the design etc. This is to be created from foam board, 1/4 sheet Cake board, drum etc. in 12” square size but should be strong enough to place on an easel or stand (provided by you) to place beside the right of your wedding cake to display during the weekend.
- Each entry MUST have a minimum of three tiers.
- Each entry MUST NOT exceed a base measurement of 24”x 24”. The base may be any size that is appropriate to the design, but no element of the design may exceed 24”x24”.
- There is no height restriction in this category.
- MUST be made with cake dummies, but must be a design that, in the minds of the judges, can be created in real cake.
- Your cake board/ base MUST have feet underneath it to enable the judges to turn the cake if needed.
- Trim the base/ board edge in appropriate ribbon/ trim.
- All toppers, or anything attached to the outside of the cake must be hand crafted and made from edible materials. For the purposes of this competition only, items classed as non-toxic including disco dust, hologram dust, metallic, etc. may be used.

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- The use of wire, floral tape, stamens, etc. will be allowed for the floral components of the wedding cake.
- If using sugar flowers, the judges want to see the proper use of posy picks, straws, etc. On a dummy we understand it is difficult to push in so just cut a short piece and insert into the cake surface to present the flowers in. If using a safety seal, submit a photograph of your flower/ spray with the safety seal on the stem.
- **IN ADDITION TO THE RULES SPECIFIC TO THIS CATEGORY, ALL “RULES AND REGULATIONS” COVERED ON PAGES 1-3 OF THIS DOCUMENT APPLY.**

Sculpted Theme Cake Category

Theme: Vintage Florida Roadside Attraction

Cakes Based and inspired by a Vintage Florida Roadside Attraction, or single attraction within your chosen attraction.

Remember: Inspired by... do not copy it exactly

Our theme this year is Vintage Florida. You can do an internet search and type in Vintage Florida, Vintage Florida Colors, Vintage Florida Roadside Attractions, Vintage Florida Postcards, etc. to see dozens of images. Print out the design that your inspiration came from in approximately postcard size to place beside your entry if possible. Any questions please email our head Judge. (Email Subject: SoFlo 2022)
Chef Nicholas Lodge: chef@nicholaslodge.com

Rules:

- Open to the Professional division only.
- Each entry **MUST NOT** exceed a base measurement of 24”x 24”. The cake base may be smaller as the competitor sees fit, but no element of the completed design may exceed 24”x 24”.
- There is no height restriction in this category.
- Entries **MUST** be made of at least 75% real cake and 25% may be cake dummy or rice cereal. All portions of the cake **MUST** be covered with edible material. It must be a design that, in the mind of the judges, can be created with real cake. Take a minimum of six in process photographs.
- All toppers, or anything attached to the outside of the cake must be hand crafted and made of edible material. For purposes of this contest only, items classed as non-toxic including disco and hologram dust, metallic, etc. may be used. Please do not use any copyright logos etc.
- You must provide at least **SIX** in-process photographs of your sculpted piece; submitted at time of delivery. Please make sure your face or any business name or anything that identifies you as the competitor is not in the image. If no in process shots are submitted with the entry, **IT WILL NOT BE JUDGED.**
- The name of the attraction and location is to be written on the entry form and on the process photographs that are to be submitted with your entry. As well as any images of the attraction that you would like to share with the judges.
- **IN ADDITION TO THE RULES SPECIFIC TO THIS CATEGORY, ALL “RULES AND REGULATIONS” COVERED ON PAGES 1-3 OF THIS DOCUMENT APPLY.**

Non-Cake Category

Theme: Vintage Florida

Create a non-cake display depicting Vintage Florida. Can be a plaque, floral display, model, etc.

Our theme this year is Vintage Florida. You can do an internet search and type in Vintage Florida, Vintage Florida Colors, Vintage Florida Roadside Attractions, Vintage Florida Postcards, etc. to see dozens of images. Print out the design that your inspiration came from in approximately postcard size to place beside your entry if possible. Any questions please email our head Judge. (Email Subject: SoFlo 2022)
Chef Nicholas Lodge: chef@nicholaslodge.com

Rules:

- This category is an Open Division.
- This category includes, but is not limited to:
 - Cupcakes
 - Cake Ball or Cake Pops
 - Individual cake toppers
 - Gumpaste flowers or sculptures
 - Pastillage
 - Pulled and blown sugar or isomalt
 - Chocolate
 - Candy
- Whatever medium is selected, the completed presentation must stand alone and not be presented as part of a cake.
- No cakes, other than cupcakes, will be allowed in this category. Each presentation must not exceed a table space of 16”x 16”. Your presentation may be smaller, as you see, fit, but no element of the presentation may exceed the 16”x 16” table space.
- There is no height restriction in this category.
- A 3”x 5” card must be presented with each entry that lists the techniques used.
- Cupcakes can be presented as actual cupcakes or using dummies, but must be a design that, in the minds of the judges, could be made as actual cupcakes.
- All components of the presentation must be hand crafted and edible. For purposes of this contest only, items classed as non-toxic including disco and hologram dust, metallic, etc. may be used.
- The use of wire, floral tape, stamens, etc. will be allowed for the floral components of this division.
- **IN ADDITION TO THE RULES SPECIFIC TO THIS CATEGORY, ALL “RULES AND REGULATIONS” COVERED ON PAGES 1-3 OF THIS DOCUMENT APPLY.**

Cookie Category

Theme: Vintage Florida Postcards

Let your cookie creativity have fun with this year's theme!

Our theme this year is Vintage Florida. You can do an internet search and type in Vintage Florida, Vintage Florida Colors, Vintage Florida Roadside Attractions, Vintage Florida Postcards, etc. to see dozens of images. Print out the design that your inspiration came from in approximately postcard size to place beside your entry if possible. Any questions please email our head Judge. (Email Subject: SoFlo 2022) Chef Nicholas Lodge: chef@nicholaslodge.com

Rules:

- This category is an Open Division.
 - Whatever medium is selected the completed presentation must stand alone and not be presented as part of a cake.
 - Each presentation must not exceed a table space of 16"x 16". Your presentation may be smaller, as you see, fit, but no element of the presentation may exceed the 16"x 16" table space.
 - The base can be handmade or a platter, board, or stand used but of course more points will be given for creativity.
 - There is no height restriction in this category.
 - A 3"x 5" card must be presented with each entry that lists the techniques used.
 - The cookies can be flat, 2D or 3D or a combination and as long as they are each decorated differently.
 - Cookies presented **MUST** be real cookies.
 - All components of the presentation must be hand crafted and edible. No Exceptions!
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- **IN ADDITION TO THE RULES SPECIFIC TO THIS CATEGORY, ALL "RULES AND REGULATIONS" COVERED ON PAGES 1-3 OF THIS DOCUMENT APPLY.**

Best of Show Award

**The ultimate bragging rights to be chosen as the
Best overall entry in the show!**

ALL PRIZES & AWARDS To Be Determined