

MMLA Cupcake Decorating Contest 2016 Details:

1. This contest is open to cupcake decorators ages 14 and older.
2. Participants must be Amateurs, defined as:
 - a. Must not be employed in or accept money for working in the baking or catering industry.
 - b. May not have their cake decorating work on display in a commercial bakery or cake shop.
3. Prizes will be awarded for first and second place.
First place - \$25, Runner Up - \$20
A \$10 prize will also be awarded for Overall People's Choice.
4. Preregistration is required. The completed entry form must be received by **11pm on Monday, March 28th**. The Participants for the live cake decorating competition will be selected from these entries and notified **on or before Friday, April 1st**.
5. The Participant agrees to defend, indemnify and hold harmless MMLA against any liability, claim, loss or expense arising out of any injury or damage which is caused by, arises from or is any way connected with participation in this event. MMLA, sponsors, judges, contest volunteers and board of directors will not be responsible for accidents or losses that may occur to any of the entrants at the event.
6. This live competition will be held on Saturday, April 9th in the Brea Olinda High School, 789 Wildcat Way, Brea, CA 92821.
7. **During judging:** Participants must be able to explain their design and assembly and be willing to answer judges' questions about cake decorating. The entry cupcake must be the sole work of the Participant.



8. The theme for the competition is **"Sweet 16 - Birthday"** The theme is open to artistic interpretation, and all cupcakes should portray aspect of the Theme. (Licensed character cupcakes or the use of any licensed or trademarked character will not be allowed).
9. Photos will be taken throughout the Cupcake decorating Contest at MMLA and they may be used for future Event promotions.

Judging Criteria:

1. Interpretation of Theme 0-2
2. Design composition / Creativity / Presentation 0-2
3. Taste 0-2
4. Technical Skill 0-2
5. Hygiene in preparation 0-2

Cupcake Decorating Contest 2016 Rules:

1. Participants must bring and present **minimum 3** cupcakes and all 3 of entered cupcakes must be the same flavor. Cupcakes must arrive unfrosted.
2. Participants should decorate **3 homemade or ready made cupcakes** of same flavour and decorate them in **30 minutes time**.
3. **Frosting:** Icing or fondant may be used. Ganache, meringue, and other types of icings are acceptable. All icing used must be made by the Participant, with the exception of fondant.
4. 100% of the decorations must be made and added during the contest time.
5. All parts of cake must be edible, with exception of plastic plates, pillars and supports. Toothpicks, wires and non-edible stamens are allowed in the creation of sugar flowers or other decorations.
6. **Tasting:** After decorating and transportation to the judges table, Participants will provide each judge their cupcake for tasting. Taste will be factored into the overall score.
7. No assistants are allowed.
8. MMLA will provide all participants with work table, chair, access to water and access to electricity.
9. Participants will need to bring their own decorating tools, utensils, extension cord, equipment and other supplies. Be sure to bring sufficient drinking water for mixer if needed, hand gloves and aprons.
10. Participants should be prepared for possible high temperatures and high humidity within the competition area.
11. The decisions of ALL judging panels are final. MMLA reserves the final judgment on all matters pertaining to this contest including the right to change or modify the rules, discontinue or extend the contest without notice.
12. All the participants should RSVP for the event. MMLA reserves the rights to accept or deny Participation.
13. If you have any questions and / or need more information please send an email to events@mmla.org

