

CULINARY ARTS - DECORATED CAKES, CUPCAKES, & COOKIES

Department Head: Tiffany Rose - (865) 455-9767

Special Thanks To:



NOTICE - NEW DAY AND TIME!!! SCHEDULE INFORMATION

Location: Jacob Building (First Floor) Culinary Arts Stage
Drop-off: Friday, September 6th - 4:00pm-6:00pm
Judging: Friday, September 6th - 7:00pm
Winning Entry Pick-up: Monday, September 16th -
10:00am-4:30pm
Non-winning Entry Pick-up: Immediately after judging on
Friday, September 6th

DECORATED CAKES, CUPCAKES, & COOKIES 2024 THEME: "POINT OF EWE"

RULES FOR DECORATED CAKES & CUPCAKES

1. Only one entry per lot in appropriate class (Senior Youth, Amateur Adult or Professional Adult).
2. There is no size limit on cake entires; however, if it is too large and/or heavy for the attendants to move, you will be required to stay after the competition to place the cake in the display case.
3. We encourage entries to be made of real cake and all edible items however **styrofoam dummies may be used** since the cake is judged solely on design and will not be eaten. Cereal bars, candies, etc. are limited to 10% inedible support structures. Cake boards are allowed (including flower stems and supports for decorations on top of the cake.) Use of other non-edible decorations may cause the entry to receive a lower judges score.
4. Minor final touches may be made on-site by the exhibitor **ONLY**, but you must be out of the immediate judging area by 1:00pm. Exhibitors are welcome to watch the show in the audience.
5. If cakes on display begin to disintegrate, the Tennessee Valley Fair has the right to remove them from display early.
6. For the purpose of competition, a professional is defined as anyone engaged in any line of cake making as a profession, business, or as a paid instructor.
7. **All Cakes, Cupcakes, and Cookies must represent/follow the 2024 Tennessee Valley Fair theme: "Point of Ewe". If the theme is not followed, the entry will be disqualified.**

Tennessee's top agricultural commodities include cattle, chickens, goats, sheep, soybeans, horticultural products, corn, cotton, dairy products, hay tomatoes, eggs, wheat, snap beans, grain, sorghum, apples, peaches and squash.

Premiums for Classes 9, 12, 13
1st - \$30.00 2nd - \$20.00 3rd - \$10.00

Premiums for Classes 10 & 11
1st - \$100.00 2nd - \$75.00 3rd - \$50.00

CLASS 9 - DECORATED CAKES

Senior Youth (Ages 13-18)

Lot

- 01 - Decorated Buttercream Cake
- 02 - Decorated Fondant Cake

CLASS 10 - DECORATED CAKES - AMATEUR ADULT

Lot

- 01 - Decorated Buttercream Cake
- 02 - Decorated Fondant Cake

CLASS 11 - DECORATED CAKES - PROFESSIONAL ADULT

Lot

- 01 - Decorated Buttercream Cake
- 02 - Decorated Fondant Cake

CLASS 12 - DECORATED CUPCAKES

Amateur Adult - Must enter 3 regular sized cupcakes

Lot

- 01 - Buttercream Design
- 02 - Fondant Design

CLASS 13 - DECORATED CUPCAKES

Professional Adult - Must enter 3 regular sized cupcakes

Lot

- 01 - Buttercream Design
- 02 - Fondant Design

Premiums for Classes 14-17
1st - \$20.00 2nd - \$15.00 3rd - \$10.00

CLASS 14 - DECORATED COOKIES

Amateur Adult - Must enter at least 3 decorated cookies

Lot

- 01 - "Point of Ewe"

CLASS 15 - DECORATED COOKIES

Professional Adult - Must enter at least 3 cookies

Lot

- 01 - "Point of Ewe"

CLASS 16 - MISCELLANEOUS

Amateur Adult

Lot

- 01 - Decorated Cake Pops - must enter at least 3

CLASS 17 - MISCELLANEOUS

Professional Adult

Lot

- 01 - Decorated Cake Pops - must enter at least 3