

## **The Mahoning Valley Cupcake Competition 2020**

### **Details and Rules**

#### Event Details:

**Date:** Saturday, February 22, 2020

**Location:** Metroplex Expo Center; 1620 Motor Inn Dr. Girard, Ohio 44420 - Stardust Ballroom

**Time:** 1:00pm-4:00pm; Doors open at 9:00am for table set-up/display; Judging to begin at 12:00pm sharp

**Contact Info:** [mahoningvalleycupcake@gmail.com](mailto:mahoningvalleycupcake@gmail.com); MSMV 2008 Lynn Ave, Youngstown, Oh 44514, ATTN: Janice Ranger and Kelli McLaughlin, Committee Chairs

**Website:** [Mahoningvalleycupcake.com](http://Mahoningvalleycupcake.com)

**Admission:** General Admission \$15; Seniors 65+ \$10, Kids 6-12 \$10 (includes activities); 5 and under free

**Description:** The Montessori School of the Mahoning Valley (MSMV) is excited to announce the second annual Mahoning Valley Cupcake Competition Fundraiser! This event will feature a friendly baking competition comprised of Professional, Amateur, and Children bakers, who will be competing for the title of “Best Cupcake” in their division and/or “People’s Choice Award” in 2020. There will be other honorable mentions, including “Most Creative Flavor Combination”, “Most Eye-Catching”, “Most Unique Display” and “Chocolatiest Cupcake”, among others! The event is open to the public, and event goers will have the opportunity to taste a variety of cupcakes from around our area, and vote for their favorites. New this year, the Professional baking division cupcakes will be available for sale! You won’t want to miss the delicious cupcakes and family-friendly fun!

Are you a baker? Do you have what it takes to satisfy the Mahoning Valley’s Sweet Tooth?! Register today to find out!

#### Division Descriptions:

1. Professional
  - a. Advised for all those who profit from their baking, whether owning a bakery or as a personal business.
  - b. All Contestants who wish to sell cupcakes for a reduced profit at the event must register in this entry level. \*See Details below
  - c. Will be judged by a group of Guest and Celebrity judges - TBD

- d. May also offer cupcake decorating demonstrations at your table. Schedule will be created and given to event goers (as well as announcements before hand), so they will be sure to visit your table. \*See Details below
  - e. Must provide enough tastings for at least 400 people (1 quarter cupcake = 1 tasting)
  - f. Must provide at least 4 dozen cupcakes for resale. \*See details below
  - g. Will be given a full table (8ft x 2.5ft)
2. Amateur
    - a. Advised for all those who bake as a hobby, and do NOT earn a profit from their skill.
    - b. Must be 18 years or older.
    - c. Will be judged by a group of Guest and Celery judges - TBD
    - d. May not sell personal cupcakes for a reduced profit at the event.
    - e. Judged separately from Professional entry contestants.
    - f. Must provide enough tastings for at least 400 people (1 quarter cupcake = 1 tasting).
    - g. Will be given half a table (4ft x 2.5 ft)
  3. Teen
    - a. For ages 13-17.
    - b. Must be accompanied by an adult.
    - c. Must provide enough tastings for at least 100 people (1 quarter cupcake = 1 tasting). We recommend 4 dozen.
    - d. Will be given half a table (4ft x 2.5 ft), tablecloths provided
  4. Kids
    - a. For ages 6-12.
    - b. Must be accompanied by an adult.
    - c. Must provide enough tastings for at least 50 people (1 quarter cupcake = 1 tasting). We recommend 2 dozen.
    - d. Will be given half a table (4ft x 2.5 ft), tablecloths provided

**Registration Fees: \*DEADLINE TO REGISTER IS JANUARY 31st, 2020**

1. Professional - \$75
2. Amateur - \$50
3. Teen - \$15
4. Kids - \$10

\*If you participated in the 2019 Competition, please e-mail the address above for further information regarding discounted registration fees.

### How to Register/Buy Tickets:

1. Event tickets and registration can be found on our website:  
[Mahoningvalleycupcake.com](http://Mahoningvalleycupcake.com)

### Professionals Only:

This year, the Mahoning Valley Cupcake Competition Fundraiser will be sharing the profits accrued of the Professional Bakers cupcakes for resale with the bakers themselves. Event goers will purchase a set of tickets, and given cupcake containers. When an individual would like to purchase your cupcake, they will give you their ticket in exchange for 1 cupcake. At the end of the event, you will redeem your tickets for your share of the profit. Cupcakes will be sold at the event for \$2.50 a piece, and bakers will be receiving \$1.00 for each ticket turned in.

Cash payment will be provided at the conclusion of the event. In the event that we are unable to provide cash payment the day of the event, cupcakes sales will be recorded via ticket submissions, and payment will be mailed via check to the address provided on your registration form.

Professionals will also be given the opportunity to provide cupcake decorating demonstrations at their table during the event. Scheduling will depend on how many bakers enter in this division. All event goers will be given a schedule of demonstration times and table numbers, as well as announcements beforehand. Depending on the number of interested parties, demonstrations will happen every 15 minutes beginning at 1:15pm. This is a great way to ensure traffic and attention for your display! Space is limited, so be sure to sign up for this extra offer! *This is optional, but highly recommended.*

### Judging Guidelines:

1. Judging will begin at 12:00pm.
2. Each Division will have its own set of judges, and cupcakes will be judged on a rubric point system on the following:
  - a. Overall Appearance
    - i. Attractive in appearance , neatly presented, plated with creativity, appropriate ratio line of cake/frosting, and appetizing to look at
  - b. Overall Creativity
    - i. Design of cupcake/frosting is creative and visually appealing; interesting flavors and/or combinations of flavors
  - c. Flavor - Cake
    - i. Cupcake has a distinct, recognizable, and pleasing flavor

- d. Texture - Cake
  - i. Cupcake is tender with a dense moist crumb.
- e. Flavor - Frosting
  - i. Frosting has a distinct, recognizable, and pleasing flavor that complements the cake
- f. Texture - Frosting
  - i. Frosting is smooth and creamy with an even and consistent texture

Awards:

1. All Bakers
  - a. People's Choice Award - Large engraved wooden spoon, certificate, gift certificate to Bacho's Cake and Candy, picture on website, event T-shirt, **best bragging rights in the Valley!**
    - i. *This will be announced at the conclusion of the event to allow all attendees the opportunity to vote.*
  - b. Honorable mentions - table identification for event
2. Professional Division
  - a. Best Cupcake Award - Large engraved wooden spoon, table identification for event, gift certificate to Bacho's Cake and Candy, certificate, picture on website, event T-shirt, **best bragging rights in the Valley!**
3. Amateur Division
  - a. Best Cupcake Award - certificate, gift certificate to Bacho's Cake and Candy, table identification for event, picture on website, event T-shirt
4. Teen Division
  - a. Best Cupcake Award - trophy, table identification for event, picture on website, event T-shirt
5. Kid Division
  - a. Best Cupcake Award - trophy, table identification for event, picture on website, event T-shirt

Rules:

1. Each Contestant shall bring their cupcakes to the identified location of the event, not before 10:00am.
2. Each Contestant shall notify event staff upon arrival to receive table assignments and any other instructions.
3. Each Contestant shall be responsible for their own table decorations and display.
  - a. Contestant is responsible for all items needed for display, including tablecloths for Amateurs and Professionals.
  - b. Business cards may be placed on the table.

- c. Event planners will provide a table number with entry level information to assist in the voting process for the “People’s Choice Award”.
  - d. Event planners will provide a container for “People’s Choice Award” tickets on each display.
  - e. Event planners will provide cutlery (including utensils, plates, and napkins) for all Contestants.
  - f. Displays must remain intact for the duration of the event.
  - g. Contestants are responsible for clean up of their display at the conclusion of the event.
4. All displays must be completed by 12:00pm sharp, so as not to delay judging.
  5. Cupcakes may be decorated on site. There is no baking at the event. No kitchen facility or tools will be provided.
  6. Cupcakes entered for judging must be standard sized. Oversized or mini cupcakes are not permissible for judging.
  7. It is the Contestant’s responsibility to determine their tasting layout. Small slices and mini cupcakes are acceptable.
  8. Each Contestant shall provide a brief description, as well as ingredients and any special notes, for the judges.
  9. Photos and/or video may be taken throughout the event, and used for future event promotions.
  10. Contestants may not accept direct payment from event attendees during the competition for profit.
  11. Professional Division Contestants will be responsible for keeping track of any income and expenses incurred for this event for their individual business tax reporting.
  12. It is the sole responsibility of the Contestant to clean their display table at the conclusion of the event (trash receptacles provided).