



## Information for Judges 2020:

### 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;

**Judging Time:** 12:00-1:00pm

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

\*Judges will receive free admission for themselves and a plus one (2 free tickets to the event).

\*Judges only need be present for the duration of judging, they are free to leave after judging is completed.

\*Judges may not enter cupcakes in the competition.

\*Bakers are to provide judges with a brief description of their cupcake upon judging.

\*Judges will receive a rubric system for judging on the day of the event, but guidelines are included for preparation. Please familiarize yourself with the information below.

\*Judges will be given clipboards and pens at the event for scoring rubric and making notes.

### Division Descriptions:

1. Professional
  - a. Advised for all those who profit from their baking, whether owning a bakery or as a personal business.
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.
3. Teen
  - a. For ages 13-17.
4. Kids
  - a. For ages 6-12.



### Judging Guidelines:

1. Judging will begin at 12:00pm.
2. Only *STANDARD SIZED* cupcakes are eligible for judging.
3. 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 frosting to cake ratio, 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. Good texture ratio.
  - e. Flavor - Frosting
    - i. Frosting has a distinct, recognizable, and pleasing flavor that compliments the cake
  - f. Texture - Frosting
    - i. Frosting is smooth and creamy with an even and consistent texture