GOLDILOCKS
11TH INTERCOLLEGIATE CAKE DECORATING CHALLENGE
ENTRY FORM

TEAM INFORMATION

SCHOOL NAME _____
SCHOOL ADDRESS _____
TEAM NAME _____
TITLE OF ENTRY _____
TEAM ADVISOR _____ **CONTACT NO.** _____
EMAIL ADDRESS _____ **SCHOOL CONTACT NO.** _____

Individual team members must fill in the following information:

MEMBER 1 NAME _____ **AGE** _____
ADDRESS _____
COURSE _____ **HOME NO.** _____
YEAR _____ **MOBILE NO.** _____
EMAIL ADDRESS _____

MEMBER 2 NAME _____ **AGE** _____
ADDRESS _____
COURSE _____ **HOME NO.** _____
YEAR _____ **MOBILE NO.** _____
EMAIL ADDRESS _____

MEMBER 3 NAME _____ **AGE** _____
ADDRESS _____
COURSE _____ **HOME NO.** _____
YEAR _____ **MOBILE NO.** _____
EMAIL ADDRESS _____

MEMBER 4 NAME _____ **AGE** _____
ADDRESS _____
COURSE _____ **HOME NO.** _____
YEAR _____ **MOBILE NO.** _____
EMAIL ADDRESS _____

MEMBER 5 NAME _____ **AGE** _____
ADDRESS _____
COURSE _____ **HOME NO.** _____
YEAR _____ **MOBILE NO.** _____
EMAIL ADDRESS _____

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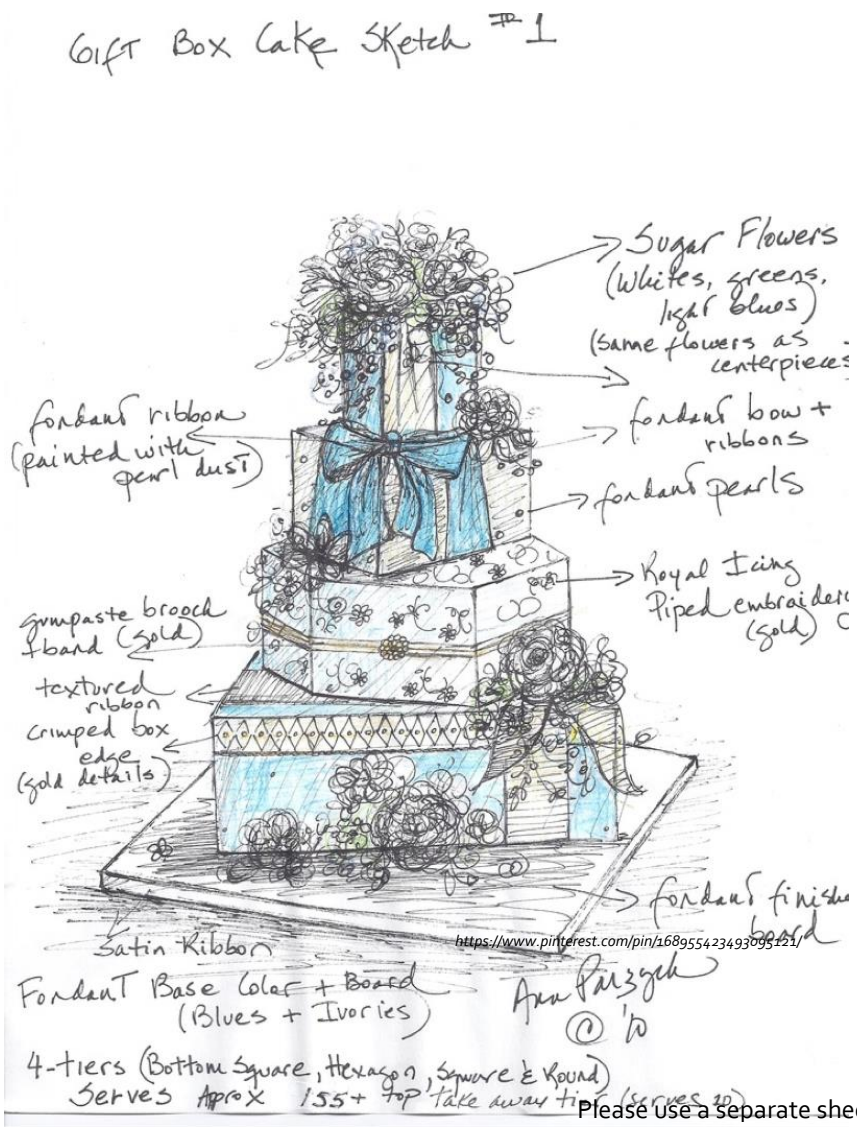
ENTRY DESIGN & DESCRIPTION

1. Entry design should adhere to this year's theme: Fusion

   Answering the question: Apart from baking and pastry, what are you most passionate about and how would you fuse this in your cake design?

2. The design may be hand-drawn or digitally sketched and must have a description of each detail.

For Example:



https://www.pinterest.com/pin/168955423493099121/

Please use a separate sheet of paper incase needed

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ENTRY DESIGN STATEMENT

Apart from the design and description, the entry should have a design statement. The statement should include 300 to 500 words narrating the following:

1. Rationale – What is the story behind the cake entry design and what it represents?
2. Process – What are the processes and techniques that will be applied in the creation of the cake?

SAMPLE:

In a few months, my sister and her fiancé will be getting married. They've been together for seven years, been through ups and downs, almost went through a break up, but after everything, their love endured. It's a beautiful love story - each memory serving as little gifts for everyone lucky enough to hear them.

Weddings are big celebrations. It calls for grandeur and creativity. One of the biggest curiosities of the guests is the wedding cake. It's a big part of the celebration that it even has its own mini-ceremony - the cutting of the cake.

My sister and I share the same passion - we both love fashion and design. Knowing her, she wouldn't want a simple wedding cake - she would want something stylish and sophisticated. She asked me, as a gift, to design one for her, and so, my team and I decided to create a fusion between baking and my passion for fashion. I cannot design a straightforward fashion cake (it's a wedding after all, not a fashion runway) but I can create one inspired by our shared taste in and love of fashion. Since weddings are wonderful gifts to the people and families involved, why not design a gift box cake for her wedding? After all, wedding is a gift of love. With this cake, everyone gets the chance to taste that gift.

The cake will be a tasty mix of love, marriage, and fashion.

For my sister's wedding, we designed a tall, four-layered blue and white fondant cake over a sponge cake and buttercream icing with different intricate coats and layers of fondant fabrics, fit for the fashionistas in our family. It will have a look of sophistication and regality, which is not far from my style. Each layer will have different shapes - rectangle, hexagon, square, and round to give it a unique form. Each box will don different intricate design and detail with varying patterns, textures, and colors in the ribbons and fabrics. We will be using gum paste and fondant for the fabrics and pearls, and piped icing for the finer details like the embroidery finished and painted on with pearl dust. On top of the cake will be a replica of my sister's wedding bouquet (and of the centrepiece as well) made out of sugar icing in her favourite hues.

The original sketch can serve up to 10 people, but can be made bigger to serve up to a hundred people. The cake will celebrate the love between her and her fiancé, embellished with my love for fashion and design.

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ADDITIONAL MECHANICS:

ELIMINATIONS

1. The cake entry design must be submitted together with the following:
    A. Photocopies/scanned copies of the school registration form of each member
    B. Photocopy of the coach's ID, and
    C. Recommendation/endorsement letter from the dean.
    D. Notarized Originality and Authenticity Form

2. The entry may be sent either via email or via courier.

3. Submission via email:
    A. Entries must be sent to goldilocksicdc2017@gmail.com with the subject "ICDC 2017"
    B. The body of the email must contain the names of the members of the team and their school.
    C. The attachment should contain the following:
        c.1. Goldilocks ICDC 2017 Entry Form, completely filled up
        c.2. Design Sketch
        c.3. Design Statement
        c.4. Notarized Originality and Authenticity Form
        c.5. Five scanned copies of the school registration forms
        c.6. Scanned ID of the teacher coach
        c.7. Recommendation letter from the dean
    D. Entries must not exceed 10MB

5. Entries via courier:
    A. Entries must be addressed to Goldilocks ICDC c/o Hey Communications Unit 5A, 5Th Floor Suntree Tower, 13 Meralco Ave., Ortigas Center, San Antonio, Pasig City.
    B. The documents to be submitted are the following:
        c.1. Goldilocks ICDC 2017 completely filled up Entry Form
        c.2. Design Sketch
        c.3. Design Statement
        c.4. Notarized Originality and Authenticity Form
        c.5. Five photocopies of the school registration forms
        c.6. Photocopy of the ID of the teacher coach
        c.7. Recommendation letter from the dean

    C. It should be placed inside a C4 size (229x324cm) envelope with the label of the names of the members of the team and their school.

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6. Entries for the eliminations round will be judged by Goldilocks Bakeshop Inc. with the guidance of the following criteria for judging for them to be able to join the semi-finals:

CAKE DESIGN CONCEPT, THEME, LEVEL OF DIFFICULTY, ORIGINALITY	50%
DESIGN STATEMENT STORY AND RATIONALE	50%

7. Entries per school has no limit, however, only the topmost Entry per school will be included in the Top 20.

8. Deadline of submission for the preliminary is on December 23, 2016.

SEMI-FINALS

1. Based on the criteria above, Goldilocks will choose the Top 20 designs and statements to be invited to join the semi-finals round. The Top 20 entry designs that were translated into the actual cake will receive a P5,000 grant from Goldilocks to be used to create their cake designs respectively.

2. The teams should submit photos in different perspectives (top, 4 sides, etc) of the actual cake to the same address where they sent their entries. Using the different photo perspectives, the Top 20 will be judged based on the following critera:

MASTERY OF TECHNIQUE WORKMANSHIP, DETAILING, DEGREE OF DIFFICULTY, AND CLEANLINESS	50%
ORIGINALITY & CREATIVITY DESIGN AND COLORS	50%

3. Deadline of submission for the semi-finals is on January 20, 2017.

4. Out of the 20 actual cakes, the Top 10 best actual cakes based on the entry design will be invited to join the finals round.

FINALS

The Top 10 best actual cakes will be invited to join the Finals round – an on the spot cake decorating challenge which will be held in Activity Center, Trinoma on February 18, 2017.