

## **Attend the 12<sup>th</sup> annual Bristol Community College Cake Show & Competition on April 6 & 7 at the Bristol Fall River campus**

The 12<sup>th</sup> annual Bristol Community College Cake Show kicks off on Saturday, April 6 and Sunday, April 7, from 11 a.m. - 4 p.m., at the Bristol Fall River campus, 777 Elsbree Street. Admission is \$10 for adults (age 13+), \$5 for children (age 4-12), free admission for children under the age of 3 and \$5 for all Bristol students with a valid ID.

This year's theme of "*Wonders of the Natural World*" will most certainly provide a stunning display of cakes inspired by zoology, botany, ornithology, entomology, paleontology, archaeology, geology, oceanography, astronomy and ichthyology.

At the event, Bristol's Baking & Pastry Arts students' will host a pop-up cupcake shop, selling gourmet, homemade cupcakes, whoopie pies, homemade cookies, and artisan Italian sodas.

The cake show & competition also includes free seminars and demos, below, that do not require registration!

### **12<sup>th</sup> annual Cake Show & Competition Schedule of Events; including FREE Seminars and Demos**

#### **Saturday, April 6, 2019**

##### ***Show Cake & Wedding Cake Display***

Saturday and Sunday, April 6 and 7, from 11 a.m.-4 p.m.

Commonwealth College Center (G Building) Cafeteria, Bristol Fall River campus

Dozens of stunning cakes created by local and regional cake decorators, home bakers, and culinary arts students will provide a visual feast for the senses. These amazing works of art made of sugar showcase the latest styles, techniques and designs of bespoke cakes. Which cakes will have the winning combination of style, technique, skill and design this year?

#### **FREE Seminars**

##### ***Amare' Mignon: Semi Freddo***

Saturday, April 6, noon – 1:30 p.m.

Culinary Kitchen, Commonwealth College Center (G Building), Bristol Fall River campus  
Donna Domiano, national director of product development & education, Fabbri 1905

The Amare' Mignon is the newest dessert sensation in Europe. This dessert is a mascarpone semi freddo sphere filled with an Amarena cherry, Amarena syrup, housed in chocolate pastry. It is easy to make, is absolutely delicious, and looks like a cherry. Join Chef Donna Domiano for a class in semi freddo and make and eat this amazing new dessert from Italy.

### ***An Introduction to Cannabis Cuisine***

Saturday, April 6, from 2:30 p.m. -3:30 p.m.

Faculty Lounge, Commonwealth College Center (G Building), Bristol Fall River campus  
Matthew Petersen, director of culinary and packing operations, Nature's Remedy

Have you been curious about the growing CBD and THC trend? What is the difference? How can I benefit? Learn some of the basics about this growing industry and get educated! **Cannabis will NOT be present at the event and is prohibited at any Bristol Community College location, under federal law.**

### **Demos**

#### ***Knife Sharpening***

Saturday, April 6, at 11:30 a.m.

Commonwealth College Center (G Building) Cafeteria, Bristol Fall River campus  
Erik Bellerose, Dexter-Russell, Inc.

#### ***Buttercream Decorating***

Saturday, April 6, at 1:30 p.m.

Commonwealth College Center (G Building) Cafeteria, Bristol Fall River campus  
Marlene Souza, Molly B's Cakes of Distinction & Design

### **Raffle**

#### ***Drawing of Prizes***

Saturday, April 6, at 3 p.m.

Commonwealth College Center (G Building) Cafeteria, Bristol Fall River campus

Make sure to stop by the Cake Show raffle table. There are lots of great prizes to win: gift certificates, gift baskets, and products and merchandise from the event's sponsors & vendors. Raffle tickets: \$1 each, \$5 for 6 tickets, \$10 for 12 tickets. Proceeds benefit the *Bristol Community College Culinary Arts Scholarship Fund*.

### **Sunday, April 7, 2019**

#### ***Show Cake & Wedding Cake Display***

Saturday and Sunday, April 6 and 7, from 11 a.m. - 4 p.m.

#### ***Presentation of Awards***

Sunday, April 7, at 3 p.m.

Commonwealth College Center (G Building) Cafeteria, Bristol Fall River campus

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### ***Food Waste Reduction: It's easier than you think!***

Sunday, April 7, from 1 - 2 p.m.

Faculty / Staff Lounge, Commonwealth College Center (G Building), Bristol Fall River campus

Ashley Muspratt, The Center for EcoTechnology

With 31 percent of all food going to waste, many organizations in the food manufacturing and food service industries are joining the initiative to promote food waste reduction. In this session, CET will discuss strategies that can be used by bakeries, catering businesses, food retailers and restaurants to reduce and recover food waste.

### ***Starting a Cake Business from Home: How to Certify your Kitchen***

Sunday, April 7, from 2 - 3 p.m.

Faculty / Staff Lounge, Commonwealth College Center (G Building), Bristol Fall River campus

Suzanne St. Amour, MS, RD, LDN

Before you open a home bakery, your kitchen must meet certain criteria to be certified safe by your state's health department. Find out what you need to know about cottage food laws, health permits and licenses, product liability insurance, food labeling regulations, *ServeSafe* certification and food allergen training.

## **Demos**

### ***Cookie Decorating***

Sunday, April 7, at 11:30 a.m.

Commonwealth College Center (G Building) Cafeteria, Bristol Fall River campus

Andrea Soave Nadeau, owner/chef, Carnina & Dolce

### ***Sugar Paste: How to use Fondant/Pastillage/Gumpaste***

Sunday, April 7, at 1:30 p.m.

Commonwealth College Center (G Building) Cafeteria, Bristol Fall River campus

Bristol Culinary Faculty & Students

### ***How to Make Dragonfly Cupcake Toppers***

Sunday, April 7, at 2:30 p.m.

Commonwealth College Center (G Building) Cafeteria, Bristol Fall River campus  
Rose Brown, Shiny Ball Cakes & Creations

## **Drawing**

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Distinguished cake decorators, bakery owners, and culinary instructors from the New England region will be judging dozens of stunning cakes created by local cake decorators, home bakers and culinary students. **Judges for the event include** Kerri Anderson, executive chef, *The Country Club*; Henry Bousquet, culinary instructor, *Greater New Bedford Regional Vocational Technical High School*; Meredith Chiaburri-Rousseau, owner/chef, *Artisan Bake Shop*; Cindy Claussen, owner, *Claussen Cookies*; Sandra Frezza, president, MASS Chapter of the International Cake Exploration Societe (ICES); Susan Lagalle, senior instructor, Culinary Arts, *Johnson & Wales University*; Jessica Marmelo, owner, *Cravings Café & Bakery*; Steve Messier, sales manager, *Hoff's Bakery*; Lisa Raffael, owner/chef, *Delicious Desserts*; Karen Edwards Siegel, culinary instructor, *Tri-County Regional Vocational Technical High School*; Marlene Souza, owner/chef, *Molly B's Cakes of Distinction & Design*; Paula Surette, owner, *Cakes by Paula*; Robert Zielinski, associate instructor, Culinary Arts, *Johnson & Wales University*.

Artisans and vendors scheduled for the cake show & competition include:

***Mary Kay Cosmetics***, cosmetics

***Paparazzi***, jewelry

***Stella Marie Soap Company***, soap

***Paul E. Martin Photography***, photography

***Gemni Soaps***, soap

***Blount Fine Foods***, soup

***Cake Show Pop-Up Cupcake Shop***, cupcakes

***Dexter-Russell, Inc.***; cutlery, kitchen utensils

***Fabbri USA 1905***, gelato

***OURgrain***, spent grain flour

***Mass ICES***, cake decorators association

***Wicked Kickin' Savory Cheesecakes***, cheesecake

For more information about 12<sup>th</sup> Annual Bristol Community College Cake Show, please call 774.357.2915, email [CakeShow@BristolCC.edu](mailto:CakeShow@BristolCC.edu), or visit <http://www.bristolcc.edu/cakecompetition/>.

## **About Bristol Community College**

Bristol Community College is a leading resource for education and workforce development in Southeastern Massachusetts. Bristol has locations in Fall River, Attleboro, New Bedford, and Taunton, along with flexible online offerings that lead to an associate degree, a career ready certificate, or the ability to seamlessly transfer to baccalaureate colleges throughout the state and country. The college's Center for Workforce and Community Education provides customized training for businesses and the community including healthcare, workforce and sustainable initiatives, and corporate services. The Bristol Community College Foundation, a nonprofit organization utilizing community donations and partnerships, supports the college's mission to meet the lifelong educational needs of the community. For more information, [visit bristolcc.edu](http://www.bristolcc.edu).