

WEDDING CAKE	
Competition Code:	C5
Competition Name:	WEDDING CAKE
Division:	Professional
Type:	Individual
Participants:	One (1) Chef, and Three (3) assistants to aid with set-up only
Description:	To showcase an individual's creativity in preparing and presenting a 3 tiered wedding cake following a given theme, with the use of all edible ingredients.

Specific Guidelines, pointers for the judging criteria:

1. Competitors will register one (1) hour and thirty (30) minutes before the actual start of the competition and will submit their recipes in six (6) copies at the registration table. Teams who are late for their registration will be disqualified.
2. Should a team forget or be short of a recipe copy, 50% will be deducted from mise en place points.
3. Each team will be given standard COP Title Cards to be placed during the event on top of the display table to identify the name of the entries, as well as standard recipe forms which must be handed in upon registration.
4. Each team shall consist of one (1) Chef, and Three (3) assistants to aid with set-up only.
5. Teams cannot wear any uniform with a logo, any pin or name tag which may identify an establishment, a hotel, or a restaurant
6. Work stations will be set up for the competitors. All teams are required to check all electrical outlets before starting. No complaints will be accepted afterwards other than emergency situations.
7. Competitors are required to bring their own tools, knives, pots, pans and small electrical or mechanical tools. Each team will be allowed to bring only 1 electric mixer.
8. Competitors are required to bring their own pre-prepared cake bases. The cake (either plain or with fillings) should be either round 40cm in diameter or square 40cm x 40cm. For multi- tiered caked, the biggest tier should not exceed 40cm in diameter.
9. Preparation and presentation time shall be 2 hours. Team is to decorate one (1) cake following the given theme. The cake must be entirely decorated by hand. Height limit of the cake: 180 cm.
10. Each team will be given an additional ten (10) minutes to clean their respective areas.
11. All materials, ingredients, and components should be edible including garnishes and carvings. All decorations (except supporting pillars) must be edible. No Styrofoam or cake dummy bases will be allowed (all tiers must be made of real cake). The use of wires will NOT be allowed. No fresh flowers will be allowed.
12. Fondant and pastillage may be brought in readymade but must be rolled and colored on the spot.
13. One (1) cake piece/slice is to be cut out by the participant for the judges' inspection and to be placed on a serving plate beside the entry.
14. A pre-competition briefing will be conducted by members of the competitions and judging committee on the day prior to the actual competition to address and clarify various key points of these regulations and will be allowed to ask questions related to this competition.

Guidelines for Assessment

Presentation and General Impression 0 – 20 Points
The finished exhibit should provide a good impression based on balanced proportions and aesthetically pleasing principles.

Artistic Impression 0 – 20 Points
Balance, scale, impact, and suitability as an artistic chocolate masterpiece.

Degree of Difficulty 0 – 30 Points
Technique, degree of difficulty and effort executed.

Sensory Evaluation / Creativity 0 – 30 Points
Creative. Appropriate and unique blending of flavors and textures.

TOTAL POSSIBLE POINTS 100 Points





JUDGE SCORESHEET

WEDDING CAKE C5

Important Instruction: (Please fill up)

Division	<input type="checkbox"/> Professional			
Competition Category: (Example: A1, A2, B1, etc.)	<input type="checkbox"/> C5 Wedding Cake			
Competition Date:	<input type="checkbox"/> Feb. 28 (Thur)	<input type="checkbox"/> Mar. 01 (Fri)	<input type="checkbox"/> Mar. 02 (Sat)	<input type="checkbox"/> Mar. 03 (Sun)

Entry Code: (Assigned in briefing prior to competition)	Presentation & General Impression	Artistic Impression	Degree of Difficulty	Sensory Evaluation/ Creativity	Total Possible Points
	0 – 20 pts.	0 – 20 pts.	0 – 30 pts.	0 – 30 pts.	100 pts.

Gold with Honors	100 pts.
Gold	94-99 pts.
Silver	88-93 pts.
Bronze	82-87 pts.
Diploma	75- 81 pts.

Judged by:

Judge (Print Name and Sign)

Reviewed by:

SGV Representative

