

| CREATIVE CAKE DECORATING | |
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| Competition Code: | S5 |
| Competition Name: | CREATIVE CAKE DECORATING |
| Division: | Student |
| Type: | Team |
| Participants: | Three (3) Students, and Three (3) assistants to aid with set-up only |
| Description: | Focuses on the creativity, aesthetic balance and versatility of single tiered cake decoration using the COP 2013 theme "Ultimate Asian Showdown" |

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.
9. Preparation and presentation time shall be 2 hours. Team is to decorate one (1) single tiered 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 must be edible. No Styrofoam or cake dummy bases will be allowed. 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

| | | |
|--|--|-------------------|
| Mise en Place | | 0 – 10 Points |
| <ul style="list-style-type: none"> • Orderly preparation of materials • Neat working area and style • Observes professional grooming and hygiene • Adherence to work schedule • Punctual completion of work | 2 Points 2 Points 2 Points 2 Points 2 Points | |
| Production | | 0 – 20 Points |
| <ul style="list-style-type: none"> • Practical and no time consuming methods in preparation. • Ingredients used are based on the recipe • Flavor and color complies with basic food principles • Creativity level of each type is unique and display new ideas with distinct Asian characteristics • Proportion of ingredients are considered and based on a-la-carte. Portion Weight is within acceptable standards (maximum of 150 grams.)Applies food safety and sanitation principles in production and plating | 5 Points 5 Points 5 Points 5 Points | |
| Presentation | | 0 – 35 Points |
| <ul style="list-style-type: none"> • Composed of an appetizing, tasteful, Asian dessert • Service Standards – Preparation and elegant presentation; practical serving and convenient to eat • Non-edible base items should be avoided | 15 Points 15 Points 5 Points | |
| Sensory Evaluation / Creativity | | 0 – 35 Points |
| <ul style="list-style-type: none"> • Natural flavor of the dish should be predominant • Taste must be accurate, based on list of ingredients • Display ideas with a modern twist | 10 Points 10 Points 15 Points | |
| TOTAL POSSIBLE POINTS | | 100 Points |

ULTIMATE ASIAN SHOWDOWN



JUDGE CREATIVE CAKE DECORATING

SCORESHEET

S5

Important Instruction: (Please fill up)

| | | | | |
|---|--|---|--|---|
| Division | <input type="checkbox"/> Student | | | |
| Competition Category: (Example: A1, A2, B1, etc.) | <input type="checkbox"/> S5 Creative Cake Decorating | | | |
| 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) | Mise-en-Place | Production | Presentation | Sensory Evaluation/ Creativity | Total Possible Points |
|---|---------------|-------------|--------------|-----------------------------------|-----------------------|
| | 0 – 10 pts. | 0 – 20 pts. | 0 – 35 pts. | 0 – 35 pts. | 100 pts. |
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| RANKING (SCALE OF MEDALS) | |
|---------------------------|-------------|
| 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