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## CAKE CRAFT and ART ON PLATE

### Task Cake Craft

*DRESS the cake*

### Art on the plate

*Plated dessert*

### Introduction:

*This competition is open to all students who are keen to showcase their creative skills and talent in cake decoration and dessert preparation . **Each** Team will have two students.*





## Event Rules

- *All participants will pick up a draw to determine their position of participation.*
- *Each participating team will have to dress the cake and prepare a plated dessert.*
- *90 Minutes will be provided for both tasks.*
- *Ingredients list is attached below. If a team wants to use any ingredient apart from the list, they will have to source it themselves.*
- *Ingredients brought by participants have to be shown prior using them.*
- *No readymade ingredient such as **Fondant, Pastillage, Gumpaste, Sauces** etc. will be allowed.*
- *Participants are required to bring their own crockery or base for presentation.*
- *Participants can bring their own display material for the presentation.*
- *All the participants will have to clean their work area once they are done with tasks..*



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- *No Additional time will be provided to the participants, additional time will lead to deduction in marks.*
- *The cake prepared should not exceed size of 12" X12" in surface area and height of 12" and plated dessert should not increase 120 g.*

### **Scoring Criteria:**

- *There will be only one round*
- *The Participants shall come up with their own independent creative performance.*
- *Chandigarh University Bakery competition reserves the right to use all photographs taken at the show.*
- *Judges Panel consists of a team of qualified judges. Judges will resolve any tie situations and their decisions will be final.*
- *Judges reserve the right to disqualify any participants for unfair practices or who fails to obey to the rules and regulations of the competition.*

### **Judging Criteria**

- *Judging depends on **design, taste, creativity, innovation, color, texture and presentation.***

### **Provisions at Competition Site**

- *Basic Ingredients and equipment will be provided by CU. All other necessary equipment required during the completion shall be arranged by the participants themselves prior to the competition.*
- *The following ingredients shall be provided for the competition:*

- Whipped Cream.*
- Sponge (Chocolate & Vanilla)*
- Sugar Syrup.*
- Fruit cocktails*
- Colors(Red, Yellow, Green, Blue)*
- Sugar (icing, castor, grain)*
- Essence lemon, strawberry, mixfruit, pineapple, vanilla*
- Refined flour*
- Butter*
- Oil*
- Eggs*
- Milk*



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- m. Curd
- n. Gelatin
- o. Honey
- p. Liquid glucose
- q. Dark chocolate
- r. White chocolate
- s. Coco powder
- t. Crush ( pineapple, strawberry, mango, blueberry)
- u. Mix fruit jam
- v. Sweet spices

### **Equipment**

- a. Cake stand
- b. Two mixing bowls
- c. Whisker
- d. Cutting board
- e. Baking tray

### **Venue**

***Bakery Lab 305 (Hotel Management Block Academic Block 2, level-3)***

### **Faculty Coordinators**

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### **Student Coordinator**

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### **Date & Time**

***March 26, 2018 1000hrs.***



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