



**CHANDIGARH
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CAKE CRAFT

Task

DRESS ANY THEME BASED CAKE

Introduction:

This competition is open to all students who are keen to showcase their creative skills and talent in cake decoration. Contestants may have two students in one group. All the products which is supposed to be prepared by the competitors will be decided by the by the organizer, (items are, 1 kg decorated Cake).



Event Rules

- *All participants will pick up a draw to determine their position of participation.*
- *Each participating team will have to dress the cake according to their own theme.*
- *60 Minutes will be provided for icing the cake*
- *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 cake is ready.*



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- *No Additional time will be provided to the participants, additional time will lead to disqualification of team also.*
- *The cake need to be prepared should not exceed 1 kg.*

Scoring Criteria:

- *There will be only one round*
- *The Participants shall come up with their own independent creative performance.*
- *All Products must be displayed before half an hour, as per allotted time.*
- *Chandigarh University Bakery competition reserves the right to use all photographs taken at the show.*
- *Judge Panel consists of a team of qualified judges. Judges will resolve any tie situations and their decisions are 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:*
 - Cake base (vanilla or Chocolate)*
 - Whipped Cream.*
 - Sponge (Chocolate & Vanilla)*
 - Sugar Syrup.*
 - Whipped cream*
 - Fruit cocktails*
 - Colors(Red, Yellow, Green, Blue)*
 - Sugar (icing, castor, grain)*

Equipment

- Cake stand*
- Two mixing bowls*



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- c. Whisker
- d. Cutting board
- e. Pallate knife

Venue

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

Faculty Coordinators

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Date & Time

March 31, 2017 1000hrs.