



2025 Creative Cakes Competition Career Development Event

Purpose: Students participating in the Ohio Hospitality “Creative Cakes Competition” will demonstrate their knowledge, passion, and creativity to design and create a themed cake.

Overview

The individual or two-member student team will:

- Showcase their creative skills to design and assemble a themed cake.
 - Design, create and name a cake that displays the following decorative skills:
3D element (i.e., flowers, leaves, molded figures)
 - Cohesive theme
 - Writing or script (optional)
 - Provide photo(s), and a 100-word minimum detailed description of the entry (*see Presentation, section b for further detail*).
- Cakes may be any flavor or composition. Undecorated cake may be pre-made, boxed, etc. Use of foam cakes, cardboard cakes, etc. is permitted.
- You do not have to bake your cake product; the competition is solely based on decorating and creative skills. *Decorated cakes **will not** be tasted.*
- Previous cake designs will not be accepted.
- Proper safety and sanitation should be used throughout the entirety of the project.
- Entries will be judged on presentation, theme, appearance, use of techniques, difficulty, creativity, safety, and written submittal.

Participants are responsible for following all the procedures and rules

ALL CELL PHONES MUST BE TURNED OFF DURING COMPETITION TIMES.

General Disqualifications

Competing students must arrive at the appointed time or they will be disqualified.

There will be no verbal or nonverbal communication allowed from educators.

Final Scoring

All decisions and scoring with rubrics by judges are final.



Uniform

Appropriate culinary apparel consisting of long or short sleeve chef coats, checkered or black pants, non-porous, closed toe, non-slip hard sole black shoes, apron and hat. No jewelry will be permitted.

Procedures and Rules

Presentation

Each team will prepare:

- (1) Document with the competitor's first and last name or team name. Each file must contain:
 - a) Color photo(s) – minimum one (1), maximum of three (3) photos.
 - b) Typewritten submittal should include the following: Design description, inspiration for your creation, design planning, decorating techniques, why creative elements were selected, use of any special equipment or utensils, and anything else that makes your entry special or unique that you want to share with the judges. Written submittal should be a *minimum of 100 words*.
 - c) The document must be displayed in a sheet protector or laminated next to your cake.

Preparing for Competition

1. Teams will check in at Registration upon arrival. Teams will have one (1) hour to set up and finish any assembly/decorating of cake. Cake setup time is 9:30am-10:30am.
2. Team numbers will be assigned at Registration.
3. The workspace will consist of standard banquet tables with a display section provided for each team.
4. All equipment and supplies must be contained within the allotted space.
5. Gloves will be worn when handling cooked, ready-to-use, or ready-to-eat food. Teams are responsible for providing their own gloves. If tongs are used, gloves are not necessary.
6. Each participating individual/team will prepare one cake. This cake will be judged on presentation and taste.
7. Participating teams must bring all necessary supplies to prepare the food they have selected, such as small utensils, cutting boards, small hand tools, enough cloths for competition and clean-up, sanitation buckets, test strips, sanitizer, and soap.
8. There is **NO** dishwashing on site.
9. For safety reasons, the overhead fans in the Delaware County Fairgrounds Event Center will run during the entirety of the event. Please plan accordingly.

Presentation & Feedback

Students will share their cake with a panel of judges. Judges will visit your station, and you will share your inspiration for the cake, walk them through how you came up with the theme and how you executed your idea.

**Station Clean Up**

Once teams are dismissed from the competition, teams will clean and vacate their station. The team will leave their station only when their station is returned to the condition it was in when they arrived and after working feedback is received.

Prizes

Prizes will be given for first and second place and People's Choice.