



2025 Creative Cakes **Bakers Edition** Career Development Event

Purpose: Students participating in the Ohio Hospitality Creative Cakes Bakers Edition Competition will demonstrate their knowledge, passion, and creativity to create delicious and flavorful cake.

Overview

The individual or two-member student team will:

- Showcase their creative skills to bake a flavorful cake.
- The competition is solely based on taste and presentation. *Decorated cakes **will be** tasted.*
- Provide photo(s) of baking process and a 100-word minimum detailed description of the entry (*see Presentation, section "a" for further detail*).
- Cakes may be any flavor or composition.
- Cakes must be baked from scratch. *No box cake mixes permitted.*
- Cakes must be at least 8 inches in diameter or equivalent size.
- Cakes must contain a minimum of one layer.
- Frosting and decorations must be edible.
- Cakes can be assembled and frosted ahead of time or done on site.
- Proper safety and sanitation must be used throughout the entirety of the project.
- Entries will be judged on presentation, appearance, taste, and written submittal.
- No baking will occur on site – only decorating, presentation and judging

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

Recipe & Menu Presentation

Each team will prepare:

1. Document with the competitor's first and last name or team name. Each file must contain:
 - a) Typewritten submittal should include the following: Inspiration for your creation, recipe planning, why certain 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*.
2. Menu Pricing:
 - a) Teams must submit the menu price worksheet for the cake based on recipe costs and calculated at a 33% food cost percentage, ingredient costs, and the total cost of producing the cake. The menu price may be rounded up after applying the 33% food cost percentage for a more realistic menu price
 - b) Students should calculate costs for a full cake **and** cost per serving.

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 must be worn while assembling, decorating and slicing cake for judges. 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 it would be marketable, and the processes you used to create it. After the judge views your entry, you will cut pieces of cake for the judge to sample.

**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.