



BAKERS CUP 2019 CAKE DECORATING COMPETITION GUIDELINES

1. Competition is open to all bakers (non-professional and amateur), homebakers, students and hobbyist.
2. Cake design must be the original creation of the participant.
3. Cake Decorating Competition Theme: **“NATURE”**. (Focus on i.e. flowers, plants, birds, flies, crawling creatures and the like).
4. Cake frosting should be made of fondant. WTC will not be airconditioned before and after the event. Cake should withstand the heat of the venue during these hours. Refrigerated showcases will not be provided. Please plan your designs accordingly.
5. All decorations and toppers **MUST BE EDIBLE**, however, non-edible but food safe pillars, dowels and stabilizers may be used.
6. Entry cakes may include dummy cakes. Only the designs will be evaluated.
7. All Cake base must not exceed 3ft x 3ft. Height of finished cake should not exceed 6 feet but not lower than 5 ft. Cakes are to be entirely decorated by hand. No wiring is allowed. Lace or its equivalent is not allowed. Points will be deducted for non-compliance.
8. All Trademark characters used must have appropriate licensing from their respective principals. (Please submit photocopy of authority to use together with Cake Decorating EntryForm).
9. FCBAI will provide table and table cloth (Yellow Gold with Red skirting). Additional drapes decorations may be provided by the entrant given that the total space does not exceed 3ft x 3ft.
10. Each competitor is restricted to (1) one entry only.
11. Business cards and brochures are not allowed to be placed with the cake display. Names of the participants/entrants and decorators will not be displayed. Only the title and description of the cake will appear on the name plate provided by teh FCBAI.

12. Kindly submit to us your abstract, drawing or cake design description. (Maximum of 50 words.) names of the participants will only be displayed after the judging.
13. Judging date is on February 15, 2019 (1st day of the event).
14. Criteria for Judging are as follows:
 - a. ADHERENCE TO THEME (20 points)
(Display cakes must confirm to the theme.)
 - b. PRESENTATION AND OVER-ALL IMPRESSION (30 points)
(Based on materials used, the finished cake must have a good impression based on aesthetic and ethical principles.)
 - c. TECHNIQUE AND DEGREE OF DIFFICULTY (50 points)
(This is judged by artistry, competence, and expert work involved in the execution or preparation of the exhibit.)
15. Judges will be appointed by the Filipino-Chinese Bakery Association, inc. (FCBAI)
16. Winners will be awarded at the Main Stage on February 15, 2019 at 5:00 PM. Prizes are as follows:

1ST PRIZE	-	PHP80,000 PLUS TROPHY
2ND PRIZE	-	PHP50,000 PLUS TROPHY
3RD PRIZE	-	PHP30,000 PLUS TROPHY

Each Non-winners will receive a consolation prize of PHP5,000. All participants will be given a Certificate of Participation
17. Check-in and Set-up of cakes is on February 14, 2019 between 5pm to 8pm.
Gate Pass (Ingress Form) will be issued upon entry at the Organizers Office on-site.
18. Cakes must be removed from the show on February 17, 2019 between 7pm to 8pm.
Any cake not retrieved by 8pm will be discarded.
19. THE ORGANIZER RESERVES THE RIGHT TO LIMIT THE NUMBER OF ENTRIES AND THIS WILL BE ON A FIRST-COME, FIRST-SERVED BASIS.
20. Judges decision is Final.

Deadline for the Submission of Entry: December 15, 2018

Entry and sample photos must be submitted to: FCBAI Secretariat at 1967 Rizal Avenue, Sta. Cruz, Manila. All concerns must be emailed at: bakerscup2019@gmail.com