

2023 Creative Cake Decorating Competition - Hyper-Realistic Cakes

The theme for the 2023 Creative Cake Decorating Competition is “Hyper-Realistic Cakes.” Cakes are judged on appearance only. Points will be given for neatness, originality, creativity, colors, and degree of difficulty.

Entry # *

Skill Level *

- Baking & Pastry Arts or Culinary (College Student)
- Industry Novice (Up to 2 years experience)
- Industry Professional (2+ years experience)

Incorporation of Hyper-Realistic Cakes Theme in Overall Design *

Maximum 15 Points

Overall General Appearance - Balanced and proportional, appropriate to theme, not over decorated. *

Maximum 15 Points

Cake Covering/Icing - Is the cake iced smoothly if it is supposed to be smooth, seamless fondant? Is the cake covered completely? *

Maximum 10 Points

Use of Colors - Do the colors enhance or distract from the overall design? Are the colors complementary? *

Maximum 10 Points

Decorations and/or Flowers - Are embellishments executed well? (All flowers, if any, must be handmade.) *

Maximum 10 Points

Difficulty of Technique - Are there a variety of techniques? What degree of difficulty? *

Maximum 10 Points

Assembly/Stability/Structure *

Maximum 10 Points

Creativity/Originality *

Maximum 10 Points

Neatness and Attention to Detail *

Maximum 10 Points

Penalty

Reason for Penalty

- Use of inedible decorations
- Entry did not meet size requirements
- More than 15% rice krispy used
- Sculpted dummy used instead of real cake
- Entry did not include replica object
- Other (please explain in comments)

Comments: *

Total Score

100

Submit