



## Opera Cake Challenge for FSTE 25<sup>th</sup> Anniversary Celebration

Theme: Exploring infinity

With your unlimited imagination and creativity, we sincerely invite you to accept this challenge to create a temptingly delicious and appealing opera cake for celebrating the Anniversary of FSTE.

Date: 9 March 2019

Time: 1:00 – 5:00pm

1:30 – 2:00pm preparation

2:00 – 4:00pm competition

4:00 – 4:30pm clean-up

4:30 – 5:00pm prize presentation

### Rules and regulations

1. Contestants must be full-time students of self-financing programmes of FSTE Member Institutions.
2. Contestants may work individually or in pairs.
3. Sample photos, recipe, features and highlights (“selling point”) of the proposed cake should be submitted with the application form.
4. Initial screening is based on the quality of recipe and its feasibility, and the decision of the panel. A maximum of 4 individuals/pairs will be selected for the competition on 9 March.
5. A maximum of \$500 will be given to each contestant/pair for preparing ingredients. Cost will be reimbursed after the competition.
6. All cakes must be made from scratch in accordance with the recipe submitted. No mixed or prepared ingredient is allowed.
7. The cake should be freshly baked within 2 hours.
8. All contestants must prepare an 8-inch opera cake (at least 6 servings). Judges will taste the cakes on the spot and assess based on the criteria and scoring system underneath.
9. Interested students please submit the application form and relevant documents to <https://goo.gl/forms/QRZ7TLXhxAgfDLxU2> (for google user only); or download and complete this form and send via [aviswong@fste.edu.hk](mailto:aviswong@fste.edu.hk) by **12noon, 11 February 2019**.

### Assessment Criteria and Scoring System (A total of 100 points):

#### A. Professional Performance (40 points)

Sanitary manner	Up to 10 points
Preparation work	Up to 10 points



Clean-up	Up to 10 points
Safety consciousness	Up to 10 points

**B. Technical Performance (60 Points)**

Production process	Up to 20 points
Flavor (aroma, taste, balance of flavoring)	Up to 20 points
Overall Appearance/Presentation/Theme relatedness	Up to 10 points
Creativity/Originality	Up to 10 points

Decisions of the judges are final.

**Prize:**

Winner: \$2,000 cash coupon, certificate, and gifts from Buffalo & Proluxury.

As a part of the 25<sup>th</sup> Anniversary Celebration, the winner will be invited to produce cakes for around 150 guests on Celebration Day.



**Opera Cake Challenge for  
FSTE 25th Anniversary Celebration  
Application Form**

Deadline : 11-2-2019

Name (1) :	_____	Institution :	_____
Name (2) :	_____	Institution :	_____
Contact No. :	_____		
Email :	_____		

Details of the Opera Cake :

Name of the Opera Cake :
Introduction of the Opera Cake (e.g. : features/highlights) : <i>(200 words at maximum)</i>



Recipe (Included ingredients, procedure and steps) :

Sample Photo :