



2025 CAKE DECORATING

Aloha Competitors,

Chef Kris and Chef Chantel here, we are so glad to be able to be your judges again this year. Here is a materials list.

- 1 10 inch round dummy **or** 9x13(1/4sheet) dummy cake. Either one is fine, must be big enough to work on.
- 1 cake board for your cake.
- Turn table
- piping tips and couplers
- piping bags (bring more than you think you'll need)
- variety icing gel/food colors
- toothpicks for dipping into colors
- plastic spoons for stirring
- paper cups to mix icing colors (easy to throw away)
- spatulas
- bench scraper
- scissors
- flower nail
- parchment paper
- decorating brushes
- disposable gloves
- disposable paper towels. Paper towels will also be used to clean your station when done.
- Professional attire

1 Hour prior to the start of the competition, we will have the theme and criteria list posted at the Judges table. When the competition starts all competitors will have 1 ½ hours to complete their cake. **Judges will provide a tub of frosting**