



Competitors:

The competition is open for one participant from each educational institution.

Description of the tasks and rules:

First task: Prepare and serve 10 cupcakes

Competitors shall prepare 10 cupcakes, ensuring that the weight of each cupcake does not exceed 65–70 g.

They shall prepare cream for decoration, either buttercream or whipped cream.

Using piping bags and nozzles, competitors shall decorate the baked cupcakes in the shapes of different animals, with each animal design appearing twice, for a total of five different animals. To accentuate features such as eyes and noses, coloured cream (made with food colouring) or dark chocolate may be used.

The total weight of each decorated cupcake must not exceed 100 g.

Finished cupcakes shall be placed on the provided presentation plates, both plates have the same five different designed cupcakes on them, with one set for the judges and another for display.

Competitors must ensure that all utensils, tools, and their workspace remain clean and organised throughout the task.

Judges will evaluate the appearance, precision, creativity, harmony and balance of colours and shapes, the technical execution of the decorations, and the overall presentation on the plates. Only the provided ingredients and tools may be used, and any unauthorised additives or substitutions will result in score penalties.

Sustainability and minimising waste are also considered: excessive waste of ingredients or careless handling of materials may lead to point deductions.

Second task: Prepare and serve 2 sugar mastic animals

Competitors shall prepare two sugar mastic animals, each not exceeding 10 cm in height.

Coloured accents for features such as eyes, paws, ears, and other details may be added using food colouring.

The sugar mastic may be coloured prior to shaping or applied on the surface to enhance detail. The finished figures shall be placed on the provided presentation plate.

This task will be drawn randomly during the competition.

Competitors must ensure that their workspace, tools, and materials are clean and organised throughout the preparation. Any poor hygiene, untidy workspace, or unauthorised use of materials will result in point deductions.

Figures that do not comply with the maximum height requirement, are incomplete, or fail to include the required details will receive zero points for professional skill, visual appeal, and technical execution. Figures that are damaged during presentation or placed incorrectly on the plate may also result in penalties.

Judges will evaluate the appearance, precision, creativity, and balance of the figures, as well as technical execution, attention to detail, and overall presentation.

Sustainability and minimising waste are also considered, and careless handling of sugar paste or excessive waste may lead to point deductions.



Products offered by organizers:

- Flour – Type 405
- Eggs
- Vegetable oil
- Sugar
- Icing sugar
- Salt
- Butter 80%
- Whipping cream 35%
- Whipping cream Milac Gold
- Oranges
- Lemons
- Cocoa powder
- Dark chocolate chips Belcolada
- White chocolate Belcolada
- Cinnamon
- Vanilla sugar
- Vanillin
- Sweetened condensed milk
- Milk 3%
- Greek yogurt
- Food colouring
- Sugar mastic – white

All needed equipment will be provided.

Competitors are allowed to bring the following: cupcake molds, piping nozzles, and tools intended for working with sugar paste.

Time for both tasks - 180 min. (includes clean-up) | **Presentation time** - 10 min. |

Total score to be obtained - 200 pts

Criteria	Points
Miss-en-place and workplace cleanness	0-20
Professional skills in Task 1	0-30
Professional skills in Task 2	0-30
Appearance, originality, creativity	0-20
Food and work safety, hygiene regulations, bad habits during the preparation (tasting with fingers etc.)	0-20
Presentation (in English)	0-20
Taste	0-20
Visual appeal and shape	0-20
Sustainability and zero waste	0-20
Total	200



Evaluation: One winner may be determined in each of the three positions. If there are participants with the same number of points, then the jury prefers a participant with a higher score in the evaluation criteria -Professional skills, creativity, and organoleptic qualities, if there is still an equal number of points, the jury takes into account the points of the evaluation criteria for Sustainability and zero waste.

Example of result for task 1:



Example of result for task 2:



**List of necessary products, what provided organizers, and amounts (appendix 1)
must be sent until 1st of March by e-mail: march@rtrit.lv**