RULES AND GUIDELINES FOR PARTICIPATION IN COMPETITIONS AT CBEX 2026

Timings & Schedule:

- **Reporting timing**: 10:30 AM
- **Set-up timing**: 11:30 AM to 1:00 PM
- **Judging Round**: 1:30 PM to 2:15 PM
- **Results Declaration**: 5:30 PM

1. Eligibility

Open to students of Hotel Management, Culinary, Bakery Institutes, Professionals and *Home Bakers*.
Participants must carry a valid ID.
Individual participation only.

2. Competition Structure

Each category will follow a mix of:
Pre-preparation (off-site)
Live assembly / finishing (on-site)

3. Judging Criteria (Indicative)

Creativity & Innovation
Presentation & Aesthetics
Taste & Texture (where applicable)
Technical Skills
Concept & Theme Interpretation
Practicality / Commercial Viability (where applicable)
Ingredient choices should reflect quality and thoughtfulness

4. Judging Panel

The panel across competitions will include:

- Renowned chefs and experts
- Industry professionals
- Culinary educators
- Food media representatives

5. Ingredient & Preparation Guidelines

Emphasis on seasonal, high-quality ingredients
Use of artificial additives should be minimal

All pre-prepared components must be declared
Strict adherence to food safety and hygiene standards

6. Equipment & Logistics

Participants Must Bring:

Specialty tools and equipment
Unique / specific ingredients
Pre-prepared components (if applicable)
Presentation materials (plates, crockery, cutlery, display props)

Organizers Will Provide:

Workstations, power supply where applicable, Basic housekeeping support

7. General Rules & Regulations

Participants must report on time for briefing and setup
All work must be completed within the allocated time limit
Only permitted assistance is allowed
Any damage to venue/property will be fined

Organizers reserve the right to:

Modify rules if required
Disqualify participants for misconduct or non-compliance

8. Intellectual Property & Media Rights

The organizers reserve the right to:
Photograph and film entries
Use content for promotional and archival purposes

9. Code of Conduct

Professional behaviour is mandatory at all times
Respect towards judges, co-participants, and staff is expected
Any form of plagiarism or misconduct will lead to immediate disqualification

10. Safety & Hygiene

Strict hygiene practices must be followed
Safe handling of equipment (hot sugar, ovens, sharp tools) is essential
Structural and food safety is the responsibility of participants

COMPETITION SPECIFIC RULES

A) DESSERTS ON THE GO :: 24 April 2026

- **For Home Bakers & Students**

In a fast-paced world, desserts are evolving—this competition challenges bakers to create trendy, grab-and-go sweet treats that are as practical as they are indulgent.

Examples: Dessert in a cone | Dessert on a stick

Time Limit: 45 minutes
Pre-preparation allowed off-site
Final assembly and finishing to be done at venue

Requirements:
Minimum 2 portions
Maximum weight: approx. 200 grams per portion
Must be portable and easy to consume
Limited assistance allowed
Participants must bring their own presentation crockery

B) CHOCOLATE & BAKERY SCULPTURES :: 25 April 2026

- ***For Students***

A spectacular showcase of edible artistry where chocolate and bakery elements are transformed into stunning sculptures, blending precision, creativity, and craftsmanship into masterpieces that captivate both the eye and the palate.

Theme: OPEN

Live assembly on-site (1–2 hours)
Pre-prepared elements created off-site
Student volunteers may assist

Requirements:
Chocolate and/or bakery-based sculpture

Must be structurally stable and self-supporting
Maximum Height: 14 inches
Maximum Width: 12 inches
Final assembly to be completed at venue

C) THE GOURMET CUPCAKE CHALLENGE :: 25 April 2026

- **For Home Bakers**

A high-energy platform where innovation meets craftsmanship, giving participants the opportunity to display signature recipes, receive valuable feedback, and earn their place among the best.

Theme: OPEN

Live assembly at venue (1–1.5 hours).
Participants may prepare base elements such as sponge, muffin base, fillings, pre-measured ingredients, or partially completed components. (off-site).
Final assembly, decoration, garnishing, finishing touches, and presentation must be completed live at the venue (on-site).
Fully finished cupcakes/muffins will **not be allowed**.

Requirements:
3 Flavours / 3 Varieties
2 pieces of each variety
Presentation materials
A unique theme or concept (flavor, story, or presentation-based).
Recipes must be original or significantly adapted (no direct copies).
Final assembly at venue.

D) BIZARRE CAKE COMPETITION

- **For Home Bakers and Students**

A high-creativity competition where bakers step beyond traditional aesthetics to create unusual, unexpected, shocking, or illusion-based cakes that surprise and amaze both judges and audiences.

Theme: Hyper-real cakes that mimic everyday objects—pushing the boundaries of edible illusion.

Pre-preparation off-site
Live assembly and finishing at venue

Requirements:
Hyper-realistic cake resembling a non-food object
Cakes must be edible in core structure (with limited non-edible supports)
Cutting reveal is mandatory
Minimum weight: 1–2 kg
Maximum Height: 14 inches
Maximum Width: 12 inches
Final finishing to be done live at venue