



Professional
Home
Baker's
Challenge
South
2025

Rule Book

18TH | 19TH | 20TH | JUNE 2025
HITEX EXHIBITION CENTRE, HYDERABAD

SUPPORTING ASSOCIATION



TELANGANA
CHEFS
ASSOCIATION

HELD ALONGSIDE



ORGANISED BY



SINCE 2006
BUSINESS
CATALYST
TO THE INDIAN
BAKERY &
HORECA
INDUSTRY

Dear Participants

"Competition strengthens Character
and Reveals true potential"

– Patti smith

As the President of the Telangana Chefs Association, it brings me great joy to extend my warmest greetings to all the professional home bakers who are participating in the Bakery Bizz competition at the Hitex Exhibition Centre.

Your passion for baking and dedication to honing your craft are truly commendable. Each year, the competition brings together some of the most talented individuals in the industry, and I have no doubt that this year will be no exception.

I encourage each of you to bring your creativity, skill, and enthusiasm to the forefront as you showcase your talent in this esteemed competition. Remember, it's not just about winning, but about the journey of growth and learning that comes with pushing yourself to do your best. Embrace this opportunity to challenge yourself, experiment with new techniques, and most importantly, have fun! Your passion for baking is what makes this event truly special, and I have every confidence that you will all rise to the occasion.

On behalf of the Telangana Chefs Association, I extend my best wishes to each and every one of you. May your creations inspire, delight, and leave a lasting impression on all who have the pleasure of experiencing them.

Warm regards,

**DHARMENDER
LAMBA**

PRESIDENT,
TELANGANA CHEFS
ASSOCIATION



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For competitors, the Professional Home Bakers' Challenge (PHBC) display areas will be open from **11.30 hrs daily (participants to report 30 minutes earlier).**

Badges for entry will be given to the respective competitors before the show. These badges must be worn by competitors at all times within the exhibition hall, and **ARE NOT TRANSFERABLE.**

HOW TO REGISTER

- Entry forms can be found within.
- Entry forms must be accompanied by registration fees. Acceptance of entries is on a first-come-first serve basis.
- Submission of a completed entry form means acceptance to abide by the Rules and Regulations.
- Every competitor must submit the RECIPE (hard copy). 2 sets of hard copies to be brought along on the day of the competition.
- Payment should be in INR No change of category or refund of registration fees, for whatever reason, will be allowed once the application has been accepted.
- Competitors will receive a communication when the entry deadline is reached.
- Please photocopy if extra entry forms are needed.

● **Participation fee structure PHBC:**
Professional Home Bakers: INR 600 /- per category (including 18%GST)

- All competitors can expect to receive confirmation of their entries by 14th June, 2025

PLEASE SUBMIT ALL ENTRIES TOGETHER WITH PARTICIPATION FEE TO:

CHEQUES IN FAVOR OF HOSPITALITY FIRST

Hospitality First India Pvt Ltd,
Office No. 611, 6th Floor,
Rajhans Helix (Old Shreyas
Cinema), LBS Marg,
Ghatkopar (West),
Mumbai - 400086

**BANK DETAILS
FOR TRANSFER
OF PAYMENT**

HDFC Bank Ltd
FMR Building,
84 A. RG Thadani Marg,
Worli, Mumbai -400018
A/c No : 00802560003017
RTGS/ NEFT IFSC :
HDFC0000080
Remittance to be in
favour of "Hospitality
First India Pvt Ltd".

**SCAN
QR CODE
TO PAY**



KIND ATTENTION:

CHEF CYRIL CLEMENT - Phone: 92465 44634 | Mail: Treasurer@tca.org.in

FARZANA GANDHI - Phone: 98207 40639 | Mail: gandhifarzana@gmail.com

JAGRUTI JAWALKAR - Phone: 70216 24948 | Mail: jagruti@hospitalityfirst.in

Competition program PHBC 2025

- Open to any professional home baker.
- Pre-registered participants must report to the registration desk 30 minutes before the category competition time to enter the arena.
- After registration, only the competitor will be allowed to enter the competition area to set up the display.
- 2 Sets of hard copies of recipes to be brought along on the day of the competition.
- For all displayed exhibits name must be given as per theme.
- Registration will begin at 11am & competition will begin at 11.30am
- All displays must be ready by 12:30 a.m. When judging begins.
- Clearance of exhibits is strictly between 4:30 pm. To 5:00 p.m

Individual Display Classes

Class 1: **Wedding Cakes**

Class 2: **Rustic Cakes**

Class 3: **Celebration Cakes -
Fondant Category**
(Women Power theme)

Class 4: **Celebration Cakes -
Cream Category**
(Jungle Safari theme)

Class 5: **Vegan**

Class 6: **Decorative
Cupcakes**

Class 7: **Decorative
Artistic Cookies**



Class 1

Wedding Cakes

Theme: Competitors Choice

- Open to all Home Baking Professional, Intermediate and Beginners
- Must be minimum of 3 tiers; Only top tier should be edible, remaining 2 tiers can be dummy
- Entry must not exceed a base measuring 20"x20".
- No element of the design may exceed 20"x20"
- All flowers must be handmade, commercial/premade flowers are not permitted
- Use of non-toxic items (luster dust, disco dust, etc) is permitted
- Minimum of 3 different techniques must be used to decorate the cake, more are encouraged.
- Description of cake and inspiration (list of techniques used)
- Judges decisions are final.
- Assembly time 1 hour

Marking Criteria

Visual Appeal	20
Degree Of Difficulty	10
Elements	10
Texture	20
Taste	20
Artistic Skills	20



Class 2 Rustic Cakes

Theme:
Competitors
Choice

- Cakes should have little to no frosting on their sides
- Minimum weight: 1 kg
- Cake base diameter length: Not exceeding 10 inches
- Real flowers and leaves used must be edible
- Free from pesticides
- Recipe display requirements
- Step-by-step instructions
- Judges' decisions are final
- Assembly time: 1 hour

Marking Criteria

Visual Appeal	20
Degree Of Difficulty	10
Elements	10
Texture	20
Taste	20
Artistic Skills	20



Class 3

Celebration Cakes

Theme:
Women
Power



- Open to ALL
- Size restrictions:
Base: Not exceeding 14 inches
- Tier requirements:
Minimum 2 tiers
- Flower requirements:
Handmade flowers only
(no commercial/premade flowers)
- Cake requirements:
Can use dummies, but design should
be translatable to cake
Must be covered with edible materials
Toppers/additions must be handcrafted
and edible
- Techniques:
Minimum 2 different techniques required
More techniques encouraged
- Description and inspiration:
List of techniques used
- Judges' decisions are final
- Assembly time: 1 hour

Marking Criteria

Visual Appeal	20
Degree Of Difficulty	10
Elements	10
Texture	20
Taste	20
Artistic Skills	20

Class 4

Celebration Cakes - Cream Category

Theme: Jungle Safari

- Open to all levels (Professional, Intermediate, Beginner)
 - Size restrictions:
 - Base: Not exceeding 14 inches
 - No element of design should exceed 14 inches
- Tier requirements:
 - Minimum 2 tiers
- Flower requirements:
 - Handmade flowers only (no commercial/premade flowers)
- Cake requirements:
 - Can use dummies, but design should be translatable to cake
 - Must be covered with edible materials
 - Toppers/additions must be handcrafted and edible
- Techniques:
 - Minimum 2 different techniques required
 - More techniques encouraged
- Description and inspiration:
 - List of techniques used
- Judges' decisions are final
- Assembly time: 1 hour

Marking Criteria

Visual Appeal	20
Degree Of Difficulty	20
Elements	20
Texture	20
Taste	20



Class 5

Vegan

- One type of travel/ dry cake - (2 portions of the same variety, weight can vary between 300-500 grams) - (can be glazed and garnished)
- One type of dessert in a glass/ jar - (4 portion of the same variety, weight not to exceed 150 grams)

Marking Criteria

Visual Appeal	20
Degree Of Difficulty	20
Elements	20
Texture	20
Taste	20

Class 6

Decorative Cupcakes

Theme: Competitors Choice

- Open to all Home Baking Professional Intermediate and Beginners
- Each participant must submit a dozen (12) cupcakes.
- Cupcakes should be standard size (approximately 2.5 inches in diameter)
- Cupcakes should follow the specified theme (e.g., springtime, holiday, fairytale, etc.). Participants will be judged on their interpretation of the theme.
- All components of the cupcakes, including decorations, must be edible.
- Cupcakes should be presented on a single platter or board that fits within a specified size (e.g., 16x16 inches).
- The presentation should be cohesive and visually appealing.
- Judges decisions are final

Marking Criteria

Visual Appeal	20
Degree Of Difficulty	20
Elements	20
Texture	20
Taste	20



Class 7

Decorative Artistic Cookies

Theme: Competitors Choice

- Open to all Home Baking Professional Intermediate and Beginners
- Each participant must submit a set of a dozen (12) cookies.
- Cookies should be of uniform size, with a maximum size limit of 4 inches in any dimension.
- Cookies should adhere to the specified theme (e.g., seasonal, whimsical, nature-inspired). Participants will be judged on their interpretation of the theme.
- All components of the cookies, including decorations, must be edible.
- Cookies should be presented on a single platter or board that fits within a specified size (e.g., 16x16 inches).
- The presentation should be cohesive and visually appealing.
- Judges decisions are final

Marking Criteria

Visual Appeal	20
Degree Of Difficulty	20
Elements	20
Texture	20
Taste	20



Medal & Certificates of Award

The respective medals will be awarded to any participant according to the table below.

MEDALS	POINTS
GOLD WITH DISTINCTION	100 POINTS
GOLD	90 – 99 POINTS
SILVER	80 – 89 POINTS
BRONZE	70 – 79 POINTS
MERIT	60 – 69 POINTS



in each category
will be awarded
cash prize as well

Rules & Regulations

Please go through the rules carefully

Note: Participants are advised not to use beef and pork at the venue or during the competition. Competitors who are in doubt of the interpretation of the criteria/ rules and regulations are advised to contact:

Ms. Farzana Gandhi Phone: 9820740639 Email: wicaassist@gmail.com

Every exhibit must be a bonafide work of the individual competitor An individual competitor can participate in as many classes as he/she wishes but he/she is restricted to one entry in any one class.

No change of class will be allowed after the closing date of entries.

In case of cancellation of participation due to unforeseen circumstances, the organizers should be notified immediately.

Rules & Regulations

Please go through the rules carefully

Competitors who bring their exhibits on the wrong day will not be judged. Please refer to the final competition schedule for your competition date.

Competitors are responsible for their own exhibits and should ensure that these are made available for judging on the day and time specified.

Competitors please note that entries will be disqualified if the complete display is not kept within the space limit specified in the category of class.

Competitors must ensure that no name/logo of his organization is visible to judges during competition.

Competitors must ensure that no uniform or chef cap of his organization is visible to judges during judging.

The organizers will not be held responsible whatsoever for any damage to exhibits, loss of equipment or utensils of the competitors.

Competitors are to be present at their allocated display area by 4:30 pm. each day to prepare for removal of their exhibits and utensils.

The organizers reserve the right to dispose of uncollected exhibits.

The organizers reserve the right to rescind, modify or add on to any of the above rules and conditions and their interpretation will be final.

They also reserve the right to limit the number of entries per class or cancel any class, should there be a need to do so.

Registration of exhibits will commence at 11 a.m.

No exhibits will be accepted for registration after 11:00 a.m.

NO ONE other than competitor will be allowed to enter the competition area.

Competitors should collect a "PHBC 2025" badge.

All exhibits for competition must be registered, in place and ready for judging by 12:30 p.m. on each day. Judging will take place by 12.30 p.m.

Results will be announced when judging is completed.

The organizers, while taking all reasonable precautions, shall not under any circumstances be held liable or responsible for the loss or damage of any exhibits, goods or personal effects.

Rules & Regulations

Please go through the rules carefully

No appeals will be entertained; judge's decision is final and no changes will be made after final results are issued.

The organizers & TCA reserves all rights to recipes, menus, videos, photographs, sound recordings, etc. used in "PHBC 2025".

Any publication, reproduction or copying of it can only be made with the approval of the organizers.

Only competitors and official photographers appointed by Hospitality First are allowed to take photographs during "PHBC 2025".

Competitors contravening any of the Rules and Regulations of the "PHBC 2025" will be disqualified.

Co-operate with the organizers and officials at all times.

They are there to help you and ensure that the "PHBC 2025" runs smoothly

Judging of prepared dishes with an assessment of the recipe.

Make sure to place the recipe by the side of the display.

For all displayed exhibits a theme or name must be given.

Keep your written descriptions as clear as possible without losing clarity.

You are allowed to have someone else do the written description for you.

No points will be given for writing/displaying of menus/ table set-up/ descriptions / recipes.

The method of baking should be clearly specified, and displayed beside each dish/ preparation.

2 sets of recipes should be provided for the competition.

Failure to do so would result in disqualification. Each competitor must provide his own supporting materials and base.

He/She also must ensure his/her creation can be moved to the judging area, when his/her time limit is up.

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