



**AMITY**  
**UNIVERSITY**  
— LUCKNOW CAMPUS —

Relive, Rejoice,  
and Recharge...

at

**AMIPHORIA**  
**2025**

5th, 6th & 7th March 2025

Experience the Magic of Amity University's  
Annual Cultural Extravaganza

**Event Title :**Frosting Fantasies – A Cake decorating contest

### **Event Overview**

A cake decorating competition where each team comprising of two members will compete with others by showing their creativity and innovation in decorating basic cake sponge with icings & toppings

### **Organizers**

- Amity School of Hospitality, Lucknow
- Chef Gaurav Tewari 7607330124
- Dr Ranjeeta Tripathi 8303377733

### **Eligibility Criteria**

All UG & PG level Students above age of 18 yrs enrolled in a recognized University/Institution

**Event Dates: 07 March 2025 (Friday)**

### **Registration Process**

Registration needs to be done through online mode by filling up application form and making payment of participation fee of Rs 100/-.

### **Competition Format**

Competition will be conducted through offline mode in the University campus and participants will be required to decorate their cakes at the venue of the competition.

### **Judging Criteria**

- Piping Skills - 10 Marks
- Creativity & Innovation - 20 Marks

**Faculty coordinators- Chef Gaurav Tewari and Chef (Dr) Ranjeeta Tripathi Hol**

- Adherence to theme - 10 Marks
- Fineness - 05 Marks
- Concept & Design - 05 Marks

### **Prizes & Awards**

Top three positions will be awarded trophies/ prizes/certificates as per detail given below –

- **1st Position**- Cash prize of Rs 1000/- alongwith Trophy and certificate
- **2nd Position**- Cash prize of Rs 500/- alongwith Trophy and certificate
- **3rd Position** - Trophy and certificate .

Certificates will be awarded to all the participants.

### **Rules & Regulations**

Participants will be required to decorate any one basic sponge which will be provided by the organizing institute.

Imitation Cream & Various Icings & Toppings will be provided for the competition which will be allotted to each participating team Table no. wise in the presence of participants.

Participants will be allowed to use their own ingredients apart from the ingredients provided.

Participants will be required to display their cakes in the platter provided for judgment.

THEME of decoration will be “FLAVOURS OF INDIA” -Cakes inspired by Indian heritage with colors, patterns, or traditional motifs like peacocks, lotus, or henna designs needs to be presented & EXPLAINED at the time of presentation

Participants may bring their own Cutlery/Crockery/Glassware as required for the presentation of their dish.

Participants are required to bring their own PIPING BAGS & Nozzle set.

No grace time will be given to the teams after the stipulated time period gets over.

All the participants must leave their working area clean after the preparation is over.

### **Timeline**

- Reporting Time :10:30 AM
- Briefing time : 11:00 AM
- Event time 11:15 AM to 2.00 PM

Last date of registration 24 hrs before the date commencement of the event.

### **Contact Information**

**Faculty coordinators- Chef Gaurav Tewari and Chef (Dr) Ranjeeta Tripathi Hol**

Chef Gaurav Tewari , faculty member, Amity School of Hospitality, Lucknow, contact number-7607330124, E-mail id- [gtewari@lko.amity.edu](mailto:gtewari@lko.amity.edu)

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