

# Dessert Contest Rules

## Eligibility & Preparation

- **Desserts must be prepared by the team; no store-bought or commercially prepared desserts are permitted.**
- **Desserts may be prepared in advance prior to arrival at the event.**

## Presentation & Identification

- **Entries may be decorated, garnished, and presented in any manner the team chooses, provided there are no identifying marks.**
- **Any form of team identification on the dessert or platter will result in disqualification.**

## Platter & Container Requirements

- **Platters must be able to be carried by one person and may not exceed 20 inches by 20 inches.**
- **If using a personal platter, the provided entry number must be securely attached.**
- **Styrofoam clamshell containers will be provided upon request.**
- **Every effort will be made to return platters and dishes after judging; however, return is not guaranteed.**

## Portioning Requirements

- **All entries must include eight (6) pre-portioned servings.**
- **Whole cakes or pies are permitted only if six pre-cut portions are included.**

## **Turn-In Time**

- **Dessert entries must be turned in Friday at 6:00 PM at the Judges' Tent.**
- **A 5-minute window before and after the scheduled time will be allowed.**

## **Judging & Scoring**

- **Entries will be judged blind using weighted criteria:**
- **Taste**
- **Texture**
- **Appearance**
- **Each category is scored from 1.0–5.0 using half-point increments.**