

only in  
**WOFEX**  
Drinks + Bakes



# PHILIPPINE BAKE OFF

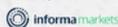
Feb 25-27, 2026  
WORLD TRADE CENTER,  
MANILA



[www.wofex.com](http://www.wofex.com)

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The 2026  
**Philippine**  
Pastry Cup

organized by





## GENERAL INFORMATION

### 1. DATES and VENUE

The Bake Wars and Cake Wars will be held in conjunction with the WOFEX Drinks and Bakes and Cake Fiesta Manila

Competition Dates February 25 – 27, 2026  
Competition Venue World Trade Center Manila

### 2. OPENING HOURS

2.1 For visitors 2.2 Feb 25 – 27, 2026 (10:00AM – 7:00PM)  
For competitors Feb 25 – 27, 2026 (8:00AM – 7:00PM)  
Registration starts at 8:00AM

### 3. ADMISSION

3.1 For competitors Admission to the competition is considered official only upon completion of all required documents and payments as stipulated in the rules and regulations of the competition.

**WOFEX Drinks & Bakes has a 16 years old and above age limit, no competitor under the said age will be accepted to compete.**

3.2 For visitors WOFEX Drinks & Bakes has an entrance fee of Php250.

### 4. CONTACT INFORMATION

#### **Philippine Culinary Cup (Bake Wars)**

Email : philippinepastrycup@gmail.com

Website : www.wofex.com

Facebook : find us at facebook.com/WOFEX



PHILIPPINE

**BAKE  
OFF**





**GENERAL INFORMATION  
RULES & GUIDELINES**

Organizers

**PEPTarsus, Corp.**

Unit 5B St Martin Building, #17 West Point St, Cubao Quezon City

Tel. Nos. : +639989721226

Email : info@peptarsus.com

Website : www.PEPTarsus.com

## **BAKE WARS**

<b>AWARDS &amp; CERTIFICATES</b>
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### **POINT SYSTEM:**

The respective Medals and Certificates of Awards will be presented to any competitor who attains the following points:

GOLD with Distinction ..... 100 points

GOLD ..... 90 – 99 points

SILVER ..... 80 – 89 points

BRONZE ..... 70 – 79 points

### **MEDALS and CERTIFICATES of AWARDS:**

Each category will have three (3) winners: Champion, 2nd Runner-up, and 3rd Runner-up. Winners will receive medals. There will be no monetary prizes. All competitors will receive a Certificate of Participation.

All teams are required to be present at the Awarding Ceremony on February 27. The schedule will be announced accordingly. Winners will be officially announced during the ceremony.

### **QUESTION and ANSWER SESSION**

Competitors are given an opportunity to seek judges' comments on their standard of entry at the competition area after each run of competition. However, the judges' decisions are final and competitors' appeal will not be entertained.

# BAKE WARS

## RULES & GUIDELINES

The following Rules & Guidelines apply to all categories of the Bake Wars competition unless specified otherwise.

### GENERAL

- This is a live baking competition. All products must be prepared on-site during the competition period.
- Competitors must follow all rules and guidelines stated herein. Failure to comply may result in point deductions or disqualification, depending on severity.
- Judges' decisions are final and non-appealable.

### TEAM COMPOSITION

- Each team shall consist of two (2) members only.
- Both team members must be present at the workstation at all times during the competition unless otherwise instructed by the organizers.
- Team members may divide tasks freely; however, all work must be completed within the allotted time.
- Only the registered team members are allowed to work at the assigned workstation.
- Any form of assistance from non-team members—including coaching, physical help, or intervention—is strictly prohibited.
- Violation of team composition rules may result in point deductions or disqualification, at the discretion of the organizers and judges.

### INGREDIENTS, EQUIPMENT & WORKSTATION

- The organizing committee will provide the following equipment for each kitchen:
  - One (1) Induction cooker
  - Undercounter Chiller
  - Table top Electrical Socket (max 20amps)
  - Sink with running water (Sharing)
  - 2 Door Freezer (Sharing)
- All other ingredients, tools, utensils, molds, small equipment, and specialty items must be brought by the competitors.
- The use of pre-made, pre-baked, or partially prepared components is strictly prohibited unless otherwise stated by the organizers.
- Any prohibited tools or ingredients, if applicable, will be announced prior to the competition.
- If sponsored ingredients or products are provided, they must be incorporated into the final entry. This requirement will be communicated to competitors in advance.

# BAKE WARS

## RULES & GUIDELINES

### ATTIRE & PROFESSIONAL APPEARANCE

- All competitors must wear a proper chef's uniform during the competition.
- Hair must be properly secured. Closed shoes are required.
- Failure to comply with attire requirements may result in point deductions under **Mise en Place & Hygiene**.

### SAFETY, SANITATION & HYGIENE

- Competitors must observe proper food safety and sanitation practices at all times.
- Workstations must be kept clean, organized, and safe throughout the competition.
- Any product deemed unsafe, raw, contaminated, or unhygienic will result in automatic disqualification.

### PRESENTATION & SUBMISSION

- Only work completed within the allotted competition time will be judged.
- Incomplete entries may still be evaluated based on what is presented.
- Judges will not provide feedback during the baking process.

### CONDUCT & PROFESSIONALISM

- Competitors must maintain professional behavior at all times.
- Disruptive behavior, disrespect toward judges, staff, or fellow competitors will result in disqualification.
- Teams may not interfere with another team's workstation, ingredients, or process.

### DISQUALIFICATION CONDITIONS

A team may be disqualified for:

- Continuing to work after the final time call
- Violating food safety or sanitation rules
- Using prohibited or pre-prepared components
- Receiving outside assistance
- Unsportsmanlike or disruptive conduct
- Failure to submit an entry

### TIE-BREAKER RULE

In the event of a tie:

1. **Taste & Flavor** score will determine the winner
2. If still tied, **Technical Skill** score will be used

# BAKE WARS

<b>JUDGING CRITERIA</b>
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**TASTE & FLAVOR ..... 0 – 35 points**

Overall taste quality, balance, and palatability of the product. Judges will assess clarity and harmony of flavors, appropriate sweetness or richness for sweet categories, and clean, pleasant aftertaste. For categories with a savory requirement, proper savory flavor profile, balance, and seasoning (not bland or overly salty) will be evaluated, with flavors clearly aligned to a savory outcome.

**TEXTURE & DONENESS ..... 0 – 20 points**

Correct baking and doneness appropriate to the product. Evaluation includes crumb or internal structure, moisture level, tenderness, and consistency. Product should be evenly baked, stable, and pleasant to eat—neither underbaked nor overbaked.

**TECHNICAL SKILL ..... 0 – 20 points**

Demonstration of correct baking techniques and sound understanding of processes. Judges will consider accuracy of methods, difficulty level relative to the time limit, control of baking stages, and overall execution under live competition conditions.

**PRESENTATION ..... 0 – 10 points**

Overall visual appeal of the finished product, appropriate to a baking competition where taste is the primary focus. Judges will assess neatness, cleanliness, proportion, and a presentable finish. Decoration should enhance the product without overshadowing flavor or technical quality. Simple, clean, and well-executed presentation is preferred over excessive decoration.

**CREATIVITY & ORIGINALITY ..... 0 – 10 points**

Originality of concept, flavor combinations, and interpretation of the challenge. Judges will assess how creativity adds value to the product through thoughtful use of ingredients or techniques, while remaining practical, cohesive, and well-executed without compromising flavor, texture, or overall quality.

**MISE EN PLACE & HYGIENE ..... 0 – 5 points**

Planned and organized arrangement of materials for efficient, trouble-free working. Proper use of time to ensure punctual completion. Clean, safe, and orderly working methods during the competition, as well as workstation condition after completion, will be assessed.

Please review the document of Food Hygiene and Food Waste -  
<https://wacs.egnyte.com/dl/WFZim6m8ql>

**Total Possible Points ..... 100 points**

**(no half points will be given)**



## **CATEGORIES**

# B1

## ROLLED SPONGE CAKE

### Rules and Guidelines

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- One (1) rolled sponge cake must be produced per team within the 60-minute competition time.
- Teams may enter the competition arena 30 minutes before the official start time to prepare their workstation, measure ingredients, and organize tools. No mixing, baking, cooking, or processing is allowed during this preparation period.
- The sponge cake must be baked, filled, rolled, decorated, and finished on-site during the competition.
- Flavor may be sweet or savory, unless otherwise specified by the organizers.
- Product may be served hot, cold, at the team's discretion.
- Filling and/or ingredients must incorporate the SPONSORED product(s), if applicable. (Sponsored product list and usage requirements will be communicated to competitors in advance. Sponsored products must be clearly and meaningfully incorporated.)
- All components must be prepared entirely from scratch during the competition.
- No pre-baked, pre-rolled, pre-prepared components or any brand of pre-mixes are allowed.
- Pre-measured ingredients are allowed during the preparation period; however, no pre-mixing, pre-whipping, pre-blending, or pre-processing is permitted.
- The finished rolled sponge cake must measure a maximum of 8 inches in length and 5 inches in diameter.
- All decorating elements must be fully edible and executed live during the competition.
- Minimal non-edible structural supports, if required, must not be visible or form part of the decoration.
- Each team must supply three (3) printed copies of their recipe for the judges.
- The final product must be presentable and suitable for tasting, with sufficient portions/slices for all judges.
- Judges may request a clean slice to assess sponge structure, filling distribution, and overall execution.
- Decoration should be clean, simple, and appropriate to a baking competition where taste is the primary focus. Excessive decoration that compromises flavor, texture, or structure is discouraged.
- Work may begin only at the official start signal and must stop immediately at the final time call.
- Entries will be judged based on the official judging criteria announced for the competition. Judges' decisions are final.

# B2

## CUPCAKES & MUFFINS

### Rules and Guidelines

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- Each team must produce the following within the allotted 60-minute competition time:
  - Four (4) pcs Sweet Cupcakes
  - Four (4) pcs Savory Muffins
- Muffins and cupcakes must be baked and finished on-site during the competition.
- Products may be served hot, cold, or a combination of both, at the team's discretion.
- Flavor profiles must be clearly defined:
  - Savory entries must reflect a proper savory flavor profile.
  - Sweet entries must reflect appropriate sweetness and balance.
- Cupcakes must be baked using standard 3-oz cupcake liners (approx. 2 inches / 5 cm base diameter; typical batter capacity ~85 g).
- Muffins must be baked using standard Tulip muffin liners suitable for a regular muffin pan (approx. 2–2.5 inches / 5–6.5 cm base diameter; taller fluted sides).
- Sauces and decorative elements are optional and may be used at the competitor's discretion. These are considered supporting elements only and not main components of the product.
- If sponsored ingredients or products are provided, they must be incorporated into the final entries, if applicable.  
(Sponsored product list and usage requirements will be communicated to competitors in advance. Sponsored products must be clearly and meaningfully incorporated.)
- All components must be prepared entirely from scratch during the competition.
- No pre-baked items, pre-prepared components, or any brand of pre-mixes are allowed.
- Teams may enter the competition arena 30 minutes before the official start time to prepare their workstation, measure ingredients, and organize tools.
- No mixing, baking, cooking, or processing is allowed during this preparation period.
- Pre-measured ingredients are allowed during the preparation period; however, no pre-mixing, pre-whipping, pre-blending, or pre-processing is permitted.
- All decorating elements must be fully edible and executed live during the competition.
- Each team must supply three (3) printed copies of their recipe for the judges, covering both savory and sweet entries.
- The final products must be presentable and suitable for tasting, with sufficient portions for all judges.
- Decoration should be clean, simple, and appropriate to a baking competition where taste is the primary focus. Excessive decoration that compromises flavor or texture is discouraged.
- Work may begin only at the official start signal and must stop immediately at the final time call.
- Entries will be judged based on the official judging criteria announced for the competition. Judges' decisions are final.



**REQUIRED  
DOCUMENTS**

**Closing date:**  
*Feb 02, 2026*  
*or until*  
**slots are available**

Email organizers at  
philippinepastrycup@gmail.com to verify slots

# REGISTRATION FORM

To ensure fair representation, each establishment is allowed to register a maximum of one (1) team per category. Registration fees should accompany applications and are NOT REFUNDABLE. Applications received without fees may not be processed. Emailed entries should be accompanied by a copy of your proof of payment.

**Email Reg Forms:** [philippinepastrycup@gmail.com](mailto:philippinepastrycup@gmail.com)

**Fee per entry:**

**B1 & B2- One Thousand Eight Hundred Pesos Only (Php1,800.00)**

1. The Organizer reserves the right to limit the number of entries in any class and this will be done on a first-come-first-serve basis.
2. Accepted entries agree to abide by the rules and regulations of the Bake Wars.
3. Please complete all sections in either type or write **clearly** in CAPITAL LETTERS.
4. Name stated below is final and will be the name to be used in Certificates and Badges. Incomplete registration form will not be accepted. Recipe can be TO FOLLOW.
5. Competitors contact number is a MUST for important updates.

**Name of Team \*** \_\_\_\_\_

TEAM MEMBER	NAME	DESIGNATION
Member 1		
Member 2		

**Company / School Name \*** \_\_\_\_\_

**Company / School Address** \_\_\_\_\_

**Group Coordinator \*** \_\_\_\_\_

**Tel. / Cellphone No.\*** \_\_\_\_\_ **Fax No.** \_\_\_\_\_

**Email Address \*** \_\_\_\_\_

Please register me for the following classes (please check the tick boxes):

## BAKE WARS CATEGORIES

\_\_\_\_ **B1** ROLLED SPONGE CAKES

\_\_\_\_ **B2** CUPCAKES AND MUFFINS

Total No. of Categories: \_\_\_\_\_

Total Amount of Fees: Php \_\_\_\_\_

\_\_\_\_\_  
Signature

