Graduate Design Challenge Rules

Objective

The purpose of this competition is to provide a way for graduate students to practice their skills, and celebrate their accomplishments, with cake! Graduate students are tasked with creating the most beautifully decorated cake, made of concrete. This competition will be a rendition of "Is It Cake?" a popular Netflix series that was created after hyper-realistic cakes became popular. Now, you must make concrete look like a delectable cake to celebrate ASCE's 175th birthday.

Competition Rules

Teams are to be made up of two to five members that are all enrolled in graduate programs.

Concrete Design (no points, DQ if not met)

- Cake must replicate a circular cake with a diameter between 7-10 inches, and is between 4-8 inches tall.
- Cake must be under 25 pounds.
- No resin or epoxy may be used.

Aesthetics (max 90 points)

- Cakes must be styled as a birthday cake celebrating the 175th birthday of ASCE.
- Cakes must have a piped border element, as shown by the red and blue frosting in the benchmark cakes.
- Must have a written element (in concrete), that mentions ASCE's birthday.
- Judges will rank creativity and aesthetics of all qualified teams and will compare them to a benchmark cake provided by the competition organizers.
- First place aesthetics receives 90 points, second 85, third 80 … etc.

Bonus Points (max 10 points)

- Create a real, edible cake, either from scratch or from a box, that resembles your concrete cake.
- Judges will rank how similar concrete cakes are to their edible counterparts.

Benchmark Cakes





ASCE
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