

Cake Baker Questions

Let them eat cake! Make sure you ask possible bakers these questions when choosing a baker to make your cake.



THE BASICS

	VENDOR 1	VENDOR 2
Is our date an issue?	_____	_____
Can I schedule a cake tasting, and is there a fee?	_____	_____
How many cakes do you schedule to be delivered on the same day?	_____	_____
How many employees will be working on my cake?	_____	_____
Are your cakes priced by slice?	_____	_____
Will certain flavors or designs change the price?	_____	_____
Do you have a minimum/baseline cost?	_____	_____
Do you have a list of cake prices I can take home?	_____	_____
What are the delivery and set up fees?	_____	_____
How much is the deposit and when is it due?	_____	_____

VENDOR CONTACT INFO:

VENDOR 1 _____

 VENDOR 1 _____

THE BASICS

	VENDOR 1	VENDOR 2
When is the remaining balance due?	_____	_____
How soon can you have a contract prepared?	_____	_____
What is your policy on cancellations?	_____	_____
When is the remaining balance due?	_____	_____

THE BASICS

	VENDOR 1	VENDOR 2
How will the cake be displayed?	_____	_____
Do you provide or rent out cake accessories, like the stand or cake topper? Costs?	_____	_____
What is your refund policy if we are unhappy with the cake?	_____	_____
Are there any special perks with using your bakery?	_____	_____
Other:	_____	_____
Other:	_____	_____
Other:	_____	_____

CAKE BAKER QUESTIONS CONTINUED

BAKER QUALIFICATIONS

VENDOR 1
VENDOR 2

How long have you been baking?

As a baker, what sets you apart from others?

Where did you learn to bake? Are you certified?

Do you have any suggestions for food choices in my budget?

Is your business insured?

How many formal events have you baked for?

Do you have a portfolio I can look through?

What is your refund policy if we are unhappy with the cake?

Do you have any references I can talk to?

REFERENCE #1 _____

REFERENCE #2 _____

REFERENCE #3 _____

CAKE DETAILS

VENDOR 1

VENDOR 2

Do I need to choose from your designs, or can you make a cake based on my color scheme and ideas?

Can you work off of a picture/sketch that I provide?

Do custom designs cost extra?

Can you suggest cake designs for me if I'm uncertain of what I want?

What flavors and fillings do you offer?

Do you offer organic or vegan cake ingredient options?

Do you use fondant and/or buttercream?

If I want edible chocolate, or candy flowers/designs on my cake, can you make those?

If I choose to have fresh flowers on the cake, will you coordinate with my florist?

When will you make the cake? Will it be made and frozen before my event?

Will you preserve the top tier of my cake if I want to save it?

Is there anything else you think I should know?

