



CONTEST SCOPE

Program Name- Baking and Pastry Arts

Contest Chair- Tracie Gotshall & Emily Hilliard

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Lancaster CTC – Mount Joy Campus

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Contest:	Cake Decorating – Theme: Fairy Tale
Purpose:	To evaluate each contestant’s preparation for employment and to recognize outstanding students for excellence and professionalism in tiered/wedding cake decorating.
Clothing:	Chef’s pants, chef’s coat, white apron, white chef’s hat, black slip resistant shoes.

Equipment and Material:

Equipment/Tools/Materials Provided by Host School:

1- 6-foot workstation for each team (2 people)

1-6 qt. mixer for each team

1 speed rack with sheet trays for each team

Microwave - shared.

Sinks, for hand washing, and utensils

Equipment/Tools/Materials Provided by the Contestant

- Cake decorating Turntable
- Pastry bags tips and scissors
- Serrated knife
- Icings / fillings for their cake- (butter cream, royal icing, rolled fondant, gum paste, any colors needed).
- 2 each baked untrimmed cakes- 6” and 10” (can be 1- 4” high cake or 2-2” layers).
- Any additional ingredients needed for decorations, rolling, dusting, etc.
- Stencils or molds
- Any other hand tools needed for cake
- Silicone Mat
- Rolling pin
- Side towels
- One cleaning towel and sanitizing bucket
- Cake boards
- Pallet knife or offset spatula
- Bowl Scrapers
- Supports for top tier, if needed.
- Tray to display finished decorated tiered cake

<p>Scope of Contest:</p>	<p>The contest will be geared towards a tiered/wedding cake design. The team of two students will construct and decorate a 2-tiered cake. The layers must be stacked with no separations. Cakes must be trimmed, split, and filled on site. All decorations must be made on site with icings/ingredients provided by contestant.</p> <p>Nothing inedible is allowed other than supports in the bottom tier. No items can be premade except for cakes, icing, gum paste, pastillage, colored fondant, and modeling chocolate. All decorations will be made during the contest.</p> <p>Contestants will demonstrate their ability to perform jobs and skills based on the following list of competencies:</p> <ul style="list-style-type: none"> • Blueprint or drawing of cake design as well as a timetable of the day's assembly and execution of the plan. • Appropriate use of standard commercial tools, utensils, and equipment. • Sanitation, safety, hygiene practices. • The final product will be evaluated on: icing/covering, design, technique, stability of cake, originality and creativity within the theme • Teamwork
<p>Important Notes:</p>	<ul style="list-style-type: none"> -No food products will be available to contestants. -Each contestant is also expected to assist with the overall clean-up of the competition area at its conclusion. -Any names or school logos on uniforms cannot be visible. -Competitors will have 2.5 hours to complete their cake with 15 minutes for clean-up.