



CAKE DECORATING

ELIGIBILITY

Open to active SkillsUSA members enrolled in programs with commercial baking/pastry arts as the occupational objective.

CLOTHING REQUIREMENTS

Chef's pants, chef's coat, white apron, white chef's hat, black slip resistant shoes.

Note: At the district level if a student is not able to wear the official SkillsUSA attire he/she may wear an outfit that would be acceptable in their specific field of study. Please keep in mind that official SkillsUSA attire will be required at the state and national level.

EQUIPMENT AND MATERIALS SUPPLIED BY HOST

1. 1 6-foot workstation for each team (2 people)
2. 1 6 qt. Mixer for each team
3. 1 speed rack with sheet trays for each team
4. Microwave - being shared
5. Sinks, for hand washing, and utensils

EQUIPMENT AND MATERIALS SUPPLIED BY CONTESTANT

1. All students must have a one-page, typewritten resume.
2. Cake decorating Turntable
3. Pastry bags tips and scissors
4. Serrated knife
5. Icing for their cake- (butter cream, royal icing, rolled fondant, gum paste, any colors needed).
6. 2 each baked untrimmed cakes- 6" and 10" (can be 1- 4" high cake or 2-2" layers).
7. Filing for cake
8. Any ingredients needed for rolling/dusting
9. Stencils or molds
10. Any other hand tools needed for cake
11. Silicone Mat
12. Rolling pin
13. Side towels
14. One cleaning towel and sanitizing bucket
15. Cake boards
16. Filling for cake
17. Pallet knife or offset spatula
18. Bowl Scrapers
19. Support(s) for the top tier, if needed.
20. Tray to display finished decorated tiered cake

SCOPE OF THE CONTEST - (DEFINED BY THE NATIONAL COMPETITION REGULATIONS)

(District Competitions are meant to be a scaled down version of National Competition. It is important for the



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students to participate in a competition that will reflect a cross-section of the industry skills needed to prepare them for the state and national levels)

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 by icings/ingredients provided by contestants. 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.

KNOWLEDGE PERFORMANCE

No written test will be given.

SKILLS PERFORMANCE

Contestants will demonstrate their ability to perform jobs and skills based on the following list of competencies:

1. Blueprint or drawing of cake design as well as a timetable of the day's assembly and execution of the plan.
2. Appropriate use of standard commercial tools, utensils, and equipment.
3. Sanitation, safety, hygiene practices.
4. The final product will be evaluated on: icing/covering, design, technique, stability of cake, originality and creativity

Important Notes:

1. No food products will be available to contestants.
2. Each contestant is also expected to assist with the overall clean-up of the competition area at its conclusion.
3. Any names or school logos on uniforms cannot be visible.
4. Do not bring any specialty tools / cutters.
5. Competitors will have 2.5 hours to complete their cake with 15 to 25 minutes for clean-up.



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CAKE DECORATION SCORING SHEET

Item Name	Descriptions	Possible Points
Safety and Sanitation		10
Personal Hygiene and Groom to food code standards		10
Blueprint/ drawing and time		10
Appropriate use of tools, utensils, and equipment		10
Filling and preparation		10
Icing the cake		10
Design - appropriate		10
Technical/ skills level of difficulty		10
Stability of cake		10
Originality/ creativity		10
Teamwork		10
	Subtotal = 110	
No resume	Deduction - 10	
Clothing Penalty	Deduction -10	
	TOTAL	

Note: No cell phones or other electronic devices may be used at any time during a competition; this includes using a calculator function on a cell phone for competitions in which calculators are permitted.

Note: Scorecards should only be used as guidance. Changes may occur.