

Wedding Cake Decorating

NC Addendum State Competition 2026

Clothing Requirement

- Black work pants or black-and-white checkered chef's pants
- White chef's jacket (if it has a school logo or sponsor logo, the logo must be covered completely)
- Black non-slip, non-porous, closed toe, closed heel shoes
- White apron
- Hair restraint as needed
- White chef's hat (toque) or skull cap (no baseball caps)
- White neckerchief (optional)
- Side towels

Clothing items do not have to have the SkillsUSA logo but must otherwise match the descriptions above.

No facial jewelry is allowed. Earrings are not permitted even if covered by a bandage. A single wedding band is the only jewelry that will be allowed to be worn during the competition. All hair must be restrained and off the collar – this may a hairnet along with the hat. Beards must be covered by a snood during all periods of food handling.

Schools may send **ONE TEAM of 2** in the secondary and/or post-secondary division.

Equipment & Materials

Supplied by the Technical Committee

*See attached list

Supplied by the Contestant

- Resume
- Time schedule with detailed design
- See attached equipment list

Contestants will not be allowed to share tools or equipment that they personally bring with other teams.

Cell phones or electronic devices are NOT allowed in the competition area.

SkillsUSA Wedding Cake Decorating State Contest Equipment List

Mandatory Student Provided Equipment	Mandatory Site-Provided Equipment
Bowl scrapers	All information and supplies for evaluators
Cake decorating turntable	Two 6-foot tables for each team standard height
Pastry bags and tips	Access to shared microwave
Scissors	Access to shared mixers
Icing for the cake (buttercream, royal icing, rolled fondant, marzipan, gum paste)	Sink for hands and utensils
3 baked, untrimmed cakes – 12”, 10”, and 6” or 8” (each can be one 4” high cake or two 2” cake layers)	Access to shared induction burner
Stencils or molds	
Any other hand tools needed for cake	
Rolling pin	
Side towels	
One cleaning towel and sanitizer bucket	
Cake boards	
Filling for cake	
One pallet knife or offset spatula	
NOTE: No other items will be allowed into competition area. No electrical equipment is allowed unless battery operated and approved by the technical committee.	

Scope of the Contest

- General Skills
 - Safety
 - Sanitation
 - Production efficiency
 - Use of equipment
 - Personal hygiene and grooming
 - Communication skills
 - Resume & blueprint of design
- Final Product
 - Icing or covering
 - Design

- Technique
 - Stability of the cake
 - Originality and creativity
- The contest will be geared towards a wedding cake design. The actual performance phase will be the actual construction and decorating of a 3-tiered wedding cake that could be used in an actual wedding ceremony. Cake sizes to be 12-10-6 or 12-10-8.
- Students must build a three-tiered batter-based cake. The layers must be stacked with no separations. Cakes must be trimmed, split into 4 layers and filled. All cakes must be trimmed, split, and filled on site.
- Nothing inedible is allowed other than wire for flowers as long as flowers are edible.
- At no time will students be allowed to talk to his/her instructor once the competition begins, they may however consult with the evaluators and their partner.
- The students must have the cake built and displayed within 4 hours. Judging will be immediately after. Anyone not completed will be allowed to continue for an additional 30 minutes for a 10-point deduction. Students may use food coloring if they desire. Please remember color is evaluated on appropriateness and tastefulness of use.
- Contestants will demonstrate their ability to perform jobs and skills based on the following lists of competencies:
 - Blueprint or drawing of cake design as well as a time table of the day's assembly and execution of the plan.
 - Use of standard commercial tools, utensils, and equipment. Stencils and molds are allowed to be used. All powered equipment must be battery operated.
 - Sanitation, safety, hygiene practices.
 - Basic icing and cake decorating.
 - No open flames, no electricity is available for any equipment, no food products will be available to contestants.
- Contestants will be responsible for bringing all their supplies needed to perform the task given. Evaluators will provide access to a microwave, mixers, and an induction burner that must be shared.
- Clean as you go. Sanitation is an evaluative criterion used throughout the competition. Keep your work area and all tools, utensils, and equipment clean and sanitary. Each contestant is also expected to assist with the overall clean up of the competition area at its conclusion.
- During the contest, both contestants must have a hand in the assembly of the cake. Competitors must work, without assistance from evaluators, teachers, fellow students, or observers. No observers will enter the contest area, talk to, or gesture to the contestants. Evaluators will disqualify contestants who accept assistance from observers.

Wedding Cake Decorating Scoresheet – total possible points 300

CATEGORY & POINTS	POSSIBLE POINTS	POINTS
CLEANLINESS AND ORGANIZATION	45 POINTS	
Maintains clean & hazard free work area (5)	5	
Initial hand washing or use of gloves (5)	5	
General cleanliness of area while working (5)	5	
Organization of work space (10)	10	
Time management (10)	10	
Works in an orderly and efficient fashion (10)	10	
USE OF TOOLS	45 POINTS	
Correctly uses hand tools (15)	15	
Uses knife to trim and level cake (10)	10	
Uses spatula to ice top and sides of cake (10)	10	
Uses pastry bag/cornet to apply décor (10)	10	
DOCUMENTED DESIGN PREP AND TIME TABLE	75 POINTS	
Time table (15)	15	
Design includes type of cake and sizes (6)	6	
Design includes mise en place list of tools & equipment (6)	6	
Design neatly drawn (6)	6	
Overall design is consistent with actual final product (6)	6	
Design includes type of flowers buttercream, gum paste (6)	6	
Icing smooth and/or no wrinkles (30)	30	
FINAL PRODUCT	135 POINTS	
Difficulty of borders, decorations, flowers, and other décor (18)	18	
All required equipment in use (12)	12	
No banned equipment utilized (6)	6	
Both members of team contributing (12)	12	
All assembly and shaping of cake on site in competition (12)	12	
Cake not leaning (15)	15	
Tiers or layers centered uniformly (15)	15	
Bottom cake supports all layers (15)	15	
Cut slice is split into two uniform layers with even filling (30)	30	
DEDUCTIONS		
Clothing infraction	-3	
No resume	-3	
Late finish (up to 30 minutes)	-10	