

Wedding Cake Decorating

PURPOSE

To evaluate each contestant's preparation for employment and to recognize outstanding students for excellence and professionalism in Wedding Cake Decorating.

CLOTHING REQUIREMENT

Refer to the SkillsUSA Technical Standards- Baking and Pastry for official dress requirements.

ELIGIBILITY

Open to all active SkillsUSA members enrolled in programs with Culinary Arts, Commercial Baking/Pastry Arts as an occupational objective.

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

EQUIPMENT AND MATERIALS

Supplied by the technical committee:

1. All information and supplies for evaluators
2. 2- 6-foot tables for each team- 1 raised on blocks
3. Evaluators will supply 2 microwaves. There will be limited stove space and some mixers will be available which must be shared.
4. Sink for washing hands and utensils

SUPPLIED BY THE CONTESTANTS

- Bowl Scrapers
- Cake decorating Turntable
- Pastry bags tips and scissors
- Serrated knife Any colors needed
- Icing for their cake- (butter cream, royal icing, rolled fondant, marzipan, gum paste).
- 3 baked, untrimmed cakes- 12", 10", and 6" or 8" (can be 1- 4" high cake or 2-2" layers)
- Stencils or molds
- Any other hand tools needed for cake
- Rolling pin
- Side towels
- One cleaning towel and sanitizing bucket
- Cake boards
- Filling for cake
- One pallet knife or offset spatula
- No electrical equipment will be allowed unless battery operated and approved by the technical committee.
- Contestants will not be allowed to bring any other items into the competition area.

SCOPE OF THE CONTEST

- A. 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
- B. 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.
- C. Nothing inedible is allowed other than wire for flowers as long as flowers are edible.
- D. 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.
- E. 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 addition 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.
- F. Contestants will demonstrate their ability to perform jobs and skills based on the following list 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.
- G. Contestants will be responsible for bringing all their supplies needed to perform the task given. Evaluators will supply 2 microwaves, limited stove space and a mixer will be available which must be shared.
- H. Clean as you go. Sanitation is an evaluative criteria 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.
- I. 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 or talk or gesture to contestants. Evaluators will disqualify contestants who accept assistance from observers.

EVALUATOR RUBRIC

1. General Skills
 - Safety
 - Sanitation
 - Production efficiency
 - Use of equipment
 - Personal hygiene and grooming
 - Communication skills
 - Resume & blueprint of design
2. Final Product
 - Icing or Covering
 - Design
 - Technique
 - Stability of the cake
 - Originality and Creativity

WEDDING CAKE SCORING GUIDELINES

1. General Skills (30 %)
 - a. Safety/Sanitation- 5 %
 - Maintains clean and hazard free work area
 - Initial hand washing or use of gloves
 - General cleanliness of area while working
 - b. Production efficiency- 10 %
 - Organization of work space
 - Time management
 - Works in an orderly and efficient fashion
 - c. Use of equipment- 15 %
 - Correctly uses all hand tools
 - Uses knife to trim and level cake
 - Uses spatula to ice top and sides
 - Uses pastry bag/cornet bag to apply décor
2. Communication skills (15 %)
 - a. Time-Table- 5 %
 - b. Blueprint of design- 10 %
 - Type of cake and sizes
 - Mise en place list of tools and equipment
 - Design neatly drawn
 - Overall design consistent with actual final product appearance
 - Type of flowers- buttercream, gum paste
3. Final Product (55 %)
 - a. Icing or Covering- 10 %
 - Smooth icing
 - No wrinkles if fondant
 - b. Technique- 20 %
 - Difficulty of borders, decorations, flowers and other décor
 - All required equipment in use
 - No banned equipment utilized
 - Both members of team contributing

- All assembly and shaping of cake must occur on competition premises
 - c. Overall appearance/Stability of the cake- 10 %
 - Cake not leaning
 - Tiers or layers centered uniformly
 - Bottom cake supports all layers
 - d. Internal Appearance- 10 %
 - Split into 2 uniform layers with even filling
4. **Written Exam**
The written test will consist of both the RBA Journeyman Baker and the ACF Certified Fundamental Pastry Cook
5. **Deductions**
 - Clothing Penalty (-10)
 - Resume Penalty (-10)
6. **TIE BREAKER**
 - A tie will be determined by the Technical Committee