SkillsUSA

**2017 Florida State**



**Wedding Cake**

**Contest**

**Wedding Cake Decorating and Design**

*State Only Contest*

Purpose:

To evaluate each contestant’s preparation for employment and to recognize outstanding students for excellence and professionalism in the commercial baking/pastry arts field.

NOTE: This is a “FL state only” contest with no national level competition.

Uniform Requirement:

Pants – white or checked

Chef’s Coat or Bakers shirt - white.

T-shirt (optional under chef’s coat) – must be plain white.

Shoes – Black work shoes, non-skid sole and leather upper – no sneakers.

Apron – white – no print.

Hat – Chef’s toque, paper or cloth and hairnet – no baseball hats.

A white chef’s scarf is optional.

. Uniforms should be clean.

. No school names or personal names on uniforms. Cover with masking tape, etc.

. Hair needs to be restrained properly. Hat needs to be worn properly.

. Good hygiene should be practiced. Students must be properly groomed. Male students must be clean-shaven or beards and/or mustaches neatly trimmed. Fingernails should be short and clean. Nail polish is not permitted.

. No jewelry is permitted (rings, bracelets, earrings, necklaces). Only 1 Plain wedding band and 1 watch will be allowed.

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

**Allowed Equipment and Materials- Must be supplied by the contestants.**

**All tools are optional based on the team’s needs:**

\*No equipment will be supplied by the Contest hosts besides the 6-foot tables. No electrical equipment or tools will be allowed.

1. Pallet knife or offset spatula/s

2. Bowl Scrapers, rubber spatulas, whisks, spoons, rolling pins, and cake combs

3. Cake decorating Turntable/s

4. Up to 6 pastry bags

5. Piping tips and Scissors

6. Parchment paper

7. Serrated knife/paring knives

8. Latex gloves

9. Five side towels and roll of paper towels

10. Butane burner and small saucepot or double boiler

11. All supports, pillars, cake boards

12. Mixing bowls (1, 2 and 3 qts.)

13. Bus Bucket for dirty equipment.

14. Any colors needed to color butter cream. Icings cannot be pre-mixed/colored.

15. Icing for their cake- (butter cream, royal icing, rolled fondant, marzipan, gum paste, chocolate, modeling chocolate, 10x sugar).

15. Pre-baked/prepared cake rounds- must be edible

16. Plastic Wrap/Aluminum Foil

17. #2 pencils and pens/paper

18. 1-gallon volume measure or Gallon jug – of Water

20. 1 cup volume measure

The Hospitality coordinators must approve the use of any hand tools or equipment not on this list in advance and any approvals will be shared with all contestants. Please email [Jpressinger@acfchefs.net](mailto:Jpressinger@acfchefs.net)

Contestants will not be allowed to bring any other items into the competition hall.

**Scope of the Contest**

. The contest will be geared toward the wedding cake design and decorating skills.

. Each team of 2 will receive 2- 6 foot tables for their contest space.

. Cake must be two to three tiers. May be stacked or separated.

. All decoration must be prepared at the competition, no decorations are allowed to be pre-made and nothing inedible is allowed other than tier separators.

. At no time will students be allowed to talk or otherwise communicate to his/her instructor once the competition begins, the may however consult with the judges and the partner.

. The students will have 3 hours to construct and decorate their two or three-tier cake.

. Students may use food coloring if they desire.

. The competition will be geared toward an actual decorating situation in a commercial bakery, and so requires a cake blue print/cake order to be turned in for judging.

. The actual performance phase will be the actual construction and decorating of a 3-tier wedding cake that could be used in an actual wedding ceremony.

. A single student may choose to compete alone, at the same scope of contest/scoring.

Contestants will be responsible for bringing all their supplies needed to perform the contest effectively.

Clean as you go. Sanitation is an evaluative criteria used throughout the competition. Keep your work area and all tools, utensils, and equipment organized. Each contestant is also expected to assist with the overall cleanup of the competition area at its conclusion. Failure to do so will result in a deduction from your sanitation score.

During the contest, both contestants must have a hand in the assembly of the cake. Competitors must work, without assistance from judges, teachers, fellow students or observers. No observers will enter the contest area or talk or gesture to contestants. Judges will disqualify contestants who accept assistance from observers.

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

1. Blue print or Drawing of Cake design, which must be professional and submitted at start of contest with resumes.

2. Planning the day’s assembly and execution of the plan

3. Use of standard commercial tools, utensils, and equipment.

4. Sanitation, safety, hygiene practices.

5. Basic frosting and cake decorating

**Judging Criteria:**

1. General Skills

a. Safety b. Sanitation c. Production efficiency

d. Use of equipment e. Personal hygiene and grooming

f. Communication skills g. Resume & blueprint of design f. organization

2. Final Product

1. Icing or Covering
2. Design
3. Technique
4. Stability of the cake
5. Originality and Creativity

Judges Scoring Basis

Scoring: Points

Written Test 10.0

Resume & Drawing of Cake 10.0

General Skills 40.0

Final Product 40.0

Clean Up Penalty -10

Resume Penalty -10

Uniform Penalty -10

Total scoring points possible: 100.00

No additional time is available after the official ending time of the contest, teams will be scored on what is complete.