Wedding Cake Design

Florida Only: This contest does not advance to the National level.

PURPOSE

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

ELIGIBILITY

Open to all active SkillsUSA members enrolled in a middle school, high school or college/post-secondary program with Culinary Arts or Baking/Pastry Arts as an occupational objective. Middle school competitors must be enrolled in a middle school exploratory course that prepares them for future study in a career and technical education pathway.

Students may compete individually or in teams of two. Individual competitors and teams will be judged together, and no benefits or penalties will be assigned based on the team size. Students must be paid, registered members of SkillsUSA in the same division (middle school, high school or college/post-secondary) to compete as a team.

UNIFORM

Class G: Culinary/Baking and Pastry Arts Attire

Please see the official class description in the Clothing Classifications at absorb.skillsusa.org.

The attire listed is required for both state and regional contests.

- Uniforms must be clean and free from stains or wrinkles.
- A plain white or black chef coat with no identifying marks may be substituted for the official SkillsUSA chef coat. Members of the same team must wear the same color chef coat.
    - An official SkillsUSA chef coat is available for purchase but is not required.
- No names or logos may be displayed on uniforms, including chef coats, except for the SkillsUSA logo. Any identifying information, including school names, company logos, and other marks must be covered with tape or other material. Be mindful of the ability of the tape to stick and the potential for contamination. Tape or other covering is not provided by SkillsUSA.
- Neckerchiefs are optional.
- Hair must be restrained, and hats worn properly.
- Students must be properly groomed and practice good hygiene. Male students must be clean-shaven, or beards and/or mustaches neatly trimmed and covered with a beard guard. Fingernails should be short and clean. Nail polish is not permitted.
- No jewelry permitted (rings, bracelets, earrings, etc). Only 1 Plain wedding band and 1 watch allowed.

SUPPLIES AND MATERIALS

Provided by Host Site/Technical Committee:

- 2 – 6' tables per team. Tables will be covered. Teams may bring their own tablecloths, if preferred.
- Access to water and sanitizer solution.
- No electrical access is provided.

Provided by Contestants:

All tools are optional based on the team's project needs. *No electrical equipment or tools are allowed.*

- Pallet knife or offset spatula(s)
- Bowl Scrapers, rubber spatulas, whisks, spoons, rolling pins, cake combs
- Cake decorating turntable(s)
- Up to 6 pastry bags
- Piping tips
- Scissors
- Parchment paper
- Serrated knife/paring knives
- Latex gloves
- Up to 5 side towels and/or 1 roll of paper towels
- Butane burner and small saucepot or double boiler
- All supports, including but not limited to pillars, dowels and cake boards
- Mixing bowls (1, 2 and 3 qt)
- Bus Bucket for dirty equipment
- Sanitizer bucket and towel
- Food colorings for icings and/or frostings (icings and/or frostings may NOT be pre-colored)
- Icings and/or frostings for the cake, including but not limited to butter cream, royal icing, rolled fondant, marzipan, gum paste, chocolate, modeling chocolate, 10x sugar
- Pre-baked/prepared cake rounds – must be edible
- Plastic Wrap/Aluminum Foil
- #2 pencils and pens/paper
- 1-gallon volume measure or gallon jug of water
- 1 cup volume measure

Recognizing the vast array of tools available for use in cake decorating, the Hospitality Committee must approve the use of any hand tools or equipment not on this list in advance. To request an exception, send an email to info@skillsusafl.org. No other items be allowed in the competition area. Cell phones may not be used during the contest. The use of alcohol is strictly prohibited. Participants who bring or use alcohol will be disqualified.

SCOPE OF CONTEST

The contest will be geared toward wedding cake design and decorating skills in a commercial bakery. Each competitor will submit a blueprint of their design for judging at the start of the contest. Each team will be judged on the construction and decoration of a tiered wedding cake to be used for wedding reception. For Regional contests, contestants may opt for a 2-tier or 3-tier cake. For the State competition, a 3-tier cake is required. The design of the cake must be original.

Teams are expected to arrive with a plan and may choose their own cake theme. Contestants will provide a blueprint or drawing of their design to present to the judges. The design must be clear and legible with labels used appropriately. It is strongly suggested to include multiple views of the design (i.e., top, side, front, etc.). All contestants must also provide a hard copy of their resume to the judges. Blueprints may be hand drawn but must be clear and legible.

Each team will receive two 6-foot tables for their contest space. No electrical tools may be used, and electricity will not be provided. Contestants will be responsible for bringing all supplies and materials needed to perform the tasks effectively. The cake must be tiered and may be stacked or separated. All decorations must be prepared at the competition. No pre-made decorations are permitted and all decorations must be edible, except for tier separators. The use of food colorings is permitted.

Teams will have 3 hours to construct and decorate their cake. Cake layers must be pre-baked. No time extensions will be allowed, and teams will be judged on their performance when time expires. During the contest, both contestants must actively participate in the assembly of the cake. Teams must work independently, without assistance from judges, teachers, fellow students, or observers. At no time will students be allowed to talk or otherwise communicate with their instructor once the competition begins. They may consult with judges and their partner only.

No observers, advisors, instructors, or students will enter the contest area or talk or gesture to contestants. Judges may penalize or disqualify contestants who communicate with observers.

Teams are expected to clean as they go. Sanitation is an evaluative criterion used throughout the competition. The work area and all tools, utensils, and equipment should be clean and organized. Each contestant is also expected to assist with the overall cleanup of the competition area at the end of the contest. Failure to do so will result in a deduction from the team's sanitation score.

Alcohol is explicitly prohibited in any SkillsUSA competition. Any participants who bring, use, or consume alcohol will be disqualified.

JUDGING CRITERIA

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

- Blueprint or drawing of cake design.
- Hard copy of each contestant's resume.
- Time management in planning and execution of assembly.
- Use of standard commercial tools, utensils, and equipment.
- Sanitation, safety, and hygiene practices.
- Basic frosting and cake decorating skills.

General Skills

- Safety
- Sanitation
- Production efficiency
- Use of equipment
- Personal hygiene and grooming
- Communication skills
- Resume & blueprint of design
- Organization

Final Product

- Icing or Covering
- Design
- Technique
- Stability of the cake
- Originality and Creativity

SCORING RUBRIC

Criteria:	Points
Written Test	100.0
Professional Development Test	50.0
Resume & Cake Blueprint	100.0
General Skills	375.0
Final Product	375.0
Sanitation Penalty	-10
Resume Penalty	-10
Uniform Penalty	-10
Total Possible Score:	1000.00

No additional time is permitted at the end of the contest. Teams will be scored on what is complete.