



CAKE DECORATING



PURPOSE

To evaluate each contestant's preparation for employment and to recognize outstanding students for excellence and professionalism in the advanced art of Cake Decorating, special occasion cakes.

ELIGIBILITY

Open to active NYS SkillsUSA members enrolled in programs with culinary arts, commercial baking/pastry arts as the occupational objective. Schools may send one contestant.

CLOTHING REQUIREMENT

NYS Kitchen Area Attire

All identifying markings or names must be covered on chef's uniform.

- White or black work pants or black and white checkered chef's pants.
- White chef's jacket
- White or black leather work shoes (non-slip) (oil resistant)
- White apron
- White neckerchief
- Side-towels
- Hairnet
- Chef's hat
- Food handlers' gloves
- No facial jewelry is allowed. Earrings are not permitted even if covered by a bandage.

A single watch is the only jewelry that will be allowed during the orientation and contest period. Watches should be kept on your worktable or in your pocket.

Note: Contestants must wear their contest clothing to the contest orientation meeting. Also bring #2 pencil, resume, and safety assurance form.

EQUIPMENT AND MATERIALS

I. Supplied by the NYS chair/committee:

- 1) All information and supplies for judges
- 2) Table workspace, electrical outlet, display table space, access to a microwave and walk in cooler

II. Supplied by the contestant (Bring all materials and equipment needed to decorate a wedding cake at least one of each, but more per item than specified is acceptable):

1. All food items needed to complete their cake. Note: No food items will be supplied by the NYS chair/committee.
Already baked cake layers to complete their 3-tier cake. (NO CAKE DUMMY'S RUBBER OR STYROFOAM) ****NO EXCEPTIONS ALLOWED****
2. (2) #2 Pencil
3. Measuring cups
4. Measuring spoons
5. Cake turntable or decorating stand
6. Pastry Bags couplers and tips as needed for cake decorating - scissors
7. Rose nail
8. Cake and Cutting Boards
9. Rolling pin
10. Cake decorating Spatula or palette
11. Icing ingredients
12. Icing colors
13. Tabletop mixer with paddle and whisk
14. Kitchen Spoons
15. Knives - Serrated,
16. Rubber Spatula
17. Mixing bowls
18. Kitchen towels as needed
19. Cake comb
20. Fondant tools
21. Prepared fondant, unrolled, uncolored or unshaped.
22. Cake Circles
23. Parchment Paper
24. Cake filling
25. 1/2 sheet pans as needed
26. Extension cord
27. Anything else you need to complete the cake you have designed

Cake outline/sketch: A formal TYPED explanation of the cake the student plans to make to be presented. Please clearly indicate the three decorating techniques you will be displaying. Include a sketch of the final product (ONLY sketch may be hand drawn) like the sketch a professional cake decorator would show their clients when explaining the cake, they will be making for them. Must be handed in during orientation meeting the day before competition. *(example outline on last page of standard)

Each contestant is responsible for bringing the necessary equipment and supplies listed.

Suggestions- please include an inventory list of equipment – students will be able to make sure they pack everything when they leave.

Garbage bags for dirty items are helpful. Students will **NOT** be allowed to wash bowls from frosting (they will have to wipe them clean with paper towels) so it is recommended to bring garbage bags for dirty bowls at the end of the contest or plastic disposable bags that can be discarded.

Cake boxes for goods students wish to take with them at the end of the competition are also helpful-we do not have boxes or bags.

All competitors must create a one-page résumé and submit a hard copy at orientation. Failure to do so will result in a 10-point penalty.

“Note: Your resume may be judged as part of your contest” Check the Contest Guidelines and/or the updates page on the NYS SkillsUSA Web site: <http://www.nysskillsusa.org>

SCOPE OF THE COMPETITION

The contest will be geared toward the commercial special occasion cake design.

Knowledge Performance

The contest will include a written knowledge test assessing baking fundamentals. The exam consists of 50 multiple-choice questions. Topics of the exam include weights, measures, and general baking math; proper temperatures of batter, cake handling and baking, classifications, and properties of ingredients; handling and storage of ingredients; safety and handling; cake decorating; cakes; production, scheduling, planning, and customer service and merchandising of products. The written test will be held during the orientation meeting, Wed. night.

Skill Performance

The skill performance of the contest will be the actual preparation of goods and presentation of finished products ready for sale to customers.

Contest Guidelines

1. Contestants decorate 3 tier wedding cake with their choice of filling and edible decorations. A minimum of three decorating techniques must be used.
2. The product specifications and other instructions needed for NY product preparation will be posted on the SkillsUSA Web site at: <http://www.nysskillsusa.org/>
3. Products will be prepared during the performance portion of the contest. The products will be selected by the NYS chair/committee. The finished products will be visually evaluated and **tasted** per the rubric criteria.
4. Cake can be any shape with a maximum display area of 15” x 15”

Standards and Competencies

CB 1.0— Demonstrate knowledge of basic baking fundamentals

1.1 The exam consists of 50 multiple-choice questions. Topics of the exam include weights, measures, and general baking math; proper temperatures of batter, cake handling and baking, classifications, and properties of ingredients; handling and storage of ingredients; safety and handling; cake decorating; cakes; production, scheduling, planning, and customer service and merchandising of products.

CB 2.0— Prepare a decorated cake in a bakery setting.

The contestant will:

- 2.1 Read and understand standard bakery formulas
- 2.2 Select correct ingredients given the provided formula
- 2.3 Weigh and measure ingredients accurately given the provided formula
- 2.4 Assemble ingredients in the correct sequence given the provided formula
- 2.5 Apply appropriate preparation procedure given the provided formula
- 2.6 Apply (i.e., blend, fold, mix) the appropriate mixing procedure given the provided formula.
- 2.7 Prepare one iced and decorated cake to the specifications of contestant's theme.
- 2.8 Describe the theme you intend to create with the cake in one to two written paragraphs (grammar, creativity and language will be evaluated) Along with a photo. **Note: Turned in at Orientation Meeting**

CB 3.0— Demonstrate knowledge of commonly accepted OSHA safety standards in a bakery, including lifting techniques and safety management

- 3.1 Use appropriate lifting techniques
- 3.2 Keep work area well organized and free of hazards
- 3.3 Follow safety requirements for operating equipment
- 3.4 Work with a regard for safety of self and others

CB 4.0— Demonstrate appropriate, commonly accepted OSHA sanitation practices in a bakery

- 4.1 Wash hands sufficiently and at appropriate times during baking process
- 4.2 Inspect tools and equipment before using and correctly clean items
- 4.3 Use a clean side towel and replace as needed during the day
- 4.4 Avoid actions that can potentially contaminate food
- 4.5 Wear gloves when working with RTEs

CB 5.0— Demonstrate production efficiency practices in a bakery

- 5.1 Use procedures to accurately measure ingredients
- 5.2 Use most or all raw ingredients where little or no wasted ingredients remain
- 5.3 Use most of all mixed ingredients where little or no wasted raw dough remains
- 5.4 Bake and finish product to produce the maximum salable product
- 5.5 Model time-management

CB 6.0 — Utilize commonly used equipment in a bakery according to manufacturer's specifications

- 6.1 Use equipment according to manufacturer's specifications
- 6.2 Select appropriate tools and equipment for baking function or product
- 6.3 Use mixer according to manufacturer's specifications
- 6.4 Use small wares and tools (thermometer, spoons, measures, etc.) appropriately

CB 7.0 — Demonstrate appropriate, commonly accepted OSHA personal hygiene and grooming practices in a bakery

- 7.1 Dress in a commonly accepted professional manner
- 7.2 Maintain a clean uniform (shirt, pants, skirts, shoes, hat, towel, etc.)
- 7.3 Wear head gear or other covering always
- 7.4 Always maintain clean hands



CAKE DECORATING COMPETITION 2024

Chair: Alexia Chambers

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CAKE DECORATING COMPETITION NEW YORK STATE 2024

Purpose

To recognize those students with professional proficiency in the advanced art of cake decorating Special Occasion cakes per specific customer requests.

PLEASE NOTE:

This is a **STATE ONLY COMPETITION**, there currently is no national competition.

Eligibility

Open to all active SkillsUSA NY high school members enrolled in programs with Culinary Arts, Commercial Baking/Pastry Arts as an occupational objective. Schools may send **ONE STUDENT**.

CONTESTANT CRITERIA:

Decorate a three tiered cake per the attached "cake order request form" with choice of cake and filling where each tier is composed of four layers of cake and three layers of filling/frosting.

Cake to be baked **prior to the competition**.

Cake to be cut, filled and decorated on site.

Competitors may use any of the following materials:

- gum paste
- rolled fondant
- royal icing
- chocolate
- marzipan
- buttercream frosting
- Any other edible

Minimum requirements:

- Three tiers which may not exceed more than 12" in circumference.
- Each tier must be composed of 4 layers of cake and 3 layers of filling.
- Cake filling to be determined by competitors and should be appropriate to the requests of the cake order form and taste good.
- Everything in and on the cake must be edible with the exception of a support system for the cake itself.
- Minimum of **THREE** decorating techniques used (gum paste flowers, rosettes, buttercream roses, fondant rope, marzipan fruits, buttercream script etc.)
- All decorating to be done on site
- Icing prepared and colored on site
- Fondant can be made and colored in advance but **NOT** pre shaped or rolled
- Cake can be any shape but must be within a maximum display area of 15"x15"

Competitors will supply:

- Cakes to create a three tiered cake with layers consisting of 4 layers of cake and 3 layers of filling
- Prepared Cake Fillings
- Frosting ingredients- to prepare during competition
- All necessary equipment to complete the decorated cake; no equipment other than work table space, electricity and judges will be provided.
- Any edible decorating products like fondant, modeling chocolate, gum paste etc.
- Fondant may be pre-colored, but must be rolled out and shaped during competition. No decorations made before the start of competition may be used.
- Resume
- **Cake outline/sketch:** A formal TYPED explanation of the cake the student plans on making to be presented. Please clearly indicate the three decorating techniques you will be displaying. With a sketch of the final product (ONLY sketch may be hand drawn). Similar to the sketch a professional cake decorator would show their clients when explaining the cake they will be making for them. **Must be handed in during orientation meeting the day before competition.**
example outline on last page of packet

Possible List of necessary equipment but not limited to*

Cake circles	Rolling pin	Table top mixer
Parchment paper	Decorating bags	Extension cord
Frosting colors	Decorating couples, tips, rose nails	Cake decorating stand
Frosting ingredients	Cake comb	*Anything else needed to complete your cake
Prepared fondant:unrolled	Rubber spatula	
½ sheet pans	Fondant tools	
Mixing bowls		

*Competition site will not provide any food items or tools/equipment

EACH CONTESTANT WILL BE EVALUATED ACCORDING TO THE FOLLOWING:

Safety	50
Sanitation	100
Appearance of Cake Layers (four layers of cake and three layers of filling per tier)	50
Frosting/Fondant Finish	50
Decoration/Creativity	100
Adhesion to “cake order form” requests	100
Writing/Script Skills	50
Taste	100
Decorating Techniques	75
Theory Assessment	25

TOTAL POSSIBLE POINTS 700

Possible deductions:

No Resume OR Late Resume	-50
Improper Uniform	- 50
No Cake Outline OR Late Outline	-50

Competition Time Frames:

Wednesday night: 8 PM:

- Orientation
- Competition Review
- SkillsUSA Knowledge Test & Professional Development Written Exam
- Hand in Resume and Cake Theme

Formal Competition Thursday:

1. Competition runs from 8 AM-2 PM with a mandatory 30 minute lunch break
2. Competitors will be provided with half of an 8' table for work space
3. Competitors are provided 1 slot to plug in mixer/necessary items
4. Competitors will have 30" to display completed cake

Wedding Cake Consultation Form

***Susan met with the couple on 11/13 and dictated notes from them below for the cake decorator to use in preparation of their wedding cake ***

Wedding Date 4/25/23

Delivery Time 2:00pm

Bride Name Chloe Stone

Groom Name Max Izaak

Size Specifications We would like three tiers we think the height is appealing to look at. Other than that we are open to any size or shapes.

Flavor Something light and fresh not too heavy or overwhelming

Any Allergens? None

Theme (if any) Whimsical Florals

Color Scheme? Happy Spring Colors

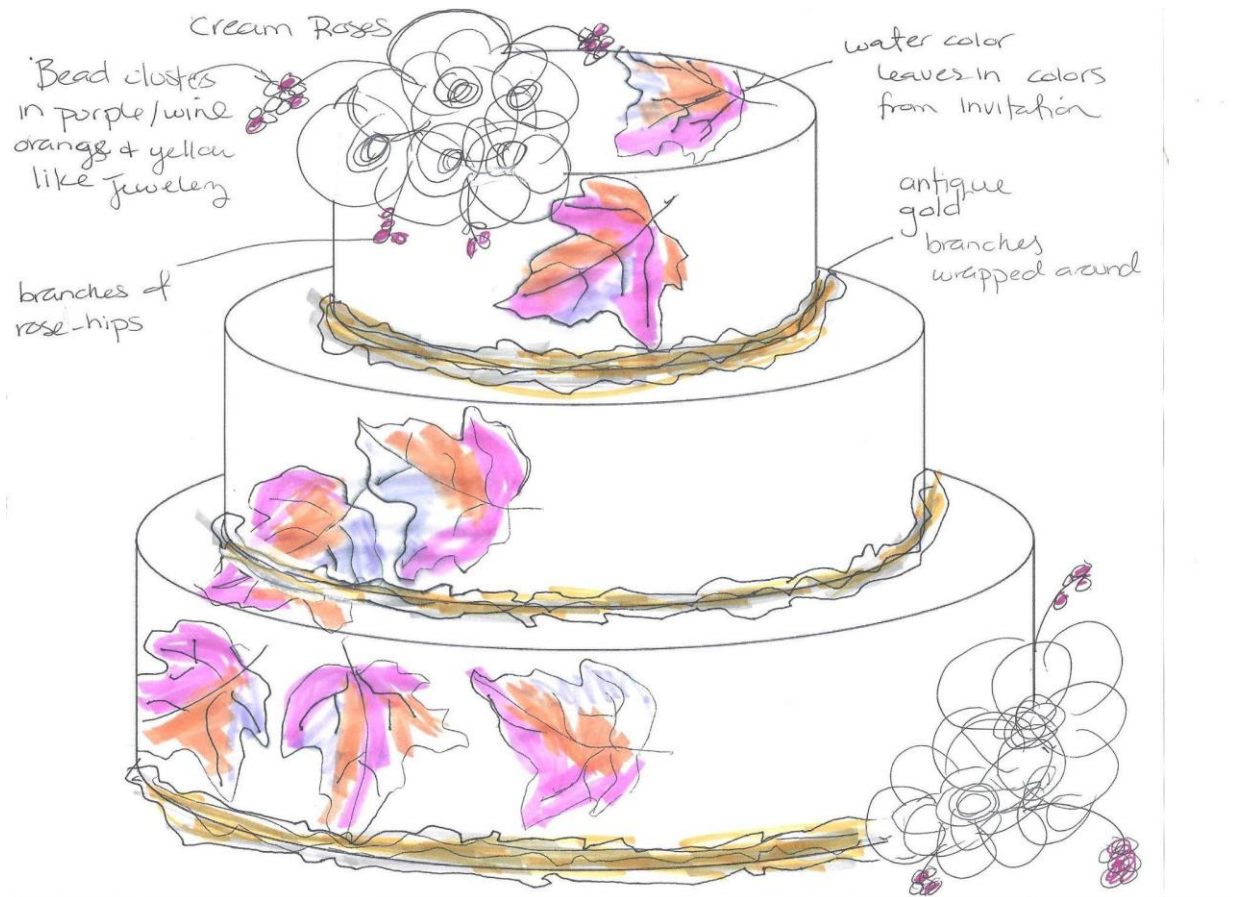
Any text on the cake? Congratulations to the Izaaks

Any specific florals? We will be using an abundance of spring flowers throughout the wedding with a large plethora of spring colors. Specifically a mix of Daffodils, Bluebells, White/Pink Roses, Peonies, Pansies, Tulips, Crocus, Bleeding Hearts, Aster, and Hyacinths. There will also be lots of greenery and leaves.

Other elements to include? We would love to have a butterfly incorporated in some way. Also any other whimsical elements you think would be appropriate.

Anything to avoid in the design? We don't like abruptly dark colors or anything that tastes overly sweet.

Example of cake outline



This cake is for a fall themed wedding.

It will be layers of chocolate cake, cherry compote and vanilla buttercream. It will be flat iced on the outside then covered in white fondant. I will use thinned food coloring to hand paint fall leaves on the exterior. I will pipe buttercream roses to adorn the cake. For my border I will color fondant and intertwined ropes to look like branches with the addition of small berry-like clusters.

The three decorating techniques I will use are hand painted leaves, ropes of fondant, and buttercream piped roses.