



SkillsUSA Florida Championships 2021

PREPARING FOR THE CONTEST

Introductory Information

This document serves as a supplement to the official SkillsUSA Technical Standards found online at absorb.skillsusa.org to be used to prepare for state-level virtual competitions. State-level contests will follow the "Standards and Competencies" outlined in the official SkillsUSA Technical Standards (Virtual). Contestants and instructors should review the contest's Technical Standards as a first step in preparing for a competitive event.

Any information contained in this document applies to state-level competitive events only. Download and review the State Virtual General Regulations at skillsusaf.org/state-conference for more information regarding virtual contests. The list of supplies and materials outlined below is subject to change; updates will be posted to our website on the contest updates page.

SkillsUSA Professional Members (advisors and teachers) can access the standards through SkillsUSA Absorb (absorb.skillsusa.org). To join as a Professional Member visit bit.ly/skillsusa-prof.

Clothing Requirements

Because of the nature of virtual competitions, official SkillsUSA competition clothing is not required, but is encouraged. Students may also compete in trade-appropriate attire if official contest attire is not available, competitors may dress in business attire. See State Virtual General Regulations for more information.

Class G: Culinary/Commercial Baking Attire

- White or black work pants or black-and-white checkered chef's pants
- White chef's jacket (no identifying logos may be present)
- White or black leather work shoes (non-slip)
- White apron
- White neckerchief
- Side towels
- Hairnet
- White skull cap or toque

Gather Materials

Contestants will need the following for the contest:

- 1:1 device for each contestant with camera, microphone and internet connection of at least 2 Mbps up/down
- Filming Device
A device to complete a video recording. This may be a laptop, phone or other device with support devices like a tripod, microphone, etc. Preferred file format is MP4.
- 1-page resume for each team member in PDF format
- pallet knife or offset spatula
- bowl scrapers

- rubber spatulas
- whisks
- spoons
- rolling pins
- cake combs
- cake decorating turntables
- up to 6 pastry bags
- piping tips
- scissors
- parchment paper
- serrated knife
- paring knife
- latex gloves
- up to 5 side towels 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-quart)
- bus bucket for dirty equipment
- sanitizer bucket and towels
- food colorings for icings and 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 round cakes - must be edible
- plastic wrap
- aluminum foil
- pens/pencils
- 1-gallon liquid measure
- Solid and liquid measuring cups and spoons
- Additional supplies and materials may be required. Contest supply and materials lists will be posted on the Contest Updates page by March 1.

Note: No electrical devices, pasta machines, pots, pans, baking trays, or large equipment is allowed. No equipment outside of the list above is permitted.

SkillsUSA Florida will provide the following for the contest:

- Contest prompt and information
- Contest Prep Box, with materials needed for the contest like stopwatch, measuring tape, and large face digital clock that must be used in pre-recorded videos
- Meeting links and upload information



Local Proctor Information

A local contest proctor (non-advisor/program instructor) must be present for the recording of the contest. The proctor should review the technical standard, this document and the state contest which will include an integrity statement containing additional information for the proctor.

A Second Camera Proctor is required for this competition.

Once the contest is complete, the contestants, chapter advisor and onsite proctor will sign-off on the integrity statement. Additional contest proctor information can be found on our website.

Advisor Information

An advisor or instructor must be present for the duration of the competition to ensure safety and conduct standards are upheld. Advisors will not participate in judging or interfere in the contest, except in the event of safety or conduct violations, or equipment malfunction. Any communication between students and their advisors during the contest will result in disqualification.

CONTEST INFORMATION

Knowledge Performance

This contest includes two multiple choice knowledge assessments. Instructions and credentials to complete these assessments will be provided when the contest window opens. These assessments should be completed under the supervision of the contest proctor.

- **Wedding Cake Design Assessment** –
Based on the standards and competencies outlined in the Technical Standards.
- **Professional Development Career Readiness Assessment** –
Assesses preparedness to enter the workforce as defined by the SkillsUSA Framework, which identifies skills that are essential for success in the workplace and life.

Skill Performance

The contest will focus on decoration and design of a wedding cake in relation to a provided theme.

Contest Guidelines

Students may compete individually or as a team of two. No additional time or scoring privilege will be given to either single competitors or teams.

Each team will design a wedding cake to reflect the theme "Reaching Past the Stars." Cakes must be 2-3 tiers and would be used during a wedding reception. All decorations must be prepared at the competition. No pre-made decorations are permitted, and all decorations must be edible, except for tier-separators and cake supports (i.e., dowels).

Cake construction will be live broadcast to judges via live video feed. Each team will record and submit a video of the cake being iced prior to decoration.

Teams will have 1 1/2 hours to construct their cakes. No time extensions will be awarded, and teams must stop working when time is called. Both team members must actively participate in the construction of the cake.

Each team will provide the judges with a 2-3-minute presentation on the development of their design and their creative process.

SUBMISSION REQUIREMENTS

The following needs to be uploaded by the deadline. No late submissions will be accepted.

- Statement of Assurances: PDF file (*Upload by April 1)
- Resume: PDF file (*Upload by April 1)
- Video recording: MP4 file
- Project files: various
- Integrity Statement: PDF file