



# Wedding Cake Design

*Florida Only Contest: 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 commercial baking/pastry arts field.

## **ELIGIBILITY**

Open to all active SkillsUSA members enrolled in a high school or post-secondary program with Culinary Arts or Commercial Baking/Pastry Arts as an occupational objective.

Students may compete individually or in teams of 2. Individual competitors and teams will be judged together. Students must be paid, registered members of SkillsUSA in the same division (high school or post-secondary) in order to compete as a team. Penalties for incomplete teams will be assessed in accordance with the SkillsUSA Championships General Regulations at 50% of the final score.

## **TECHNOLOGY NEEDS**

- Stationary computer to show the entire workstation
- Second Camera Proctor with portable camera with mic
- At least 2.0 Mbps up and down for Zoom video

## **UNIFORM**

### **Class G: Culinary/Commercial Baking Attire**

Please see the official class description at: <http://bit.ly/Clothing2020>

Official SkillsUSA attire is not required for virtual competitions. Competitors should dress as they would for a position in a professional bakery.

- Uniforms must be clean.
- No names or logos may be displayed on uniforms, except for the SkillsUSA logo. Any identifying information must be covered with masking tape or other material.
- 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 is permitted (rings, bracelets, earrings, necklaces). Only 1 Plain wedding band and 1 watch are allowed.

## SUPPLIES AND MATERIALS

### Provided by Contestants:

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

- 2 – 6' tables per team
- 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

*The Hospitality Committee 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. To request an exception, email [Jpressinger@acfcchefs.net](mailto:Jpressinger@acfcchefs.net). No other items be allowed in the competition area. Cell phones may not be used during the contest.*

## **SCOPE OF CONTEST**

The contest will be geared toward wedding cake design and decorating skills in a commercial bakery and requires a cake blue print to be turned in for judging at the start of the contest. Each team will be judged on the construction and decorating of a 3-tier (State competition) wedding cake to be used for wedding reception. The design of the cake must be original.

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 contest effectively. The cake must be three (state) tiers 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 alone, without assistance from judges, teachers, fellow students or observers. At no time will students be allowed to talk or otherwise communicate to 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. 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.

### **Submissions:**

**Resume for each team member – uploaded by April 1**

**Photos of final cake – uploaded within 24 hours of the conclusion of the contest. Include front, back, both sides, and top view. Additional photos may be uploaded.**

## **Judging Criteria**

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

- Blue print 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**

Scoring:	Points
Written Test	100.0
Resume & Cake Blueprint	100.0
General Skills	400.0
Final Product	400.0
Sanitation Penalty	-10
Resume Penalty	-10
Uniform Penalty	-10
Total scoring points possible:	1000.00

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