

Cake Decorating NYS (NY only)



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.

CLOTHING REQUIREMENT

Chef pants (checkered, white or black), White chef's jacket or shirt, Chef's hat (paper or cloth), hairnet or hair pinned up (if hair is collar length), White bib apron, White or black work shoes, oil resistant, Side towels (if needed), No visible jewelry

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

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.

ELIGIBILITY

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

EQUIPMENT AND MATERIALS

- Supplied by the NYS chair/committee:
 - All information and supplies for judges
 - 2 microwaves, limited stove space and some mixer will be available which must be shared.
- Supplied by the contestant (at least one of each, but more per item than specified is acceptable):

- (2) #2 Pencil
- Two 9 inch layers to be split into three equal layers on site and filled as desired. Maximum size is limited to 12 inches. (NO CAKE DUMMY'S RUBBER OR STYROFOAM)****NO EXCEPTIONS ALLOWED****
- Bring all materials and equipment needed to decorate a cake of your choice.**
- Measuring cups
- Measuring spoons
- Cake turntable or decorating stand
- Pastry Bags couplers and tips as needed for cake decorating - scissors
- Rose nail
- Cake and Cutting Boards
- Rolling pin
- Cake decorating Spatula or palette
- Icing ingredients
- Icing colors
- Table top mixer with paddle and whisk
- Kitchen Spoons
- Knives - Serrated,
- Rubber Spatula
- Mixing bowls
- Kitchen towels as needed
- Cake comb
- Fondant tools
- Prepared fondant, unrolled, uncolored or unshaped.
- Cake Circles
- Parchment Paper
- Cake filling
- 1/2 sheet pans as needed
- Extension cord
- Anything else you need to complete the cake you have designed to complete.
- Written description of the cake decorating theme with accompanying Printed Photo. Themes are to be typewritten and contained within a plastic sleeve. **Note: Due at contest check-in orientation meeting**

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 to the technical committee chair at orientation. Failure to do so will result in a 10-point penalty.

Note: Your contest may require a hard copy of your résumé as part of the actual contest. Check the Contest Guidelines and/or the updates page on the NYS SkillsUSA Web site: <http://www.nysskillsusa.org>

SCOPE OF THE CONTEST

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. Student will decorate the two-layer cake that the contestant will bring to the contest. Contestant to decorate celebration cake of their choosing with filling — students may use any of the following materials: sugar gum paste, rolled fondant, royal icing, chocolate, marzipan and/or sugar.
2. The product formulas 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 fair/committee.
4. The finished product identified will be judged using the following criteria. All products will be visually evaluated.
5. Minimum of three techniques should be displayed.
6. 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 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 at all times
- 7.4 Maintain clean hands at all times