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
1. Supplied by the NYS chair/committee:
   1) All information and supplies for judges
   2) Work table

2. Supplied by the contestant (at least one of each, but more per item than specified is acceptable):
   1. #2 Pencil
   2. At least three cakes - . Maximum size is limited to 12 inches.
   3. (NO CAKE DUMMY’S RUBBER OR STYROFOAM)****NO EXCEPTIONS ALLOWED****

4. Bring all materials and equipment needed to decorate a cake of your choice. Possible items:
5. Measuring cups
6. Measuring spoons
7. Cake turntable or decorating stand
8. Pastry Bags couplers and tips as needed for cake decorating - scissors
9. Rose nail
10. Cake and Cutting Boards
11. Rolling pin
12. Cake decorating Spatula or palette
13. Icing ingredients
14. Icing colors
15. Table top mixer with paddle and whisk
16. Kitchen Spoons
17. Knives - Serrated, paring
18. Rubber Spatula
19. Mixing bowls
20. Kitchen towels as needed
21. Cake comb
22. Fondant tools
23. Prepared fondant, colored, must be unrolled and unshaped.
24. Cake Circles
25. Parchment Paper
26. Cake filling
27. 1/2 sheet pans as needed
28. Anything else you need to complete the cake you have designed to complete.
29. Written description of the cake theme with accompanying Printed Photo of the finished cake. Themes are to be typewritten and contained within a plastic sleeve.
   a. Note: Due at contest check-in orientation meeting

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

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 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 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 three-tiered cake that the contestant will bring to the contest. Contestant to decorate themed cake of their choosing with filling
2. Contestants may use any of the following materials: 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 chair/committee.
4. The finished product identified will be judged using the following criteria. All products will be visually evaluated and cut for taste.
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 Prepare one frosted and decorated cake to the specifications of contestant’s theme.
2.2 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 — Utilize commonly used equipment in a bakery according to manufacturer’s specifications**

5.1 Use equipment according to manufacturer’s specifications
5.2 Select appropriate tools and equipment for baking function or product
5.3 Use mixer according to manufacturer’s specifications
5.4 Use small wares and tools (thermometer, spoons, measures, etc.) appropriately

**CB 6.0 — Demonstrate appropriate, commonly accepted OSHA personal hygiene and grooming practices in a bakery**

6.1 Dress in a commonly accepted professional manner
6.2 Maintain a clean uniform (shirt, pants, skirts, shoes, hat, towel, etc.)
6.3 Wear head gear or other covering at all times
6.4 Maintain clean hands at all times
NYS SkillsUSA

CAKE DECORATING COMPETITION 2020

Chair: Connor Rand
Monroe One BOCES
connor_rand@boces.monroe.edu

Cluster Manager: Shannon Speranza
Monroe One BOCES
shannon_speranza@boces.monroe.edu
CAKE DECORATING COMPETITION New York STATE 2020

Purpose

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

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 themed cake with choice of filling

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
- other frosting
Minimum requirements:

- Three tiers, cake sizes ranging from as small as 4” and as large as 12”,
- Done on site: Cakes to be split in half to create layers and filled as desired.
- Cake filling to be determined by competitors and should be appropriate to the theme chosen
- Everything in and on the cake should be edible with the exception of a support system for the cake itself.
- Minimum of THREE decorating techniques used
- All cakes to be split in half on site
- All decorating to be done on site
- Icing prepared on site
- Icing colored on site
- Fondant can be made and colored in advance
- Cake can be any shape with a maximum display area of 15”x 15”.

Competitors will supply:

- Cake- to create a three tiered cake
- Prepared Cake Filling
- Frosting ingredients- to prepare during competition
- All necessary equipment to complete decorated cake; no equipment other than work table space, electricity and judges will be provided.
- Fondant - premade and colored. Students may use fondant on their cakes but must roll out and shape it during the competition.
- Resume
- Cake theme: typed on paper with photo of cake. The theme of the cake explained, as well as a picture of the finished cake as an example for the judges, which must be handed in at the contest check-in.

*No pre-rolled or pre-shaped fondant allowed.
**Possible List of necessary equipment:**

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

**EACH CONTESTANT WILL BE EVALUATED ACCORDING TO THE FOLLOWING:**

<table>
<thead>
<tr>
<th>Category</th>
<th>Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>Safety /Sanitation</td>
<td>30</td>
</tr>
<tr>
<td>Production Efficiency/time management</td>
<td>15</td>
</tr>
<tr>
<td>Appearance of layers</td>
<td>30</td>
</tr>
<tr>
<td>Frosting/fondant finish</td>
<td>35</td>
</tr>
<tr>
<td>Decoration</td>
<td>40</td>
</tr>
<tr>
<td>Selected theme: appropriate to decoration</td>
<td>30</td>
</tr>
<tr>
<td>Piping skills</td>
<td>30</td>
</tr>
<tr>
<td>Writing skills</td>
<td>30</td>
</tr>
<tr>
<td>Taste</td>
<td>30</td>
</tr>
<tr>
<td>Overall appearance of finished cake</td>
<td>30</td>
</tr>
</tbody>
</table>

**TOTAL POSSIBLE POINTS**

300

**Possible deductions:**

<table>
<thead>
<tr>
<th>Category</th>
<th>Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>Resume</td>
<td>-50</td>
</tr>
<tr>
<td>Uniform</td>
<td>-50</td>
</tr>
<tr>
<td>Cake theme (typed)</td>
<td>-50</td>
</tr>
</tbody>
</table>

*All cakes will be sliced by judges and tasted as part of final evaluation*
**Competition Time Frames:**

**Wednesday night: 8 PM:**
- orientation
- competition review
- written test
- SkillsUSA Knowledge test
- hand in resume
- hand in cake theme, typed with photo on page

**Formal Competition Thursday:**

1. Competitors will have half of an 8’ table for work space
2. Competitors are allowed 1 slot to plug in mixer/necessary items
3. Competitors will have 30” to display completed cake