

# CAKE DECORATING

2011-2012

# NY STATE INDIVIDUAL EVENT

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Cake Decorating is an individual event that allows a student to express their creativity while displaying their cake decorating skills.

## EVENT CATEGORIES

**Junior:** through grade 9

**Senior:** grades 10-12

## ELIGIBILITY

1. Each chapter may enter one (1) participant per category.
2. Participation is open to any nationally affiliated FCCLA chapter member.
3. Event category is determined by member's grade in school and affiliation status. (Jr. Sr.)

## PROCEDURES & TIME REQUIREMENTS

1. Participants will report to the designated room at the specified time with all required equipment and supplies, and wearing appropriate, clean attire.
2. Participants will be given all directions at orientation. All participants should attend the orientation session prior to competing.
3. Participants will need to bring either six (6) cupcakes for the junior category, or two (2) eight (8) inch round cakes for the senior categories to be used for this event. Product may be made from a conventional method or a convenience mix.
4. The cake must be completely frosted DURING the event. Judges will evaluate the base frosting.
5. The base frosting must be a butter cream variety using the recipe that is provided. No commercially prepared icing, fondant or royal frosting will be permitted. Decorating icing/frosting must be mixed prior to the event.

6. Each participant must supply his/her own materials and supplies such as frostings, (Participants need to provide their own two or three pounds of icing.) colorings, bowls, pen, or pencil, cloth or paper pastry bags and tips, toothpicks, waxed paper, doilies, plate for cake, etc. Absolutely no food, equipment, supplies, etc. may be shared among participants. (The exception to this rule is that students from the same school can transport white buttercream frosting in one container and divide it among these participants only.)
7. No participant is to kneel on the floor to decorate his or her cake. A bucket, crate, or some means of raising the cake must be supplied by each participant.
8. Decorations made by participants in advance and commercially manufactured ornaments and/or candies used as decorations will not be permitted.
9. Participants should be proficient in a variety of cake decorating techniques. Participants will have a total of 45 minutes for junior category, and one (1) hour for senior category to **fully decorate** there cupcakes, or cake.
10. After their time limit, participants will present there finished product(s) for evaluation.
11. Evaluators will use the rating sheet to score and write comments for each participant throughout the session by observing their work habits, techniques used, product presentation, appearance, and creativity. Then evaluators will meet with participants to discuss strengths and suggestions for improvement.

## Appearance

Participants will be well groomed and wear appropriate, clean attire, for there category. All participants must have an apron and controlled hair. They also need closed-toe, low heel, nonskid leather shoes (canvas or tennis shoes are not appropriate); no jewelry (jewelry covered by bandages is not allowed); minimal make-up; facial hair is permitted if appropriate covering is used; no cologne or nail polish.

Clothing and Appearance	Wear appropriate clothing and head covering and present a well-groomed appearance.
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## Food Production

Individuals will have 45 minutes to fully decorate their cupcakes, or one hour to fully decorate their cake. Participants should be proficient in a variety of cake decorating techniques. Participants must bring items listed on the provided required equipment list to the event. No other small wares or equipment will be allowed in the competition site. Additional items will be removed from the participants until after they have finished competing. Participants will provide their own icing. Participants will demonstrate proper use of safety & sanitation standards in usage of equipment, tools and techniques. Participants will follow directions to demonstrate their cake decorating skills for appearance and creativity while demonstrating ability to keep work area organized and clean in a safe and sanitary manner.

Equipment, Tools and Techniques	Use proper equipment, tools, vocabulary and techniques in cake decorating.
Follow Directions	Follow specific event instructions. Specific event instructions are provided the day of the event. Bring all items on the equipment/supplies list.
Sanitation and Safety	Keep work area clean and organized, and demonstrate appropriate safety and sanitation procedures according to industry standards. Complete final cleanup and return supplies after event within the designated time period.

## Food Presentation

Each participant will prepare 6 cupcakes, or 1 8" cake. The individual will present all items for evaluation of appearance and creativity at the end of there time period. There will be no extra time allowed to complete preparation or presentation. All work must stop at the time limit.

Product Appearance	Prepare baked item(s) with creative product appearance. (see rubric for list of skills)
Product Creativity	Decorating skills meet common standards and demonstrate creativity.

## CAKE DECORATING INFORMATION SHEET

### BUTTERCREAM ICING RECIPE\*

Buttercream icing has a firm, yet creamy, consistency that is ideal for decorating. It can be stored for a week in an airtight container in the refrigerator; just whip up again before using.

#### Ingredients

1/2 cup solid vegetable shortening  
1/2 cup butter or margarine  
1 lb. (about 4 cups) sifted confectioners' sugar  
1 tsp. vanilla extract

#### Directions

Cream shortening and butter; add sugar, and vanilla. Blend on medium speed until all ingredients are well mixed. Blend an additional minute or so, until creamy. (**Note: Liquid may be added 1 tablespoon at a time to reach desired consistency.**)

#### To Ice Cake

You must use thin consistency icing. Beat 2 teaspoons of milk into 1 cup of stiff icing. Do not overbeat!

#### To Decorate Cake

You must use stiff or medium consistency icing. For medium icing, beat 1 teaspoon of milk into 1 cup of stiff icing. Do not overbeat!

\*This recipe may be used for the contest for icing and decorating purposes.

### Equipment & Supply List

#### Junior Event

Drop cloth for work area  
2 pounds of prepared buttercream frosting  
6 Standard size cupcakes  
Gel or Paste Icing Colors as needed  
Small mixing bowls  
Spoons for mixing icing with  
Pastry Bags (at least four) disposable is fine  
Pastry Tips:  
    Star  
    Straight  
Regular & Offset Spatulas  
Plate(s) to present cupcakes on  
Paper Towels

#### Senior Event Cont.

Measuring Cup for Hot Water if desired  
Cake Comb if desired  
Pastry Bags (at least four) disposable is fine  
Pastry Tips: at least 1 of the following types  
    Straight tip # 1-6  
    Star # 18-18  
    Leaf # 67  
    Rose # 104  
Rose Nail  
Rose Scissors  
Wax paper Squares  
Plate or cake circle to present cake on  
Paper Towels

#### Senior Event

Drop Cloth for work area  
3 pounds of prepared buttercream  
2 (8 inch) round cakes at least (1 inch) high  
Gel or Paste Icing Color Set  
Small Mixing Bowls  
Spoons for Mixing icing with  
Bowl Scrappers  
Regular & Offset Spatulas

# Cake Decorating Rubric

Name of Participant \_\_\_\_\_  
 Chapter \_\_\_\_\_

Cupcakes for Junior Category  
 District \_\_\_\_\_

HANDWASHING/SANITATION						Points
<b>Hand Washing Steps/Sanitization</b> 0-5 Points	1 Missed all of the hand washing steps	2 Missed two or more of the hand washing steps or Sanitation Principles	3-4 Missed one of the hand washing steps or Sanitation Principles	5 Followed all of the hand washing steps & Sanitation Principles		
<b>Orientation</b> 0-5 points	0 Did not attend Orientation	2 Signed in & Attended Orientation late	3-4 Signed in or attended Orientation Late	5 Registered and Attended Orientation on Time		
<b>Food Handler Gloves</b> 0-5 Points	0 Gloves not worn at all	2 Gloves worn sometimes	4 Gloves worn most of the time	5 Gloves worn all of the time		
APPEARANCE						
<b>Proper dress/grooming</b> 0-5 Points	0-1 Non-Professional appearance, attire and/or grooming	2-3 Neat appearance, attire and grooming, but lacks polish		4-5 Professional appearance, attire and grooming		
<b>Workstation</b> 0-5 Points	0 Poorly set up workstation	1-2 Workspace not well maintained during activity	3 Maintained moderately clean work space	4-5 Maintained clean and sanitary workspace.		
WORK HABITS						
<b>Work Habits</b> 0-10 points	0-2 Consistently touching of the face and hair	3-4 Frequent touching of the face and hair	5-6 Occasional touching of face and hair	7-8 Minimal touching of face and hair	9-10 No Touching of the face and hair	
<b>Time Management</b> 0-10 points	0-2 Large amounts of wasted time and/or inactivity; activity not completed	3-4 Did not complete in allotted time due to ineffective use of time	5-6 Average organization, completed activity	7-8 Well organized, completed activity	9-10 Exceptionally organized, completed activity ahead of time	
<b>Speed</b> 0-5 points	0-1 Was Not able to finish within the allotted time	2-3 Finished within the allotted time		4-5 Finished before the allotted time		
DECORATING OF THE CAKE						
<b>Cupcake with Own Design</b> 0-10 Points	0 Did not complete task	1-3 Messy appearance	4-5 Clean & Presentable, few flaws	6-8 Quality Work, Clean & Presentable	9-10 Professional appearance	
<b>Cupcake with Drop Flowers</b> 0-10 points	0 Did not complete task	1-3 Messy appearance	4-5 Clean & Presentable, few flaws	6-8 Quality Work, Clean & Presentable	9-10 Professional appearance	
<b>Cupcake with a Beehive Design</b> 0-10 points	0 Did not complete task	1-3 Messy appearance	4-5 Clean & Presentable, few flaws	6-8 Quality Work, Clean & Presentable	9-10 Professional appearance	
<b>Appearance of finished product</b> 0-10 points	0 Did not complete task	1-3 Messy appearance	4-5 Clean & Presentable, few flaws	6-8 Quality Work, Clean & Presentable	9-10 Professional appearance	
<b>Responded to evaluators questions</b> 0-10 points	0-2 Questions not answered properly	3-4 Few questions answered properly	5-6 Some Questions answered properly	7-8 Most of the questions answered properly	9-10 All Questions answered properly	

Evaluator Comments on Back

Evaluator Initials

TOTAL

## Cake Decorating Rubric

Name of Participant \_\_\_\_\_

Cake for Senior Category

Chapter \_\_\_\_\_

District \_\_\_\_\_

HANDWASHING/SANITATION						Points
<b>Hand Washing Steps/Sanitization</b> 0-5 Points	1 Missed all of the hand washing steps	2 Missed two or more of the hand washing steps or Sanitation Principles	3-4 Missed one of the hand washing steps or Sanitation Principles		5 Followed all of the hand washing steps & Sanitation Principles	
<b>Orientation</b> 0-5 points	0 Did not attend Orientation	2 Signed in & Attended Orientation late	3-4 Signed in or attended Orientation Late		5 Registered and Attended Orientation on Time	
<b>Food Handler Gloves</b> 0-5 Points	0 Gloves not worn at all	2 Gloves worn sometimes	4 Gloves worn most of the time		5 Gloves worn all of the time	
APPEARANCE						
<b>Proper dress/grooming</b> 0-5 Points	0-1 Non-Professional appearance, attire and/or grooming	2-3 Neat appearance, attire and grooming, but lacks polish		4-5 Professional appearance, attire and grooming		
<b>Workstation</b> 0-5 Points	0 Poorly set up workstation	1-2 Workspace not well maintained during activity	3 Maintained moderately clean work space		4-5 Maintained clean and sanitary workspace.	
WORK HABITS						
<b>Work Habits</b> 0-10 points	0-2 Consistently touching of the face and hair	3-4 Frequent touching of the face and hair	5-6 Occasional touching of face and hair	7-8 Minimal touching of face and hair	9-10 No Touching of the face and hair	
<b>Time Management</b> 0-10 points	0-2 Large amounts of wasted time and/or inactivity; activity not completed	3-4 Did not complete in allotted time due to ineffective use of time	5-6 Average organization, completed activity	7-8 Well organized, completed activity	9-10 Exceptionally organized, completed activity ahead of time	
<b>Speed</b> 0-5 points	0-1 Was Not able to finish within the allotted time	2-3 Finished within the allotted time		4-5 Finished before the allotted time		
DECORATING OF THE CAKE						
<b>Make Flower stem or stems with writing tip</b> 0-5 Points	0 Did not attempt Task	1-3 Task attempted but not completed		4-5 Task Completed		
<b>Make flower using rose tip</b> 0-10 points	0 Did not attempt Task	1-5 Flower(s) partially completed		6-10 Flowers completed successfully		
<b>Transfer flower using rose nail</b> 0-5 points	0 Did not attempt Task	1-3 Flowers transferred with limited success		4-5 Flowers transferred successfully		
<b>Change Tip on frosting bag to leaf tip and make leaves</b> 0-5 points	0 Did not attempt Task	1-3 Tip changed and leaves incomplete		4-5 Tip changed correctly and leaves complete		
<b>Decorate top edge of cake with shell tip</b> 0-5 points	0 Did not attempt Task	1-2 1/4 of cake edge decorated	3 1/2 cake edge decorated		4-5 Full cake edge decorated and stays in place	
<b>Appearance of finished product</b> 0-10 points	0 Did not complete task	1-3 Messy appearance	4-5 Clean & Presentable, few flaws		6-8 Quality Work, Clean & Presentable	9-10 Professional appearance
<b>Responded to evaluators questions</b>	0-2 Questions not	3-4 Few questions answered properly	5-6 Some Questions answered properly	7-8 Most of the questions	9-10 All Questions answered properly	

0-10 points	answered properly		answered properly	
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Evaluator Comments on Back

Evaluator  
Initials

TOTAL