**Cake Decorating – Revised 8/19/2019**

Cake Decorating, an *individual event\**, allows the participant to demonstrate the ability to decorate cupcakes in a specific amount of time.

ELIGIBILITY

1. A chapter may submit three secondary and three post-secondary entries in this event.
2. Open to active SkillsUSA members enrolled in career and technical programs with entry-level job skills as the occupational objective. A letter from the appropriate school official on school letterhead stating that the contestant is classified under the provisions of Public Law 105-17, Individuals with Disabilities Education Act, 1997 is required for participation. State/school associations having restrictions on the release of this information may submit a letter on school letterhead of eligibility which simply states: ‘I certify that (student name) meets the eligibility requirements for the SkillsUSA Championships Cake Decorating contest. Signed (school official).” The eligibility letter is to be presented to the contest chair at the contest orientation meeting.
3. Each participant must submit a personal resume during signing-in.

CRITERIA FOR EVALUATION

Participants will be evaluated on:

* Personal appearance (professional attire and grooming)
* Proper handwashing techniques
* Maintenance of sanitary conditions and procedures
* Proper use of tools and equipment
* Presentation of finished product: eye appeal, color and shape.
* Creativity of display
* Servability
* Response to judges questions

PROCEDURES AND TIME REQUIREMENTS

1. Participants must attend the event orientation session where they will:
* Receive a nametag and contestant number.
* Be given an overview of the event and the participant’s responsibilities.
1. Participants will remain in the holding area until the assigned time.
2. **Participants must be dressed in a professional attire which consists of a uniform top or apron, long pants, hair cover (a cap or hair net), and close-toe shoes.**
3. The following ingredients and equipment will be furnished by the PARTICIPANT:
* Six frosted cupcakes
* Frosting for decorating
* Equipment needed to decorate the cupcakes
* Display for cupcakes
1. Each participant will have *5 minutes* to set up for the event.
2. No participant should begin work before a signal from the time keeper.
3. Each participant will have *30 minutes* to decorate their cupcakes. Participants will be stopped at *30 minutes*.
4. Participants will clean work station.
5. Times will be used as a tiebreaker.
6. Projects will be judged on workmanship and operational techniques.
7. Judges are allowed ask questions once a participant has finished cleaning up.
8. All judges’ decisions are final.

*\*Students who communicate through an interpreter may use their interpreter during the skills demonstration. Students who require reading assistance may request to have any written tests read to them.*

**Cake Decorating Information Sheet**

BUTTECREAM 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 before using.

**Ingredients**

2 cups solid vegetable shortening

2 cups 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 Cupcakes**

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

**To Decorate Cupcakes**

You must use medium or stiff 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 both icing and decorating purposes.*

**Cake Decorating Rubric**

Participant Number: \_\_\_\_\_\_\_\_

|  |  |
| --- | --- |
| Handwashing/Sanitation | Points |
| Followed handwashing steps | 0Did not wash hands  | 1-2Missed two or more handwashing steps | 3-4Missed one of the handwashing steps | 5Followed all of the handwashing steps |  |
| Time | 0Did not wash hands | 1-2Washed hands for less than 15 seconds | 3-4Washed hands for less than 20 seconds | 5Washed hands for 20 seconds |  |
| Appearance  |  |
| Proper dress/grooming | 0-1Non-professional appearance, attire and/or grooming | 2-3Neat appearance, attire and grooming but lacks polish | 4-5Professional appearance, attire and grooming |  |
| Workstation | 0Poorly set up workstation | 1-2Work space not well maintained during activity | 3-4Maintained moderately clean workspace | 5Maintained clean and sanitary workspace |  |
| Work Habits |  |
| Work habits | 0-2Consistently touched face and hair | 3-4Frequently touched face and hair | 5-6Occasionally touched face or hair | 7-8Rarely touched face or hair | 9-10Did not touch face or hair |  |
| Time management | 0-2Large amount of wasted time and/or inactivity; activity not completed | 3-4Did not complete in time due to inefficient use of time | 5-6Average organization, completed activity | 7-8Well organized, completed activity | 9-10Exceptionally organized, completed activity ahead of time |  |

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| Appearance of finished product | 0Did not complete task | 1-2Messy appearance | 3-4Clean and presentable | 5-6Quality work and few flaws | 7-8Quality work, clean and presentable | 9-10Professional appearance |  |
| Responses to judges’ questions | 0-1Questions not answered properly | 2Few questions answered properly | 3Some questions answered properly | 4Most of the questions answered properly | 5All questions answered properly |  |
| Participation |  |
| Orientation | 0Did not attend orientation | 5Attended orientation |  |
| Punctuality | 0Was late for presentation | 5Participant was on time |  |
| Resume | 0No resume | 1-2Hand written in pencil or ink | 3Typed with numerous grammatical errors | 4Neatly typed with few grammatical errors  | 5Neatly typed with no grammatical errors |  |
| Time: \_\_\_\_\_\_\_\_\_\_\_ |  |  |  | (80 pts. possible) **Total** |  |

Judge’s initials: \_\_\_\_\_\_\_\_\_\_\_

Contest Chairperson’s initials: \_\_\_\_\_\_\_\_\_\_\_

Judge’s comments: