CAKE DESIGN

Cake Design, an individual state competitive event, recognizes participants who demonstrate their cake design and production skills. Participants must prepare a cake that reflects the current state program of work theme.

CAREER CLUSTER/ PATHWAY
♦ Restaurant and Food & Beverage Services

EVENT CATEGORIES
Senior: grades 10 – 12
Occupational: grades 10 – 12

EVENT PROCEDURE & TIME REQUIREMENTS
1. Participants will attend a required Orientation Meeting at a time and place designated prior to the event.
2. Participants will have 10 minutes to set up their station and submit three (3) copies of the Cake Design Skills Selection Chart.
3. Participants will have 1 hour to complete at least 25% of their final product on site. Participants must complete at most 75% of final product prior to arrival to event.
4. Participants will have 15 minutes for clean-up and transportation of the final product to judging area. Participants must transport their cake without assistance of others.
5. Evaluators will have 10 minutes to inspect the product for the skill areas indicated by the participant.
6. Participants will return at designated time to pick up final product or the final product will be discarded.

RULES
1. No design element (flowers, molded items, etc.) can be store bought.

GENERAL INFORMATION

Individual or Team Event	Prepare Ahead of Time	Setup Time	Production Time	Cleaning Time	Equipment Provide	Total Time
Individual	75% of cake	10 minutes	1 hour	15 minutes	None	1 hour and 25 minutes

PRESENTATION ELEMENTS ALLOWED

Audio	Costumes/ Uniforms	Easel(s)	File Folder	Flip Chart(s)	Portfolio	Equipment	Skits	Visual Equipment	Visuals
	X					Provided by Participant			

2. At least 25% of the final product must be edible.
3. At least 25% of the final product must be done on sight in the presence of the evaluators.
4. The final product should reflect the participant's interpretation of the current year's state program of work theme.
5. Product must be presented on a cake stand or board.
6. Product will be completed in one area and then moved to a final judging area.
7. Boards or cake stands must be covered in a food safe material.
8. Displays made of cupcakes will not be judged.
9. Product can be made of actual cake, rice/ marshmallow product or Styrofoam as long as 25% of the overall product is edible.
10. For those participants who chose stacking or filling, a slice must be taken from one layer of the final product and displayed on a plate along with the product for evaluators review.

PERSONAL APPEARANCE

Participants will be well groomed and wear appropriate, clean attire meeting the following standards:

Uniform	Clean and appropriate, uniform including professional chef attire (chef coat/jacket; industry pants or commercial uniform pants; apron; hair covering or chef hat; closed-toe, low heel, kitchen shoes made with non-slip soles and sealed non-melting uppers (canvas shoes are not appropriate).
Personal Hygiene	Facial jewelry is concealed with bandages. No additional jewelry, except a watch, is allowed. Facial hair is permitted if appropriate covering is used. Hair is properly restrained with hairnet if hair extends past the neck line. Minimal makeup, no cologne or nail polish. Hand washing is done frequently.

PERFORMANCE SKILLS

Participants will have 1 hour to complete at least 25% of their final product on site. Participants must complete at most 75% of final product prior to arrival to event.

Work Organization	Works effectively and workstation is organized to complete tasks within time allowed.
Craftsmanship	The final product exhibits a high level of craftsmanship.
Transportation	The final product is successfully transported by the participant to evaluation area.
Sanitation	Workstation is clean, neat, and sanitized to industry standards.
Selected Skills	The final product is evaluated on the 8 skills selected on the Cake Design Skill Selection Chart.
Appearance	The final product appearance is neat and demonstrates a high level of skills.
25% Edible	The final product is made of at least 25% edible food product.
25% Onsite	25% of the final product is prepared onsite.
Theme Interpretation	The final product exhibits a high level of creativity, imagination, and innovation in interpreting the state program of work theme.

ORAL PRESENTATION

Participants will be asked questions by evaluators and will be required to answer these questions verbally.

Response to Questions	Provide clear and concise answer to evaluator's questions regarding project

STATE PROGRAM OF WORK THEME

The 2018– 2019 Colorado FCCLA State Program of Work is *Through the Cosmos.* Learn more about the theme on the Colorado FCCLA website.

TERMINOLOGY

- **Airbrush:** utilizing an airbrush and edible paint in order to get the desired color and appearance
- **Border:** an unbroken ribbon of icing to decorate the top, sides and bottom edges of a cake
- **Buttercream:** a very rich icing made by using butter and icing sugar that is beaten until smooth
- **Carneille:** an elaborate piping technique that resembles lace
- **Carving/ Shaping:** adding or taking away from a cake in order to get a desired shape or texture
- **Coloring:** adding coloring agents to your cake batter in order to change or enhance the natural color
- **Color Striping**: adding piping gel or food coloring into a piping bag, usually on the side of the bag
- **Filigree:** a delicate and elegant decorating technique that is made of up of swirls, dots and a variety of other shapes. Can be reminiscent of lace or paisley. You can use a variety of tips to achieve this look
- **Fillings**: placing icing or preserves between two layers of cake
- **Fondant Work:** fondant is icing sugar dough that can be handled like bread or pie dough and rolled into smooth sheets and draped over cakes to provide a flawless finish. Fondant can also be used to mold or form items like flowers, ribbons, etc.
- **Ganache:** an extremely sweet and rich chocolate, which is used as icing or filling. It is made of chocolate and heavy cream
- **Gelatin**: gelatin products that are used as decorative pieces
- **Gum Paste:** edible dough with clay like appearance, which is used to create edible flowers and figures. It can also be rolled very thin to make intricate ribbons and lacework
- **Hand Shaped Chocolate:** any design technique that doesn't utilize molds to get the desired appearance
- **Hand Shaped-Sugar/ Pulled Sugar**: technique in which boiled sugar is pulled and manipulated to produce flowers and bows
- **Image Transfer (Sugar Paper, Etc)**: images can be printed on image transfer paper and can be applied to buttercream frosting or lightly dampened fondant
- **Layered Cake**: is a cake consisting of multiple stacked sheets of cake, held together by frosting or another type of filling, such as jam or other preserves
- **Line:** using a piping bag and a variety of tips to achieve different lines on your cake; width and line design varies
- **Luster Dust:** similar to glitter, luster dust is edible and adds shimmer and sparkle to a cake. It can come in a fine powder or in flecks
- **Marzipan**: paste made of ground almonds, sugar and egg whites. This paste is then used to make edible flowers or fruits to decorate a cake. Marzipan can also be rolled in sheets, like fondant and used as a smooth base for Royal Icing
- **Molded Chocolate:** pouring chocolate into a mold in order to get a desired shape or form
- **Molded Sugar:** pouring sugar into a mold in order to get a desired shape or form
- **Painting:** Using a brush or finger to apply edible paint to the exterior of the cake for decorative purposes
- **Pastillage:** is a Fondant (Sugar Paste) that is perfect for making decorations, as it dries quickly and becomes very hard. This paste can be rolled very thin and formed into everything from decorative boxes to lifelike flowers
- **Piping Gel**: tint or flavor with concentrated oils of differing flavors to make various designs. With this gel you can even make a design transfers
- **Poured Chocolate:** creating designs by pouring the chocolate or using a piping bag
- **Poured Sugar:** creating the designs by pouring the sugar onto the cake (ex. A poured sugar waterfall)
- **Run-In/ Color Flow**: piping of a runny royal icing onto parchment paper or acetate paper into an outlined shape.
- **Sculpted Items:** using tools to form items like cake or modeling chocolate into a desired shape
- **Stacking:** Stacking is the most architectural method of tiered cake construction. Tiers are placed directly on top of one another and pillars are not used. Cakes are supported and stabilized by dowel rods and cake boards
- **String:** the process of piping an icing mixture like royal icing in dramatic, swag-like patterns that usually hang elegantly from the top rim of a decorated cake
- **Tiers:** segments of layered cake that are stacked one on top of another or utilize columns to provide additional height

Skills Selection Chart

Name of Participant _____

Chapter _____ Category _____

Instructions: Each participant's project must represent at least 8 of the skills listed below. At the designated participation time, each participant will turn in 3 copies of this page with the 8 skills represented in the project checked. In the event that more than 8 skills are represented in a project, participants should check the eight that best reflect the quality and difficulty of work accomplished. If participants check more than eight skills, the first eight on the list only will be evaluated.

Cake Skills
☐ Accents
☐ Airbrush
☐ Carnelli Work
☐ Carving/Shaping
☐ Chocolate Work
☐ Color Striping
☐ Figure Piping
☐ Filigree Work
☐ Fillings
☐ Fondant Work
☐ Gum Paste Work
☐ Icing Work
☐ Image Transfer
☐ Lace Work
☐ Layering
☐ Line Work
☐ Marzipan Work
☐ Molded Figures
☐ Molded Items
☐ Painting
☐ Pastillage Work
☐ Piping Gel Or Gelatin
☐ Piping Techniques
☐ Run-In Or Color Flow
☐ Sculpting
☐ Stacking
☐ String Work
☐ Sugar Work

CAKE DESIGN RUBRIC

Name of Participant _____

Chapter _____ State _____ Team # _____ Group # _____ Category _____

Personal Appearance					Points
	0	**1**	**2-3**	**4-5**	
Uniform	Proper uniform not worn by participant	Dirty uniform and/or missing 3—4 items of professional dining room and kitchen safe shoes/ visible jewelry or facial jewelry not concealed	Clean uniform but missing 1—2 items of professional dining room attire and kitchen safe shoes/ some visible jewelry or facial jewelry not concealed	Clean and proper uniform: professional dining room attire and kitchen safe shoes/ no visible jewelry or facial jewelry concealed	
	0	**1**	**2-3**	**4-5**	
Personal Hygiene	Personal hygiene is at unacceptable level	Personal hygiene is at acceptable level/ hair is not properly restrained	Personal hygiene is at good level/ hair is properly restrained	Personal hygiene is highly regarded/ hair is properly restrained	

Performance Skills					Points
	0	**1-2-3**	**4-5-6-7**	**8-9-10**	
Work Organization	There are incomplete products	Some food products completed/ food products were left unattended/ the workstation is unorganized	Tasks not completed in an organized manner/ food items prepared in order, but station may be slightly disorganized/ too much time spent on one task	Tasks are done in an efficient order/ workstation is kept clear and equipment is stored as it is used	
	0	**1-2-3**	**4-5-6-7**	**8-9-10**	
Craftsmanship	Did not use correct techniques and procedures or only used them for 1-2 of the skills.	Did not use correct techniques or only used them for 3-4 of the skills.	Used correct techniques and procedures for 5-7 of the skills.	Used correct techniques and procedures for all 8 skills.	
	0		**1**		
Transportation	There was damage to the product while transporting or needed assistance.		There was no damage to the product and transported without assistance.		
	0	**1**	**2-3**	**4-5**	
Sanitation	Station is not sanitized or cleaned.	Equipment is improperly stored or sanitized.	Most equipment is properly stored or sanitized.	Equipment is sanitized and cleaned between tasks. Equipment is properly stored.	
Selected Skills	*See separate Cake Design Skill Area Rubric* for additional criteria ratings. Transfer total points earned for 8 selected skill areas to the "Points" column at right.				

	0	1-2-3-4	5-6-7-8-9-10	11-12-13-14-15	
Appearance	The product is presentable or neat. There is not a high level of skills or difficulty evident.	The product is either not presentable or neat. There is little high level of skills or difficulty evident.	The product is presentable and neat, but the level of skills and difficulty is not very high.	The appearance is neat, there is evidence of consistent execution of high level skills and difficulty. The product is stable and presentable.	
	0	**1**	**2-3**	**4-5**	
25% Edible	0-5 % of the product is edible.	5-10% of the product is edible.	10-15% of the product is edible.	15-25% of the product is edible.	
	0	**1**	**2-3**	**4-5**	
25% Onsite	0-5% of the product is done at the competition.	5-10% of the product is done at the competition.	10-15% of the product is done at the competition.	15-25% of the product is done at the competition.	
	0	**1-2-3**	**4-5-6-7**	**8-9-10**	
Theme Interpretation	Cake does not represent theme.	The theme is slightly recognized.	The theme is mostly recognized.	The theme is immediately recognizable in the product.	

Verbal Score					**Points**
	0	**1**	**2-3**	**4-5**	
Response to Evaluator Questions	Participant was not able to answer questions.	More than 2 incomplete or incorrect questions.	Incomplete answer on one or two questions. One answer could have been incorrect.	All questions are answered fully and correctly.	

Disqualification   __ Did not appear for final clean up   **Total Score (Maximum 100):**

Penalties (5 points each)   __ Did not attend orientation   **Minus Penalty:**

            __ Did not bring necessary equipment   **Final Score:**

            __ Receives help transporting cake

Additional Comments:

Evaluator # _____

Evaluator Initial _____

Consultant Initial _____

Circle rating achieved: **Gold** 90-100 points   **Silver** 70-89.99 points   **Bronze** 1-69.99 points

CAKE DESIGN SELECTION AREA RUBRIC

Name of Participant _____

Chapter _____ State ___ Team # _____ Group # _____ Category ____

Evaluation Criteria					Points
Fondant Work	**0 =** Not Done	**1 =** Choose Better	**2 =** Good Choice	**3 =** Excellent Choice *Smooth, no cracks, no bubbles, consistent colors*	
Icing Work	**0 =** Not Done	**1 =** Choose Better	**2 =** Good Choice	**3 =** Excellent Choice *Consistent, smooth*	
Piping Techniques	**0 =** Not Done	**1 =** Choose Better	**2 =** Good Choice	**3 =** Excellent Choice *Consistent, recognizable*	
Layering	**0 =** Not Done	**1 =** Choose Better	**2 =** Good Choice	**3 =** Excellent Choice *Even, stable, balanced*	
Stacking	**0 =** Not Done	**1 =** Choose Better	**2 =** Good Choice	**3 =** Excellent Choice *Stable, level, even*	
Molded Items (Sugar, Chocolate, Etc)	**0 =** Not Done	**1 =** Choose Better	**2 =** Good Choice	**3 =** Excellent Choice *Stable, identifiable, free of cracks & defects*	
Chocolate Work	**0 =** Not Done	**1 =** Choose Better	**2 =** Good Choice	**3 =** Excellent Choice *Smooth, solid, tempered properly*	
Airbrush/Painting	**0 =** Not Done	**1 =** Choose Better	**2 =** Good Choice	**3 =** Excellent Choice *Even, appropriate color, neat*	
Gum Paste Work	**0 =** Not Done	**1 =** Choose Better	**2 =** Good Choice	**3 =** Excellent Choice *Neat, no cracks, smooth*	
Carving/Shaping/ Sculpted	**0 =** Not Done	**1 =** Choose Better	**2 =** Good Choice	**3 =** Excellent Choice *Neat, identifiable, accurate shaping*	
Pastillage Work	**0 =** Not Done	**1 =** Choose Better	**2 =** Good Choice	**3 =** Excellent Choice *Stable, smooth, clean edged*	
Accents- Bows, Ribbon, Luster, Dust, Etc	**0 =** Not Done	**1 =** Choose Better	**2 =** Good Choice	**3 =** Excellent Choice *Appropriate amount, neat, appropriate usage*	
Color Striping	**0 =** Not Done	**1 =** Choose Better	**2 =** Good Choice	**3 =** Excellent Choice *Straight, even*	
Piping Bag With A Color Gel Or Icing And Then Piping)	**0 =** Not Done	**1 =** Choose Better	**2 =** Good Choice	**3 =** Excellent Choice *Neat, appropriate thickness, consistent color*	
Use Of Piping	**0 =** Not Done	**1 =** Choose Better	**2 =** Good Choice	**3 =** Excellent Choice *Supports theme, neat, consistent*	
Gel Or Gelatin	**0 =** Not Done	**1 =** Choose Better	**2 =** Good Choice	**3 =** Excellent Choice *Solid, consistent color*	
Marzipan Work	**0 =** Not Done	**1 =** Choose Better	**2 =** Good Choice	**3 =** Excellent Choice *Smooth, consistent, supports theme*	
Image Transfer (Sugar Paper, Etc)	**0 =** Not Done	**1 =** Choose Better	**2 =** Good Choice	**3 =** Excellent Choice *Sharp, identifiable, smooth*	
Run-In Or Color	**0 =** Not Done	**1 =** Choose Better	**2 =** Good Choice	**3 =** Excellent Choice *Even, consistent, appropriate*	
Fillings	**0 =** Not Done	**1 =** Choose Better	**2 =** Good Choice	**3 =** Excellent Choice *Flavor profile, execution, looks neat/ even, no bleeding into icing*	
Figure Piping	**0 =** Not Done	**1 =** Choose Better	**2 =** Good Choice	**3 =** Excellent Choice *Readable, neat*	
Molded Figures	**0 =** Not Done	**1 =** Choose Better	**2 =** Good Choice	**3 =** Excellent Choice *Smooth, Supports theme*	
Filigree Work	**0 =** Not Done	**1 =** Choose Better	**2 =** Good Choice	**3 =** Excellent Choice *Even pattern, consistent, neat*	
Line Work	**0 =** Not Done	**1 =** Choose Better	**2 =** Good Choice	**3 =** Excellent Choice *Straight, even*	
String Work	**0 =** Not Done	**1 =** Choose Better	**2 =** Good Choice	**3 =** Excellent Choice *Even, consistent, straight*	
Lace Work	**0 =** Not Done	**1 =** Choose Better	**2 =** Good Choice	**3 =** Excellent Choice *Neat, consistent*	
Carnelli Work	**0 =** Not Done	**1 =** Choose Better	**2 =** Good Choice	**3 =** Excellent Choice *Consistent, even pattern*	
Sugar Work	**0 =** Not Done	**1 =** Choose Better	**2 =** Good Choice	**3 =** Excellent Choice *No cracks, uniform color, stable*	

TOTAL SCORE FOR SKILL AREA

24 Possible Points