

Cake Decorating Competition

Culinary Skills Challenge April 8th, 2010

Individual or Team: Individual.

There will be three separate categories, and students will register for either Category 1, 2 or 3. A student cannot compete in more than one Category, as the competitions will take place simultaneously. Any student who has previously placed 1st in Category 1 must register for Category 2 or Category 3. Instructors, please register students appropriately according to skill level.

Category 1: Cake Decorating – Icing (previously Level 1 – Beginner)

Activity to be completed:

- Student will ice and decorate a 9" single-layer cake in front of the judges.
- To give cake a finished look, students are required to add a border to bottom edge of cake.
- Students are required to use at least 2 different decorating tips.
- All decorations must be made on-site at the competition. No pre-made decorations, commercially made objects, letters, numbers, gel etc. allowed.
- Students will have one hour to ice and decorate their cake before transporting to the judges table.

Category 2: Cake Decorating – Icing – (previously Level 3 – Advanced)

Activity to be completed:

- Students will ice and decorate any size cake in front of the judges.
- The cake should be at least two layers, or cakes of different components or cuts or tiered cakes.
- Students will be required to use three or more different decorating tips and include a bottom and top border.
- All decorations must be made on-site at the competition. No pre-made decorations, commercially made objects, letters, numbers, gel, etc. allowed
- Students will have two hours to ice and decorate their cake before transporting to the judges table.

Category 3: Cake Decorating with Fondant

Activity to be completed:

- Students will decorate any size cake in front of the judges with fondant.
- To give cake a finished look, students are required to add a border to bottom edge of cake.
- The cake may be one or more layers, or cakes of different components or cuts or tiered cakes.
- All decorations must be made on-site at the competition. No pre-made decorations, commercially made objects, letters, numbers, gel, etc. allowed
- Students will have two hours to decorate their cake before transporting to the judges table.

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Materials Students Need to Bring to the Event:

- For Category 1, one single-layer, 9" baked cake, any flavor.
- For Category 2 and 3, any size cake(s), any flavor(s).
- For all Categories of competition, the finished product must be placed on a cardboard base large enough to accommodate the cake. Finished cake must be transported to the display area.
- Any decorating tools, spreading knife, bags, spatulas, bowls, etc.
- All icing and fondant should be made ahead of time and brought to the competition.
- Students will be responsible to keep icing/fondant/cake and ingredients fresh/cool.
- Plastic gloves, apron or chef's jacket, proper hair coverage must be worn.
- Clean-up items such as dish soap, dishpan, towel, dishcloth, etc.
- Notepad and pen.

Objectives/Items Judges Will Review:

- Basic icing and/or decorating skills.
- Sanitation skills including: hair must be covered, gloves must be worn, apron or chef coat should be worn over clothing)
- Neatness of the project.
- Creativity of the decorated cake and overall project.
- Overall presentation, personal appearance, and interaction with the judges.

Questions about the competition:

LeaAnne Bot

507-537-2289 or 507-872-6175

leanne.bot@swsc.org or leanne.bot@minneotaschools.org

SW/WC Service Cooperatives/

SW MN Carl Perkins Consortium

Marshall

Cake Decorating Competition REGISTRATION

Culinary Skills Challenge
April 8th, 2010

School: _____

Mailing Address: _____ Zip _____

Instructor Name: _____

Instructor's Email: _____ Phone: _____

I am registering the following students for the Cake Decorating Competition:

Individual Competition (Grades 9 - 12):

Student Name/Grade:

Category 1:

Category 3 (Fondant):

Category 2:

* If more registration space is needed, please copy this page as necessary.

Questions? contact LeaAnne Bot at 507-872-6175 or 507-537-2289 or
email: leanne.bot@swsc.org or leanne.bot@minneotashcools.org

EARLY BIRD Registration Fee: \$10 per Student if Postmarked by March 5

After March 5, registration cost: \$20 per student. (NO registrations accepted after March 19).

Check Enclosed Please Bill My School (Purchase Order#: _____)

Checks payable to: SW/WC Service Cooperatives, Culinary Skills Challenge

Refunds are not available. Substitutions are acceptable. If possible, please call before the event with student name(s) for any substitutions.

Mail or FAX this completed registration to:

SW/WC Service Cooperatives
1420 East College Drive
Marshall, MN 56258
Attn: Laurie Van Watermeulen
Fax#: 507-537-7327

CULINARY SKILLS CHALLENGE

Judge's Scoring Sheet

CAKE DECORATING

Category: 1 2 3 (Fondant)

Judge: _____

Contestant: _____ School _____

Total Score: _____ (Maximum of 100 pts.)

I. SANITATION

10 Points

Comments _____

_____ Total _____

II. THEME

5 Points

Birthday, Holiday, Season, Special Event

Comments _____

_____ Total _____

III. ORIGINALITY

10 Points

Artistic ability

Use of color

Comments _____

_____ Total _____

IV. BORDER

10 Points

Comments _____

_____ Total _____

V. ICING/FONDANT

15 Points

Consistency

Smoothness

Basecoat

Comments _____

_____ Total _____

VI. TECHNIQUE

25 Points

Use of decorating tools

Comments _____

_____ Total _____

VII. OVERALL APPEARANCE **25 Points**

Finished Product

Final Presentation

Comments _____

_____ Total _____