

CT FCCLA SKILL EVENT

OCCUPATIONAL CAKE PRODUCTION

The Occupational Cake Production Skill Event, an individual event, recognizes participants for their skill and creativity in cake decoration. An Occupational student has had more than one (1) year of Foods/Culinary classes and is affiliated in that category. Two students can compete for each 10 members affiliated.

The participant will wear a clean uniform including hair restraints and appropriate for the food service industry.

Participants will bring:

Round cake which has base frosting

Cake pedestal (if desired)

Presentation plate/board

Towel

Knife

Scissors

Frosting spatula

Flower nail

tips needed for design chosen

Colored frosting in containers

Any type decorating bags (decorating bags should only be half filled prior to competition.

Students are allowed to bring extra bags)

Cleaning supplies

**New timing!
Choose your
favorite tips!**

Participants will develop an appropriate theme for the decorated cake

Participants will decorate their cake and include all the following designs:

shell border

rose

written work

one additional border

leaf

any additional designs of participant's choice.

Participants will be allowed to arrange their work area prior to starting.

All participants will start at the same time, with a maximum of 25 minutes to complete decorating a round cake, and 5 minutes to clean their area (must clean up work area completely to qualify)

Evaluators will be allowed ten minutes to ask questions of participants about cake decorating.

Judging of a cake that is damaged in transit must have a note specifying the problem by merely writing, "Damaged in Transit".

**CT FCCLA SKILL EVENTS
OCCUPATIONAL CAKE PRODUCTION
Rating Sheet**

Name of Participant _____ Occupational _____

School _____ Town _____

INSTRUCTIONS: Circle the correct score. Write the appropriate rating in the "score" column. Write comments on the back or bottom of the rating sheet. Comments should help participants identify their strengths and areas for improvement. Record total points. Verify the point total and initial.

Evaluation Criteria	Poor	Fair	Good	Very Good	Excellent	Score
Degree of skill exhibited in the following areas:						
A. Shell border	0 1 2	3 4	5 6	7 8	9 10	
B. Writing	0 1 2	3 4	5 6	7 8	9 10	
C. Rose and Leaf	0 1 2	3 4	5 6	7 8	9 10	
D. General Skills	0 1 2	3 4	5 6	7 8	9 10	
Creativity exhibited	0 1 2	3 4	5 6	7 8	9 10	
Appearance of finished cake (color and design)	0 1 2	3 4	5 6	7 8	9 10	
Ability to stay within time allotment	0 1 2	3 4	5 6	7 8	9 10	
Grooming of participant	0 1 2	3 4	5 6	7 8	9 10	
Applied safety and sanitation procedures	0 1 2	3 4	5 6	7 8	9 10	
Clean-up of work area	0 1 2	3 4	5 6	7 8	9 10	

Comments:

Total Score _____

Evaluators Signature _____

Room Consultant Verification of Total Score (please initial) _____

Circle Rating Achieved: 90 to 100= Gold Medal 70 to 89= Silver Medal Up to 69= Bronze Medal