

**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.

- 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
  - 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)
  - Flower nail
  - Tips numbers #18, #3, #4, #12, #104, #67, #352. (The tips must be chosen from this list.)
  - Cleaning supplies
- Participants will develop an appropriate theme for the decorate cake
- Participants will decorate their cake and include 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 15 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".

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 Rating Sheet

Name: \_\_\_\_\_ Grade: 10 11 12

School: \_\_\_\_\_ City: \_\_\_\_\_

**Judges' Instructions: Write in the appropriate rating under the "Score" column. Where information or evidence is missing assign "0". Total the points. Make comments to help participants determine strengths or weaknesses.**

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

TOTAL \_\_\_\_\_

Circle Rating Achieved:

3 Star 90 to 100 Gold Medal      2 Star 70 to 89 Silver Medal      1 Star Up to 69 Bronze Medal

Evaluators: Please initial after rating event \_\_\_\_\_