

Creative Cake, (*Individual Event*), recognizes a student's ability to create an artistically decorated cake.

EVENT CATEGORY

Occupational

Senior

TIME REQUIREMENTS 75 minutes

1. Set-up
2. Demonstration
3. Prepare
4. Assemble
5. Present
6. Clean-up

COMPETITION TOPIC

2 layer 10" round sponge cake

Each slice has piped garnish

RULES

1. No alcoholic beverage or liqueurs may be used in the project preparation
2. No baking will be done during this event
3. Demonstrate how to use 3 cake tools identified the day of competition
4. Prepare at least a 10- inch cake from a standardized recipe (no convenience mixes) with a yield of 12 or more servings
5. A cake covering must be used
6. The internal portion of the final cake may be done and assembled ahead of time
7. The remainder of the items may be brought in sufficient quantity to complete the project
8. Participant will bring equipment and cooler/ice chest(s) to the designated area
9. Ice chests/coolers are to be equipped with independent thermometers
10. Participant will be periodically notified of the time remaining to finish the demonstration

APPEARANCE

Uniform	*Chef coat/jacket *Apron *Chef hat or Hair covering Industry pants or commercial uniform pants Closed-toe, low heel, kitchen shoes School Name and/ or logo must be covered for Regionals **Must have FCCLA Board approved coat, hat and apron for State Qualifiers
Jewelry and Personal Hygiene	ABSOLUTELY NO JEWELRY 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

JOB BOOKS

4 Copies	Includes all information: Participant Name - Chapter Number – Event - Product Name Timeline Required Recipe Template (at end of this document) Recipes included and directions followed Professional presentation Grammar and spelling
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SAFETY AND SANITATION

Safety	Work station is kept neat, clean and organized in a safe and sanitary manner Food contact surfaces are cleaned and sanitized frequently Proper knife safety is demonstrated and small equipment is handled properly, per industry standards Complete final cleanup
Sanitation	Washes and re-washes hands completely Cleaned and sanitized work area Maintains sanitary work area Prevents cross contamination Area cleaned and sanitized for next participant

ORGANIZATION

Work space	Mise en place executed Work as an effective and evenly distributed
Communication skills	Communicates clearly and consistently with evaluators Displays technical and leadership skills Uses proper vocabulary when speaking with evaluators

PRODUCT TECHNIQUES

Technical Skills	Must demonstrate 3 identified tools (from list below) the day of the event. Project can utilize a variety of cake tools which may include, but not limited to: Pastry Bag and Tips Manual Turntable Metal Spatula; offset and straight Decorating Comb; any style Flower Nail Ounce Scale, dial not digital
Equipment and Techniques	Use proper equipment, tools, products, and techniques in the preparation of food products and garnishes Demonstrates and explains mixing cake coverings, decorations and filling in front of evaluators Safely store unused food product

Cake Components	Internal portions of final cake may be completed and assembled prior to judging All components including assembly of cake must be demonstrated in front of evaluators Filling, icing or covering of final cake must be completed in front of evaluators Set-up, final display, cut and plated completed before evaluators
Frostings and Coverings	Marzipan Chocolate Cocoa Royal Icing Whipped Creams Butter Creams Rolled Fondant Pastillage Gum Paste Frosting Flower

PRODUCT DISPLAY

Appearance	Prepare cake with creative appearance and appropriate food products Common theme with decorations Set-up and final display must be completed in front of evaluators 2 slices must be cut, plated and present to evaluators
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QUALITY OF PRODUCT

Taste	Freshness Appropriate texture based on recipe Consistency in size and shape based on preparation and product Taste appropriate to product Customer appeal Food products meet industry standards of appropriate taste
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SUPPLIES and EQUIPMENT

Participant
Ingredients
All decorating tools and equipment including a comb – Offset Spatula and/or Bench Scraper
All equipment needed to complete the project, including plating
Cleaning and sanitizing solutions
Towels



Host Site
3 cups whipped, <i>Riches Vanilla Buttercream</i> non-dairy icing and filling
Demo cake (Styrofoam rounds) (8" diameter, 4" tall)
Turntable if needed
Preloaded Piping Bags
Pastry Tips
Scissors
7" plates for plating cake slices



RECIPE TEMPLATE

Menu Item	
Number of Portions	
Recipe Source	

[illegible]

Procedure	

CREATIVE CAKE RUBRIC

Chapter Number	Student Name
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Each check is worth 1 point no half points please (Must score 0 – 1)

Appearance	✓	Comments	Total 5 Points Max
State Name and Project			
Speaks clearly, firm handshake			
*Chef Coat, Apron, Chef hat or hair covering			
Uniform pants			
No jewelry			
Deduction: MUST be explained			
*State Qualifiers must wear FCCLA Board Approved Coat, Apron, Hat			Initial

Each check is worth 2 point no half points please (Must score 0 – 1 – 2)

Job Book	✓	Comments	Total 10 Points Max
*Includes all information (see below)			
Provide recipe(s) on required template			
Professional presentation			
Correct spelling and grammar			
4 copies of job book			
Deduction: MUST be explained below			
			Initial

***Job Book Information:**

Participant Name – Chapter Number – Event – Product Name
 Timeline
 Required Recipe Template complete for all recipe(s)
 Grammar and spelling

CREATIVE CAKE RUBRIC

Chapter Number	Student Name
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Each check is worth 2 points no half points please (Must score 0 – 1 – 2)

Safety	✓	Comments	Total 10 Points Max
Maintains clean area as work progresses			
Maintains organized work area and floor			
Follows general safety procedures			
Utilizes tools and equipment safely			
Demonstrate knife safety			
Deduction: MUST be explained			
Sanitation	✓	Comments	Total 10 Points Max
Washes and re-washes hands completely			
Cleaned and sanitized work area			
Maintains sanitary work area			
Prevents cross-contamination			
Area cleaned and sanitized for next participant			
Deduction: MUST be explained			
Initial			

Each check is worth 1 points no half points please (Must score 0 – 1)

Organization	✓	Comments	Total 5 Points Max
Mise en place executed			
Communicates clearly and consistently with team and evaluators			
Uses time and motion properly, completes all task efficiently			
Follows direction of recipes in sequence			
Leave competition area within allotted time frame			
Deduction: MUST be explained			
Initial			

CREATIVE CAKE RUBRIC

Chapter Number	Student Name
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Each check is worth 2 points no half points please (Must score 0 – 1 – 2)

Demonstrate Frosting and Icing Tools	√	Comments	Total 10 Points Max
Demonstrates 3 frosting tools as assigned			
Demonstrates proper handling of tool			
Food product design is portioned correctly			
Food product is customer appealing			
Responds to evaluator questions			
Deduction: MUST be explained			
Demonstrate Product Techniques	√	Comments	Total 10 Points Max
Demonstrates all aspects of the cake			
Demonstrates all finishing of the product			
Frosting, icing and/or covering completed in front of evaluators			
Demonstrates proper use of equipment and techniques			
Uses industry techniques in producing and finishing product			
Deduction: MUST be explained			
Knowledge	√	Comments	Total 10 Points Max
Speaks clearly, pitch, tempo, volume			
Body language			
Knowledge of subject matter			
Correct grammar and terminology			
Response to evaluators			
Deduction: MUST be explained			
Initial			

CREATIVE CAKE RUBRIC

Chapter Number	Student Name
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Each check is worth 2 points no half points please (Must score 0 – 1 – 2)

Product Utilization and Waste	√	Comments	Total 10 Points Max
Proper procedure followed for waste			
Proper procedure followed for usable waste			
All unused frostings/fillings properly stored			
All items properly labeled and dated			
Knowledge of current industry trends			
Deduction: MUST be explained			
Product Presentation and Display	√	Comments	Total 10 Points Max
Consistent and uniform, balanced			
Artistically pleasing			
Common theme throughout			
Final product attractively presented (piece)			
Display on glass, mirror, metal or other non-porous, non-toxic surface			
Deduction: MUST be explained			
Quality of Product	√	Comments	Total 10 Points Max
Freshness			
Appropriate texture based on recipe			
Consistency in size and shape			
Taste appropriate to product			
Customer palatability			
Deduction: MUST be explained			
Initial			



CREATIVE CAKE POINT SUMMARY

Chapter Number	Student Name

Content Area	Possible Points	Points
Page 1 <ul style="list-style-type: none"> • Appearance • Job Books 	15 possible points	
Page 2 <ul style="list-style-type: none"> • Safety • Sanitation • Organization 	25 possible points	
Page 3 <ul style="list-style-type: none"> • Demonstrate Frosting and Icing Techniques • Demonstrate Product Techniques • Knowledge 	30 possible points	
Page 4 <ul style="list-style-type: none"> • Cake Enhancements • Product Presentation and Display • Quality of Product 	30 possible points	

** State		
Online Orientation Certificate	3 possible points	
Total Points		
Tally Room Initial		

<u>Regional Ratings</u>	<u>**State Ratings</u>
Gold 90 -100	Gold 93-100
Silver 75-89	Silver 75-92
Bronze 74 and below	Bronze 74 and below