

CREATIVE CAKE

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

EVENT CATEGORY

Occupational
Senior

COMPETITION TOPIC

sponge cold foaming method

minimum 10" and no larger than 15"

TIME REQUIREMENTS 90 minutes

1. Report to the designated area 10 minutes before the assigned time
 - a. Introduction, hand shake and give 1 binder to intro judge (this will not be timed)
2. Station Orientation/ Introduction -5 minutes
 - a. Show Station
 - b. Place cart, cooler etc. in place to be set up
 - c. Hand sink, broom, dust pan, timer/clock location
 - d. Electricity (can place heavy equipment on work surface i.e. stand mixer)
 - e. Receive 3 decorating techniques
3. The time for preparation/presentation begins when the judge says go – 75 minutes
4. Decorating Techniques (15 max)
 - a. beginning of competition
 - b. once techniques have been completed then moves to production
5. Set-Up
6. Prepare
7. Assemble
8. Present
9. Clean-Up and station returned for new competitor
10. Timer stops at 60 minutes and participant stops everything immediately
11. Critique: 10 minutes

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. A cake covering must be used
5. The internal portion of the final cake may be done and assembled ahead of time
6. The remainder of the items may be brought in sufficient quantity to complete the project
7. Participant will bring equipment and cooler/ice chest(s) to the designated area
8. Ice chests/coolers
9. 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

| | |
|----------|---|
| 2 Copies | Includes all information: Participant Name - Chapter Number – Event – Product Name - Timeline - Photos Required Recipe Template (at end of this document) Professional presentation – presentation cover or notebook binder Grammar and spelling |
|----------|---|

SAFETY AND SANITATION

| | |
|------------|---|
| Safety | Work station is kept neat, clean and organized in a safe and sanitary manner Safe operation of equipment and tools 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 effectively |
| Communication skills | Communicates clearly and consistently with evaluators Displays technical skills and confidence Uses proper vocabulary when speaking with evaluators |

PRODUCT TECHNIQUES

*Wilton Decorating Cake Book (The Wilton School), March 23, 2017 by Jeff Shankman

| | |
|-------------------------|--|
| <p>Decorating Tools</p> | <p>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: Any size Rose Tip Any size Closed Star Tip Any size Open Star Tip Any size Leaf Tip #8 Round Tip #21 Closed Star Tip Rose Nail Coupler Parchment Paper Serrated Knife</p> |
| <p>Techniques</p> | <p>Pipe 3 consistent Roses side by side 8 Rosettes evenly spaced 6 Leaves 1 straight line Shell boarder around edge of 8" circle Pipe "Happy Birthday" on an 8" circle Row of 8 consistent dots Pipe Reverse Shell boarder around edge of 8" circle Make a parchment paper piping bag</p> |

CAKE COMPONENTS

| | |
|---------------------------------|---|
| <p>Equipment and Techniques</p> | <p>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</p> |
| <p>Cake Components</p> | <p>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</p> |
| <p>Frostings and Coverings</p> | <p>Marzipan Chocolate Cocoa Royal Icing Whipped Creams Buttercreams Rolled Fondant Pastillage Gum Paste Frosting Flower</p> |

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 |
|------------|---|

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 |
|-------|---|

SUPPLIES and EQUIPMENT

| Participant |
|--|
| Ingredients to complete the project |
| All decorating tools and equipment to complete the product portion of the project |
| Cleaning and sanitizing buckets – test kit – proof provided |
| Disposable gloves |
| Towels |
| Ice chests/coolers |
| Tools will not be supplied by host site for technical skill demonstrations, only the frosting will be provided |

| Host Site |
|--|
| 3 cups whipped, <i>Riches Vanilla Buttercream</i> non-dairy icing and filling for techniques portion |
| 2 - 7" plates for cakes slices to be evaluated |
| Work surface |
| Sink area with water source |
| Broom, dustpan and garbage can |
| Electric |



CREATIVE CAKE



| | |
|------------------------|----------------------|
| Chapter Number: | Student Name: |
|------------------------|----------------------|

Must score 0 – 1 (no half points please)

| APPEARANCE | Pts | Comments | Total 5 Points |
|--|-----|----------|----------------|
| State Name and Project | | | |
| Speaks clearly, firm handshake | | | |
| Chef Coat, apron, uniform pants, closed-toe, low heel, kitchen shoes | | | |
| Chef hat or hair covering | | | |
| No jewelry | | | |
| Deduction: MUST be explained | | | |
| *State Qualifiers must wear FCCLA Board Approved Coat, Apron, Hat | | | |

Must score 0 – 1 - 2 (no half points please)

| JOB BOOK | Pts | Comments | Total 10 Points |
|---|-----|----------|-----------------|
| *Includes all information (see below) | | | |
| Provide recipe(s) on required template | | | |
| Professional presentation - presentation cover or notebook binder | | | |
| Correct spelling and grammar | | | |
| 2 copies of job book | | | |
| Deduction: MUST be explained below | | | |

***Job Book Information:**
 Participant Name – Chapter Number – Event – Product Name – Timeline -
 Photos
 Required Recipe Template complete for all recipe(s)
 Grammar and spelling

Judge
 Initial _____



CREATIVE CAKE



| | |
|------------------------|----------------------|
| Chapter Number: | Student Name: |
|------------------------|----------------------|

Must score 0 – 1 - 2 (no half points please)

| SAFETY | Pts | Comments | Total 10 Points |
|---|-----|----------|-----------------|
| 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 | Pts | Comments | Total 10 Points |
| 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 | | | |

Must score 0 – 1 (no half points please)

| ORGANIZATION | Pts | Comments | Total 5 Points |
|--|-----|----------|----------------|
| 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 | | | |

Judge
Initial _____



CREATIVE CAKE



| | |
|------------------------|----------------------|
| Chapter Number: | Student Name: |
|------------------------|----------------------|

Must score 0 – 1 - 2 (no half points please)

| DEMONSTRATE TECHNICAL SKILLS | Pts | Comments | Total 10 Points |
|--|-----|----------|-----------------|
| Demonstrates 1 frosting tools as assigned | | | |
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| Demonstrates 1 frosting tools as assigned | | | |
| Food product design is portioned correctly | | | |
| Demonstrates proper handling of tool | | | |
| Deduction: MUST be explained | | | |
| DEMONSTRATE PRODUCT TECHNIQUE | Pts | Comments | Total 10 Points |
| 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 | Pts | Comments | Total 10 Points |
| Speaks clearly, pitch, tempo, volume | | | |
| Body language | | | |
| Knowledge of subject matter | | | |
| Correct grammar and terminology | | | |
| Response to evaluators | | | |
| Deduction: MUST be explained | | | |

Judge
Initial _____



CREATIVE CAKE



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| Chapter Number: | Student Name: |
|------------------------|----------------------|

Must score 0 – 1 - 2 (no half points please)

| CAKE REQUIREMENTS | Pts | Comments | Total 10 Points |
|--|-----|----------|-----------------|
| Meets specifications stated in rules | | | |
| Meets required type of cake | | | |
| Uniform in rise | | | |
| Crumb structure | | | |
| Uses industry techniques in producing and finishing product | | | |
| Deduction: MUST be explained | | | |
| PRODUCT PRESENTATION AND DISPLAY | Pts | Comments | Total 10 Points |
| 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 | Pts | Comments | Total 10 Points |
| Freshness | | | |
| Appropriate texture based on recipe | | | |
| Consistency in size and shape | | | |
| Taste appropriate to product | | | |
| Customer salability | | | |
| Deduction: MUST be explained | | | |

Judge
Initial _____