

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 I 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 _____

Start Time _____



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			
Demonstrates 1 frosting tools as assigned			
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



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 _____

End Time _____