

New Jersey SkillsUSA Championships

2022 Wedding Cake Decorating

Theme: Spring Time Themed Wedding Cake

NOTE: This is a "NJ State Only" contest with no national level competition
***Changes and updates in red**

PURPOSE

To evaluate each contestant's preparation for employment and to recognize outstanding students for excellence and professionalism in Wedding Cake Decorating.

CLOTHING REQUIREMENT

Refer to the SkillsUSA Technical Standards- Commercial Baking for official dress requirements.

ELIGIBILITY

Open to all active SkillsUSA members enrolled in programs with Culinary Arts, Commercial Baking/Pastry Arts as an occupational objective.

Schools may send **ONE TEAM** of **2** in the secondary and/or post secondary division

EQUIPMENT AND MATERIALS

Supplied by the technical committee:

1. All information and supplies for judges
2. Judges will supply 2 microwaves. There will be limited stove space and some mixers will be available which must be shared.)

SUPPLIED BY THE CONTESTANTS

- One pallet knife or offset spatula
 - Bowl Scrapers
 - Cake decorating Turntable
 - Three pastry bags tips and scissors
 - One flexible bowl scraper
 - One serrated knife
 - One rolling pin
 - Three side towels
 - One cleaning towel
 - Cake boards
 - One set of nested mixing bowls (1, 2 and 3 qt.)
 - One cake comb
- NOTE:
- Any colors needed to color butter cream
 - Icing for their cake- (butter cream, royal icing, rolled fondant, marzipan, gum paste).
 - **Filling for cake**
 - Cake rounds must be edible **and split in half**
 - **Stencils or molds**
 - 2 #2 pencils
 - 1-gallon volume measure
 - 1 cup volume measure

- No electrical equipment will be allowed **unless battery operated**
- The Hospitality coordinators must approve the use of any hand tools or equipment not on this list in advance.
- All question about the Wedding Cake Competition can be sent to James Usilton (bakery@comcast.net), or Jaime Soto (chefcorner@msn.com).
- Contestants will not be allowed to bring any other items into the competition area.

SCOPE OF THE CONTEST

- A. The contest will be geared towards a wedding cake design. The actual performance phase will be the actual construction and decorating of a **3-tiered wedding cake** that could be used in an actual wedding ceremony. Cake sizes to be **12-8-6 or 10-8-6**
- B. Students must build a **three tiered batter based cake. The layers must be stacked with no separations.** Cakes must be trimmed, **split in half and filled. All cakes must be trimmed, split and filled** on site.
- C. Nothing inedible is allowed other than wire for flowers as long as flowers are edible.
- D. At no time will students be allowed to talk to his/her instructor once the competition

- begins, they may however consult with the judges and their partner.
- E. The students must have the cake **built and displayed within 4 hours**. Judging will be immediately after. **Anyone not completed will be allowed to continue for an addition 30 min. for a 10-point deduction.**
Students may use food coloring if they desire. Please remember color is judged on appropriateness and tastefulness of use.
- F. Contestants will demonstrate their ability to perform jobs and skills based on the following list of competencies:
- Blueprint or Drawing of Cake design as well as a time table of the day's assembly and execution of the plan.
 - Use of standard commercial tools, utensils, and equipment. **Stencils and molds are allowed to be used. All powered equipment must be battery operated**
 - Sanitation, safety, hygiene practices.
 - Basic frosting and cake decorating
 - No open flames, no electricity is available for any equipment, no food products will be available to contestants.
- G. Contestants will be responsible for bringing all their supplies needed to perform the task given. Judges will supply 2 microwaves, limited stove space and some mixer will be available which must be shared.
- H. Clean as you go. Sanitation is an evaluative criteria used throughout the competition. Keep your work area and all tools, utensils, and equipment clean and sanitary. Each contestant is also expected to assist with the overall clean up of the competition area at its conclusion.
Failure to do so will result in a deduction from your sanitation score.
- I. During the contest, both contestants must have a hand in the assembly of the cake.
Competitors must work, without assistance from judges, teachers, fellow students or observers. No observers will enter the contest area or talk or gesture to contestants.
Judges will disqualify contestants who accept assistance from observers.
- J. Judging basis:
1. General Skills
 - Safety
 - Sanitation
 - Production efficiency
 - Use of equipment
 - Personal hygiene and grooming
 - Communication skills
 - Resume & blueprint of design
 2. Final Product
 - Icing or Covering
 - Design
 - Technique
 - Stability of the cake
 - Originality and Creativity

WEDDING CAKE SCORING GUIDELINES

1. General Skills (30 pts.)
 - a. Safety/Sanitation- 5 pts.
 - Maintains clean and hazard free work area
 - Initial hand washing or use of gloves
 - General cleanliness of area while working
 - b. Production efficiency- 10 pts.
 - Organization of work space
 - Time management
 - Works in an orderly and efficient fashion
 - c. Use of equipment- 15 pts.
 - Correctly uses all hand tools
 - Uses knife to trim and level cake
 - Uses spatula to ice top and sides
 - Uses pastry bag/cornet bag to apply décor
2. Communication skills (15 pts.)
 - a. Time-Table- 5 pts.

- b. Blueprint of design- 10 pts.
 - Type of cake and sizes
 - Mise en place list of tools and equipment
 - Design neatly drawn
 - Overall design consistent with actual final product appearance •Type of flowers- buttercream, gum paste
- 3. Final Product (50 pts.)
 - a. Icing or Covering- 10 pts.
 - Smooth icing
 - No wrinkles if fondant
 - b. Technique- 20 pts.
 - Difficulty of borders, decorations, flowers and other décor
 - All required equipment in use
 - No banned equipment utilized
 - Both members of team contributing
 - All assembly and shaping of cake must occur on competition premises c.
 - Overall appearance/Stability of the cake- 10 pts.
 - Cake not leaning
 - Tiers or layers centered uniformly
 - Bottom cake supports all layers
 - d. Internal Appearance- 5 pts.
Split into 3 uniform layers with even filling
- 4. **Written Exam (10 pts.)**
Written test will be used as a tiebreaker
- 5. Deductions: Personal hygiene and grooming- (-5) each violation.
 - Hair restrained with hairnet and toque/hat
 - Nails short, without color or polish
 - No jewelry
 - Uniform pressed, clean
 - Black or white non-skid work shoes, no sneakers or canvas tops