

Wedding Cake Design Competition

SkillsUSA South Carolina

High School

March 11, 2026

Columbia, SC

Purpose

The Wedding Cake Design Competition evaluates competitors' preparation for employment in the baking and pastry arts industry. The contest recognizes students who demonstrate excellence in cake design, decorative technique, organization, sanitation, and professionalism within a simulated commercial bakery environment.

Eligibility

Open to all active SkillsUSA members enrolled in a **high school Culinary Arts or Baking & Pastry Arts program** in South Carolina.

- Competitors may compete **in teams of two (2)**
- No advantage or penalty is assigned based on team size

Uniform

Class G – Culinary/Baking and Pastry Arts Attire

- Uniforms must be clean, pressed, and free of stains
- Official SkillsUSA chef coat or plain white/black chef coat permitted
- No names, school logos, or identifying marks allowed
- Hair must be restrained; proper hygiene required
- Jewelry restrictions follow SkillsUSA policy

Scope of the Competition

This competition is designed to simulate a commercial wedding cake production and design assignment. Competitors will design, assemble, and decorate two coordinated cakes within the allotted competition time:

Cake Requirements

1. Wedding Cake Display (Dummy Cake)

- Must use Styrofoam dummy tiers
- Cake must consist of three (3) stacked tiers
- Each tier must be 4 inches in height
- Tier diameters and overall design are at the competitor's discretion
- Cake must be fully decorated and structurally sound
- All decorations must be edible, except for internal supports and the dummy tiers

2. Baked Cake (Edible Cake)

- Competitors must bake **one (1) 9-inch round cake**
- Cake must be:
 - Properly torted and filled
 - Smoothly iced or covered
- Design, color palette, and decoration **must match** the theme and style of the wedding cake display
- The baked cake will be evaluated for:
 - Technique
 - Finish
 - Consistency with design concept

Design & Planning

- Competitors must submit a cake design blueprint or drawing at the start of the competition
- Blueprint must:
 - Clearly show the wedding cake design
 - Include tier sizes, color scheme, and decorative elements
- Designs may be hand-drawn but must be neat and legible
- A printed resume must be submitted for each competitor

Time Limit

- Competitors will have 3 hours to complete all required components
- No time extensions will be allowed
- Judging will be based on the condition of the cakes at time expiration

General Rules

- No electrical equipment permitted
- All decorating must be completed on-site
- **No pre-made decorations** are allowed
- Icings and frostings may **not be pre-colored**
- Competitors must work independently once the contest begins
- Sanitation and safety are evaluated continuously
- Alcohol is strictly prohibited

Judging Criteria

Competitors will be evaluated on the following:

General Skills

- Organization and time management
- Sanitation and safety
- Proper use of tools and equipment
- Professionalism
- Resume and design blueprint

Cake Design & Decoration

- Design originality and creativity
- Execution of theme
- Consistency between dummy cake and baked cake
- Technique (icing, borders, flowers, texture, detail)
- Structural stability

Scoring Rubric

Category	Points
Written Test	100
Professional Development Test	50
Resume & Cake Blueprint	100
General Skills	375
Final Product (Both Cakes)	375
Total Possible Score	1000

Penalties

- Sanitation: -10
- Uniform: -10
- Resume Missing: -10

Important Notes

- The wedding cake display may be **stacked or separated**
- Internal supports (dowels, boards, pillars) must be used appropriately
- Judges may touch the cake to assess stability
- Both competitors (if a team) must actively participate

ALL DECORATION AND PRESENTATION MUST BE COMPLETED WITHIN THE ALLOTTED TIME