



Wedding Cake Decorating

2023-2024



PURPOSE

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

ELIGIBILITY

Open to a team of 2 registered high school or college/post-secondary members of SkillsUSA who are enrolled, during the current school year, in a program with cake decorating as an occupational objective.

CLOTHING REQUIREMENTS

Class G: Culinary/Baking and Pastry Arts Attire

- White chef's jacket
- Black work pants or black-and-white checkers chef's pants
- Black non-slip, non-porous shoes
- Official SkillsUSA White apron
- Hair Restraint

Note: Chef's hats (toques) and food handlers' gloves will be supplied by the technical committee if required.

Note: No facial jewelry allowed. Earrings are not permitted even if covered by a bandage. A single watch or wedding ring is the only jewelry that will be allowed to be worn during the orientation and competition periods. All hair must be restrained by either a hat or hairnet. Beards must be covered by a snood during all period of food handling.

Note: Competitors must wear their official competition clothing to the competition orientation meeting (No identification of the school or state should be on the clothing.)

These regulations refer to clothing items that are pictured and described at: www.skillsusastore.org. If you have questions about clothing or other logo items, call 1-888-501-2183.

OBSERVER RULE

Observers will be allowed to view the competition from outside of the designated competition area. All observers should follow general regulations as it pertains to restrictions on communication with competitors during the competition.

EQUIPMENT AND MATERIALS

1. Supplied by the technical committee:
 - a. Organized competition site (workstations, display stations, etc.)
 - b. Microwave, Mixer, and Stovetop (or similar equipment). Based on logistics, these may be set up as communal use.
 - c. Any additional logistical and competition site equipment not listed within the contestant supply list.
2. Supplied by the contestants:
 - a. All competitors must create a one-page resume according to the below resume requirement.
 - b. Bowl Scrapers
 - c. Cake Decorating Turntable
 - d. Pastry Bags
 - e. Tips and Scissors
 - f. Serrated Knife
 - g. Any colors needed
 - h. Icing for cake (butter cream, royal icing, rolled fondant, marzipan, gum paste).
 - i. 3 baked, untrimmed cakes (12", 10", and 6" or 8"), can be 1" to 4" high cake or two 2" layers.
 - j. Stencils or Molds
 - k. Any other hand tools needed for cake
 - l. Rolling Pin
 - m. Side Towels
 - n. One Cleaning Towel and Sanitizing Bucket
 - o. Cake Boards
 - p. Filling for Cake
 - q. One Pallet Knife or Offset Spatula
 - r. Cake topper
 - s. Any consumable supplies
 - t. Any power equipment (battery powered), that is not listed in the committee equipment list that is to be used for the specifications of the competition. Judges will have final say in what is appropriate or not. If unsure, you may contact the Technical Chair through the State Director or through other means listed online.

RESUME REQUIREMENT

Competitors must create a one-page resume to submit online. SkillsUSA South Carolina competitors should submit their resume by the deadline published on the competition updates page of our website. Failure to submit a resume will result in a 10-point penalty

Your resume must be saved as a PDF file type using file name format of “Last Name_First Name.” For example, “Amanda Smith” would save her resume as Smith_Amanda. If you need assistance with saving your file as a PDF, visit the Adobe website for more information.

Note: Check the Competition Guidelines and/or the updates page on the state website.

PROHIBITED DEVICES

Cellphones, electronic watches and/or other electronic devices not approved by a competitions national technical committee are NOT allowed in the competition area. Please follow the guidelines in each technical standard for approved exceptions. Technical committee members may also approve exceptions onsite during the SkillsUSA Championships if deemed appropriate.

Penalties for Prohibited Devices

If a competitor’s electronic device makes noise or if the competitor is seen using it any time during the competition, an official report will be documented for review by the Director of the SkillsUSA Championships. If confirmed that the competitor used the device in a manner which compromised the integrity of the competition, the competitor’s scores may be removed.

SCOPE OF THE COMPETITION

KNOWLEDGE PERFORMANCE

The competition will include a written knowledge test assessing baking fundamentals and cake decorating fundamentals. All competitors will also complete the SkillsUSA Professional Development Assessment.

SKILL PERFORMANCE

Teams will construct a 3-teired wedding cake that could be used in an actual wedding ceremony. The design will be created and completed by the team.

COMPETITION GUIDELINES

1. A school may enter two teams of 2 registered high school or college/post-secondary SkillsUSA members, each of whom is or has been enrolled in a course which has cake decorating as an occupational objective.
2. The competition will require the actual construction and decorating of a 3-tiered wedding cake what could be used in an actual wedding ceremony. The cake sizes allowed will be either 12"-10"-6" or 12"-10"-8" in diameter.
3. Layers will be stacked with no separations.
4. Cakes must be trimmed, split into 4 layers and filled. All cakes must be trimmed, split and filled on site.
5. Nothing inedible is allowed other than wire for flowers, as long as flowers are edible.
6. Each team will have 4 hours to have the cake built and displayed. Any team not completed within the allotted time will be allowed up to an additional 30 minutes to complete, but will incur a 30% penalty on the final score.
7. Contestants may use food coloring if they desire. Color is judged on appropriateness and tastefulness of use.
8. Cakes will either remain on display where they were created or moved by the contestants to a display area AFTER judging is complete.
9. A blue print or drawing of the design must be accompany the designed product. This blue print or drawing may be completed prior to arrival or completed on site, but must be the work of the competitors. No pictures, blue prints, or drawings of others' work will be accepted to meet this requirement.
10. Any powered equipment must be battery operated.
11. No open flames or electricity will be provided except for any equipment provided by the technical committee. No food products will be provided to the contestants.
12. Contestants are expected to clean as they go with sanitation being evaluated throughout the competition. All contestants are expected to assist with the overall clean up of the competition area at its conclusion. Failure to do so may result in a penalty.
13. During the competition, both competitors on a team must have a hand in the assembly of the cake, working together without the assistance of judges, teachers, or observers.
14. Judging is based on General Skills, Safety, Sanitation, Production Efficiency, Use of Equipment, Personal Hygiene and Grooming, Communication Skills, Blue Print / Design, Presentation, Resume, and Testing. Final Product is also judged for Icing or Covering, Design, Technique, Stability of the Cake, Originality and Creativity.
15. A description must also be provided of the cake and design. The exact specifications for this will be provided annually with the competition updates.

STANDARDS AND COMPETENCIES

WCD 1.0 – Demonstrate ability to perform jobs and skills based on blue print or drawing of cake design, as well as, a time table of the day’s assembly and execution of the plan.

WCD 2.0 – Demonstrate proper use of standard commercial tools, utensils, equipment, stencils, and molds.

WCD 3.0 – Practice proper sanitation, safety, and hygiene.

WCD 4.0 – Demonstrate communication skills, teamwork, problem solving and time-management skills.

- 4.1 Speak clearly and listen effectively to team members in a time sensitive situation.
- 4.2 Use conflict resolution techniques to bring the group to consensus about an answer.
- 4.3 Maintain awareness of time remaining to answer a question.

WCD 5.0 – Wear appropriate clothing for the state contest.

- 5.1 Display clothing that meets state standards for competition.
- 5.2 Demonstrate good grooming in dress and personal hygiene.

WCD 6.0 – Demonstrate knowledge of SkillsUSA related materials during the SkillsUSA Professional Development Assessment.

WCD 7.0 – SkillsUSA Framework

The SkillsUSA Framework is used to pinpoint the Essential Elements found in Personal Skills, Workplace Skills and Technical Skills Grounded in Academics. Students will be expected to display or explain how they used some of these Essential Elements. Please reference the graphic, as you may be scored on specific elements applied to your project or competition. For more, visit: www.skillsusa.org/who-we-are/skillsusa-framework/.



COMMITTEE IDENTIFIED ACADEMIC SKILLS

The technical committee has identified that the following academic skills are embedded in this competition.

Math Skills

- Use fractions to solve practical problems.
- Use proportions and ratios to solve practical problems.
- Simplify numerical expressions.

- Use scientific notation.
- Solve practical problems involving percentages.
- Solve single variable algebraic expressions.
- Solve problems using proportions, formulas and functions.

Science Skills

- Use knowledge of cell theory.
- Use knowledge of patterns of cellular organization (cells, tissues, organs, systems).
- Use knowledge of carbon, water and nitrogen cycles.
- Describe and recognize elements, compounds, mixtures, acids, bases and salts.
- Describe and recognize solids, liquids and gases.
- Describe characteristics of types of matter based on physical and chemical properties.
- Use knowledge of physical properties (shape, density, solubility, odor, melting point, boiling point and color).
- Use knowledge of chemical properties (acidity, basicity, combustibility and reactivity).

Language Arts Skills

- Provide information in conversations and in group discussions.
- Provide information in oral presentations.
- Demonstrate use of such verbal communication skills as word choice, pitch, feeling, tone and voice.
- Demonstrate use of such nonverbal communication skills as eye contact, posture and gestures using interviewing techniques to gain information.
- Demonstrate comprehension of a variety of informational texts.
- Use text structures to aid comprehension.
- Understand source, viewpoint and purpose of texts.
- Organize and synthesize information of use in written and oral presentations.
- Demonstrate knowledge of appropriate reference materials.
- Use print, electronic databases and online resources to access information in books and articles.
- Demonstrate narrative writing.
- Demonstrate expository writing.
- Demonstrate information writing.
- Edit writing for correct grammar, capitalization, punctuation, spelling, sentence structure and paragraphing.