



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

**EVENT CATEGORY**

Occupational  
Senior

**TIME REQUIREMENTS 60 minutes**

1. Set-up
2. Prepare
3. Assemble
4. Present
5. Clean-up

**COMPETITION TOPIC**

Participant choice

**RULES**

1. No alcoholic beverage or liqueurs may be used in the project preparation
2. No baking will be done during this event
3. Prepare at least a 10- inch cake from a standardized recipe (no convenience mixes) with a yield of 12 or more servings
4. A cake covering must be used
5. The internal portion of the final cake may be done and assembled ahead of time
6. Participant will bring equipment and cooler/ice chest(s) to the designated area
7. Ice chests/coolers are to be equipped with independent thermometers
8. Participant will be periodically notified of the time remaining to finish the demonstration

**APPEARANCE**

Uniform	Chef coat/jacket Industry pants or commercial uniform pants Apron Hair covering or chef hat Closed-toe, low heel, kitchen shoes School Name and/ or logo must be covered
Jewelry and Personal Hygiene	<b>ABSOLUTELY NO JEWELRY</b> 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

4 Copies	Includes all information Professional presentation Recipes included and directions followed Grammar and spelling
----------	---

## SAFETY AND SANITATION

Safety	Work station is kept neat, clean and organized in a safe and sanitary manner Food contact surfaces are cleaned and sanitized frequently Proper knife safety is demonstrated and small equipment is handled properly, according to 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
Communication skills	Communicates clearly and consistently with evaluators Work as an effective and evenly distributed Displays technical and leadership skills Uses proper vocabulary when speaking with evaluators

## PRODUCTION TECHNIQUES

Equipment and Techniques	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
Cake Tools	Variety of baker's tools which may include, but not limited to: Pastry Bag and Tips Turntable Air Brush Metal Spatula Decorating Comb Flower Nail
Cake Components	Internal portions of final cake may be completed and assemble prior to judging All components including assembly of cake must be demonstrated in front of evaluators Icing or covering of final cake must be completed in front of evaluators Set-up, final display, cut and plated completed before evaluators
Frostings and Coverings	Marzipan Chocolate Cocoa Royal Icing Whipped Creams Butter Creams Rolled Fondant Pastillage Gum Paste Edible Flowers

## PRODUCT DISPLAY and TASTE

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 Cake must be cut, plated and present to evaluators
------------	---

## QUALITY OF PRODUCT

	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	Host Site
Ingredients	Work surface
All equipment needed to complete the project, including plating	Sink area with water source
Cleaning and sanitizing solutions	Electricity Source Necessary items for sampling
Towels	Necessary items for sampling
	Broom, dustpan, and garbage can



## CREATIVE CAKE RUBRIC

<b>Chapter Number</b>	<b>Student Name</b>
-----------------------	---------------------

**Instructions:** Write positive, constructive comments to help participants identify their strengths and areas for improvements.  
**Indicators met must be checked.**

**Points deducted MUST be explained in the comments section.**

Appearance	√	Comments	Total 5 Points Max
State Name and Project			
Speaks clearly, firm handshake			
Chef Coat, uniform pants, apron			
Chef hat or hair covering			
No jewelry			
<b>Deduction: MUST be explained</b>			
		Initial	

Job Book	√	Comments	Total 10 Points Max
Includes all information			
Correct spelling and grammar			
Professional presentation			
Provide nutritional information			
4 copies provided with recipe of items			
<b>Deduction: MUST be explained below</b>			
		Initial	



## CREATIVE CAKE RUBRIC

<b>Chapter Number</b>	<b>Student Name</b>
-----------------------	---------------------

**Instructions:** Write positive, constructive comments to help participants identify their strengths and areas for improvements.  
**Indicators met must be checked.**

Points deducted **MUST** be explained in the comments section.

Safety	√	Comments	Total 10 Points Max
Maintains clean area as work progresses			
Maintains organized work area and floor			
Follows general safety procedures			
Utilizes tools and equipment safely			
Demonstrate knife safety			
<b>Deduction: MUST be explained</b>			
Initial			

Sanitation	√	Comments	Total 10 Points Max
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			
<b>Deduction: MUST be explained</b>			
Initial			



## CREATIVE CAKE RUBRIC

<b>Chapter Number</b>	<b>Student Name</b>
-----------------------	---------------------

**Instructions:** Write positive, constructive comments to help participants identify their strengths and areas for improvements.  
**Indicators met must be checked.**

**Points deducted MUST be explained in the comments section.**

Organization	√	Comments	Total 10 Points Max
Mise en place executed			
Uses time and motion properly			
Completes all task efficiently			
Follows direction of recipes in sequence			
Leave competition area within allotted time frame			
<b>Deduction: MUST be explained</b>			
		Initial	

Demonstration Product Techniques	√	Comments	Total 10 Points Max
Nutritionally well-balanced			
Proper use of equipment and techniques			
Demonstrates all aspects of cake and finishing of product			
Final cake set-up with cutting and display completed in front of evaluators			
Current industry trends followed			
<b>Deduction: MUST be explained</b>			
		Initial	



## CREATIVE CAKE RUBRIC

<b>Chapter Number</b>	<b>Student Name</b>
-----------------------	---------------------

**Instructions:** Write positive, constructive comments to help participants identify their strengths and areas for improvements.  
**Indicators met must be checked.**

Points deducted **MUST** be explained in the comments section.

Frosting and Decorating Skills	√	Comments	Total 10 Points Max
Demonstrates proper use of decorating or finishing tools			
Uses industry techniques in finishing product			
Evenness of icing, glaze or fondant			
Demonstrates one (1) of each type of decoration on cake			
Final icing and/or covering completed in front of evaluators			
<b>Deduction: MUST be explained</b>			
Initial			

Cake Enhancements	√	Comments	Total 10 Points Max
Consistent and uniform, balanced			
Palatable color combination			
Artistically pleasing			
Color, texture and shape variations			
Common theme throughout			
<b>Deduction: MUST be explained</b>			
Initial			





## CREATIVE CAKE RUBRIC

<b>Chapter Number</b>	<b>Student Name</b>
-----------------------	---------------------

**Instructions:** Write positive, constructive comments to help participants identify their strengths and areas for improvements.  
**Indicators met must be checked.**

Points deducted **MUST** be explained in the comments section.

Product Presentation and Display	√	Comments	Total 10 Points Max
Consistent and uniform, balanced			
Artistically pleasing			
Final product attractively presented (piece)			
Display on glass, mirror, metal or other non-porous, non-toxic surface			
Free of fingerprints and water spots			
<b>Deduction: MUST be explained</b>			
Initial			

Quality of Product	√	Comments	Total 10 Points Max
Freshness			
Appropriate texture based on recipe			
Consistency in size and shape based on preparation and product			
Taste appropriate to product			
Customer appeal			
<b>Deduction: MUST be explained</b>			
Initial			



## CREATIVE CAKE RUBRIC

<b>Chapter Number</b>	<b>Student Name</b>
-----------------------	---------------------

**Instructions:** Write positive, constructive comments to help participants identify their strengths and areas for improvements.  
**Indicators met must be checked.**

**Points deducted MUST be explained in the comments section.**

Knowledge	√	Comments	Total 5 Points Max
Speaks clearly, pitch, tempo, volume			
Body language			
Knowledge of subject matter			
Correct grammar and terminology			
Response to evaluators			
<b>Deduction: MUST be explained</b>			
		Initial	