

The Cake Decorating Competitive Event is a State Event conducted at the NJ FCCLA State Leadership Conference. It is an ***individual*** event that allows a student to express his/her creativity while displaying cake decorating skills. Each participant must prepare the base of the cake *off-site* and decorate the cake *on-site* based on the annual theme for each event category using edible materials, according to industry standards. For the 2022 State Leadership Conference, the event will focus on **New Jersey FCCLA 75th Anniversary State Theme**.

NEW JERSEY LEARNING STANDARDS

- RI.11-12.7 Integrate and evaluate multiple sources of information presented in different media or formats (e.g., visually, quantitatively) as well as in words in order to address a question or solve a problem.
- HSG-MG.A.3 Apply geometric methods to solve design problems (e.g., designing an object or structure to satisfy physical constraints or minimize cost; working with typographic grid systems based on ratios).
- 9.3.12.AR-VIS.2 Analyze how the application of visual arts elements and principles of design communicate and express ideas.
- 9.3.12.AR-VIS.3 Analyze and create two and three-dimensional visual art forms using various media.
- 9.2.8.CAP.9: Analyze how a variety of activities related to career impacts postsecondary options
- 9.2.8.CAP.12: Assess personal strengths, talents, values, and interests to appropriate jobs and careers to maximize career potential.
- 9.2.8.CAP.16: Research different ways workers/ employees improve their earning power through education and the acquisition of new knowledge and skills.
- 9.2.12.CAP.2 Develop college and career readiness skills by participating in opportunities such as structured learning experiences, apprenticeships, and dual enrollment programs.
- 9.2.12.CAP.6 Identify transferable skills in career choices and design alternative career plans based on those skills
- 9.4.8.CI.4: Explore the role of creativity and innovation in career pathways and industries
- 9.4.12.CI.1 Demonstrate the ability to reflect, analyze, and use creative skills and ideas.
- 9.4.12.CI.3 Investigate new challenges and opportunities for personal growth, advancement, and transition
- 9.4.12.CT.1 Identify problem-solving strategies used in the development of an innovative product or practice.
- 9.4.8.IML.3 Create a digital visualization that effectively communicates a data set using formatting techniques such as form, position, size, color, movement, and spatial grouping.
- 9.4.8.IML.7 Use information from a variety of sources, contexts, disciplines, and cultures for a specific purpose.
- 9.4.12.IML.3 Ask insightful questions to organize different types of data and create meaningful visualizations.
- 9.4.12.IML.8 Evaluate media sources for point of view, bias, and motivations.
- 1.2.12acc.Cr1b Organize and design artistic ideas for media arts productions.
- 9.3.HT-RFB.1 Describe the ethical and legal responsibilities in food and beverage service facilities.
- 9.3.HT-RFB.2 Demonstrate safety and sanitation procedures in Food and Beverage service facilities.
- 9.3.HT-RFB.9 Describe career opportunities and qualifications in the restaurant and food service industry.
- 9.3.HT-RFB.10 Apply listening, reading, writing and speaking skills to enhance operations and customer service in food and beverage service facilities.

CAREER READY PRACTICES

- ✓ Act as a responsible and contributing citizen and employee.
- ✓ Apply appropriate academic and technical skills.
- ✓ Communicate clearly and effectively with reason.
- ✓ Consider the environmental, social and economic impacts of a decision.
- ✓ Demonstrate creativity and innovation.
- ✓ Employ valid and reliable research strategies.
- ✓ Utilize critical thinking to make sense of problems and persevere in solving them.
- ✓ Model integrity, ethical leadership and effective management.
- ✓ Use technology to enhance productivity.
- ✓ Work productively in a team while using global competence.

NATIONAL STANDARDS FOR FAMILY AND CONSUMER SCIENCES EDUCATION

- 8.2.2 Employ food service management safety/sanitation program procedures, including CPR and first aid.
- 8.2.7 Demonstrate safe food handling and preparation techniques that prevent cross contamination from potentially hazardous foods.
- 8.5.1 Demonstrate professional skills in safe handling of knives, tools, and equipment.
- 8.5.3 Utilize weights and measurement tools to demonstrate knowledge of portion control and proper scaling and measurement techniques.
- 8.5.4 Apply the fundamentals of time, temperature, and cooking methods to cooking, cooling, reheating, and holding of variety of foods.
- 9.5.3 Prepare food for presentation and assessment.
- 9.5.6 Conduct sensory evaluations of the food products.
- 9.6.4 Create standardized recipes
- 14.3.3 Demonstrate ability to select, store, prepare, and serve nutritious and aesthetically pleasing foods.
- 14.4.1 Analyze conditions and practices that promote safe food handling.

EVENT CATEGORIES

Junior: Participants in grades 6-8

Senior: Participants in a comprehensive program in grades 9-12

Occupational: Participants in an occupational program in grades 9-12

ELIGIBILITY

- 1. Participation is open to any affiliated FCCLA member.
- 2. A chapter may submit one (1) entry for every twelve (12) affiliated members for each event category with a maximum of four (4) entries in each event category.
- 3. An entry is defined as one (1) participant.
- 4. An event category is determined by the participant's grade in school and type of Family and Consumer Sciences program.

PROCEDURES & REGULATIONS

- 1. Each participant will decorate a cake based on the annual theme using edible materials, according to industry standards. For the 2022 State Leadership Conference, the cake should reflect the **New Jersey FCCLA 75th Anniversary State Theme**.
- 2. Any traditional or irregular-shaped base for the cake may be used for this event. The base may be made from a conventional method or a convenience mix, and it may consist of one (1) or more layers. The base must be prepared *off-site* prior to the State Leadership Conference.
- 3. A thin layer of frosting may be applied to the cake to seal it and prevent loose crumbs from interfering with the decorative frosting before the event begins. This layer will *not* be evaluated, as it is not a decorative element.
- 4. The decorative base frosting must be a butter cream variety. No fondant or royal frosting will be permitted. Judges *will* evaluate the base frosting.
- 5. The cake must be completely frosted DURING the event. Decorative icing/frosting must be mixed prior to the event. Color should be prepared ahead of time.
- 6. Each participant must supply his/her own materials and supplies such as frostings, colorings, bowls, pen or pencil, cloth or paper pastry bags and tips, toothpicks, waxed paper, doilies, plate for cake, etc. Absolutely no food, equipment, supplies, etc. may be shared among participants. (The only exception to this rule is that participants from the same school may transport white buttercream frosting in one container and divide it among these participants only.)
- 7. No talking is permitted between participants during the event.

8. No participant is to kneel on the floor to decorate his or her cake. A bucket, crate, or some means of raising the cake must be supplied by the participant.
9. Decorations made by participants in advance and commercially manufactured ornaments and/or candies used as decorations, without further creative use, will not be permitted. (ie. Clown heads may be used if clown bodies are made on site. However, a bride and groom ornament is not appropriate.)
10. Participant may use contemporary decorating materials such as piping gel, edible glitter, etc. in the creation of their cake.
11. It is recommended that each participant bring a small ice chest/cooler to aid in keeping frosting at the proper consistency.
12. Each participant is required to demonstrate at least two (2) of the following techniques:
 - (a) border
 - (b) lettering, and/or
 - (c) flowers.Other techniques used in addition to those required are the choice of the participant. Each participant is encouraged to use additional techniques such as painting, flow-through drawings, advanced flowers and borders, etc.
13. Each participant is required to wear a uniform, smock, or apron and restrain his/her hair with a total head cover (i.e. a hat or net) and follow principles of sanitation.
14. Each participant will be allowed up to one (1) hour and forty (40) minutes to set up, frost, demonstrate techniques, decorate the cake, and clean-up.
15. A typewritten three (3)-by-five (5) inch index card must be placed on the table in front of the entry at the time of display, just prior to dismissal. The card must contain the following information:
 - A. Participant's Name
 - B. School Name
 - C. Chapter Name
 - D. Event Name (Cake Decorating)
 - E. Event Category
 - F. Occasion for Cake
16. Each participant should be prepared to answer questions that concern the preparation of the cake for baking, how layers are split and frosted, types of icing used, how icing is smoothed, costs of decorating, skills and techniques, etc.
17. Each participant may not leave his/her cake until dismissed by the judges.
18. See GENERAL INFORMATION AND RULES of the Competitive Event guidelines.

CAKE DECORATING SPECIFICATIONS

Technique Demonstration

The demonstration should provide a clear, step-by-step visual demonstration of the skills and process used to decorate the cake. The demonstration may be up to one (1) hour and forty (40) minutes long and is observed by evaluators.

Personal Appearance	Wear appropriate and professional attire.
Work Area	Maintain a clean and organized work area.
Safety and Sanitation	Follow proper health, safety, and sanitation procedures.
Base Frosting Appearance	<u>Minimal</u> crumb frosting is acceptable to secure loose crumbs before the demonstration. Butter cream base frosting provides even and complete coverage. Note: Fondant and royal frosting are not acceptable for this event.
Decorating Techniques	A minimum of two required techniques: borders, lettering, flowers. There is attention to creativity and degree of difficulty.
Color Coordination	Colors match and are blended well, intensity of icing colors is appropriate to theme.
Originality/Creativity	Unusual usage of decoration material, new creation from commonly used cake form or copy of published design with added personal touches.
Time Management	Good use of allotted time.
Responses to Evaluators' Questions	Provide clear and concise answers to evaluators' questions regarding project and subject matter.

Displayed Product

The displayed product should be a decorated cake based on the annual theme using edible materials, according to industry standards.

Degree of Difficulty	The degree of difficulty should reflect the experience, skills, and talents of the participant, with calculated risk. The participant should create a product that is challenging at his/her individual skill level.
Balance and Proportion	The elements of design (color, line, form, and texture) are used together, with equal visual weight, to achieve balance. The relationship of elements to each other, and to the overall product, is visually pleasing.
Interpretation of Theme	The cake design represents the theme.
Overall appearance of finished product	All product elements (Frosting, Decorating Techniques, Color Coordination, Originality/Creativity, Balance, and Proportion) culminate in a visually interesting, unique, and exciting work of art.
Index Card	Card displays complete information and placed with the entry at the time of display.

Although this project will be presented in-person at the 2022 SLC, we recommend participants take pictures during practice sessions and create a storyboard with a full-page photo of the finished product. The storyboard should show the participant in action creating their decorated cake entry.

The world is an uncertain place right now. If it becomes necessary to convert this event to a virtual format, the work of the participant will be documented for judging.

CAKE DECORATING RATING SHEET

Name _____ School _____

Check One Event Category: _____ Junior _____ Senior _____ Occupational

INSTRUCTIONS:

Write the appropriate rating under the "SCORE" column. Points given may range between 0 and the maximum number indicated. Where information is missing, assign a score of 0. Total points and enter under "TOTAL SCORE."

Indicated: Where information is missing, assign a score of 0. Total points and enter under TOTAL SCORE.							
Evaluation Criteria	Poor	Fair	Good	Very Good	Excellent	Score	Comments
TECHNIQUE DEMONSTRATION							
Personal Appearance	0-1	2	3	4	5		
Work Area: Organized and Clean	0-1	2	3	4	5		
Safety and Sanitation	0-2	3-4	5-6	7-8	9-10		
Base Frosting Appearance	0-2	3-4	5-6	7-8	9-10		
Execution of 2 Required Techniques – Borders, straight, even spacing between design, precision in flowers, lettering neat, even and nicely spaced	0-4	5-8	9-12	13-16	17-20		
Color Coordination – Colors matched and blended well, icing colors intensity appropriate to theme.	0-1	2	3	4	5		
Originality/Creativity – Unusual usage of decoration material, new creation from commonly used cake form or copy of published design with added personal touches)	0-1	2	3	4	5		
Time Management	0-1	2	3	4	5		
Responses to Evaluators’ Questions	0-1	2	3	4	5		
DISPLAYED PRODUCT							
Degree of Difficulty	0-2	3-4	5-6	7-8	9-10		
Balance and Proportion	0-1	2	3	4	5		
Interpretation of the theme	0-1	2	3	4	5		
Overall appearance of finished product	0-2	3-4	5-6	7-8	9-10		

Total Score _____

Verification of Total Score (please initial)

Evaluator _____

Room Consultant _____

Lead Consultant _____

Circle Rating Achieved:

Gold: 90-100

Silver: 79-89

Bronze: 70-78