



CONTEST SCOPE

Program Name- Baking and Pastry Arts
Contest Chair- Emily Hilliard
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Reading Muhlenberg CTC
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Contest:	Cake Decorating – Theme: Doll Face (State Theme)
Purpose:	To evaluate each contestant’s preparation for employment and to recognize outstanding students for excellence and professionalism in tiered/wedding cake decorating.
Clothing:	Chef’s pants, chef’s coat, white apron, white chef’s hat, black slip resistant shoes.

Equipment and Material:

Equipment/Tools/Materials Provided by Host School:

- 1- 6-foot workstation for each team (2 people)
- Microwave - shared
- Sinks, for hand washing, and utensils

Equipment/Tools/Materials Provided by the Contestant

- Cake decorating turntable
- Pastry bags
- Piping tips
- Scissors
- Serrated knife
- Icing for filling the cakes- (e.g. buttercream/white icing)
- Any ingredients needed for covering the cake (buttercream, royal icing, rolled fondant, gum paste etc.)
- Any ingredients needed for rolling/dusting
- 2 each baked, untrimmed cakes - 6” and 10” (can be 1- 4” high cake or 2 - 2” layers)
- Stencils/molds
- Silicone mat
- Rolling pin
- Side towels
- Green/Red Sanitation Buckets
- Cake boards
- Pallet knife / offset / straight spatulas
- Bowl scrapers
- Bench knife
- Cake comb
- Supports for top tier, if needed.

- Display Tray / Stand to present finished decorated tiered cake
- Any other tools or ingredients needed for decorating the cake

Scope of Contest:

The contest will be geared towards a tiered/wedding cake design. The team of two students will construct and decorate a 2-tiered cake. The layers must be stacked with no separations. Cakes must be trimmed, split, and filled on site. All decorations must be made on site by icings/ingredients provided by contestants. Nothing inedible is allowed other than supports in the tiers. No items can be premade except for cakes, icing, gum paste, pastillage, colored fondant, and modeling chocolate. However, these items may be brought in already colored. All decorations will be made during the contest.

Contestants will demonstrate their ability to perform jobs and skills based on the following list of competencies:

- Blueprint or drawing of cake design
- Timetable/Production plan of the assembly and execution of the tiered cake
- Appropriate use of standard commercial tools, utensils, and equipment.
- Sanitation, safety, hygiene practices
- The final product will be evaluated on: icing/covering, design, technique, stability/assembly of cake, originality and creativity

Important Notes:

- Contestants will have 10 minutes for set-up, 2 hours and 30 minutes to complete their cake, and 20 minutes for clean up
- No food products will be available to contestants.
- Each contestant is also expected to assist with the overall clean-up of the competition area at its conclusion.
- Any names or school logos on uniforms cannot be visible.