



DECORATED CAKE New Mexico – State Event

Decorated Cake is an individual event that recognizes the individual for preparing a decorated cake display using icing and frosting representing the problem for the current year. Students will demonstrate decision making skills and the ability to work independently, set up and maintain individual work area utilizing time, energy-saving techniques enforcing policies of personal hygiene; and maintain acceptable standards of personal grooming. Individuals will design and decorate a cake to customer specifications to exhibit entrepreneurial skills by designing an order form, work plan, cutting diagram, sample bill and knowledge of local laws governing small business.

Eligibility

1. Participation is open to any state/national affiliated FCCLA chapter member.
2. Each district may submit the three top entries in each category as determined at the district/regional competition.
3. A student may enter only one on-site preparation event at State Leadership Meeting (Artistic Decoration, Crudités Tray, or Decorated Cake).

Categories

Junior – grades 6-9

Senior – grades 10-12

Occupational – grades 10-12

Rules

1. Artificial materials and decorations may **not** be used with the exception of those items assigned to lend support to sculpture.
2. Edible decoration, such as flowers, leaves may be made ahead of time; however, the participant must demonstrate to the evaluators how the decorations were made by making one on-site.
3. The student must supply all the necessary materials and tools to prepare the entry.

CAKE: Specifications

1. Any cake base which will serve 18-24 people may be used. The shape is up to the discretion of the participant. Multiple layers may be used or a Styrofoam form of equal size to achieve a final product.
2. The cake base should be frosted with a base coat of frosting before the event begins.
3. **No design or lettering may be traced on the cake before the event begins. This will result in disqualification. All markings on the cake must be done during the competition.**
4. All decorations must be edible. No plastic props will be allowed, except those items to lend support. (Refer to Rule #3) Coconut, candies, nuts, etc., may be used. Decorations (ex. Roses, flowers, etc.) created from icing by the participant may be made in advance. (Refer to Rule #4)
5. The participant must demonstrate for the evaluators at least 2 basic decorations, (for example: drop flower, rose, ribbon, leaf with stem or basket weave) using bags and tips (plain, round, star, leaf, rose, etc.). Student may choose which decorations to demonstrate.
6. It is recommended that the participants bring a small ice chest or cooler to keep the frosting at the proper consistency.
7. Participants must bring all necessary supplies (frosting, base colors, etc.), tools and equipment (pastry bags, tubes, display plates, etc.). No water or electricity will be available.
8. Each student should color the icing and place it in bags prior to the start of the event.

9. Participants will be given a **maximum of 60 minutes** to complete the decoration of the cake, cleanup and arrangement of the cake for display. A ten and two minute warning will be given by the room consultant. All work will stop at the end of 60 minutes.
10. Entries must be set-up at the specified time and removed at the specified time. These times will be announced before the start of the competition.
11. Participants should be dressed appropriately for handling food. Participants must wear a chef jacket w/appropriate pants, smock or apron **and** chef hat or hair net and closed toe shoes (gym shoes are acceptable).
12. Participants must follow appropriate food handling hygiene.
13. Manuals and books will not be permitted in the work area during the competition. Participants may use 4" X 6" index cards for notes and personally drawn sketches.
14. Participants will provide identification on a 5" X 7" card with name, chapter, and participant's level.

DISPLAY – TOTAL PRESENTATION

1. The display may not exceed an area 30" square. Deduction of 2 points per inch in length or width will be made for displays exceeding size requirements to a maximum of 10 points. This must incorporate the cake as the centerpiece to complete the total display presentation including:
 - a) Decorated cake and other non-food items
 - b) An order blank detailing the customer's order
 - c) A cake cutting diagram for customer assistance
 - d) A summary of your community's law(s), i.e., city/county health department, governing an in-home cake decorating business
 - e) A work plan, detailing the time needed to produce and decorate the cake for the designated delivery time
 - f) A delivery plan, detailing procedures for transporting cakes to the client
2. The participant will be provided a table for demonstration and presentation.
3. All participants must wait for a signal from the Lead Consultant to begin the demonstration.
4. Participants will be given a minimum of 30 minutes and a maximum of 60 minutes to complete decoration of the cake and arrangement of the cake for display. A ten and two minute warning will be given by the room consultant. All work will stop at the end of 60 minutes.
5. Principles of sanitation must be followed for the participant, utensils, and work area.
6. The participant must wear a uniform, smock, or apron and chef hat or hair net with closed toe shoes (gym shoes are acceptable).
7. Participants will be asked to remain for 15 minutes to answer questions. Evaluators will ask participants questions on:
 - a) Display
 - b) Design
 - c) Preparation and decoration techniques
 - d) Organization and production
 - e) Cost of materials and customer billing information
 - f) Others related to production and serving of the cake
8. Participants will be notified by the room consultant when the evaluation is complete. After the final judging, the decorated cake displays will be available for public viewing for 1 hour (if space and time allows). **Failure to attend or remain with the display during the viewing time will result in a 10 point deduction from the total score.** Participants assume responsibility for the safety of the display.
9. The Lead Consultant will notify the participants when the viewing time is over. The participant must remove all presentation items and leave the area clean and sanitized. Participants are required to bring their own cleaning and sanitizing supplies.

PROBLEMS – CAKES

2012

Birth Celebration – Boy or Girl

2014

Parent's Wedding Anniversary Celebration

2013

Birthday Party for a 60 year old male.

2015

Middle/High School Graduation Party