



CAKE DECORATING

Missouri Competitive Event
State Leadership Conference

CAKE DECORATING, an individual or team event, recognizes participants for their ability to demonstrate their skill producing cake decorations using pastry arts equipment and techniques. Participants will prepare a decorated cake which celebrates the 2024-2025 overarching theme – The Leadership Spectacular.

ELIGIBILITY INFORMATION

1. Each chapter may submit three (3) entries in each level of this event. Entries will be available on a first-come, first-serve basis. The conference facility and schedule will determine the number of entries.
2. Participation is open to any fully affiliated FCCLA member.
3. Participants must be registered to attend the Missouri FCCLA State Leadership Conference.

GENERAL INFORMATION

1. A table and lectern will be provided.
2. Spectators are not allowed.
3. Participants are not allowed to discuss the event with other participants. Doing so will result in disqualification.
4. Presentations may not be recorded or photographed during competition except by official Missouri FCCLA photographers.
5. Participants must follow the approved dress code for participation in this event.

CAREER PATHWAYS ALIGNMENT			
Human Services	Hospitality & Tourism	Education & Training	Visual Arts & Design
	✓		✓

EVENT LEVELS			
Level 1: Through Grade 8	Level 2: Grades 9-10	Level 3: Grades 11-12	Level 4: Postsecondary
	✓	✓	✓

GENERAL INFORMATION			
Number of Participants per Entry	Prepare Ahead of Time	Equipment Provided for Competition	Competition Dress Code
1-3	Decorated cake File folder	Table – Yes Supplies – No	Missouri FCCLA Official Dress

PRESENTATION ELEMENTS ALLOWED								
Audio	Easel(s)	File Folder	Flip Chart	Portfolio	Props/Pointers	Skits	Presentation Equipment	Visuals
		✓					✓ Cake stand	

CAKE DECORATING COMPETITION PROCEDURES

ALL LEVELS	
Participants must set up their cake display during the designated conference registration hours in the designated area.	
Each cake decorated must be Styrofoam, covered in frosting or fondant and decorated to fit the theme using edible pastry decorating ingredients, and displayed on an elevated cake stand. There are no minimum or maximum size requirements for the cake.	
With the cake display, the participant should submit a file folder with the following. The file folder must be labeled (either typed or handwritten) in the top left corner with the name of the event, event level, participant's name, and state.	
<ul style="list-style-type: none"> ✓ Original sketch of the design concept ✓ List of ingredients and pastry decorating techniques/skills and tools utilized ✓ Photos showing the progression of the cake 	

CAKE DECORATING SPECIFICATIONS

EVENT FORMAT	
File Folder	Participants will submit one letter-size folder containing one set of the items listed below to the event room consultant at the designated set-up time. The file folder must be labeled (either typed or handwritten) in the top left corner with the name of the event, event level, participant's name, and state.
SPECIFICATIONS	
Original Sketch	ALL LEVELS Create an original sketch of the design concept for the decorated cake.
Ingredients, Skills and Techniques, Tools	Provide a thorough list of the ingredients utilized, the pastry decorating techniques and skills, and the tools utilized in the creation of the cake.
Photos	At least five (5) photos showcasing the progress of the cake, from start to finish. The participant(s) must be visible in the photos.

EVENT FORMAT	
Set-Up	<p>There is no formal oral presentation for the event; however, participants should be prepared to answer questions and discuss their cake during the designated set-up time. Participants will be evaluated on the quality of their answer to questions and ability to converse professionally regarding their work. Questions asked may include, but are not limited to:</p> <ul style="list-style-type: none"> ✓ How did you utilize the FCCLA Planning Process in the execution of your project? ✓ What did you learn while working on this project? ✓ What would you change if you were to do this project again?

CAKE DECORATING

POINT SUMMARY FORM

Participant Name: _____ Level: _____

Chapter: _____ Team #: _____ Station #: _____ Presentation Time: _____

1. Make sure all information at the top is correct. If the participant does not show, write "No Show" across the top and return with other forms.
2. At the conclusion of scoring, verify evaluator scores and fill in information below. Calculate the final score and ask for evaluators' verification. Place this form in front of the completed rubrics and staple all items related to the participant together.
3. At the end of competition, double check all scores and participant information to ensure accuracy.
4. Check with the Event Consultant or Missouri FCCLA Staff if there are any questions regarding the evaluation process.

ROOM CONSULTANT CHECK			POINTS
Set-Up 0 or 5 points	0 Cake not set up during the designated conference registration hours and/or is not in the designated location	5 Cake is set up at the designated location during the designated conference registration hours.	
Cake Requirements 0 or 5 points	0 Cake is not Styrofoam and/or the stand is not elevated or included	5 Cake is Styrofoam and/or the stand is elevated or included	
File Folder 0 or 5 points	0 File folder is missing one or more required elements	5 Plain file folder includes the following: Original sketch Ingredients, Skills/Techniques, Tools Photos (5) Labeled correctly	
EVALUATORS' SCORES			ROOM CONSULTANT TOTAL
Evaluator 1: _____ Initials: _____ Evaluator 2: _____ Initials: _____			(15 points possible)
Total Score: _____ <i>Divide by number of evaluators</i>			AVERAGE EVALUATOR SCORE
_____ = Average Evaluator Score			(60 points possible)
			FINAL SCORE
			(Average Evaluator Score + Room Consultant Score)
			FINAL SCORE

VERIFICATION OF FINAL SCORE & RATING (all evaluators and room consultant initial in the space below)

EVENT CONSULTANT INITIALS: _____

CAKE DECORATING EVENT RUBRIC

Participant Name: _____

Level: _____

Chapter: _____

Team #: _____

Station #: _____

Presentation Time: _____

FILE FOLDER						POINTS
Original Sketch 0-5 points	0 No obvious theme and/or does not reflect theme specified	1 2 Design loosely reflects theme specified	3 4 Design adequately reflects theme specified	5 Design expertly celebrates theme specified		
Ingredients, Skills/Techniques, Tools 0-10 points	0 1 2 3 Selection and usage of ingredients and tools lacks understanding and demonstration of skills and techniques	4 5 6 7 Selection and usage of ingredients and tools occasionally lacks appropriate industry techniques and skills	8 9 10 Selects and uses ingredients and tools to prove an expert understanding of appropriate industry techniques and skills			
Photos 0-10 points	0 No photos included and/or participant(s) not shown working in photos	1 2 1-2 photos included and/or photos do not adequately show the progression of the cake and/or the participant(s)	3 4 3-4 photos included and the photos show the progression of the cake; participant(s) are shown working in photos	5 5 photos included and the photos show the step-by-step progression of the cake; all participant(s) are pictured working		
FINAL PRODUCT & DISCUSSION						
Cake Theme 0-10 points	0 No obvious theme and/or does not reflect theme specified	1 2 3 Design loosely reflects theme specified, is not creative	4 5 6 Design adequately reflects theme specified, is somewhat creative	7 8 9 Design is creative and reflects the theme specified	10 Design expertly and creatively celebrates theme specified	
Design Elements 0-10 points	0 No understanding of design elements visible	1 2 3 4 Demonstration of understanding of design elements is below acceptable commercial quality expectation	5 6 7 8 Demonstration of understanding of design elements meets acceptable commercial quality expectation	9 10 Demonstration of understanding of design elements meets or exceeds commercial quality expectations		
Overall Appearance and Presentation 0-15 points	0 1 2 3 Below acceptable commercial expectation for appearance, presentation, color, size, and workmanship for most items	4 5 6 7 Below acceptable commercial expectation for appearance, presentation, color, size, and workmanship for some items	8 9 10 11 Meets acceptable quality commercial expectations for appearance, presentation, color, size, and workmanship for most items	12 13 14 15 Meets or exceeds commercial quality expectations for appearance, presentation, color, size, and workmanship for all items		
Response to Questions/ Discussion 0-5 points	0 Did not answer evaluators' questions	1 2 Unable to answer some questions and/or given with hesitation and/or inaccurate	3 4 Gave appropriate responses to evaluators' questions; able to converse regarding cake design	5 Responses to questions were appropriate and given without hesitation; professional and knowledgeable in conversation		

Evaluator Comments – Include two things done well and two opportunities for improvement:	TOTAL (60 points possible)	
	Evaluator #: _____	
	Eval. Initials: _____	
	RC Initials: _____	