



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 2026-2027 overarching theme.

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. Eligible participants are members who are currently or have been enrolled in a Family Consumer Sciences culinary arts industry training program, as determined by their state department of education. Students enrolled in general food and nutrition courses not preparing them for a career or employment in culinary arts are not eligible.
3. Participation is open to any fully affiliated FCCLA member.
4. Participants must be registered to attend the Missouri FCCLA State Leadership Conference.

GENERAL INFORMATION

1. A table 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					
Visual Arts & Design	Hospitality & Tourism	Financial Services	Education & Training	Human Services	Public Service
✓	✓				

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	File folder & Supplies	Table – Yes Supplies – No	Chef's Attire (as described in event specs)

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

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COMPETITION PROCEDURES

ALL LEVELS

Participants must set up and decorate their cake display during their designated competition time.

Specifications:

- Cake forms must be Styrofoam, covered in icing and decorated to fit the overarching conference theme using buttercream/icing not fondant.
- Forms must be decorated and iced on site- nothing can be done prior to competition time.
- Cakes must be displayed on an elevated cake stand. You must provide your own cake stand.
- Each entry must use a minimum of two (2) 8-inch round Styrofoam cake forms (4" high).
- Competitors may add up to three (3) additional cake forms (size and shape of their choice).
- Maximum of five (5) different colors of icing may be used (white not included in your 5).
- All colored icing should come to the competition prepared and mixed.
- Competitors must display pastry decorating techniques and skills (3 minimum) in their decorated cake.
- Decorations must include icing/buttercream (homemade or store-bought, competitor's choice).
- Icing can be prepared (colored and bagged) before competition time.
- No decorations may be made or created before the start of competition.
- Competitors are allowed to use up to 2 edible decoration elements on-site (examples include: sprinkles, dustings, luster, candies, pearls, etc.)

With the cake display, the participant should submit a file folder with the following. The file folder must be labeled (typed only) in the top left corner with the name of the event, event level, participant's name, and state.

- ✓ Original sketch of the design concept
- ✓ List of ingredients and pastry decorating techniques (3 minimum)/skills and tools utilized. (List should be typed)

15 minutes	Mise en place: Includes setting up and preparing workstation. No production is allowed during mise en place.
40 minutes	Production time: Competitors assemble and decorate their cakes.
10 minutes	Evaluation Time: During this time the participants will answer any questions the judges may have about their cake displays, once they are finished answering questions and the judges are finished evaluating, they are allowed to take everything from their area except the cake, cake stand, and their folder at that time. Please be sure to clean up your work area at this time. Depending on our location we cannot guarantee there will be on site washing stations- see Competitors Online Orientation for specific instructions.
Cleanup Window	Cleanup: All competitors for this event will have a designated time to come back and pick up the cake forms after all final evaluating has been completed. At this time if anything else was left you may pick it up at this time as well. See Conference Schedule App for details.

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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 (typed only) in the top left corner with the name of the event, event level, participant's name, and chapter name.
SPECIFICATIONS	ALL LEVELS
Original Sketch	Create an original sketch of the design concept for the decorated cake. Sketch should be colored and detailed. All sketches should be placed in a clear protective sleeve.
Ingredients, Skills and Techniques, Tools	Provide a typed, thorough list of the ingredients utilized, the pastry decorating techniques and skills (3 minimum), and the tools utilized in the creation of the cake. Clearly identify all icing/frosting products being used (prepared, store bought, brand, ounces). The overall list can be organized in a way that makes sense to the competitor(s).

EVENT FORMAT	
Set-Up	There is no formal oral presentation for the event; however, participants should be prepared to answer questions and discuss their cake during the designated evaluation 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: ✓ What was the biggest challenge you faced while creating your cake display? ✓ What did you learn while working on this project? ✓ What would you change if you were to do this project again?
Safety and Appearance	Clean and appropriate uniform including professional chef attire (chef coat/jacket; industry pants or commercial uniform pants; apron; hair covering or chef hat; closed-toe, low heel, kitchen shoes made with non-slip soles and sealed non-melting uppers – canvas shoes are not appropriate). Facial jewelry is concealed with bandages. No additional jewelry, with the exception of a watch, is allowed. Facial hair permitted if appropriate covering is used. Hair is properly restrained with a hairnet if hair extends past the neckline. Minimal makeup, no cologne or nail polish. Acceptable graphics on the uniform include the FCCLA logo, ProStart logo, school, chapter, state name or logo, and individual name.
Clothing and Appearance	Wear appropriate clothing, head covering, and present a well-groomed appearance.
Safety and Sanitation/Cleanup	Keep the work area clean and organized, demonstrate appropriate safety and sanitation procedures according to industry standards. Complete the final cleanup after the event within the designated time period.

POINT SUMMARY FORM

Level: _____

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
Check-In 0 or 5 points	0		5	
	Did not arrive on time for participant check-in		Arrived on time for participant check-in	
File Folder 0 or 5 points	0	1 2 3 4	5	
	File folder is not submitted.	One or more required elements of the file folder are missing.	Plain file folder includes the following: Original sketch Ingredients, Skills/Techniques, Tools Labeled correctly	
EVALUATORS' SCORES				ROOM CONSULTANT TOTAL
Evaluator 1: _____ Initials: _____				(10 points possible)
Evaluator 2: _____ Initials: _____				AVERAGE EVALUATOR SCORE
				(80 points possible)
Total Score: _____ Divide by number of evaluators				FINAL SCORE
_____ = Average Evaluator 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 (minimum of 3)			
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		
Skills/Techniques Used to Decorate 0-10 points	0 No identifiable cake decorating skills or techniques used.	1 2 3 4 Demonstration of the skills and techniques were used.	5 6 7 8 Demonstrated 1-2 skills and or techniques when decorated the cake.	9 10 Demonstration of a minimum of 3 skills/techniques to decorate the cake and were executed clearly.		
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		
Use of Color 0-5 points	0 Barely any color is used.	1 2 1-2 colors are used and in a minimal way.	3 4 Use of color is used well and ties in with the design.	5 Use of color does not exceed 5 colors, ties in with the theme, and enhances the overall design.		
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		

