

Cake Decorating is an *individual* NJ FCCLA State Event that allows a student to express their creativity while displaying their cake decorating skills. Participants must prepare a cake base *off-site*, and decorate the cake based on the annual theme for each event category, using edible materials, according to industry standards.

NEW JERSEY CORE CURRICULUM STANDARDS

- 1.1.12C.1 Use contextual clues to differentiate between unique and common properties and cultural implications of dance, music, theater and visual arts.
- 1.2.12B(4).2 Produce an original body of work in one or more mediums that demonstrates visual mastery, methods, techniques and cultural understanding.
- 1.4.12C.1 Formulate criteria for arts evaluation using positive commentary based on observance of the elements of art and principles of design in dance, music, theater, visual and multimedia artwork from diverse cultural contexts and historical eras.
- 3.1 Understand and apply the knowledge of sounds, letters, and words in written English to become independent and fluent readers, and will read a variety of materials and texts with fluency and comprehension.
- 3.3 Speak in clear and concise organized language that varies in content and form for different audiences and purposes.
- 3.4 Listen actively to information from a variety of sources in a variety of situations.
- 3.5 Access, view, evaluate, and respond to print, nonprint, and electronic texts and resources.
- 4.1 Develop number sense and will perform standard numerical operations and estimation on all types of numbers in a variety of ways.
- 4.2 Develop spatial sense and an ability to use geometric properties, relationships and measurement to model, describe and analyze phenomena.
- 5.2.12.A.2 Account for the differences in the physical properties of solids, liquids, and gases.
- 5.2.12.A.5 Describe the process by which solutes dissolve in solvents.
- 5.2.12.A.6 Relate the pH scale to the concentrations of various acids and bases.
- 8.1.12.A.3 Participate in online courses, learning communities, social networks, or virtual worlds and recognize them as resources for lifelong learning.
- 8.1.12.A.4 Create a personalized digital portfolio that contains a résumé, exemplary projects, and activities, which together reflect personal and academic interests, achievements, and career aspirations.
- 9.1.12.A.1 Apply critical thinking and problem solving strategies during structured learning experiences.
- 9.3.12.C.2 Characterize education and skills needed to achieve career goals, and take steps to prepare for postsecondary options, including course selections, assessments, and extra-curricular activities.
- 9.3.12.C.3 Develop personal interests and activities that will support declared career goals and plans.
- 9.1.12.F2 Demonstrate a positive work ethic in various settings, including the classroom and during structures learning experiences.
- 9.3.12.C.5 Identify transferable skills in career choices and design alternative career plans based upon those skills.
- 9.3.12.C.6 Develop job readiness skills by participating in structures learning experiences and employment seeking opportunities.
- 9.3.12.C.7 Pursue a variety of activities related to career preparation (e.g., volunteer, seek employment, apply for training grants, higher education grants and loans.)

EVENT CATEGORIES

Junior: Grades 6-9

Senior: Grades 10-12

Occupational: Grades 10-12

ELIGIBILITY

1. Chapter may submit one (1) participant for every twelve (12) affiliated members with a maximum of four (4) participants in each event category. An event category is determined by a member's grade in school and affiliation status.
2. Participation is open to any affiliated FCCLA member.

REGULATIONS

1. Each participant will decorate a cake based on the annual theme for each event category provided by the state office, using edible materials, according to industry standards.
2. Any traditional or irregular shaped base for the cake may be used for this event. Product may be made from a conventional method or a convenience mix. Base 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 exception to this rule is that students from the same school can transport white buttercream frosting in one container and divide it among these participants only.)
7. **No talking is permitted between participants.**
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 each 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. Participants 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 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. Participants are 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 (hat, net, etc.) 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 Name
 - B. School Name
 - C. Event Category
 - D. Specific Theme/Occasion
16. Each participant should be prepared to answer questions that concern preparation of 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, and
18. See GENERAL INFORMATION AND RULES of these 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 in length and is observed by evaluators.

Personal Appearance	Use appropriate, professional attire.
Work Area	Maintain a clean and organized work area.
Safety and Sanitation	Follow proper health, safety and sanitation procedures.
Base Frosting Appearance	<i>Minimal</i> crumb frosting is acceptable to secure loose crumbs before the demonstration. Butter cream base frosting provides even and complete coverage. Note: Fondant is not an acceptable frosting for this event.
Decorating Techniques	Minimum of two required techniques; attention to creativity and degree of difficulty.
Color Coordination	Colors matched and blended well, icing colors intensity 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 time allotted.
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 for each Event Category 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.
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.

2012 Themes for Cake Decorating:

Junior – Graduation Party

Senior – Graduation Party

Occupational – Bridal Shower

CAKE DECORATING RATING SHEET

Name _____ School _____

Check One Event Category: ___ Junior ___ Senior ___ Occupational

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

Evaluation Criteria	Very					Score	Comments
	Poor	Fair	Good	Good	Excellent		
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	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		
Overall appearance of finished product	0-3	4-6	7-9	10-12	13-15		

Total Score _____

Verification of Total Score (please initial)

Evaluator _____

Room Consultant _____

Lead Consultant _____

Circle Rating Achieved:

Gold: 90-100

Silver: 75-89

Bronze: 60-74