



2022 SD PROSTART STUDENT INVITATIONAL DECORATED CAKE COMPETITION

THEME: Tropical

Eligibility:

All high school students previously or currently enrolled in a program using the ProStart curriculum. **One team may represent an individual school in Decorated Cakes. A team consists of 1 or 2 members.**

Purpose:

Participating student bakers will demonstrate their skills, knowledge, and creative ability.

Cake Decorating Competition:

Teams will prepare a decorated cake. The base of the cake can be no bigger than 18"x24" and be no higher than 3 feet and can incorporate any shape. The cake may be layered; frosting or filling and/or pillars or dividers may be used between layers to support the theme and decoration. Form pans cannot be used for the main theme of the cake, i.e. you cannot use a Mickey Mouse form pan to make a Mickey Mouse cake.

Check In:

1. One cake, and all items for decorating, i.e. filling, frosting, ganache, rolled fondant, and other edible decorations, in the theme.
2. Six (6) identical copies of the following stapled in left upper corner and placed in a manila envelope with your school name on front:
3. Cover page with school name, student baker(s) and a photo of the finished cake.
4. Costing and recipe forms containing their school name, the name(s) of the Student Baker(s), the exact recipes and food costs with the recipe source. Use Culinary Competition forms. Please note that the cake recipe must include information on frosting, filling, and any edible decorations.
5. One to two paragraphs describing the relationship of their original cake decoration to the theme.
6. Certification page signed by instructor. (Attachment A)
7. The 1-2 paragraph description of the relationship of the original cake decoration to the theme must also be printed on a separate piece of paper, framed and displayed in your team kitchen. This page must have the following: the school name and name(s) of the student baker(s), mentors, culinary educator and group photo.
8. Decorative items can be made from premade materials like gum paste, marzipan, fondant, sugared flowers or edible papers. The student must provide the form [Attachment A](#), signed by their ProStart instructor stating that the premade edible decorations were made by the student in the instructor's presence.
 - a. Students cannot use manufactured decorations, not made by themselves on their cake.
 - b. Fondant to cover cakes must be made by students.

- c. Team will display piping skills during cake decorating competition. See rules below in Production.

The **Check In** time will be determined once all the registrations are in and your team will be notified. Any team that does not report during the assigned check in will be disqualified. The only exception will be late arrival due to unforeseen circumstances such as weather. In such case, the bakers and their teacher/coach should notify the State Coordinator, as soon as possible to make alternate arrangements.

Team Kitchen: The workspace will consist of two (2) eight-foot tables provided for each team. The tables will be set up in an "L" formation within a 10'x10' space. All preparation must be done within the workspace on the tables provided. All equipment and supplies must be contained within the allotted space. Teams will be provided one speed rack and four (4) full size sheet pans. Displays will be placed on the outmost table within your workspace.

Product Check In: Bakers will be judged according to proper shipping and storage procedures for their baked items. **Food should be stored to stay fresh and keep bacteria out.**

Production:

1. Decorated cake teams will have 90 minutes to decorate their cake for judging.
2. Teams will also complete a piping skills challenge in ten (10) minutes. Judges will ask the team member(s) to present two (2) of the five (5) skills listed below. Teams must bring their own colored buttercream frosting, bags and tips for this portion of the competition. Students will perform the piping on disposable white cake boards provided by team. Judges will select skills the from the following list:
 - a. Shell Boarder
 - b. Reverse Shell Boarder
 - c. Basket Weave (3 weave high)
 - d. Puff Garland
 - e. Handwriting (first name)
3. All teams must clean their team kitchen and any sheet trays, prior to leaving the competition.

Points: Total points for the cake rubric will be 90.

Dress: The students will also be judged on professional appearance and demeanor. Preferred attire is white chef coats, hats, dark pants, and closed toe, hard sole shoes. Event staff will provide aprons and hats to teams.

Disqualification:

Teams may be disqualified for any of the following reasons:

1. Failure to check-in during the specified time.
2. Failure to bring to the event any of the required items (one cake with the chosen theme, and six (6) copies of the required documentation).
3. Bringing to the event food that has been transported and/or stored so that items could have been exposed to bacteria. Examples would be bread not in sealed containers, Frostings and cakes not in sealed containers and/or not stored at proper temperature for ingredients.

4. Determination by the judges that the student bakers received assistance in preparation, baking, and decorating their items.
5. Misconduct, which includes any non-prescription drug, alcohol, or tobacco use or unprofessional, unsportsmanlike conduct at the event, during the competition or in activities or locations related to the event. Should any misconduct come to SD ProStart Coordinator's attention, the matter will be investigated, as the SD ProStart Coordinator deems appropriate. Any decision and sanction as to appropriate action due to misconduct is at the sole discretion of the SD ProStart Coordinator and is final. By entering the competition, the student and the school they represent agree to accept this requirement as well as other conditions of the Invitational.

Event Personnel:

1. Event Organizers.
2. Judges from the industry.
3. All judges will be consistent from team to team.
4. Judges will cover the following categories.
 - Product Check-In
 - Team Presentation, Demeanor and Appearance
 - Product Appearance & Taste
 - Creativity and Design
 - Recipe Presentation and Food Costs

In the Case of a Tie:

If teams are tied, the team with the highest Product Taste score will be chosen as the winning team in each category. If that is a tie then the team in each category with the highest score in Product Appearance will be the winner.

Questions contact—Seanna Regynski, ProStart Coordinator, at sregynski@sdra.org , or call 605.224.5050.

Decorated Cake Scoresheet

Judge: _____

Name of School: _____

Team Members: _____

	1-2	3-5	6-8	9-10	POINTS
Documentation/ Recipe & Costing	Plan not provided	Documents inadequate, hard to understand, not well-labeled, not followed	Documents complete, neat enough to follow. , but not followed completely	Documents complete, easy to read, followed completely	
Theme	Does not follow theme.	Some of the design can be interpreted to go with theme.	Theme easily identified.	Creative interpretation of theme. Clever and appealing. Unique	
Icing	Areas of cake are not iced and there are crumbs.	Uneven or not level.	Spread evenly, but lacks some evenness and consistency.	Spread evenly, Smoothly finished. Is even and consistent	
Decorations	No decorations	Inappropriate size, unpleasing color scheme.	Appropriate for theme, but too large or small for cake. Too many or not enough. Unpleasing color scheme.	Appropriate for size of cake. Skill mastery evident. Appropriate size and amount for size of cake. Colors enhance design	
Level of difficulty	Cake design and decorations are simplistic, no tips used	Cake design/ decorations display a few skills, only one tip is used.	Cake design and decorations display moderate skills, at least two tips were used. Work is not precise	Use of at least two decorating tips. Difficulty level is high. Work is neat and precise.	
Taste & Consistency	Cake is not appealing	Cake needs many improvements to be ready for customer	Cake needs just a few improvements to be ready for customer	Cake is appealing	
Piping Skills (overall score for both teammates)	Piping needs many improvements	Piping needs improvements	Piping could use a few improvements	Piping is excellent	
Sanitation & Safety	Unsafe food handling, personal hygiene, and improper storage Display area is messy	Basic skills in safe food handling and personal hygiene. Display area is messy.	Sanitation procedures followed: temperature control, hand/equipment sanitation. Display area messy.	All possible sanitation procedures followed: temperature control, hand/equipment sanitation. Display area clean	
Participant Appearance & Participation	Clothing is not suitable for professional / team does not interact with judges	Some aspects of professional clothing / team marginally interacts with judges	Most aspects of professional clothing / team interacts with judges	Dressed professionally: chef coat, head covering, apron, closed-toe shoes / team fully interacts with judges	

Total: _____/90

Comments:



Confirmation of Student Participation

School Name: _____

I _____ (Instructors Name) verify that _____
(student baker) and _____ (student baker) completed all
aspects of this project on their own, under my supervision.

Instructor Signature _____ Date _____

(Attachment A)

Judge Piping Skills Sheet

LEAD JUDGE WILL PICK 2 Skills for each student to perform.

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