



2024 SD PROSTART STUDENT INVITATIONAL DECORATED CAKE COMPETITION

THEME: Luck O' The Irish (St Patrick's Day)

STUDENT COMPETITOR ELIGIBILITY

All high school students who are currently or were previously enrolled in a ProStart program using the approved ProStart curriculum.

One team may represent an individual school in Decorated Cakes.

A team consists of 1 or 2 members.

PURPOSE

Participating students will demonstrate their skills, knowledge, and creative ability in decorating a cake.

GUIDELINES FOR FINISHED CAKE

- The base of the cake can be no bigger than 18"x 18" and be no higher than 2 feet and can incorporate any shape. However, 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.
- The cake may be layered; frosting or filling to support the theme and decoration.
- A minimum of two (2) piping skills from the list below must be incorporated into the design of your finished cake.
- Students will 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 at registration.**

WHAT TO BRING TO TEAM REGISTRATION

Six (6) identical copies of the following, in order, stapled in left upper corner and placed in a manila envelope with your school name on front:

- Cover page with school name, student baker(s) and a photo of the finished cake.
- One to two paragraphs describing the relationship of their original cake decoration to the theme.
- Photo(s) of finished cake (2-4 photos on one page)
- Certification page signed by instructor. (Attachment A)
- Costing and recipe forms containing the school name, instructor name, the exact recipes and food costs with the recipe source. Please note the cake recipe must include information on frosting, filling, and any edible decorations. Menu price should equal cost for the entire cake, not by serving size.

The registration 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.

WHAT TO BRING TO COMPETITION

Cake & Decorative Items:

Teams are allowed to bring their cakes filled and crumb coated to competition. Teams may bring their filling, frosting, ganache, rolled fondant, and other edible decorations, in the theme.

Decorative items can be made from premade materials like gum paste, marzipan, fondant, sugared flowers, chocolate molded pieces 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.

- Students cannot use manufactured decorations, not made by themselves on their cake.
- Fondant to cover cakes must be made by students.

Framed Description for Team Kitchen includes:

- School name
- Name(s) of the student baker(s)
- Photo of team and their finished cake

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, but must bring their own sheet pans. No burners, stoves or other heating devices are allowed for during competition.**

COMPETITION FLOW

Report (5 Minutes Prior):

Teams should report to their designated team kitchen 5 min prior to their set up time with all their equipment and products.

Set up (10 Minutes):

Teams will set up their kitchen and prepare for piping skills and production. Set up includes getting any equipment or products out to begin piping skills/production. You may obtain ice, water, sanitize and prepare your kitchen.

Piping Skills (5 Minutes):

Each team member will present two (2) piping skills from the list below. Your designated skills will be provided to you at your set up time. You may not begin decorating your cake at this time.

Teams must bring **colored frosting**, bags, and tips for the piping skills portion of the competition. Students will perform the piping on disposable white cake boards provided by team.

- Shell Border
- Reverse Shell Border
- Basket Weave (3 weave high)
- Large rosettes (complete 3)
- Handwriting (first name)

Production (65 Minutes):

Teams will assemble and decorate their cake.

Tasting and Critique (10 Minutes):

Teams will present cakes to judges at their team kitchen and provide tasting. Judges will have opportunity for Q & A during this time. One team member will take their cake and frame to the display table after critique. A staff person will take your finished cake to the display table.

Clean Up (10 Minutes):

Teams will have 10 minutes to clean their team kitchen. Fully sanitize and clean tables and exit the competition floor.

POINTS AND DISQUALIFICATIONS

Total points for the cake rubric will be 90.

Teams may be disqualified for any of the following reasons:

- Failure to check-in during the specified time.
- 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).
- Talking to spectators or instructor during your competition time.
- Bringing to the event food that has been transported and/or stored so that items could have been exposed to bacteria. Examples would be frostings and cakes not in sealed containers and/or not stored at proper temperature for ingredients.
- Determination by the judges that the student bakers received assistance in preparation, baking, and decorating their items.
- 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.

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:

ProStart Cake Decorating 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

Recipe Cost Worksheet

| | | | |
|---------------------------|--|---------------------|--|
| School Name | | | |
| Educator Name | | | |
| Menu Item | | | |
| Number of Portions | | Portion Size | |

| Ingredient | Purchase Unit | Purchase cost | Unit cost | Amount Needed | Ingredient Cost |
|-------------------|----------------------|----------------------|------------------|----------------------|------------------------|
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|--------------------------|--|
| Subtotal | |
| Total Recipe Cost | |

Cake Menu Price Worksheet

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|----------------------|--|
| School Name | |
| Educator Name | |

| Recipe | Cost |
|---------------|-------------|
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| Total Cost | |
| Menu Price at 33% Food Cost | |
| Labor (work hours ____ x \$20 per hour) | |
| Actual Cake Price | |

Judge Piping Skills Sheet

Teams must bring 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.

1. Shell Border
2. Reverse Shell Border
3. Basket Weave (3 weave high)
4. Puff Garland
5. Handwriting (first name)



Attachment B