Wedding Cake Design  
High School/College  
Occupational Related  
State Only Contest  

Technical Standard

**Purpose**
To evaluate each contestant’s preparation for employment and to recognize outstanding students for excellence and professionalism in the commercial baking/pastry arts field.

**Rules**
Current general SkillsUSA Minnesota rules with respect to SkillsUSA Minnesota activities shall be considered in force. Open to all active SkillsUSA members enrolled in a high school or post-secondary program with Culinary Arts or Commercial Baking/Pastry Arts as an occupational objective.

Students will compete in teams of 2. Both students must be paid, registered members of SkillsUSA in the same division (high school or post-secondary) in order to compete as a team. Penalties for incomplete teams will be assessed in accordance with the SkillsUSA Championships General Regulations at 50% of the final score. A maximum of 3 teams per school are permitted to attend the state event.

**Scope of the Activity**
The contest will be geared toward wedding cake design and decorating skills in a commercial bakery and requires a cake blueprint to be turned in for judging at the start of the contest. Each team will be judged on the construction and decorating of a 3-tier (State competition) wedding cake to be used for wedding reception. The design of the cake must be original.

Each team will receive two 6-foot tables for their contest space. No electrical tools may be used, and electricity will not be provided. Contestants will be responsible for bringing all supplies and materials needed to perform the contest effectively. The cake must be two (regional) or three
(state) tiers and may be stacked or separated. All decorations must be prepared at the competition. No pre-made decorations are permitted and all decorations must be edible, except for tier separators. The use of food colorings is permitted.

Teams will have 3 hours to construct and decorate their cake. No time extensions will be allowed, and teams will be judged on their performance when time expires. During the contest, both contestants must actively participate in the assembly of the cake. Teams must work alone, without assistance from judges, teachers, fellow students or observers. At no time will students be allowed to talk or otherwise communicate to their instructor once the competition begins. They may consult with judges and their partner only.

No observers, advisors, instructors, or students will enter the contest area or talk or gesture to contestants. Judges may penalize or disqualify contestants who communicate with observers.

Teams are expected to clean as they go. Sanitation is an evaluative criterion used throughout the competition. Work area and all tools, utensils, and equipment should be clean and organized. Each contestant is also expected to assist with the overall cleanup of the competition area at the end of the contest. Failure to do so will result in a deduction from the team’s sanitation score.

**Judging Criteria**

Contestants will demonstrate their ability to perform jobs and skills based on the following competencies:

- Blue print or drawing of cake design
- Hard copy of each contestant’s resume
- Time management in planning and execution of assembly
- Use of standard commercial tools, utensils, and equipment
- Sanitation, safety, and hygiene practices
- Basic frosting and cake decorating skills

**General Skills**

- Safety
- Sanitation
- Production efficiency
- Use of equipment
- Personal hygiene and grooming
- Communication skills
- Resume & blueprint of design
- Organization

**Final Product**
• Icing or Covering
• Design
• Technique
• Stability of the cake
• Originality and Creativity