

# Cake decorating

## 1. Final task assignment

The contest theme is “Avatar” (the movie). Contestants must come with a free-form polystyrene base with a minimum height of 40 cm and a free diameter. It will be already dressed and decorated (painted, covered with sugar paste, royal icing,...).

On the day of the competition, contestants should create a cake design of minimum 80 cm high, the number of layers is free, the total height must be at least 1.20m. The composition will be made of free flavor biscuit (sponge cake...) and a free filling (fruit confit, butter cream, mousseline cream, chocolate, coffee, vanilla,...). It will be covered with a decorative sugar paste. The visual appearance will be very important.

## 2. Allocated time: 6H00

6 hours of competition.

## 3. Requirements

Contestants must follow the procedure below:

- ✓ Put on sanitary clothes.
- ✓ Wash hands.
- ✓ Come over to the worktable.
- ✓ Check the required ingredients.
- ✓ Select necessary tools and equipment.
- ✓ Make an artistic volumetric composition from flowerpaste.
- ✓ Prepare the cream.
- ✓ Make a decor from chocolate glaze.
- ✓ Make a dummy cake.
- ✓ Serve the cake.
- ✓ Notify judges that the work is done.
- ✓ Food printing is allowed.
- ✓ Clean up the workplace.

**Special instructions:**

- ✓ It is allowed to make additional decor at contestant's choice.
- ✓ It is allowed to use dyes at contestant's choice.
- ✓ It is allowed to use supporting elements like wooden skewers, floristic wire and tape.
- ✓ Do not make semi-products in advance.
- ✓ No cream pre-tasting is allowed.
- ✓ The use of additional inventory, dyes, topping, raw materials (food) and additional ingredients brought by contestants is allowed (if agreed with organizers).

**Requirements as to the official (sanitary) clothing and footwear of contestants.****Mandatory items:**

- ✓ White tunic (cook's jacket) (colored finishing elements are allowed).
- ✓ Cook's pants – any solid color.
- ✓ Cook's apron – any solid color.
- ✓ Headwear – white chef's hat (disposable hats are allowed).
- ✓ Footwear – safe closed shoes.

**4. Procedure**

Both Cake Decorating and Patisserie and confectionary will take place on the same contest stand.

**Day-1 (March 23<sup>rd</sup>):** The day before the competition, contestants of both Cake Decorating and Patisserie and confectionary will be met by judges at the competition stand. There will be a briefing on the procedure and safety rules of the competition, working places will be assigned to contestants by lot. Lists of ordered products are checked.

**Day 2 (March 25<sup>th</sup>):** Contestants will be called one hour before the beginning of the competition for the preparation of their workspace.

Contestants have 6 hours to complete the task assignment.

## 5. Scoring criteria

N°	Items to be evaluated	O/S	Scoring scale
	<b>Organization and planning of the workflow</b> <i>Organisation et planification du flux de travail</i>		<b>20</b>
01	Workplace preparation and arrangement <i>Préparation et aménagement du lieu de travail</i>	S	5
02	Rational use of raw materials (waste) <i>Utilisation rationnelle des matières premières (gaspillage)</i>	S	5
03	Confectionery elements making process planning and execution <i>Planification et exécution du processus de fabrication d'éléments de confiserie</i>	S	5
04	Cake decorating process planning and execution <i>Planification et exécution du processus de décoration des gâteaux</i>	S	5
	<b>Sanitary and safety compliance</b> <i>Conformité sanitaire et de sécurité</i>		<b>25</b>
05	Professional clothing respect sanitary and cleanliness requirements <i>Les vêtements professionnels répondent aux exigences d'hygiène et de propreté</i>	O	5
06	Personal hand hygiene <i>Hygiène des mains</i>	O	5
07	Bad habits <i>Mauvaises habitudes</i>	S	5
08	Workplace hygiene: work surface cleanliness and upkeep, clean floor <i>Hygiène du lieu de travail : propreté et entretien du plan de travail, sol propre</i>	S	5
09	Compliance with safety requirements when using equipment and tools for modeling <i>Respect des exigences de sécurité lors de l'utilisation des équipements et outils de modelage</i>	O	5
	<b>Tasting</b> <i>Dégustation</i>		<b>21</b>
10	Harmony of flavors <i>Harmonie des saveurs</i>	S	9
11	Texture of creams and biscuits <i>Texture des crèmes et biscuit</i>	S	7

12	Selection of ingredients (broadly uses various types of ingredients) <i>Sélection des ingrédients (utilise largement différents types d'ingrédients)</i>	S	5
<b>Knowledge and application of cooking and decorating techniques</b> <i>Connaissance et application des techniques de cuisson et de décoration</i>			<b>29</b>
13	Confectionery elements making technique <i>Technique de fabrication d'éléments de confiserie</i>	S	5
14	Technique of artistic compositions creations <i>Technique de création de compositions artistiques</i>	S	9
15	Cake serving time <i>Respect des cuissons</i>	O	5
16	Presence of required elements <i>Dextérité professionnelle</i>	S	5
17	Presence of original additional elements <i>Présence d'éléments supplémentaires originaux</i>	S	5
<b>Presentation of the cake</b> <i>Présentation du gâteau</i>			<b>5</b>
19	Compliance with the given theme <i>Respect du thème donné</i>	O	1
20	The cake has been done impressively and to a certain degree of complexity <i>Le gâteau a été réalisé de manière impressionnante et avec un certain degré de complexité</i>	S	1
21	The cake is made neatly and accurately <i>Le gâteau est fait avec soin et précision</i>	S	3
<b>TOTAL POINTS</b>			<b>100</b>