Cake Decorating – Revised 8/19/2025

Cake Decorating, an *individual event**, allows the participant to demonstrate the ability to decorate cupcakes in a specific amount of time.

ELIGIBILITY

1. A chapter may submit three secondary and three post-secondary entries in this event.
2. Open to active SkillsUSA members enrolled in career and technical programs with entry-level job skills as the occupational objective. A letter from the appropriate school official on school letterhead stating that the contestant is classified under the provisions of Public Law 105-17, Individuals with Disabilities Education Act, 1997 is required for participation. State/school associations having restrictions on the release of this information may submit a letter on school letterhead of eligibility which simply states: 'I certify that (student name) meets the eligibility requirements for the SkillsUSA Championships Cake Decorating contest. Signed (school official)." The eligibility letter is to be presented to the contest chair at the contest orientation meeting.
3. Each participant must submit a personal resume during signing-in.

CRITERIA FOR EVALUATION

Participants will be evaluated on:

- Personal appearance (professional attire and grooming)
- Proper handwashing techniques
- Maintenance of sanitary conditions and procedures
- Proper use of tools and equipment
- Presentation of finished product: eye appeal, color and shape.
- Creativity of display
- Servability
- Response to judges questions

PROCEDURES AND TIME REQUIREMENTS

1. Participants must attend the event orientation session where they will:
   - Receive a nametag and contestant number.
   - Be given an overview of the event and the participant's responsibilities.
2. Participants will remain in the holding area until the assigned time.
3. **Participants must be dressed in a professional attire which consists of a uniform top or apron, long pants, hair cover (a cap or hair net), and close-toe shoes.**
4. The following ingredients and equipment will be furnished by the PARTICIPANT:
   - Six frosted cupcakes
   - Frosting for decorating
   - Equipment needed to decorate the cupcakes
   - Display for cupcakes
5. Each participant will have *5 minutes* to set up for the event.
6. No participant should begin work before a signal from the time keeper.
7. Each participant will have *30 minutes* to decorate their cupcakes. Participants will be stopped at *30 minutes*.
8. Participants will clean work station.
9. Times will be used as a tiebreaker.
10. Projects will be judged on workmanship and operational techniques.
11. Judges are allowed ask questions once a participant has finished cleaning up.
12. All judges' decisions are final.

**Students who communicate through an interpreter may use their interpreter during the skills demonstration. Students who require reading assistance may request to have any written tests read to them.*

Cake Decorating Information Sheet

BUTTECREAM ICING RECIPE*

Buttercream icing has a firm, yet creamy, consistency that is ideal for decorating. It can be stored for a week in an airtight container in the refrigerator; just whip up before using.

Ingredients

2 cups solid vegetable shortening

2 cups butter or margarine

1 lb. (about 4 cups) sifted confectioners' sugar

1 tsp. vanilla extract

Directions

Cream shortening and butter; add sugar and vanilla. Blend on medium speed until all ingredients are well mixed. Blend an additional minute or so, until creamy. **(Note: liquid may be added 1 tablespoon at a time to reach desired consistency.)**

To Ice Cupcakes

You must use thin consistency icing. Beat 2 teaspoons of milk into 1 cup of stiff icing. Do not overbeat!

To Decorate Cupcakes

You must use medium or stiff consistency icing. For medium icing, beat 1 teaspoon of milk into 1 cup of stiff icing. Do not overbeat!

**This recipe may be used for both icing and decorating purposes.*

Cake Decorating Rubric

Participant Number: _____

Handwashing/Sanitation					Points
Followed handwashing steps	0 Did not wash hands	1-2 Missed two or more handwashing steps	3-4 Missed one of the handwashing steps	5 Followed all of the handwashing steps	
Time	0 Did not wash hands	1-2 Washed hands for less than 15 seconds	3-4 Washed hands for less than 20 seconds	5 Washed hands for 20 seconds	
Appearance					
Proper dress/grooming	0-1 Non-professional appearance, attire and/or grooming	2-3 Neat appearance, attire and grooming but lacks polish	4-5 Professional appearance, attire and grooming		
Workstation	0 Poorly set up workstation	1-2 Work space not well maintained during activity	3-4 Maintained moderately clean workspace	5 Maintained clean and sanitary workspace	
Work Habits					
Work habits	0-2 Consistently touched face and hair	3-4 Frequently touched face and hair	5-6 Occasionally touched face or hair	7-8 Rarely touched face or hair	9-10 Did not touch face or hair
Time management	0-2 Large amount of wasted time and/or inactivity; activity not completed	3-4 Did not complete in time due to inefficient use of time	5-6 Average organization, completed activity	7-8 Well organized, completed activity	9-10 Exceptionally organized, completed activity ahead of time

Appearance of finished product	0 Did not complete task	1-2 Messy appearance	3-4 Clean and presentable	5-6 Quality work and few flaws	7-8 Quality work, clean and presentable	9-10 Professional appearance	
Responses to judges' questions	0-1 Questions not answered properly	2 Few questions answered properly	3 Some questions answered properly	4 Most of the questions answered properly	5 All questions answered properly		
Participation							
Orientation	0 Did not attend orientation			5 Attended orientation			
Punctuality	0 Was late for presentation			5 Participant was on time			
Resume	0 No resume	1-2 Hand written in pencil or ink	3 Typed with numerous grammatical errors	4 Neatly typed with few grammatical errors	5 Neatly typed with no grammatical errors		
Time: _____					(80 pts. possible) **Total**		

Judge's initials: _____

Contest Chairperson's initials: _____

Judge's comments: