

IOWA
STATE ASSOCIATION

Cake Decorating

Event Details: (Level 1, 2, or 3. This is an individual or team event)

Directions: Cake Decorating, an individual or team event, recognizes members that demonstrate the skills needed to be a professional cake decorator. Members will understand the importance of employability skills such as: taking orders from customers, time management, and productivity.

- Participants must bring cake already decorated

Identification: Make sure the project is labeled with member name, chapter, and level.

Submission: Turn in at the registration desk.

SPECIFICATIONS

Participants will use the given scenario from a customer order. Carry out the order by creating a one of a kind cake for their client using the specifications below.

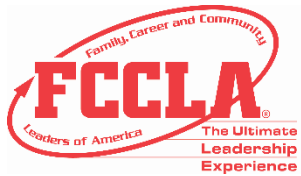
Scenario: To celebrate the 2024-2025 state officer theme of “Reach for the Stars” (recognizing those fighting the battle of childhood cancer through a partnership with Make a Wish and the Children’s Cancer Connection), decorate a cake related to the theme.

- Cake must be Styrofoam, covered in frosting/fondant and decorated to fit the theme.
- Participants will be judged on presentation (Judges will not taste test your cake) and a written description of skills learned, etc. as per the score sheet information.

PARTICIPANT QUESTIONS

There is no formal oral presentation for this event, however, participants should be prepared to answer the following questions at the designated set up time. These questions are designed to be asked conversationally. Participants will be evaluated on the quality of their answer, not on their presentation of responses.

1. What was your concern?
2. What was your goal?
3. What did you learn?
4. What would you change if you did this event again?



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Name(s)	
School	
Level	

	Incomplete	Does not meet expectations	Somewhat meets expectations	Meets expectations	Exceeds expectations	Points
Cake theme and ingredients	1	2	3	4	5	
Description represents the product	1	2	3	4	5	
Description includes new skills learned	1	2	3	4	5	
Food Safety and Sanitation	1	2	3	4	5	
Final Product: Original, creative, related to the theme	2	4	6	8	10	
Final Product: Color Scheme and decorations	2	4	6	8	10	
Final Product: Icing is spread evenly, finish is smooth	1	2	3	4	5	
Participant Questions	1	2	3	4	5	
Total Points Possible 50						
Ranking (complete after scoring)						
Comments:						