



**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 2025-2026 state officer theme of “Bee Connected” or general FCCLA theme, 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.

**THERE ARE NO IN-PERSON QUESTIONS FOR THIS EVENT, A 8.5 X 11 PAPER MUST BE SUBMITTED ANSWERING THE FOLLOWING PARTICIPANT QUESTIONS FOR EVALUATION**

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?

## Cake Decorating

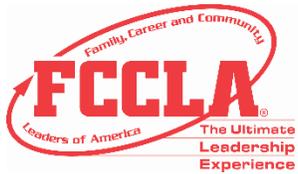
Please answer the following questions regarding your cake creation.

1. How do you feel that your cake fits the theme that you have chosen?

2. What did you learn while creating your cake?

3. What would you change if you could about your cake?

4. What is your favorite thing about your cake?



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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	
<b>Total Points Possible 50</b>						
Ranking (complete after scoring)						
Comments:						