

Showcase Showdown 2018

CAKE DECORATING

Contact:

Eligibility

- Open to all 4-H youth (excluding Clover Buds)
- Entries are open to individuals or teams, but a youth must select *one or the other*.
- Teams may consist of up to three (3) youth and all must be in the same age category
 - Juniors Individuals ~ 8-10 years old
 - Intermediates Individuals ~ 11-13 years old
 - Seniors Individual ~ 14-18 years old
 - Junior Teams – 8-13 years old
 - Senior Teams – 14-18 years old
- Counties may enter as many teams or individuals as are eligible.
- **Pre-registration is required in order to ensure adequate materials are available.**

Materials

- Sheet cake foam dummies and white butter cream frosting will be provided for each individual and team.
 - Junior & Intermediate individuals will be given 10 minutes with their coach to frost their cake dummy.
 - Individuals will be given sheet cake dummies. Teams will be given a round cake dummy.
- **Contestants must provide ALL equipment necessary to complete their creation – i.e. tools, tips, bags, stamps, coloring, specialty icing, fondant, utensils, etc. This includes bowls for mixing, spoons, paper towels and other cleaning supplies, aprons, gloves and everything else that may be needed!**
- Running water will NOT be readily available in the room. Contestants will have limited access to a sink for clean up after the contest is over. However, contestants must make provisions for cleaning their own equipment. DO NOT clean anything in the bathrooms.

Format and Proceedings

- Scheduled times for competition will be sent out prior to the event.
- Each team/individual may share workspace with other contestants as determined by the organizers.
- Contestants will have up to one (1) hour to complete their creation.
- This will be a themed event. Youth will be informed of the topic/theme/subject for their creation upon the start of the event.
- Judges will be roaming during the event evaluating teamwork, technique, theme representation, food safety practices and cleanliness, organization, etc.
- *Proper food safety practices will be encouraged and included in evaluations by judges.*

Cake Decorating

Synopsis

Teams/Individuals arrive and find their work space. They'll have a few minutes to "set up"/organize their space. Then the judges will be introduced.

Some basic information will be shared with everyone regarding facilities, practices, any parameters or adjustments that need to be made due to facilities, circumstances, etc. The topic/theme will be announced and contestants will have 10 minutes to develop a plan for their creation – 5 minutes alone and 5 minutes with a coach if desired. The clock will be started and contestants will have a maximum of one (1) hour to decorate.

Youth will then create their masterpieces! Upon the timer ending the event, everyone will be asked to stop, put their tools down, and remain by their creation. Judges will visit with each team/individual about their inspiration, plan, steps they took, involvement, challenges, etc. Finished cakes will be grouped and judged after the event.

Cake Decorating Cake Decorating Evaluation

Circle: Team or Individual

Circle: Junior Intermediate Senior

Name(s): _____

County: _____

E= Excellent
 G= Good
 F= Fair
 NI= Needs Improvement (requires comment/suggestion)

Please circle appropriate level:
 Purple
 Blue
 Red
 White

	E	G	F	NI	Comments/Suggestions
Base Frosting <i>Appropriate application that is done evenly, neatly and effectively.</i>					
Coloring of Frosting/Icing <i>Appropriate mixing and application that is done evenly and effectively.</i>					
Borders/Side Decorations <i>Appropriate application that is done evenly, neatly and effectively.</i>					
Leaves <i>Appropriate application that is done evenly, neatly and effectively.</i>					
Flowers <i>Appropriate application that is done evenly, neatly and effectively.</i>					
Lettering <i>Appropriate application that is done evenly, neatly and effectively.</i>					
Special Effects <i>Appropriate application that is done evenly, neatly and effectively.</i>					
Design and Layout <i>Appropriate use of cake space, decorations, etc.</i>					
Creativity/Theme Use <i>Good use of theme in design, creative application, overall creativity.</i>					
Food Safety and Cleanliness <i>Proper food safety steps taken Workspace and foodstuffs are clean Workspace is organized and neat</i>					