Pastry Arts: Fondant Cakes

Safety, Appearance & Sanitation

Participants will be well groomed and wear appropriate, clean attire meeting restaurant and hotel industry standards including:

Chef Coat or Jacket/Apron	Chef coat/jacket (school name and logos are permitted but not required);				
	professional apron (put on after arriving at the work station)				
Pants	Black & white check industry pants, commercial uniform or black pants				
	Leggings and yoga pants are not appropriate.				
Hair Covering or Chef Hat	Chef hat, skull cap or hairnet; Hair should be secured and off the collar				
Shoes/Socks	Kitchen shoes with closed toe, low heel, non-slip soles and sealed with				
	non-melting uppers, non-skid; canvas shoes are not appropriate. Socks				
	must be worn.				
Appearance	No jewelry (watches are acceptable); minimal make-up; no cologne or nai				
	polish; facial hair is permitted if appropriate covering is used				

Participants will demonstrate the ability to keep their work area organized and clean in a safe and sanitary manner:

Table/Work Station	Sanitize table at the start of the competition; Keep the sanitizer on the floor while food is on the table; No supplies or food used in preparation were of the floor; Use clean work towels, kept off the work table and/or shoulder during the competition; Table clean for final presentation; Neat work area at the end of the competition, including the floor; Properly disposes items				
	at the end of the competition				

Food Production

Participants will work within the time allotted to prepare a food product that meets industry standards.

Time Management	Participant should not take less than 30 minutes and no more than 70 minutes in which to demonstrate the required decorating skills, prepare and display the cake and clean up; Items are under the table prior to the start of competition			
Decorating Skills &	Has all tools/equipment necessary (4x6 cards with notes are acceptable			
Techniques	during prep); Used bags, couplers, tips correctly; Uses proper decorating			
	techniques; Demonstrated tip use reflects practice			
Workmanship	Uses proper preparation techniques; Proper decorating skills demonstrated;			
	Proper use of ingredients and tools; Proper proportions used with			
	decorations; Clean workmanship makes practice obvious			

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Food Presentation

Cake Appearance	Fondant base is smooth without cracks. Fondant coloring is even and well mixed. Appropriate tips used for decoration; Decoration shows challenge and evidence of practice; Clean, precise decorations Frosting may be used but only for a border around the bottom of the cake.			
Overall	Theme is displayed attractively, must be typed on plain side of a 4"x6"			
Display/Presentation	index card; Area for the display is no larger than 30" square; No			
	alcoholic related items are used in the display; Display is creative and			
	unique; Participant answers the judges questions regarding recipes			
	appropriately; Participant remains professional throughout the entire			
	competition			