

Pastry Arts: Fondant Cakes

Pastry Arts: Fondant Cakes, an individual event, recognizes participants who demonstrate cake decorating skills by completing a variety of classical decorations using various tips; along with designing and producing an interesting, attractive fondant cake suitable for a specific occasion.

EVENT CATEGORIES

Event # 7: Senior: grades 10-12

Event # 8: Occupational: grades 10-12

See page 3 of the Event Instructions & Policies document for more information on event categories.

ELIGIBILITY

Participation is open to any state/nationally affiliated FCCLA chapter member.

The Decorated Cake project must have been evaluated at the Section/District level prior to March 1 to be eligible for the State Competition.

PROCEDURES & TIME REQUIREMENTS

Each entry will be numbered. Areas on the competition tables will be numbered prior to the beginning of the event. Each participant must report to the specific area for the demonstration and judging.

Event numbers 7 and 8 will be judged independently.

Participants will report to the designated location at the specified time with all equipment, supplies and wearing appropriate, clean attire.

It is recommended that the participants bring a small ice chest or cooler to keep the fondant at the proper consistency.

Participants will be given **70 minutes** to prepare their work area, demonstrate the required decorating tips, complete the cookie display and clean up the assigned area. *During the first 10 minutes of the competition, participants will be asked to provide examples of the 3 designated decorations as announced by the Event Coordinator. A ten and two minute warning will be given by the Event Coordinator. All work will stop at the end of 70 minutes.*

Principles of food sanitation should be followed by the participant including the utensils used and the work area.

Evaluators will use the rubric to score and write comments for each participant throughout the session by observing their work habits, techniques, use of equipment, product presentation, appearance and creativity.

Evaluators will be given time to ask questions of the participant on:

- * display
- * setup/preparation techniques
- * organization & production
- * cost of materials
- * others related to project

The total time required for this event is approximately 1 hour and 10 minutes.

Spectators may observe this event if space permits.

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- * Petal (#60, #104 or #116)
- * Ruffle (#87, #340 or #353)

GENERAL INFORMATION

The participant must bring all necessary supplies (fondant, frosting, base colors, etc.) tools and equipment (pastry bags, tips, toothpicks, doilies, display plate, etc.).

No water or electricity will be available.

All participants must wait to begin the demonstration. The Event Coordinator will signal the participants when they may begin and when it is appropriate to remove items.

Manuals, books will **NOT** be permitted in the work area during the competition. Participants may use 4"x6" index cards for notes and personally drawn sketches.

Professional dress is set by acceptable culinary kitchen industry standards and **MUST** be followed by participants.

The participant must wear the following:

- * food grade disposable gloves
- * black & white check industry pants, commercial uniform, **or** black pants (no leggings or yoga pants)
- * chef coat **and** apron
- * chef hat or hairnet
- * kitchen shoes with closed-toe, low heel, non-slip soles & sealed non-melting uppers, and socks must be worn

Participants should be prepared to demonstrate the following decorations:

Possible tip sizes are in ()

- * Round (#3, #7, #10, or #12)
- * Open Star (#14, #17, #20 or #172)
- * Closed Star (#27, #28, #30 or #35)
- * Basket weave (#46, #47 or #48)
- * Leaf (#68, #69, or #112)
- * Drop Flower (#107, #109, #190, #2C, #1C, or #1F)

The specific tip of decorating tips for demonstrating the skill level for the current school year, will be posted on the Illinois FCCLA website in September of each school year. The student may choose what size tip within the categories chosen to demonstrate.

The cake base may be covered with a base coat of fondant before the event begins. Frosting is only allowed for a border at the cake border. No other frosting should be on the cake.

The cake must be based on the annual theme for the competition.

No design or lettering may be traced on the cake before the event begins. This will result in disqualification. All marking on the cake must be done during competition.

All decorations must be edible. No plastic props will be allowed. Coconut, candies, nuts, etc. may be used. Decorations (ex. roses, flowers, etc.) created from fondant by the participant may be made in advance, but the participant must be prepared to show the evaluator how the decoration was made should they be asked.

The base of the cake should serve 18-24 people. The shape is up to the discretion of the participant. Multiple layers may be used.

The cake base may be but does not have to be edible. The base may be made of styrofoam or cardboard.

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GENERAL INFORMATION

Before the event begins, the cake(s) may be covered with a base fondant. All other decorations to the cake must be completed **DURING** the event. ***Frosting is only allowed around the base of the cake.***

The final cake product must include ***at least 2 basic tip decorations (drop flower, rose, ribbon, leaf with stem or basket weave)*** using bags and tips (plain, round, star, leaf, rose, etc.)

The theme must be stated on a 4"x6" index card or cardstock and accompany the entry. The theme may expand on the stated problem. Participants are to exhibit the cake as it will at the party carrying out the theme.

Each participant must bring all props and accessories to display the cake. After decoration of the cake, sanitize the work area of the table. ***Set the final display in an area not to exceed 30" square.*** If using a table cloth, the total space occupied by the cloth and any physical props cannot exceed more than 30" square.

Themes:

2020: Prepare a cake for ***FCCLA's 75th Birthday*** party. The cake will be the centerpiece for the table at the party.

2021: Prepare a cake with a ***Seasonal (Fall, Winter, Spring or Summer) theme.*** The cake will be the centerpiece for a table at a party.

Themes:

2022: Prepare a ***Disney theme*** cake. The cake will be the centerpiece for a table at the party.

2023: Prepare a cake for ***Superheroes themed*** party. (Children ages 1 – 10) The cake will be the centerpiece for the table.