

Illinois Proficiency Events Point Summary Form
Pastry Arts: Fondant Cakes

Directions:

1. Make sure all information at the top of the page is correct. If a student named is not participating, cross their name(s) off. If a team does not show, please write "No Show" across the top and return with other forms.
2. Before student presentation, the room consultants must check participants' 4x6 card using the criteria and standards listed below and fill in the boxes.
3. At the conclusion of presentation, verify evaluator scores and fill in information below. Calculate the final score and ask for evaluators' verification. Place this form in front of the completed rubrics and staple all items related to the presentation together.
4. At the end of the competition in the room, double check all scores and names to ensure accuracy. Sort results by presentation order and turn in to the Event Coordinator.
5. Please check with the Event Coordinator if there are any questions regarding the evaluation process.

Room Consultant Check				Points
Punctuality 0 – 1 point	0 Participant was late for the competition	1 Participant was on time for the competition		
Display Dimensions 0 – 3 point	0 Does not fit with the appropriate dimensions	1 2 The display fits within the appropriate dimensions but extra items are left in the area.	3 The display fits within the appropriate dimensions and the area around the display is clear.	
Theme Card 0 – 1 point	0 Participant did not have a theme card on their final display	1 Participant provided a theme card on their final display		
			Room Consultant Total (5 points possible)	
			Average Evaluator Score (95 points possible)	
			Final Score (Average Evaluator Score plus Room Consultant Total)	

Evaluator's Scores

Evaluator 1 _____ Initials _____ Adult Room Consultant Initials _____

Evaluator 2 _____ Initials _____ Event Coordinator Initials _____

Evaluator 3 _____ Initials _____

Total Score _____ divided by the number of evaluators

_____ = **Average Evaluator Score**

Rating Achieved (circle one)

Gold: 90 - 100

Silver: 70 - 89.99

Bronze: 1 - 69.99

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<i>Safety & Appearance</i>				<i>Points</i>
Clothing & Appearance 0 – 5 points	0 1 2 Proper uniform (per event specifications) was not worn, hair improperly restrained, visible jewelry and/or poor grooming	3 4 Proper uniform (per event specifications) was worn, hair improperly restrained and/or visible jewelry, poor grooming	5 Proper uniform (per event specifications) was worn, professional appearance and grooming	
Safety/Sanitation 0 – 10 points	0 1 2 3 4 Disregard of safety/sanitation, creating unsafe situation during preparation	5 6 7 8 Shows minimal safety/sanitation concerns during preparation, effort made to keep work area clean	9 10 Follows all safety/sanitation practices, clean work area at all times	
<i>Food Production</i>				
Required Tip Skills 0 – 5 points	0 1 No required tips were used or were used improperly	2 3 Majority of tips were used properly with some knowledge of how they work	4 5 All tips were used properly with knowledge of how they work	
Time Management 0 – 5 points	0 1 2 Preparation and clean up are not completed in the time allotted. Disorganized during preparation and clean up	3 4 Preparation and clean up are completed in the allotted time, although student appears rushed at times	5 Preparation and clean up are very well-timed; completed smoothly in time allotted	
Decorating Skills & Techniques 0 – 10 points 3 designated tips must be demonstrated but do not have to be a part of the final display	0 1 2 3 4 Minimal or no skills demonstrated or attempted but was not successful in showing appropriate decorations. Frosting was used on more than the bottom border of the cake.	5 6 7 8 Demonstrated all the required skills but the results lacked a professional appearance. Frosting was used for both a top and bottom border on the cake which does not meet the specifications.	9 10 Demonstrated all the required skills effectively, final results are professional looking and appealing. Frosting was used on the cake according to specifications.	
Workmanship 0 – 15 points	0 1 2 3 4 5 6 7 8 Workmanship reflects lack of practice and decorating skills. Messy appearance. Project offers little or no challenge	9 10 11 12 13 Workmanship reflects some practice and some decorating skills: project offers some challenge, but needs additional practice to perfect	14 15 Workmanship reflects excellent and appropriate decorating skills. Project is challenging. Shows evidence of knowledge and practice	
<i>Food Presentation</i>				
Creativity 0 – 10 points	0 1 2 3 4 Final cake shows little or no creativity	5 6 7 8 Final cake shows adequate skill but lacks creativity	9 10 Final cake exhibits creativity	
Cake Presentation 0 – 15 points	0 1 2 3 4 5 6 7 8 Finished product needs improvement, non-edible items were used on the cake	9 10 11 12 13 Finished product is acceptable but lacks professional qualities. Some decorating skills shown but not perfected	14 15 Finished product is of high professional quality, very suitable for the event. Decorating skills very evident	
Overall Display/Presentation 0 – 20 points	0 1 2 3 4 5 6 7 8 Presentation does not follow guidelines or theme, no creativity	9 10 11 12 13 14 15 Presentation is acceptable, follows guidelines and theme, but lacks creativity	16 17 18 19 20 Presentation is attractively displayed, shows thought and creativity, theme is evident	

Evaluator's Comments:

Total Points: _____