



14th Annual Nova Scotia Skills Competition
April 27, 2011 NSCC Akerley Campus
Cake Decorating

1. Task Assignment

- Decorate a cake according to the following themes:
 - Nature
 - Environment
 - Jungle

2. Allocated Time

6 Hours

3. Instructions

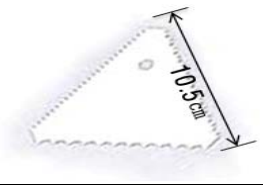
- Use butter cream to sand a 2-leveled cake, then decorate the top and sides with icing.
- Pipe the butter cream to produce shapes that accord with the theme.
- The size of the cake shall be less than the following:
Diameter 32cm, Height of 2-leveled cake 17cm, Height of chocolate decoration and marzipan 28cm, Total height(Including the chocolate decoration) 45cm.
- Refer to the drawing to produce other decorations

4. Requirements

- 1 hour will be granted for the students to prepare for the contest.
 - The materials will be provided after the chief judge finishes explaining about the task and personal tools. Any questions shall be asked to the judges.
 - Contestants shall inspect equipments and tools then receive the approval of the judges for the contest.

- Lists specifying the materials, equipments and tools to be brought by the contestants shall be inspected by the judges for approval.
- Any questions regarding other matters shall be asked to the judges.

5. List of Materials to be Provided (subject to change – please check back)

No.	Materials	Specifications
1	Sponge Cake	□27 □×5 □
2	Sponge cake	□21 □×5 □
3	Butter cream	For icing and piping purposes
4	Coverture chocolate dark	Dark
5	Coverture chocolate white	White
6	Marzipan	For crafting purposes
7	powdered sugar	
8	Natural food coloring	Natural Colors (Officially Imported foods)
9	Stainless bowl	□28 □ - 2ea □33 □ - 2ea □41 □ - 1ea
10	Bread knife	50 □
11	Plastic decoration comb	
12	Parchment paper	38 □×50.5 □
13	Plastic icing bag	14"
14	Spatula	7"/ 8"/ 9" 1ea

15	Cake saucer	5 □ (□34 □)
16	Kitchen towel	Roll
17	Dishtowel 100% cotton	30 □×40 □
18	Detergent	Neutral Detergent (1ℓ)
19	Cake turntable	For baking purposes (□31 □)
20	Wooden rolling pin	30 □×□3 □
21	Rubber spatula	Small, medium, large
22	Airbrush	Product -AIR MAKER (NCP 031-T5)
23	Balloon whisk	385 □ - 1ea 325 □ - 1ea

6. List of Tools to be Brought (subject to change)

No.	Tools	Specifications	Unit	Qty	Note
1	Cake decorating tip set	Various shapes	set	As needed	
2	Marzipan sculpting tool set	For baking purposes	set	As needed	
3	Pastry bag	For baking purposes	Each	As needed	If the contestant wishes to use their personal pastry bag
4	Scraper	For baking purposes	Each	As needed	If the contestant wishes to use their personal scraper

5	Pastry knife	For baking purposes	Each	As needed	If the contestant wishes to use their personal pastry knife
<p>Note : 1. All contestants are required to prepare bring tools for cake decoration design.</p> <p>2. Contestants shall submit the list of tools that may help them with the task, to the judges at least 1 hour before the contest for approval.</p> <p>3. The judges may not permit the use of the tools specified on the submitted list if they believe that the contestant may receive an unfair advantage.</p>					

7. List of Equipments Prepared on Site (subject to change)

No.	Equipments	Specifications
1	Workspace	100 □
2	Worktable	1800x900x850 □
3	Marble board	700x700x30 □
4	Vertical mixer	14-inch
5	Height adjustable chair	Height adjustable
6	Refrigerator / Freezer	Both 1260×800×1900(h)□
7	Hot water dispenser	55ℓ
8	Wastebasket	10ℓ
9	Portable gas burner	339x294x109(h)□

8. Evaluation Criteria

No.	Main Items to be Evaluated	Marks
1	Personal hygiene and cleanness	10
2	Detailed expression technique in icing and piping skills	15
3	Chocolate ornament crafting skills and expressiveness	20
	Marzipan ornament crafting skills and expressiveness	20
5	Creative artistry, design and degree of completion	25
6	Dimensions of cake	10
Total		100