



**RENFREW COUNTY SKILLS COMPETITION
Scope of Cupcake Decorating**

Purpose of the Competition:

To measure the contestants' job readiness and highlight the excellence and professionalism in the area of cupcake decorating.

MAXIMUM: 8 Teams can register for this competition consisting of 2 competitors each.

Challenge:

Students will decorate pre-made cupcakes using their own filling and buttercream icing made on site.

Skills and Knowledge to be tested:

<ul style="list-style-type: none"> ➤ To demonstrate icing production ➤ To demonstrate filling production ➤ To demonstrate proper safety and sanitation procedures ➤ To demonstrate proper 'mise en place' and preparation ➤ To demonstrate the ability to balance flavours 	<ul style="list-style-type: none"> ➤ To demonstrate creativity in cupcake decorating ➤ To prepare an icing and filling which tastes good ➤ To demonstrate a professional attitude and teamwork skills ➤ To present and sample cupcakes in accordance to the time allotted
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General Rules and Guidelines:

- The schedule will be posted prior to the event and will be available on the day of the event.
- Contestants must work unassisted by additional individuals, and may only converse with their teammate.
- Only the ingredients supplied by the committee will be allowed (see list of Pantry Items). Any use of other ingredients will result in disqualification.
- Students will present 4 themed cupcakes for the judges.
- Your school is responsible for bringing a decorating kit (piping bags, couplers, tips).

Equipment and Materials

Supplied by Competitor:	Supplied by Committee:
<ul style="list-style-type: none"> ➤ Sketches/Ideas ➤ All of your own decorating tools ➤ Professional, clean, comfortable pants and shoes ➤ Aprons and hair ties ➤ All of your own decorating tools (piping bags, tips, couplers) 	<ul style="list-style-type: none"> ➤ T-shirts ➤ Stand mixers ➤ Hot plates and small pots ➤ Cupcakes ➤ Fondant in various colours ➤ Gel colouring ➤ Lunch and water supplied for all competitors.

The themes will be based on some of the Options competitions:

- 1. Photography**
- 2. Culinary**
- 3. Automotive**
- 4. Construction**

Themes will be drawn in front of the teams, minutes before the challenge.

Once these themes have been given out, teams can no longer discuss ideas, strategies, recipes, etc., with their teachers as the competition has begun.

Time Table:

● Please note	Arrive 15 minutes before your given round to receive instructions. Schools will be given the competition schedule prior to the event.
9:00 - 10:15	Round 1 4 teams
10:30 – 11:45	Round 2 Options for All Competition , Awards Ceremony to follow
12:00 – 1:15	Round 3 4 teams
1:15 – 2:00	Judging and Competitor clean up
2:30	Awards Ceremony

Criteria:

- Producing quality icing
- Producing quality filling
- Decorating cupcakes to the theme
- Presentation of filled, iced cupcakes for tasting

Judging Criteria: Total Possible Score is 100%

<p><u>Safety & Sanitization 10%</u> Proper, professional safety & sanitization methods Clothing (hat, t-shirt, apron) Personal hygiene and cleanliness Workstation cleanliness</p>	<p><u>Economy & Timing 10%</u> Food – economy of use (little wastage, waste bucket to be evaluated) Time – used efficiently Respected timetable in regards to serving times Proper planning of tasks</p>
<p><u>Preparation 15%</u> Proper basic techniques Proper culinary methods Professional use of tools and equipment</p>	<p><u>Presentation 35%</u> Portion Size and Plate Presentation Harmonious colours, a variety of textures and shapes Clean Plates Follows theme in an artistic manner</p>
<p><u>Taste 20%</u> Proper textures of foods Degrees of doneness Balanced taste and flavours</p>	<p><u>Professionalism & Teamwork 10%</u> To assist competitors in fully preparing to become valued employees.</p>

Rating Scale:

- 1 = Insufficient
- 2 = Acceptable/Fair
- 3 = Good
- 4 = Very Good
- 5 = Outstanding/Perfect

NOTE:

Tie Breaking – In the event of a numerical tie, the competitor with the highest score in the taste category will be deemed to be the winner.

PANTRY ITEMS

DRY GOODS
Chocolate (white, dark, milk)
Cocoa
Gel Food Colouring
Cornstarch
Flavouring (i.e. Butter, Lemon, Rum, Peppermint)
Fondant (white, black, red, brown)
Icing Sugar
Shortening
Sugar
Vanilla
DAIRY
Butter
Eggs
Milk
Whipping Cream
FRUITS
Blueberries
Lemons
Raspberries
Strawberries
Oranges
MISCELLANEOUS
Bottled Water
Rice Crispy Treats