

## Skills Competition, Baking

Item	Production	Time	Product Details	Competition Details
<p style="text-align: center;"><b>Sponge &amp; Icing</b></p>	<p>Prepare (make &amp; bake) 2 sponge type cakes (9" rounds) Prepare buttercream type icing or frosting (enough to mask and decorate 1 x 3 layer cake). Prepare filling of choice. E.g. Fresh Strawberries. Coulis, chocolate Prepare any/all desired garnish</p>	<p>3 hours  9am – 12 noon</p>	<p>Sponge type cake must be delicate and flavourful. Sponge may have desired texture (denser or lighter depending upon recipe chosen) Each cake must be of adequate size to produce 3 even layers.</p>	<p><b>Part 1</b> <b><u>9am – 12 noon</u></b> Upon completion:</p> <ul style="list-style-type: none"> <li>• 2 x 9" round cakes</li> <li>• Filling of choice (enough to make 1 x 3 layer cake)</li> <li>• Buttercream type icing (enough to make 1 x 3 layer cake)</li> </ul> <p>Will be presented to the judges at no later than 12 noon. Any product not completed or presented by 12 noon will be disqualified and competitor will forfeit that component of the competition.</p>
			<p>Filling must compliment (flavour &amp; texture) frosting chosen.</p>	
			<p>Buttercream type icing to be rich and delicate. Flavour should be full and robust (bold or subtle). Rolled fondant may not be used to mask cake.</p>	
<p style="text-align: center;">Cake</p>	<p>Assemble, Mask &amp; Decorate 1 x 3 Layer Cake</p>	<p>12:30 pm – 2pm</p>	<p>Competitor will slice 1 x 9" round cake into 3 even layers. Assemble/build layer cake with whipped topping and filling of choice). Mask cake in a level and even manner. Pipe uniformly and consistently. Write using chocolate "Loyalist Culinary" on top. Finished cake will be presented as a whole with 1 slice plated and decorated.</p>	<p><b>Part 2</b> <b><u>12:30pm – 2pm</u></b> Upon completion:</p> <ul style="list-style-type: none"> <li>• 1 x 3 Layer Cake</li> <li>• Presented as a whole with 1 slice plated and decorated.</li> </ul>

\*\*Each element within each category is marked out of 10 and is equally weighted\*\*

**Grading Scale:** "A+" 90-100 Outstanding-Exceeds All Standards / "A" 80-90 Excellent-Exceeds Most Standards/" B" 70-79 Good-All Standards Met / "C" 60-69 Satisfactory-Most Standards Met / "D" 50-59 Poor-Meets Minimum Standards / "F" 49 and below Unacceptable-Not Servable

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Cake 20%		Buttercream (Type) 20%		Filling 10%		Layer Cake 40%		Cleanliness / Organization 10%		Comments	
Accurate measurement	/10	Accurate measurement	/10	Accurate measurement	/10	Slicing layer accuracy	/10	Clean work station	/10		
Effective mixing & molding (consistency)	/10	Effective mixing & molding	/10	Proper batter development/mixing (size consistency)	/10	Even cake building	/10	Clean Production	/10		
Finished product	/10	Finished product	/10	Finished product	/10	Masking	/10	Clean up	/10		
	/30		/30		/30	Piping	/10	Personal attitude	/10		
						Finished Whole Cake	/10		/40		
						Finished Cake Slice	/10				
<b>Skills Competition Loyalist Culinary</b>								/60		↓	
							<b>Final Mark</b>				
							<b>/100</b>				

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