

# LOYALIST COLLEGE

Loyalist College Skills Competition, Baking - Scope & Rubric				
Item	Production	Time	Product Details	Competition Details
<b>Sponge &amp; Icing</b>	Prepare (make & bake) 2 sponge type cakes (9").	<b>2.5 hours</b>	Sponge must have desired texture (denser or lighter depending upon recipe chosen) Each cake must be of adequate size to produce 3 even layers, 9".	<b>Part 1 – 2.5 hours</b> Upon completion: <ul style="list-style-type: none"> <li>• 2 x 9" 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> Part 1 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.
	Prepare buttercream type icing or frosting (enough to mask and decorate 1 x 3 layer cake).		Filling must compliment (flavour & texture) the frosting chosen.	
	Prepare filling of choice. E.g. Fresh Strawberries. Coulis, chocolate etc.		Buttercream type icing to be rich and delicate. Flavour should be full and robust (bold or subtle). <b><u>Rolled fondant may not be used to mask cake.</u></b>	
<b>Cake</b>	Prepare any/all desired garnish.	<b>2.5 hours</b>	Competitor will slice 1 x 9" 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 in an attractive manner.	<b>Part 2- 2.5 hours</b> Upon completion: <ul style="list-style-type: none"> <li>• 1 x 3 Layer 9" Cake</li> <li>• Presented as a whole with 1 slice plated and decorated no later than 2pm</li> </ul>
	Assemble, Mask & Decorate 1 x 3 Layer, 9" Cake.			

\*\*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

# LOYALIST COLLEGE

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	
<b>Sponge Total</b>	<b>/30</b>	<b>Icing Total</b>	<b>/30</b>	<b>Filling Total</b>	<b>/30</b>	Piping	/10	Personal attitude	/10	
						Finished Whole Cake	/10	<b>Clean/Org Total</b>	<b>/40</b>	
						Finished Cake Slice	/10			
<b>Monday February 26<sup>th</sup>, 2024 Skills Competition Loyalist Culinary</b>						<b>Cake Total</b>	<b>/60</b>		↓	
						<b>Final Mark</b>				
						<b>/100</b>				

\*\*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