2026 Indiana SkillsUSA Championships

Task and Materials List

Skill or Leadership Area: Wedding Cake Decorating

Contest Location:

Indiana State Fairgrounds
West Pavilion
1202 E. 38th St.
Indianapolis, IN 46205

Date: Saturday April 11, 2026

Time:

- **7:00 AM** – Set up at West Pavilion
- **7:45 AM** – Be in the contest area
- **8:00 AM - 12:00 PM** – Contest

Purpose

The purpose of this contest is to **evaluate each contestant's preparation for employment** and to **recognize outstanding students for excellence and professionalism** in **Wedding Cake Decorating**.

Clothing Requirement

Refer to the **SkillsUSA Technical Standards – Baking and Pastry Arts** for official dress requirements. No school logos or anything that identifies the school on clothing.

- Official SkillsUSA white apron- (does not have to be official SkillsUSA)
- White chef's jacket
- Black work pants or black-and-white checkered chef's pants
- Black non-slip, non-porous shoes (tennis style shoe that meets the requirements are allowed)
- Hair restraint

Note: No facial jewelry is allowed. Earrings are not permitted even if covered by a bandage. A single watch or wedding ring is the only jewelry allowed during the orientation and competition periods (cannot be a smartwatch). All hair must be restrained by either a hat or hairnet. Facial hair must be covered by a snood during all periods of food handling.

Eligibility

This contest is **open to all active SkillsUSA members** enrolled in **Culinary Arts, Commercial Baking, or Pastry Arts programs** as an occupational objective. Schools may send **teams of two** in both the **secondary** and **post-secondary divisions**.

Awards Ceremony Dress Code

A **dress code** will be enforced during the **Awards Ceremony**. To accept an award **on stage**, students must wear one of the following:

- The **official SkillsUSA uniform**
- The **State T-shirt**
- Their **competition attire**

🚫 **NO SHORTS OR HATS ARE ALLOWED!** 🚫

Required Documentation

Each competitor **must provide a one-page résumé** at the start of the contest.

- **Failure to submit a résumé will result in a 10-point deduction.**
- **No folders**
- **No sheet protectors**

Equipment and Materials

Supplied by the Technical Committee:

1. All information and supplies for evaluators
2. Two **6-foot tables per team** (one table raised on blocks)
3. Two **microwaves** (evaluators will supply)
4. Limited **stove space** (shared among competitors)
5. Sink for **handwashing** and **utensil cleaning**

Supplied by the Contestants:

- **Bowl scrapers**
- **Cake decorating turntable**
- **Pastry bags, tips, and scissors**
- **Serrated knife**
- **Food coloring (as needed)**
- **Icing options:** Buttercream, royal icing, rolled fondant, marzipan, gum paste
- **One baked, untrimmed 6" cake**
    - May be **one 4" high cake** or **two 2" layers**
- **One 10" foam drum**
- **One 8" foam drum**
- **Stencils or molds**
- **Any additional hand tools needed**
- **Rolling pin**
- **Side towels**
- **One cleaning towel and sanitizing bucket**
- **Cake boards**
- **Filling for the cake**
- **Any appropriate decorating tools**
- **Mixer**
    - **Only one mixer per team is allowed.**
    - **You can bring more than one fitted mixing bowl**
- **Dowel rods**
- **Foam cake drums** (8" and 10")
- **Top tier must be real cake (trimmed, filled, and torted 6")**

Scope of the Contest

A. Contest Overview

- The competition will focus on **wedding cake design**.
- Competitors will **construct and decorate** a **three-tiered wedding cake** suitable for an actual wedding ceremony.
- **Cake sizes: 10” - 8” - 6”** (stacked with no separations).

B. Cake Construction

- The **top tier (6”) must be real cake**, trimmed, split into **four layers**, and filled.
- Cakes must be **trimmed, split, and filled on-site**.
- **Structural supports** (e.g., dowel rods, straws, cake boards, and drums) are permitted.

C. Decoration Guidelines

- **Wire for gum paste flowers is permitted.**
- **No inedible items** (e.g., fresh/artificial flowers, fountains, staircases) are allowed.
- Competitors must **complete and display their cakes within four hours**.
- Competitors who **do not finish on time** may **continue for an additional 30 minutes**, but will incur a **10-point deduction**.
- **Food coloring is allowed** but will be evaluated based on **appropriateness and tastefulness**.
- **If using fondant, cakes must be iced before enrobing in fondant.**

D. Contest Regulations

- **No communication** with instructors once the competition begins. However, competitors may consult with **evaluators** or their **teammates**.
- **Each contestant must actively participate** in assembling the cake.
- **No outside assistance** is permitted (from teachers, students, or observers).
- **No open flames or electricity** will be available for equipment.
- **Contestants are responsible** for bringing all necessary supplies.
- **Sanitation and cleanliness** are required throughout the competition.
- **Competitors must assist with the overall cleanup** of the contest area at the conclusion of the event.

Judging and Scoring Criteria

1. General Skills (30%)

a. Safety & Sanitation – 5%

- Maintains a **clean and hazard-free** workspace
- Initial **hand washing** or use of gloves
- **General cleanliness** throughout the competition

b. Production Efficiency – 10%

- Organized workspace
- Effective **time management**
- Works in an **orderly and efficient** manner

c. Use of Equipment – 15%

- Correct use of **hand tools**
- Proper **knife skills** (trimming and leveling cake)
- Effective use of **spatula for icing**
- Proper **piping techniques** using a pastry bag

2. Communication Skills (15%)

a. Time-Table – 5%

- Clear and realistic **time management plan**

b. Blueprint of Design – 10%

- Includes **cake type and sizes**
- Comprehensive **mise en place list** (tools and equipment)
- **Neatly drawn** design plan
- Final product **matches the planned design**

3. Final Product (55%)

a. Icing or Covering – 10%

- **Smooth, even icing**
- No **wrinkles if fondant is used**

b. Technique – 25%

- Complexity of **borders, decorations, and flowers**
- Proper use of **required equipment**
- **Both team members** actively contributing
- **All shaping and assembly** done on-site

c. Overall Appearance & Stability – 10%

- Cake is **level and structurally sound**
- Tiers are **centered and evenly stacked**

d. Internal Appearance – 10%

- Cake is **evenly split into two uniform layers**
- **Consistent and balanced filling**

Deductions

- **Clothing penalty:** -10 points
- **Missing résumé:** -10 points

Tie Breaker

In the event of a **tie**, the **Technical Committee** will determine the winner.