



8th International Abilympics

Vocational Skills Contest

V7. Cake Decoration

1. Task Assignment

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

2. Allocated Time

6 Hours

3. Instructions

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

4. Requirements

- a. 1 hour will be given to receive explanations and prepare for the contest.
 - The materials will be provided and organized after the chief judge finishes explaining about the task and organization of personal tools. Any questions shall be asked to the judges.

- Contestants shall inspect equipments and tools, and then receive the approval and safety regulations from 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.




b. Any questions regarding other matters shall be asked to the judges.

5. List of Materials to be Provided




No.	Material	Picture	Specification	Unit	Qty per person	Qty for joint-use	Note
1	Sponge cake		∅27cm × 5cm	Each	2		
2	Sponge cake		∅21cm × 5cm	Each	2		
3	Butter cream		For icing and piping	g	3,000		
4	Coverture dark chocolate		Dark	g	2,000		
5	Coverture white chocolate		White	g	1,000		

No.	Material	Picture	Specification	Unit	Qty per person	Qty for joint-use	Note
6	Marzipan		For crafting	g	1,000		
7	Powdered sugar			g		5,000	
8	Natural food coloring		Natural colors (Officially imported food)	set		2	
9	Stainless bowl		∅28cm-2ea ∅33cm-2ea ∅41cm-1ea	Each	5		
10	Bread knife		50cm	Each	1		
11	Plastic decoration comb			Each	1		
12	Parchment paper		38cm × 50.5cm	Sheet		100	
13	Plastic icing bag		14"	Sheet		100	

No.	Material	Picture	Specification	Unit	Qty per person	Qty for joint-use	Note
14	Spatula		7"/ 8"/ 9" lea	Each	3		
15	Cake saucer		#5 (Ø 34cm)	Each	1		
16	Kitchen towel		Roll	Each	1		
17	Dishtowel (100% cotton)		30cm × 40cm	Sheet	5		
18	Detergent		Neutral detergent (1ℓ)	Each		2	
19	Cake turntable		For baking (Ø 31cm)	Each	1		
20	Wooden rolling pin		30cm × Ø 3cm	Each	1		

No.	Material	Picture	Specification	Unit	Qty per person	Qty for joint-use	Note
21	Rubber spatula		Small, medium, large	Each	3		
22	Airbrush		Product-AIR MAKER (NCP 031-T5)	Each		2	
23	Balloon whisk		385mm- 1ea 325mm- 1ea	Each	2		

6. List of Tools to be Brought

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




No.	Tools	Picture	Specification	Unit	Qty	Note
5	Pastry knife		For baking	Each	As needed	If the contestant wishes to use personal pastry knife




Note : 1. All contestants are required to bring personal tools needed for cake decorating and designing.

2. Contestants shall submit a list of tools that may help them express their ideas to the judges at least 1 hour before the contest.

3. Judges may forbid the use of tools that might give a contestant an unfair advantage.

7. List of Facilities Installed at Contest Site

No.	Equipment	Picture	Specification	Unit	Qty	Note
1	Worktable		1800mm x 900mm x 850mm	Each	1 per contestant	
2	Marble board		700mm x 700mm x 30mm	Each	1 per contestant	
3	Vertical mixer		14 inches	Each	3	For butter cream frothing/ Joint-use
4	Chair		Height adjustable	Each	1 per contestant	
5	Refrigerator/ Freezer (For both)		1260cm x 800 x 1900(h)cm	Each	2	Joint-use

No.	Equipment	Picture	Specification	Unit	Qty	Note
6	Hot water dispenser		55ℓ	Each	2	Joint-use
7	Waste basket		10ℓ	Each	1	
8	Portable gas burner		339mm x 294mm x 109(h)mm	Each	1 per contestant	

8. Evaluation Criteria

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