



Michigan Restaurant & Lodging Association
E D U C A T I O N A L F O U N D A T I O N
MRLAEF

2023 Michigan ProStart Invitational® March 5th & 6th, 2023

Cake Decorating Competition Procedures & Rules

Participating teams are responsible for understanding and following all the procedures and rules contained in this document; they will not be reviewed at the Michigan ProStart Invitational. Please read this document carefully to maximize your opportunity for success and to avoid receiving penalties during the competition.

Questions regarding competition rules should be sent to Mallory Schluchter mschluchter@mrla.org or 517.377.3924 PRIOR to the start of the competition.

2023 Michigan ProStart Invitational Cake Decorating Competition Procedures and Rules

Purpose

Students participating at the Michigan ProStart Invitational (MPSI) will demonstrate their knowledge of, passion for, and creativity in the restaurant industry through the Culinary and Management competitions. Participation reinforces the skills and knowledge learned from the ProStart program and the “Foundations of Restaurant Management and Culinary Arts” curriculum.

Teams will decorate a Styrofoam round as a cake to be evaluated by MPSI judges. The cake may be no higher than 3 feet. The cake may be layered; frosting or filling and/or pillars or dividers may be used between layers to support the theme and decoration.

Teams will be judged on their theme, icing, decorating, level of difficulty, consistency, safety/sanitation, and documentation.

Eligibility

All high school students currently enrolled in a program using the ProStart curriculum and in an approved school. One team may represent an individual school in decorating cakes. A team will consist of 1 or 2 members.

Disqualifications

Teams may be disqualified for any of the following reasons:

1. Failure to check-in during specified time
2. Failure to bring to the event any of the required items (three copies of the required documentation)
3. Bringing to the event food that has been transported and/or stored so that items could have been exposed to bacteria.
4. Determination by judges that the student baker(s) received assistance in preparation, baking, and decorating their items.
5. Misconduct as stated in the culinary and management rules.

Event Organizers will provide:

1. Two (2) eight-foot table provided for each team
2. One speed rack and four (4) full size sheet pans along with
3. Sanitation buckets with solution
4. Access to Ice & running water
5. Two Styrofoam rounds to decorate: (1) 10” and (1) 8” to form a two-tier cake

Teams will provide:

1. All necessary supplies to decorate their cake, such as small utensils, cutting boards, small hand tools, cookware, gloves, and enough cloths for competition and clean-up
2. Team prepared icing
3. Bowl scrapers, pastry bags, tips, scissors, rolling pin, and other hand tools needed for the cake

Check In:

1. All items for decorating, i.e., filling, frosting, ganache, rolled fondant, and other edible decorations, in the theme.
2. Three (3) identical copies of the following stapled in the left upper corner and placed in a manila envelope with your school's name on the front:
 - a. Cover page with school name, student baker(s), and a photo of the finished cake for comparison purposes
 - b. Costing and recipe forms to show the exact recipe and food costs with the recipe source. **Please use the culinary competition forms.** Note: Cake recipe must include information on frosting, filling, and any edible ingredients.
 - c. One to two paragraphs describing the original of their cake decorations
3. Framed cake theme with the school's name and baker(s) names on it
4. Decorative items can be made from premade materials like gum paste, marzipan, fondant, sugared flowers, or edible papers. Certification from the instructor stating that the premade edible decorations were made by the student in the instructor's presence.
 - a. Students cannot use manufactured decorations, not made by themselves on their cake. Fondant to cover cakes must be made by students

The check in time will be determined by the ProStart coordinator and will be distributed to teams closer to the competition date. Any team that does not report during the assigned check in time will be disqualified. The only exception will be late arrival due to unforeseen circumstances such as weather. In such cases, the baker(s) and their teacher should notify the ProStart coordinator, as soon as possible to make alternative arrangements.

Workspace & Equipment:

The workspace will consist of Two (2) eight-foot table provided for each team; optional risers can be requested. All preparation must be done within the workspace on the table provided. All equipment and supplied must be contained within the allotted space. Teams will be provided four (4) full size sheet pans along with sanitation buckets with solution.

No electrical equipment will be allowed unless battery operated and approved by the ProStart coordinator.

Cakes will be displayed within the competition space.

Product Check In:

1. All professional standards for safety and sanitation must be adhered to.
2. Teams will be required to check in the following:
 - a. All equipment
 - b. Three (3) Recipe/Costing packets
 - c. Presentation Menu
 - d. All ingredients including frosting, fillings, etc.
 - e. Teams are to be in full uniform for product check-in.
 - f. Hand washing stations are available in the Product Check-in area.
3. Refrigeration will be provided at the hotel for those teams traveling in the night prior. If teams require to keep product chilled, they should plan to bring their own coolers with ice.
4. Each team's food and equipment will be placed under their assigned workstation and the

room will be secured until the designated competition check-in time.

Production:

1. Teams will have 60 minutes to decorate their cake for judging
2. During production, all team members will be involved with the assembly and decoration of the cake. Teams will work without assistance from educators, judges, or outside observers. All teams must clean their workspace prior to leaving the competition floor

Competition Flow

1. Report to competition area
2. Mise En Place (5 minutes)
3. Production (60 minutes)
4. Transport Cake to judging area
5. Team Cake Presentation (2 minutes)
6. Judges Questions/Clarifications (5 minutes)
7. Station Clean-up (15 minutes)
8. Judges Feedback (5 minutes)
9. Dismissal from competition floor

Uniform:

1. Teams must present a uniform appearance from Product Check-in through Station Cleanup, packing, and judges' feedback.
2. Appropriate professional apparel is required, which consists of:
 - a. Long sleeve white chef coats
 - Logos and sponsor names are permitted on chef coats
 - Accent colors are permitted provided the chef coat remains white
 - b. Checkered or black pants
 - c. Non-porous, closed toe, non-slip hard sole black shoes
 - d. Apron and hat

Event Personnel

1. Event Organizers: MRLAEF staff members
2. Volunteers: Assigned and trained by MRLAEF to assist with the event
3. Timekeeper/MC: Personnel designated and trained by the MRLAEF, who are charged with keeping the official time for assigned teams during all segments of the competition.
4. Judges: Sourced from post-secondary education and the restaurant and foodservice industry, including a Lead Judge. Lead Judge does not score teams.
5. All judges will be consistent from team to team (i.e. judges scoring team presentation/work skills will be responsible for that category across all competitors). *See Exhibit M for sample Management Competition Score Sheet.*
- 6.

Post Competition

The written proposals and posters must be picked up by 6pm the last day of the competition or it will be disposed of by the Event Organizers. Report to the registration desk with a team member's badge to claim the proposals and posters. MRLAEF will retain one copy of the written proposal from each team.