



2025 Michigan ProStart Invitational® March 10th & 11th, 2025

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 Sarah Metcalf Smetcalf@mrla.org or 517.377.3928 PRIOR to the start of the competition.

2025 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 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, cake, icing, decorating, level of difficulty, consistency, safety/sanitation, and documentation.

2025 ProStart Cake competition teams will pre make and provide their own cake layers rather than utilize foam practice boards. Premade cake layers must be checked in during a teams designated product check in time.

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 2 to 3 team 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.
6. 10 minutes over time

Event Organizers will provide:

1. Two (2) eight-foot table provided for each team
2. Dawn White Buttercreme Style Icing (03069677) 5lbs per team
3. Sanitation buckets with solution
4. Access to Ice & running water
5. Overnight storage (refrigerated & pantry) for premade cakes, icings, fillings, décor items
6. Cardboard cake round for finished cakes – Max diameter of 12”

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 fillings & cake. Can bring in own frosting if preferred.
3. Bowl scrapers, pastry bags, tips, scissors, rolling pin, color dyes, turntables and other hand tools needed for the cake

Check In:

1. All items for decorating, i.e., Cake 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 (A – D if necessary) 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 origin of their cake decorations
3. Framed photo of cake theme with the school's name (A – D if necessary) and bakers names on it. This will be put on competition table and with finished cake.
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.

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 be a 10 x 10 square with two (2) eight-foot table provided for each team. 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 sanitation buckets with solution.

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

Cakes will be displayed in a designated 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 cake, 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 from check-in until competition time. 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: MHF staff members
- 2. Volunteers: Assigned and trained by MHF to assist with the event
- 3. Timekeeper/MC: Personnel designated and trained by the MHF, 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).

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. MHF will retain one copy of the written proposal from each team.

Cake Decorating Penalties

The following are fixed deductions:

1. Team did not submit packet on time – Monday, March 3, 2025. Small modifications can be made between 3/03 and final submitted work (3/10) – 2 pts
2. The team is not dressed in uniform – 5 pts
3. Team did not submit folder/envelope with cover page, costing/recipe forms, one or two paragraphs describing the origin of the cake decorations at Product Check-In – 2 pts
4. Team cake did not match the submitted photo of the finished cake – 5 pts
5. Team did not complete competition within their allotted time – 1 pt to 10 pts
 - After 10 minutes, the team is disqualified
6. Used manufactured decorations – 5 pts per item
7. Finished cake is more than 3 ft tall – 10 pts