

## Maryland Skills USA Commercial Baking Competition

### Cake Decorating Rubric

**Total Points: 150**

#### Summary Scores

| Criterion                        | Value             | Assessment |
|----------------------------------|-------------------|------------|
| Mise en Place                    | 5 points          |            |
| Preparation & Use of Tools       | 5 points          |            |
| Organization                     | 5 points          |            |
| Technical Skill                  | 15 points         |            |
| Torting, Trim, Crumb Coat        | 20 points         |            |
| Masking / Final Coat             | 20 points         |            |
| Border Piping                    | 15 points         |            |
| Roses                            | 15 points         |            |
| Writing                          | 15 points         |            |
| Color                            | 10 points         |            |
| Overall Impression / Saleability | 20 points         |            |
| <b>Total Points:</b>             | <b>150 points</b> |            |

#### Mise en Place (5 points)

| Exemplary   | Proficient  | Developing   | Basic   | Inadequate                          |
|---|---|--|---|-------------------------------------|
| <b>5</b>  | <b>4</b>  | <b>3</b>   | <b>2</b>  | <b>1-0</b>                          |
| All ingredients and equipment properly measured, organized, and positioned. Station demonstrates professional organization. | Most items properly prepared with minor gaps in organization. | Some preparation evident but lacks professional standards. Some items missing. | Minimal preparation with significant disorganization. | Little to no mise en place evident. |

#### Preparation & Use of Tools (5 points)

| Exemplary  | Proficient  | Developing  | Basic   | Inadequate  |
|--|---|---|---|---|
| <b>5</b>   | <b>4</b>  | <b>3</b>  | <b>2</b>  | <b>1-0</b>  |
| Selects and uses all tools correctly and efficiently. Tools maintained clean and organized throughout. | Uses tools appropriately with minor inefficiencies. Generally proper selection. | Some correct tool usage but demonstrates uncertainty. Tool care inconsistent. | Frequent improper tool selection. Poor maintenance. | Little understanding of proper tool selection or use. |

### Organization (5 points)

| Exemplary   | Proficient  | Developing  | Basic  | Inadequate   |
|---|---|---|--|--|
| <b>5</b><br>Follows production schedule efficiently. Station clean and sanitary. Professional appearance and hygiene. | <b>4</b><br>Generally follows schedule. Station mostly clean. Appropriate appearance. | <b>3</b><br>Schedule management issues. Cleanliness inconsistent. Appearance needs improvement. | <b>2</b><br>Significant delays. Poor cleanliness. Unprofessional appearance. | <b>1-0</b><br>No schedule management. Unsanitary conditions. Serious hygiene violations. |

### Technical Skill (15 points)

| Exemplary  | Proficient  | Developing  | Basic   | Inadequate   |
|--|---|---|---|--|
| <b>15</b><br>Professional-level technique in mixing, folding, handling batter. Maintains proper temperatures and timing. Executes with confidence and precision. | <b>14, 13, 12</b><br>Competent technique with most procedures. Minor errors in timing or temperature that don't significantly affect outcome. | <b>11, 10, 9</b><br>Basic technique but lacks refinement. Some errors in procedures affecting quality. Inconsistent skills. | <b>8-6</b><br>Significant deficiencies. Multiple procedural errors compromising product. Struggles with fundamentals. | <b>5-0</b><br>Little to no proper technique. Fundamental skills absent or incorrectly applied. |

### Torting, Trim, Crumb Coat (20 points)

| Exemplary   | Proficient   | Developing  | Basic   | Inadequate  |
|---|--|---|---|---|
| <b>20</b><br>Layers precisely torted to uniform thickness. Perfectly level. Crumb coat even with no air pockets. Maintains a perfect cylindrical shape. | <b>19, 18, 17, 16, 15</b><br>Layers evenly torted with minor variations. Mostly level with slight imperfections. Proper crumb coat with minor inconsistencies to cylinder shape. | <b>14, 13, 12, 11, 10</b><br>Uneven torting visible. Noticeably unlevel. Crumb coat ineffectual. Distorted cylindrical shape. | <b>9-7</b><br>Significant unevenness in torting. Severely unlevel. Poor application of crumb coat. Serious issues with maintaining cylindrical shape. | <b>6-0</b><br>Little to no proper torting. Cake structure compromised. Inadequate or absent crumb coat. Misshaped cake. |

**Masking / Final Coat (15 points)**

| <b>Exemplary</b>   | <b>Proficient</b>   | <b>Developing</b>  | <b>Basic</b>  | <b>Inadequate</b>   |
|--|---|--|---|---|
| <b>15</b><br>Perfectly smooth professional finish. No visible spatula marks, air bubbles, or texture inconsistencies. Commercial bakery quality. | <b>14, 13, 12</b><br>Smooth finish with only minor imperfections. Few small spatula marks that don't detract. | <b>11, 10, 9</b><br>Noticeable texture and spatula marks. Some rough patches or uneven areas affecting appearance. | <b>8-6</b><br>Rough, uneven surface with obvious marks and texture problems throughout. Amateur appearance. | <b>5-0</b><br>Severely rough surface. No smoothing evident. Unpresentable finish. |

**Border Piping (15 points)**

| <b>Exemplary</b>  | <b>Proficient</b>   | <b>Developing</b>  | <b>Basic</b>  | <b>Inadequate</b>  |
|---|---|--|---|--|
| <b>15</b><br>Border piped with precision and consistency. Uniform size, spacing, height. Clean start/stop. Professional pressure control. | <b>14, 13, 12</b><br>Consistent border with minor variations. Generally clean execution with few imperfections. | <b>11, 10, 9</b><br>Noticeable inconsistencies in size, spacing, or height. Some messy connections or pressure issues. | <b>8-6</b><br>Uneven border with significant inconsistencies. Poor pressure control. Messy with gaps or overlaps. | <b>5-0</b><br>Border absent, incomplete, or severely flawed. No piping skill demonstrated. |

**Roses (15 points)**

| <b>Exemplary</b>  | <b>Proficient</b>  | <b>Developing</b>  | <b>Basic</b>  | <b>Inadequate</b>   |
|---|--|--|---|---|
| <b>15</b><br>Advanced technique with properly formed center, consistent petal overlap, realistic appearance. Uniform size and professional quality. | <b>14-12</b><br>Proper technique with recognizable form and structure. Minor inconsistencies in petal formation or size. | <b>11-9</b><br>Roses recognizable but lack refinement. Uneven petals or size variations. Basic form present. | <b>8-6</b><br>Poorly formed with little resemblance to roses. Significant technical deficiencies. | <b>5-0</b><br>Roses absent, incomplete, or unrecognizable. No demonstration of rose piping. |

**Writing (15 points)**

| <b>Exemplary</b>   | <b>Proficient</b>   | <b>Developing</b>  | <b>Basic</b>   | <b>Inadequate</b>   |
|--|---|--|--|---|
| <b>15</b><br>Lettering perfectly formed with consistent height, spacing, slant. Professional calligraphy-style. Properly centered. | <b>14, 13, 12</b><br>Legible lettering with mostly consistent height and spacing. Minor variations in slant or size. Generally well-centered. | <b>11-9</b><br>Readable but shows inconsistencies in height, spacing, or slant. Some positioning issues. | <b>8-6</b><br>Difficult to read with significant inconsistencies. Poor spacing, height variations, or positioning. Amateur appearance. | <b>5-0</b><br>Illegible, absent, or severely flawed. No writing technique demonstrated. |

**Color (15 points)**

| <b>Exemplary</b>   | <b>Proficient</b>  | <b>Developing</b>  | <b>Basic</b>  | <b>Inadequate</b>   |
|--|--|--|---|---|
| <b>15</b><br>Professional color theory application. Harmonious, complementary colors perfectly mixed. Colors enhance overall design. | <b>14, 13, 12</b><br>Appropriate choices that work well together. Colors properly mixed with minor intensity variations. Overall pleasing. | <b>11, 10, 9</b><br>Basic coordination with some clashing or intensity issues. Colors work adequately but lack sophistication. | <b>8-6</b><br>Poor choices that clash or detract. Inconsistent mixing or muddy colors. Unprofessional appearance. | <b>5-0</b><br>No consideration for color theory. Severely inappropriate or poorly executed choices. |

**Overall Impression / Saleability (20 points)**

| <b>Exemplary</b>   | <b>Proficient</b>  | <b>Developing</b>  | <b>Basic</b>  | <b>Inadequate</b>   |
|--|--|--|---|---|
| <b>20</b><br>Worthy of upscale commercial bakery. Professional presentation commanding premium pricing. Purchase without hesitation. | <b>19, 18, 17, 16, 15</b><br>Appropriate for commercial sale with minor imperfections. Good value proposition. | <b>14, 13, 12, 11, 10</b><br>Marginally saleable with visible flaws. Might purchase at reduced price. Needs improvement. | <b>9-7</b><br>Not suitable for sale due to visible defects. Would require significant rework. | <b>6-0</b><br>Completely unsaleable. Would be rejected and damage reputation. |