

Technical Description

Cake Decoration

Skill 18



1 Skill Overview	3
2 Task Assignment Overview	4
3 Materials and Equipment	6
4 Skill-Specific Requirements	14
5 Assessment Framework	16

1 Skill Overview

1.1 Skill Name and Category

Cake Decoration, Food

1.2 Number of Competitors

This is an individual Skill Competition with one competitor.

1.3 Competition Time

The total competition time is 6 hours and consists of the following module:

- Module A: Cake Decoration – 6 hours

The competition takes place over two days, with 3 hours of competition time each day.

1.4 Description of the Skill

Cake Decoration is the artistic creation of themed compositions using a dummy cake as the base. Competitors are expected to design and produce decorative elements and embellishments to match a given theme. The task includes preparing materials, applying decoration techniques, and presenting the final cake.

Competitors must manage their time effectively to include both preparation and workplace clean-up within the allocated competition time. Creativity, precision, and attention to detail are essential to create a visually striking, well-executed cake design.

2 Task Assignment Overview

2.1 Task Assignment Description and Familiarisation Session

The Task Assignment is the main competition task used to assess the competitors' skills. It defines what the competitors must complete during the competition and forms the basis for all assessments. The final result is evaluated only on the finished work produced during the official competition time.

A familiarisation session is organised on C-1. During this session, competitors may enter the workshop, see the workspace, check the available tools and materials, and ask questions about procedures or practical arrangements. Competitors are not allowed to practise, start, or rehearse any part of the Task Assignment during this session.

2.2 Task Assignment Structure

The competition consists of one module:

Module A: Cake Decoration

Competition time: 6 hours

The competition takes place over two competition days, with 3 hours of competition time each day. Competitors may manage their competition time freely between covering and assembling the cake and producing and applying decorative elements.

Competitors cover and assemble their prepared dummy cake using fondant. They create fondant decorations according to the given theme and artistically arrange and finish the cake.

The finished cake must clearly reflect the assigned theme and demonstrate creativity, originality, craftsmanship, technical precision, and aesthetic quality. The cake must be carefully covered and professionally finished, with neatly executed decorative elements harmoniously integrated into the overall design.

Competitors must create and complete all decorative elements, including the covering and decoration of the dummy cake, at the competition venue within the competition time. Competitors may not bring pre-made, pre-prepared, or pre-assembled decorative elements for use in the competition task.

The Task Assignment will publish the competition theme, cake dimensions, and structure, allowing competitors to prepare the correct-sized dummy cake in advance. Competitors may design and plan their cake before the competition, but they must complete all covering, assembly, and decoration at the competition venue during competition time.

2.3 Task Assignment Technical Requirements

Competitors must be able to apply the following techniques and competencies:

- Prepare the cake base
- Roll and handle fondant
- Cover the cake with fondant
- Achieve a smooth and professionally finished surface
- Create fondant decorations
- Apply detailed decorative techniques
- Apply colouring and painting techniques

- Create flowers and figurines
- Apply appropriate drying and storage techniques
- Arrange decorative elements harmoniously according to the assigned theme
- Demonstrate creativity, technical precision, craftsmanship, and attention to detail

A variety of decorative elements may be incorporated, provided that they are consistent with the assigned theme.

The Task Assignment defines the exact technical requirements for the current competition, including the theme, required dimensions, mandatory decorative elements, and any additional techniques or requirements.

3 Materials and Equipment

3.1 Materials and Equipment Provided by the Competition Organiser

The Organiser provides the materials, tools, and equipment listed below.

Images are for reference only. They do not indicate a specific brand or model unless otherwise stated in the specifications. Quantities are per competitor unless otherwise stated.

Items will be available at the competitor's workstation or in the designated competition area, as appropriate. Where exact brands, models, or task-specific material details are not specified, these may be confirmed before the competition or defined in the Task Assignment, as appropriate.

No.	Equipment / Material	Picture	Specifications	Quantity
01	White sugar fondant			5 kg
02	Edible pearls and sprinkles		Different sizes and colours	500 g
03	Storage boxes for decorations		Multiple sizes	30
04	Rolling pin			1
05	Smoother tools			1
06	Sharp knife			1

No.	Equipment / Material	Picture	Specifications	Quantity
				
07	Silicone mat			1
08	Fondant smoother	Fondant smoother 		1
09	Pizza cutter			1
10	Turntable			1
11	Airtight storage containers			40
12	Flower drying foam or shaping pad			1
13	Icing sugar			5 kg

No.	Equipment / Material	Picture	Specifications	Quantity
				
14	Cornflour			2 kg
15	Cling film		30cm x 50m	1 roll
16	Food-safe paintbrushes			1 set
17	Aluminium foil		30 cm x 50 m	1 roll
18	Wooden skewers		30 cm	50
19	Disposable gloves		Sizes S–XL	50
20	Scissors			1
21	Paper towels			100

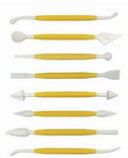
No.	Equipment / Material	Picture	Specifications	Quantity
				
22	Disposable cups			50
23	Disposable piping bags			40
24	Worktable			1
25	Microwave oven		Shared between two competitors	1 per 2 competitors
26	Whisk			1
27	Silicone spatula			1
28	Heavy-duty cake boards	Heavy-duty cake boards	Diameter: 50 cm	1
29	Resealable bags		Different sizes	50
30	Electric mixer			1

No.	Equipment / Material	Picture	Specifications	Quantity
				
31	Notebook and pen			1 set
32	Stainless steel bowls		0.5 L and 1 L	2 (1 of each size)

3.2 Materials and Equipment Supplied by Competitors

Competitors may bring only the materials, tools, and equipment listed below. Personal tools and equipment must fit within a toolbox or tool case suitable for checked luggage, with a maximum total weight of 23 kg, including the toolbox or case. This requirement does not apply to clothing, footwear, personal protective equipment (PPE), or equipment required due to the competitor's condition or special needs and agreed in advance with the Organiser.

Images are for reference only. They do not indicate a specific brand or model unless the specifications state otherwise. Quantities are per competitor unless otherwise stated.

No.	Equipment / Material	Picture	Specifications	Quantity
01	Moulds and cutters for decorations		Competitor's choice	5–10 sets
02	Modelling tools		For detailing and texturing; competitor's choice	2–3 sets
03	Sugar fondant		Multiple colours; competitor's choice	12 kg
04	Silicone moulds	Silicone moulds	Different shapes; competitor's choice	8–10 sets

No.	Equipment / Material	Picture	Specifications	Quantity
05	Rolling pins		Small and large; competitor's choice	1–2
06	Food-safe paintbrushes		Competitor's choice	2–3 sets
07	Edible glue		Competitor's choice	4–5
08	Gel food colouring		Competitor's choice	2 sets
09	Edible dusts and lustre dusts		Competitor's choice	2 sets
10	Flower drying foam or shaping pads		Competitor's choice	4–5
11	Tweezers		For placing small details; competitor's choice	2–3
12	Wooden skewers		Various sizes and thicknesses	50–60
13	Floral wires		Various sizes and thicknesses	6–7 sets

No.	Equipment / Material	Picture	Specifications	Quantity
14	Airbrush			1
15	Airbrush colours			1–2 sets
16	Sugar flower paste			6 kg
17	Wire cutters			1
18	Styrofoam cake dummy tiers	Styrofoam cake dummy tiers	Size, shape, and structure as defined in the Task Assignment.	As required
19	Floral tape		Various sizes and thicknesses	4–5
20	Edible glitter spray		Different colours; competitor's choice	3–4
21	Edible pearls and sprinkles		Different shapes and colours; competitor's choice	600 g
22	Patterned rolling pins		Competitor's choice	1
23	Chef attire		White cook's jacket; coloured finishing elements are permitted. Cook's trousers and apron: any solid colour. Headwear: white chef's hat;	1 set

No.	Equipment / Material	Picture	Specifications	Quantity
			disposable hats are permitted. Footwear: safe, closed shoes.	
24	Piping gel			1–2
25	Royal icing mix			1–2 kg
26	Piping bags			2–3 sets
27	Piping tips			1–2 sets
28	CMC/Tylo powder			2–3
29	Edible ink pens			2–3 sets

3.3 Prohibited Materials and Equipment

Competitors may use only the materials, tools, and equipment listed in Sections 3.1 and 3.2, unless otherwise authorised by the Skill Manager or Chief Judge. This restriction does not apply to clothing, footwear, or personal protective equipment (PPE) required in Section 4.1, or to equipment required due to the competitor's condition or special needs and agreed in advance with the Organiser.

All other materials, tools, and equipment are not permitted.

4 Skill-Specific Requirements

4.1 Skill-Specific Requirements

The Skill-Specific Requirements below apply to this Skill Competition and must be followed in addition to the Abilympics Competition Rules. The Skill Manager or Chief Judge may provide additional instructions, as needed, to ensure the competition is conducted safely and fairly.

Topic	Skill-Specific Requirements
Materials and tools provided by the Organiser	Competitors must check all materials, tools, and equipment provided by the Organiser before the competition begins. If anything is missing, damaged, or defective, competitors must immediately inform the Judges. No replacements will be provided after competition time has commenced, unless authorised by the Judges. If equipment provided by the Organiser fails and the failure is confirmed not to have been caused by the competitor, the Chief Judge may grant additional time.
Use of personal tools	Competitors may bring and use only the personal tools, materials, and equipment listed in Section 3.2. This restriction does not apply to equipment required due to the competitor's condition or special needs and agreed in advance with the Organiser.
Personal protective equipment (PPE)	Competitors must wear safe, closed shoes and use disposable gloves where required. Long hair must be appropriately covered or secured. A beard cover must be worn where required for hygiene purposes.
Clothing / Uniform	Competitors must wear a white tunic (cook's jacket); coloured finishing elements are permitted. Cook's trousers and apron may be any solid colour. Competitors must wear a white chef's hat; disposable hats are permitted. Safe, closed shoes are required. Clothing must not display large commercial logos or promotional branding. Small, non-distracting brand marks are permitted.
Sideline coaching	Competitors must remain at their workstations or within the designated competition area during competition time, unless authorised to leave by the Judges. Competitors may not communicate with other competitors or members of the public during competition time. Competitors may communicate with Judges, Interpreters, personal assistants, and other authorised persons when required. The role and permitted involvement of a personal assistant must be agreed in advance with the Organiser based on the competitor's condition or special needs.

Topic	Skill-Specific Requirements
Use of technology	Competitors may not use personal laptops, tablets, mobile phones, smartwatches, or other personal communication or electronic devices during competition time. Competitors must store such devices away and may access them only during the lunch break or at the end of the competition day. This restriction does not apply to devices required due to the competitor's condition or special needs and agreed in advance with the Organiser. Judges and Interpreters may use devices required for their official duties only as agreed by the Skill Manager and the Chief Judge. The Skill Manager and the Chief Judge may use devices required for competition management and will specify any additional restrictions or permitted device use within the competition area.

5 Assessment Framework

5.1 Assessment Principles

All Abilympics Skill Competitions are marked out of 100 points.

Points are divided between criteria that reflect the required skills and expected outcomes.

Two methods of assessment are used:

- **Measurement:** objective, factual scoring (e.g., size, accuracy).
- **Judgement:** expert evaluation of quality, technique, and artistic choices.

5.2 Assessment Areas

Detailed marking criteria and scoring are provided in the Task Assignment.

Assessment focuses on the following key areas:

Assessment Area	Points
Theme Execution	20
Creativity and Visual Impact	25
Technical Execution	25
Finishing and Overall Quality of Work	15
Hygiene and Occupational Safety	10
Time Management and Workstation Organisation	5
Total	100