

NEVADA PROFICIENCY EVENTS PROGRAM



CUPCAKE DECORATING

CUPCAKE DECORATING is an individual event that recognizes participants who demonstrate their creativity in creating an original cupcake themed display.

Participants must:

- Provide an original drawing of planned cupcake design
- One project identification page

ELIGIBILITY

1. Participation is open to any Nevada state-affiliated FCCLA chapter member.
2. Participants will bring all necessary tools and equipment for this event, as listed in the event specifications. Additional items are not allowed.
3. Participants **MUST** bring a 12" round cardboard cake board and 6 undecorated cupcakes, can be various sizes. Purchased edible decorations must be unopened; i.e., assorted sprinkles, nonpareils, ready-to-use fondant.
4. Participants must bring all items (icing, fondant, cupcakes, etc.) already made to the competition. Dyeing of the icing and fondant may happen prior to arriving or onsite.

PROCEDURES & TIME REQUIREMENTS

1. Students must display original drawing of planned cupcake design while decorating.
2. Project Identification Page must include:
 - a. Name
 - b. Chapter Name and ID Number
 - c. District
 - d. Competitive Event Title
 - e. Cupcake Design Title
3. All participants will have sixty (60) minutes to decorate cupcakes and assemble display.
4. All participants must wear a clean apron and/or chef jacket, appropriate closed toed footwear, hair restraints that keep hair off face and shoulders. **Do not** wear any jewelry (rings, watches, bracelets, dangling earrings, etc.) nail polish, artificial nails or nail art.
5. **All cupcake displays will be sold with all monies raised donated to our State Outreach Project.**

GENERAL INFORMATION

1. Spectators may not observe this event.
2. Participants must be dressed appropriately and professionally.

NEVADA PEP EVENT

CUPCAKE DECORATING

Specifications



Cupcake Display Production

Participants may bring only the items listed below to the event. No other equipment will be allowed in the competition site. Additional items will be removed from the participants until after they have finished competing. Participants will demonstrate industry standards in use of equipment, tools, and techniques.

<p>Equipment, Tools, and Techniques</p>	<p>Use proper equipment, tools, products, techniques.</p> <p style="text-align: right;">ls:</p> <p>The following is a list of suggested tools:</p> <ul style="list-style-type: none"> • Bowls • Rubber spatulas • Wooden spoons • Whisk • Battery operated mixer • Pastry bags and tips • Straight and/or off set spatulas • Wax and/or parchment paper • Toothpicks • 12” round cardboard display board • Prepared sanitizer • Towels • Waste bucket and/or bowls • Disposable gloves • Paring knives • Cutting board • Rolling pin • Fondant and/or cookie cutters.
<p>Food Product</p>	<p>Participants must bring icing; six (6) pre-baked undecorated cupcakes (can be various sizes); edible unopened decorations; i.e., assorted sprinkles, nonpareils, ready-to-use fondant.</p>
<p>Time and Waste Management</p>	<p>Demonstrate careful planning for completing task efficiently. All unused materials will be presented for evaluation of product waste.</p>

Appropriate and Professional Dress

Participants must be well groomed and wear appropriate, clean attire that meets restaurant and hotel industry standards including: chef coat/apron, industry pants, hair covering or chef’s hat—hair must be off the face and shoulders—and closed toed, low heeled shoes. Please do not wear jewelry (rings, watches, bracelets, dangling earrings, etc.), nail polish, or artificial nails.

NEVADA PEP EVENT

CUPCAKE DECORATING

Point Summary Form Individual Event



Level:

DIRECTIONS:

1. Make sure all participant information at the bottom of this form is correct. If the individual does not show, please write “No Show” across the form and return with other forms.
2. At the end of competition in the room, double-check all scores and participant information to ensure accuracy. Sort results by highest score to lowest score, record results on green final score sheet, and submit.

ROOM CONSULTANT CHECK

Contest Orientation <i>0 or 5 points</i>	0 The individual did not attend		5 The individual attended	
Professional Dress <i>0-5 points</i>	0-1 Needs Improvement Non-professional appearance, attire and/or grooming	2-3 Good Neat appearance, attire, and grooming but lacks polish	4-5 Exemplary Professional appearance, attire, and grooming	
Project Identification Page <i>0 or 5 points</i>	0 Missing or Incomplete Project Identification Page not provided or missing information		5 Complete Project Identification Page is submitted and contains all required information	
Room Consultant Score (15 points possible)				/15
Evaluator Scores <i>0 or 85 points</i>	Evaluator 1: _____ Initials: _____ Evaluator 2: _____ Initials: _____ Evaluator 3: _____ Initials: _____ Score Total _____		Demonstration Score (85 points)	/85
FINAL SCORE (Average Evaluator Scores [Demonstration Score] plus Room Consultant Score)				/100

Circle Rating Achieved: **Gold:** 90-100 pts.
 Silver: 70-89.9 pts. **VERIFIED:** Room Consultant Initials _____
 Bronze: 1-69.9 pts.

Name:			
Chapter:		Division	
Evaluator Signature:		Date:	

Comments:

NEVADA PEP EVENT
CUPCAKE DECORATING
Skill Area Rubric



Safety & Sanitation <i>0-10 points</i>	0-1 Disregard for safety, creating unsafe situation during majority of presentation; unsanitary situation creates unsafe product	2-3 Disregard for safety, creating unsafe situation during presentation; Unsanitary situation creates unsafe product	4-5 Minimal safety and sanitation concerns	6-7 Minimal safety or sanitation concerns but not both	8-9 Only one safety or sanitation concern	10 Followed all safety and sanitation practices	
Equipment Tools, & Techniques <i>0-15 points</i>	0-2 Selection & usage of tools/ equipment lacks understanding & demonstration of skills	3-5 Poor selection & use of tools/ equipment	6-8 Fair selection and use of tools/ equipment	9-11 Good selection and use of tools/ equipment	12-14 Very Good selection and use of all tools/equipment	15 Exemplary selection and use of all tools/ equipment	
Time Management <i>0-10 points</i>	0-1 Very poor use of time	2-3 Poor use of time	4-5 Fair use of time	6-7 Good use of time	8-9 Very Good use of time	10 Exemplary use of time	
Waste <i>0-10 points</i>	0-1 Most of the product was wasted	2-3 2/3 of product was wasted	4-5 ½ of product was wasted	6-7 Some product waste	8-10 Very minimal product waste		

Rubric continued on next page.

Name			
Chapter:		Division:	
Evaluator Signature:		Date:	

Comments:

Creative Planning <i>0-10 points</i>	0-1 Cupcake drawing plan was not presented or not easily understood	2-3 Fair cupcake plan – somewhat comparable to finished product	4-5 Cupcake plan comparable to finished product	6-7 Cupcake pan was neatly drawn or explained well on the paper	8-10 Cupcake plan was exceptional		
Creativity <i>0-10 points</i>	0-1 No evidence of creativity	2-3 Very little evidence of creativity	4-5 Little evidence of creativity	6-7 Some evidence of creativity	8-9 Highly creative	10 Exceptionally creative and innovative	
Final Display <i>0-20 points</i>	0-2 Incorrect or very poor	4-6 Poor Display finished	8-10 Fair Display finished	12-14 Good Display finished	16-18 Very Good Display finished	19-20 Excellent Display finished	
TOTAL POINTS							/85

Name			
Chapter:		Division:	
Evaluator Signature:		Date:	

Comments: