



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 (large, regular, mini). Purchased edible decorations must be pre-packaged; i.e., assorted sprinkles, nonpareils, ready-to-use fondant. These can be pre-packaged by the participant or adviser in Ziploc bags or portion cups, or packaged from store bought.
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 a 1 page original drawing of planned cupcake design while decorating. **The design MUST fit the theme for the year’s State Leadership Conference. The theme is “incREDible FCCLA”.**
2. Project Identification Page must include:
 - a. Name
 - b. Chapter Name
 - c. District: 1-Reno, 2-Elko, 3-Las Vegas
 - 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.



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.

Equipment, Tools, and Techniques	<p>Use proper equipment, tools, products, and techniques. 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 • Prepared sanitizer . • Towels • Waste bucket and/or bowls • Disposable gloves • Paring knives • Cutting board • Rolling pin • Fondant and/or Cookie Cutters
Food Product	<p>Participants must bring icing; six (6) pre-baked undecorated cupcakes (can be various sizes); edible pre-sealed decorations; i.e., assorted sprinkles, nonpareils, ready-to-use fondant. Pre-sealed includes Ziploc bags, portion cups, as well as store bought product.</p>
Time and Waste Management	<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.



CUPCAKE DECORATING

Point Summary Form: Individual Event

Level: Level 1 Level 2 Level 3

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 - 5 points</i>	0 Missing or Incomplete Project Identification Page not provided or missing information	2-4 Incomplete Project Identification Page 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:



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	/10
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	/15
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	/10
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		/10

Rubric continued on next page.



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Skill Area Rubric

Cupcake Decorating Skill Area Rubric Continued

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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		/10
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	/10
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	/20
TOTAL POINTS							/85

Name			
Chapter:		Division:	
Evaluator Signature:		Date:	

Comments: