

The Fall-Fest Cupcake Challenge is a State Event conducted prior to the NJ FCCLA Fall Leadership Connection. It is an **individual** or **team** event that encourages members to create an original cupcake recipe from scratch that incorporates **fall flavors and decorations**. The cupcakes are evaluated on the recipes, appearance, taste, and creativity as well as the creativity of the display.

**NEW JERSEY CORE CURRICULUM STANDARDS**

- RI.11-12.7 Integrate and evaluate multiple sources of information presented in different media or formats (e.g., visually, quantitatively) as well as in words in order to address a question or solve a problem.
- SL.11-12.4 Present information, findings, and supporting evidence, conveying a clear and distinct perspective, such that listeners can follow the line of reasoning, alternative or opposing perspectives are addressed, and the organization, development, substance, and style are appropriate to purpose, audience, and a range of formal and informal tasks.
- HSG-MG.A.3 Apply geometric methods to solve design problems (e.g., designing an object or structure to satisfy physical constraints or minimize cost; working with typographic grid systems based on ratios).
- 9.3.12.AR-VIS.2 Analyze how the application of visual arts elements and principles of design communicate and express ideas.
- 9.3.12.AR-VIS.3 Analyze and create two and three-dimensional visual art forms using various media.
- 9.2.8.CAP.9: Analyze how a variety of activities related to career impacts postsecondary options
- 9.2.8.CAP.12: Assess personal strengths, talents, values, and interests to appropriate jobs and careers to maximize career potential.
- 9.2.8.CAP.16: Research different ways workers/ employees improve their earning power through education and the acquisition of new knowledge and skills.
- 9.2.12.CAP.2 Develop college and career readiness skills by participating in opportunities such as structured learning experiences, apprenticeships, and dual enrollment programs.
- 9.2.12.CAP.6 Identify transferable skills in career choices and design alternative career plans based on those skills
- 9.4.8.CI.4: Explore the role of creativity and innovation in career pathways and industries
- 9.4.12.CI.1 Demonstrate the ability to reflect, analyze, and use creative skills and ideas.
- 9.4.12.CI.3 Investigate new challenges and opportunities for personal growth, advancement, and transition
- 9.4.12.CT.1 Identify problem-solving strategies used in the development of an innovative product or practice.
- 9.4.12.CT.2 Explain the potential benefits of collaborating to enhance critical thinking and problem-solving.
- 9.4.8.IML.3 Create a digital visualization that effectively communicates a data set using formatting techniques such as form, position, size, color, movement, and spatial grouping.
- 9.4.8.IML.7 Use information from a variety of sources, contexts, disciplines, and cultures for a specific purpose.
- 9.4.8.IML.12 Use relevant tools to produce, publish and deliver information supported with evidence for an authentic audience.
- 9.4.12.IML.3 Ask insightful questions to organize different types of data and create meaningful visualizations.
- 9.4.12.IML.8 Evaluate media sources for point of view, bias, and motivations.
- 1.2.12acc.Cr1b Organize and design artistic ideas for media arts productions.
- 1.2.12prof.Cn10 Access, evaluate and integrate personal and external resources to inform the creation of original media artworks, such as experiences, interests and cultural experiences
- 9.3.HT-RFB.1 Describe the ethical and legal responsibilities in food and beverage service facilities.
- 9.3.HT-RFB.2 Demonstrate safety and sanitation procedures in Food and Beverage service facilities.
- 9.3.HT-RFB.4 Demonstrate leadership qualities and collaboration with others.
- 9.3.HT-RFB.9 Describe career opportunities and qualifications in the restaurant and food service industry.
- 9.3.HT-RFB.10 Apply listening, reading, writing and speaking skills to enhance operations and customer service in food and beverage service facilities.

### **CAREER READY PRACTICES**

- ✓ Act as a responsible and contributing citizen and employee.
- ✓ Apply appropriate academic and technical skills
- ✓ Communicate clearly and effectively with reason
- ✓ Consider the environmental, social and economic impacts of a decision.
- ✓ Demonstrate creativity and innovation.
- ✓ Employ valid and reliable research strategies.
- ✓ Utilize critical thinking to make sense of problems and persevere in solving them.
- ✓ Model integrity, ethical leadership and effective management.
- ✓ Use technology to enhance productivity.
- ✓ Work productively in a team while using global competence.

### **NATIONAL STANDARDS FOR FAMILY AND CONSUMER SCIENCES EDUCATION**

- 8.2.2 Employ food service management safety/sanitation program procedures, including CPR and first aid.
- 8.2.7 Demonstrate safe food handling and preparation techniques that prevent cross contamination from potentially hazardous foods.
- 8.5.1 Demonstrate professional skills in safe handling of knives, tools, and equipment.
- 8.5.3 Utilize weights and measurement tools to demonstrate knowledge of portion control and proper scaling and measurement techniques.
- 8.5.4 Apply the fundamentals of time, temperature, and cooking methods to cooking, cooling, reheating, and holding of variety of foods.
- 9.5.3 Prepare food for presentation and assessment.
- 9.5.6 Conduct sensory evaluations of the food products.
- 9.6.4 Create standardized recipes
- 14.3.3 Demonstrate ability to select, store, prepare, and serve nutritious and aesthetically pleasing foods.
- 14.4.1 Analyze conditions and practices that promote safe food handling.

### **EVENT CATEGORIES**

- Junior:** Participants in grades 6 – 8  
**Senior:** Participants in a comprehensive program in grades 9 – 12  
**Occupational:** Participants in an occupational program in grades 9 – 12

### **ELIGIBILITY**

1. Participation is open to any affiliated FCCLA chapter. Affiliation must be submitted by October 29, 2021.
2. A chapter may enter **two (2) entry** in each event category for this event.
3. An entry is defined as one (1) individual participant or one (1) team of no more than three (3) participants.
4. An event category is determined by the participants' grade in school and type of Family and Consumer Sciences program.

### **REGULATIONS**

1. The cupcakes, display and file folder must be **planned, prepared, and displayed** by the participant(s) only.
2. Each entry will have an assigned folder to submit their project materials via Google Drive. A link to submit materials will be provided to the adviser upon competitive event registration. All entries must be submitted by **November 2, 2021**, and privacy settings must be viewable to anyone with the link.

3. Each entry must submit in the digital folder the following:
  - A. A **Project Identification Page**
  - B. A **recipe** for the cupcake that includes the special ingredients that create fall flavors.
  - C. A recipe for complimentary frosting
  - D. A list of all the decorations and garnishes. All decorations must be edible, and no toothpicks are allowed.
  - E. Proof of Tasting Panel composed of the picture and Tasting Score.
  - F. A **sketch** of the display
  - G. 3 - 8x10" **Pictures** of the final product as described below.
  - H. **Storyboard** pictures in a document of the process
  - I. **Link** to video
4. The Project Identification Page should include:
  - ✓ Name(s) of Participant(s)
  - ✓ School
  - ✓ Chapter Name
  - ✓ Event Name (Fall-Fest Cupcake Showcase)
  - ✓ Event Category
  - ✓ Project Title
5. Each entry is required to make a minimum of three (3) dozen (36) cupcakes from an original recipe from scratch that uses the "fall flavored ingredient" in the cake and/or frosting.
6. Participants are expected to pair their cupcakes with a complimentary frosting. The recipe must be included in the digital folder. The frosting may be a butter cream or fondant variety.
7. Participants are required to decorate their cupcakes in a fall-fest theme which may include Halloween. A list of the decorating ingredients must be included. All decorations must be edible, and the use of toothpicks is prohibited. Participant(s) may use contemporary decorating materials such as piping gel, edible glitter, etc. in the decoration of the cupcakes.
8. Nuts are prohibited and may not be included in any recipe. Failure to follow this rule will result in immediate disqualification.
9. Participants must take pictures of the process of making and decorating to cupcakes and create a storyboard.
10. The 35 cupcakes must be displayed attractively as part of the presentation. (The remaining cupcake will be used for the video and the close-up pictures)
11. Each chapter will invite a taste panel to judge the quality and taste of the cupcake. The panel should consist of five impartial individuals who are knowledgeable about baking and include adults and students. The judges will taste the cupcake(s) and use the score sheet provided. Only one tasting panel is needed for multiple Cupcake Challenge entries. Take a picture of the judging process.
12. In addition, participants will present a (3) three-minute video demonstrating how the cupcakes were frosted and decorated by decorating and frosting (1) one cupcake for the video.
13. Three (3) pictures 8 X 10-inch pictures must be submitted
  - A close up of one decorated cupcake
  - A close up of one decorated cupcake cut "north to south" through the cupcake to see the interior
  - A large picture of the 35 displayed cupcakes.
14. The cupcakes will be evaluated on taste, quality, and creativity; the display will be evaluated on effective design and originality that showcases 35 Fall- Fest Cupcakes.

15. The video presentation must be uploaded to YouTube by **November 2, 2021**, with its privacy settings set to “Unlisted.” When the video is published on YouTube, it must be titled, and the description box must include:
- Participant(s) Name(s)
  - Chapter Name
  - School
  - Event Name (Virtual Fall-Fest Cupcake Challenge)
  - Event Category
16. Participant(s) will observe all standards of sanitation. All preparation of the cupcakes must be done in a clean kitchen in school under the direction of the FCCLA Adviser or another qualified teacher. Participants are required to wear plastic gloves when handling the cupcakes and restrain his/her hair with a total head cover (hat, net, etc.) during set up. Aprons are required.
17. Each entry should have 30 cupcakes remaining. As was customary at the Fall Leadership Conference, the cupcakes should be sold, and the money donated to a local food pantry for Thanksgiving. Each team will need to be responsible about the preparation of the cupcakes and creative with the sale due to Covid restrictions in each school. Please email photos/ information about the amount of money donated and the specific food pantry. This information will be used to calculate the statewide success of this initiative.

## **FALL-FEST CUPCAKE CHALLENGE SPECIFICATIONS**

### **Digital File Folder**

Each entry will submit one (1) digital folder

Project Identification Page	One 8½” x 11” page on plain paper, participant(s) must include participant(s) name(s), school, chapter name, event name, and event category. Project Title
Cupcake Recipe	One 8½” x 11” page on plain paper, provide the typed recipe, using the standard recipe format, for the cupcakes.
Frosting Recipe	One 8½” x 11” page on plain paper, provide the typed recipe, using the standard recipe format, for the frosting.
List of Decorations	A list of all decorating must be provided. All decorations must be edible. No toothpicks are allowed
Sketch	One 8½” x 11” page on plain paper, sketch a design for the cupcake display in full color, drawn by hand, with a digital program, or both.
Storyboard	Take pictures of the participant(s) preparing, baking, frosting, and decorating the cupcakes. Create a storyboard not to exceed 2 pages.
Close up Pictures	Three separate close-up pictures that are on 8½” x 11” plain paper. A close up of one decorated cupcake, one cupcake cut in half to see the interior of the cake, and one close up picture of the displayed 11 cupcakes.
Proof of Tasting Panel	On one 8 ½” x 11” document include 1 4”x6” picture of the panel and the averaged Tasting Panel Score.
Video	Create a three (3) minute video demonstrating the process of how the cupcakes were frosted and decorated by decorating and frosting (1) one cupcake for the video.

### **Display**

A creative display must attractively display thirty-five (35) cupcakes.

Display is effective; visually spotlights and enhances cupcakes	Display should present product in an appetizing and appealing way, exhibiting creative appearance, color, and shape, and a Fall Fest Theme.
Thirty-Five cupcakes	Thirty-five (35) cupcakes must be prepared and displayed.

### Cupcake

Each entry is required to make a minimum of three (3) dozen cupcakes from an original recipe from scratch that uses "Fall-Fest" flavors in the cake and/or frosting.

Taste of Cupcakes	Cupcakes should meet a high standard for taste, including correct sweetness and flavor. The flavors are evenly distributed, well-balanced and have a pleasing taste.
Texture of the Cupcakes	The cupcakes are tender and moist, but not crumbly. The texture is firm enough to support the frosting.
Consistency of Frosting or Fondant	The consistency and texture of the frosting/fondant is smooth and enhances the cupcake.
Amount of Frosting	The frosting to cake ratio is appropriate.
Decorations	Decorations on the cupcakes must be made by the participant(s). All decorations must be edible. The decorated cupcakes must exhibit the fall season and fall activities. Halloween and Thanksgiving themes are possible choices. Participants may use contemporary decorating materials such as piping gel, edible glitter, etc. in the decoration of their cupcakes.
Overall appearance of finished product	The cupcake should be full in size without overflowing, nicely domed, with no cracks. Cupcakes must be attractively frosted, with pleasing color combinations, and decorated in a tasteful and creative fashion with eye appeal.

## Tasting Scoresheet

Evaluation Criteria	Poor	Good	Excellent	Score	Comments
<b>CUPCAKES</b>					
Taste of Cupcakes	1	2	3		
Texture of the Cupcakes	1	2	3		
Taste of Frosting or Fondant	1	2	3		
Frosting to Cupcake Ratio	1	2	3		
Overall Appearance of Finished Product	1	2	3		

**Total Score** \_\_\_\_\_

### Directions

Each local chapter will assemble an impartial tasting panel. Ideally, the panel should consist of five individuals who have some knowledge of baking. Adult judges could include an administrator, teacher, and parent along with two students who are in the foods program. The judges should come together in one sitting and discuss and score the cupcake(s). The total score is 15 points. Add all the judges scores and divide it by the number of judges. This will give you the tasting score that the state office needs to add to the Cupcake Challenge judging form. Integrity in this process is imperative so that the Cupcake Challenge competition ends in a quality experience for all our members.

FALL-FEST CUPCAKE CHALLENGE RATING SHEET

Name \_\_\_\_\_ School \_\_\_\_\_

Check One Event Category: \_\_\_\_\_ Junior \_\_\_\_\_ Senior \_\_\_\_\_ Occupational

Evaluation Criteria	Poor	Fair	Good	Very Good	Excellent	Score	Comments
<b>FILE FOLDER</b>							
Originality of the cupcake and frosting recipe	0-1	2	3	4	5		
Use of the Special Ingredients	0-1	2	3	4	5		
List of Decorations	0-1	2	3	4	5		
Sketch of Display	0-1	2	3	4	5		
Storyboard	0-1	2	3	4	5		
Close up Pictures	0-2	3-4	5-6	7-8	9-10		
<b>CUPCAKES</b>							
Texture of internal crumb	0-1	2	3	4	5		
Professional frosting technique	0-2	3-4	5-6	7-8	9-10		
Fall-Fest Decorations	0-1	2	3	4	5		
Frosting to cupcake ratio	0-1	2	3	4	5		
Overall Appearance of Finished Product	0-2	3-4	5-6	7-8	9-10		
Results of Tasting Panel	0-3	4-6	7-9	10-12	13-15		
<b>DISPLAY</b>							
36 cupcakes prepared and 35 displayed	0-1	2	3	4	5		
Display is Effective; Visually Spotlights and Enhances the Fall-Fest Cupcakes	0-2	3-4	5-6	7-8	9-10		

Total Score \_\_\_\_\_

Verification of Total Score (please initial):

Evaluator \_\_\_\_\_

Lead Consultant \_\_\_\_\_

Circle Rating Achieved:

Gold: 90-100

Silver: 79-89

Bronze: 70-78