

The Cupcake Challenge Competitive Event is a State Event conducted at 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 **tropical fruit**. The cupcakes are evaluated on the taste, texture, appearance, and creativity as well as the efficiency and creativity of the display.

NEW JERSEY CORE CURRICULUM STANDARDS

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| SL.9-10.1 | Initiate and participate effectively in a range of collaborative discussions (one-on-one, in groups, and teacher-led) with peers on grades 9–10 topics, texts, and issues, building on others' ideas and expressing their own clearly and persuasively. |
| SL.9-10.6 | Adapt speech to a variety of contexts and tasks, demonstrating command of formal English. |
| SL.11-12.2 | Integrate multiple sources of information presented in diverse media or formats (e.g., visually, quantitatively, qualitatively, orally) evaluating the credibility and accuracy of each source. |
| 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. |
| WHST.11-12.6 | Use technology, including the Internet, to produce, share, and update writing products in response to ongoing feedback, including new arguments or information. |
| W.11-12.8 | Gather relevant information from multiple authoritative print and digital sources, using advanced searches effectively; assess the strengths and limitations of each source in terms of the task, purpose, and audience; integrate information into the text selectively to maintain the flow of ideas, avoiding plagiarism and overreliance on any one source and following a standard format for citation. |
| 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. |
| 9.2.12.C.3 | Identify transferable career skills and design alternate career plans |
| 9.2.8.B.3 | Evaluate communication, collaboration, and leadership skills that can be developed through school, home, work, and extracurricular activities for use in a career. |
| 9.2.12.C.6 | Investigate entrepreneurship opportunities as options for career planning and identify the knowledge, skills, abilities, and resources required for owning and managing a business. |
| 9.3.HT-RFB.1 | Describe 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.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

- 8.2.1 Identify characteristics of major food borne pathogens, their role in causing illness, foods involved in outbreaks, and methods of prevention.
- 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 – 9
Senior: Participants in a comprehensive program in grades 10 – 12
Occupational: Participants in an occupational program in grades 10 – 12

ELIGIBILITY

- 1. Participation is open to any affiliated FCCLA chapter. Affiliation must be submitted by November 1, 2022.
- 2. A chapter may enter **one (1) 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, index card, and file folder must be **planned, prepared and set up** by the participant(s) only. Advisers and chaperones are not allowed into the set-up room for any reason.
- 2. Although, this is an in-person event, each entry will have both a “hard copy” and a digital folder. An assigned digital folder to submit the project materials via Google Drive will be provided to the adviser upon competitive event registration. All digital materials must be submitted by **November 9, 2022** and privacy settings must be viewable to anyone with the link. ***Failure to provide digital documents will be subject to point deductions.***
- 3. Each entry must submit a digital file (in addition to the “hard copy” requirements) with the following information:
 - A. A **Project Identification Page**
 - Participant(s) Name(s)
 - School
 - Chapter Name
 - Event Name (Cupcake Challenge)
 - Event Category
 - B. A **recipe** for the cupcake that includes the special ingredient.
 - C. Cupcake **Sale Sign**
 - D. A **sketch** of the display
 - E. Photos of Cupcake Samples – one photo of one cupcake decorated as will be presented at competition, one of inside of cupcake of practice cupcake

4. On competition day, each entry must submit at registration the following materials in one (1) letter-sized file folder:
 - A. A **Project Identification Page**
 - B. A **recipe** for the cupcake that includes the special ingredient: **tropical fruit**.
 - C. Cupcake **Sale Sign**
 - D. A **sketch** of the display
5. The hard copy file folder must be labeled on the front cover, upper left corner as follows:
 - A. Participant(s) Name(s)
 - B. School
 - C. Chapter Name
 - D. Event Name (Cupcake Challenge)
 - E. Event Category
6. Each entry is required to make a minimum of four (4) dozen (48) cupcakes from an original recipe from scratch that uses the “special ingredient” in the cake and/or frosting. For the 2022 Fall Leadership Connection, the secret ingredients are **tropical fruit**.
7. **Nuts are prohibited and may not be included in any recipe.** Failure to follow this rule will result in immediate **disqualification**.
8. The display must not exceed 36” wide by 24” deep and should attractively and effectively display forty-eight (48) cupcakes. The display cannot be a premade item such as a mini refrigerator.
9. Participants will have a maximum of fifteen (15) minutes to set up their cupcake display at the designated location. All entries must be set up prior to the start of the Opening General Session (see the conference program for exact time and location). Advisers and chaperones are not allowed in the room during the set-up.
10. A typewritten 3-by-5 inch index card must be on the table in front of the entry. The card must contain the following information:
 - A. Participant(s) name(s)
 - B. School
 - C. Chapter Name
 - D. Event Name (Cupcake Challenge)
 - E. Event Category
 - F. Tropical Fruit Used
 - G. **All ingredients must be listed for allergy purposes. The quantity of each ingredient is not required.**
11. The cupcakes will be evaluated on quality and creativity; the display will be evaluated on effective design and originality.
12. After judging, the cupcakes will be sold and the money donated to the State Outreach Project.
13. The frosting may be a buttercream or fondant variety.
14. Participant(s) may use contemporary decorating materials such as piping gel, edible glitter, etc. in the decoration of the cupcakes.
15. All preparation for the cupcake must be done prior to the Fall Leadership Connection. Baking and cake decorating will not be done at the conference site.

16. It is recommended that participants box their cupcakes for travel purposes and store the box in a cool place. Participants may touch up their cupcakes within the time limits. A maximum of three (3) **students** will be permitted to display the cupcakes. Observers and assistance from advisers, chaperones, and other chapter members is not allowed.
17. Participant(s) will observe all standards of sanitation. **All preparation of the cupcakes must be done under the supervision of the chapter adviser in a school foods lab setting.** 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 recommended.

CUPCAKE CHALLENGE SPECIFICATIONS

File Folder

Each entry will submit one (1) letter-sized file folder containing one set of the materials listed in the chart below at registration. The file folder must be labeled on the front cover, upper left corner as follows:

- Participant(s) Name(s)
- School
- Chapter Name
- Event Name (Cupcake Challenge)
- Event Category

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.
Recipe	One 8½" x 11" page on plain paper, provide the typed recipe, using the standard recipe format, for the cupcakes.
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.

Cupcake

Each entry is required to make a minimum of four (4) dozen cupcakes – 48 cupcakes from an original recipe from scratch that uses the “secret ingredient” in the cake and/or frosting. The “secret ingredient” for 2022 is **tropical fruit**.

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.
Taste of Frosting or Fondant	The flavor and level of sweetness of the frosting compliment the cupcakes.
Consistency of Frosting or Fondant	The consistency and texture of the frosting/fondant is smooth, pleasing, 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) in advance. Commercially manufactured ornaments and/or candies used as decorations without further creative use will not be permitted. All decorations must be edible. 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.

Display

The display must not exceed 36" wide by 24" deep and should attractively display forty-eight (48) cupcakes.

Personal/sanitary appearance of participant	Wear appropriate clothing, head covering and shoes, and present a well-groomed appearance. Students should refrain from touching face, hair and/or mouth while working with cupcakes.
Organized work area	Keep work area clean and organized.
Sanitary work habits	Demonstrate appropriate safety and sanitation procedures according to industry standards.
Display is effective; visually spotlights and enhances cupcakes	Display should present product in an appetizing and appealing way, exhibiting creative appearance, color, and shape.
Four dozen cupcakes	Four Dozen (48) cupcakes must be prepared and displayed.
Identification Card	3" x 5" index card in front of the display. Identifying information, including participant(s) name(s), school, chapter name, event name, event category, tropical fruit used, and the ingredients (not measurement quantities) of the cupcake, must be provided on the card.
Cupcake Sale Sign	One 8½" x 11" page in the largest font possible that is simple and able to read from a distance that has the name of the cupcake (i.e. A Blueberry Cupcake with Strawberry Buttercream). All ingredients must be listed for allergy purposes. The quantity of each ingredient is not required. Sign should hang on the front side of the table; this will not count towards the display dimensions.

CUPCAKE CHALLENGE RATING SHEET

Name _____ School _____

Check One Event Category: _____ Junior _____ Senior _____ Occupational

Write the appropriate rating under the "SCORE" column. Points given may range between 0 and maximum number indicated. Where information is missing, assign a score of 0. Total the points and enter under "TOTAL SCORE."

Evaluation Criteria	Very					Score	Comments
	Poor	Fair	Good	Good	Excellent		
FILE FOLDER							
Originality of the Recipe	0-1	2	3	4	5		
Use of the Special Ingredient	0-1	2	3	4	5		
Sketch of Display	0-1	2	3	4	5		
CUPCAKES							
Taste of Cupcakes	0-2	3-4	5-6	7-8	9-10		
Texture of the Cupcakes	0-2	3-4	5-6	7-8	9-10		
Taste of Frosting or Fondant	0-2	3-4	5-6	7-8	9-10		
Consistency of Frosting or Fondant	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		
DISPLAY							
Personal/Sanitary Appearance of Participants	0-1	2	3	4	5		
Organized Work Area	0-1	2	3	4	5		
Sanitary Work Habits	0-1	2	3	4	5		
48 Cupcakes Prepared and Displayed	0-2	3-4	5-6	7-8	9-10		
Display is Effective; Visually Spotlights and Enhances 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