

FALL CUPCAKE CHALLENGE 2024

STATE ONLY EVENT

The Fall Cupcake Challenge Competitive Event is a State Event conducted at the LA FCCLA Fall Leadership Rally. It is a team event that encourages members to create an original cupcake recipe from scratch that incorporates a **secret ingredient**. The cupcakes are evaluated on the taste, texture, appearance, and creativity as well as the efficiency and creativity of the display. THEME: **Dreaming About FCCLA**

EVENT CATEGORIES

- Level 1** Participants in grades 6 – 9
- Level 2** Participants in grades 10 – 12
- Level 3** Participants in an occupational program in grades 10 – 12

ELIGIBILITY

1. Participation is open to any FCCLA chapter.
2. A chapter may enter **one (1) entry** in each event category for this event.
3. An entry is defined as one (1) team of no more than three (3) participants.
4. An event category is determined by the participants' grade in school

REGULATIONS

1. The cupcakes, display, index card, and file folder must be **planned, prepared, and set up** by the team participant(s) only. Advisers and chaperones are not allowed to assist with setup.
2. Each entry must submit at registration one labeled file folder containing the required information as outlined in the specifications.
3. Each entry is required to make a minimum of two (2) dozen (24) cupcakes from an original recipe from scratch that uses the “special ingredient” in the cake and/or frosting. For the 2022 Fall Leadership Bootcamp, the secret ingredient is marshmallow.
4. **Nuts are prohibited and may not be included in any recipe.** Failure to follow this rule will result in immediate **disqualification**.
5. The display must not exceed 36” wide by 24” deep and should attractively and effectively display twenty-four (24) cupcakes. The display cannot be a premade item such as a mini refrigerator.
6. Participants will have a maximum of twenty (20) 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.
7. 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 Category
 - E. **All ingredients must be listed for allergy purposes. The quantity of each ingredient is not required.**
8. The cupcakes will be evaluated on quality and creativity; the display will be evaluated on effective design and originality.
9. After judging, the cupcakes will be sold and proceeds will benefit Louisiana FCCLA.
10. The frosting may be a buttercream or fondant variety.
11. Participant(s) may use contemporary decorating materials such as piping gel, edible glitter, etc. in the decoration of the cupcakes.

12. All preparation for the cupcake must be done prior to the Fall Leadership Rally. Baking and cake decorating will not be done at the conference site.
13. 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.
14. 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 cupcake and frosting.
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 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. \$1.00 per cupcake.

Cupcake

Each entry is required to make a minimum of two (2) dozen cupcakes from an original recipe from scratch that uses the “secret ingredient” in the cake and/or frosting. The “secret ingredient” for 2024 is [marshmallow](#)

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.

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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.
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Display

The display must not exceed 36" wide by 24" deep and should attractively display twenty-four (24) cupcakes.

Personal/sanitary appearance of participant	Wear appropriate clothing, head covering and shoes, and present a well-groomed appearance. Students should refrain from touching their face, hair and/or mouth while working with cupcakes.
Organized work area	Keep the 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.
Two dozen cupcakes	Two Dozen (24) 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, tubers used, and the ingredients (not quantities) of the cupcake, must be provided on the card.

CUPCAKE SHOWCASE RATING SHEET

Name _____ School _____

Check One Event Category: _____ Level 1 _____ Level 2 _____ Level 3

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		
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		
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		
24 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