

CT FCCLA SKILL EVENTS
CUPCAKE DECORATING-COMPREHENSIVE

The Cupcake Decorating Comprehensive Skill event recognizes participants for their skill and creativity in cake decorating based on a theme.

NO NUTS OR PEANUT PRODUCTS---CUPCAKES ARE FOR SNACK

EVENT CATEGORIES

1. Junior: through grade 9 Senior: grades 10 – 12

ELIGIBILITY

1. An event category is determined by the participant's grade in school.
2. Participation is open to any CT FCCLA chapter member.
3. Two students or two teams can compete for each 10 members affiliated.

Participants will bring:

- 12 standard cupcakes (in a cupcake pan—best for transporting)
 - Presentation tray (disposable preferred)
 - Colored frosting in containers for tops/decorating
 - Icing spatula
 - Decorating bags and tips (prefilled is okay)
 - Pre made decorations prepared by the student may be used. The only commercial items allowed would include colored sugars, chocolate chips or dragees.
 - 3x5 inch card with theme named and a listing of premade decorations including a sign off from adviser that you made them as part of your additions.
 - Cleaning supplies
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- Participants will frost and decorate 12 standard size cupcakes to represent their theme and present them on a tray to be used as snack for the closing session.
 - At least two of the following must be included in the decorations of the 12 cupcakes: borders, flowers, leaf, writing, any other use of a tip in the designs.
 - Participants will be allowed to arrange their work area prior to starting.
 - All participants will start at the same time, with a maximum of 40 minutes to complete the frosting and decorating of the 12 cupcakes and will have 10 minutes to clean up (must clean up work area completely to qualify).
 - Evaluators will be allowed 5 minutes to ask questions of participants about cake frosting and decorating.

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Name of Participant _____ Junior _____ Senior _____
School _____ Town/City _____

INSTRUCTIONS: Fill in the correct score bubble. Write the appropriate rating in the "Score" column. Write comments on the back or bottom of the rating sheet. Comments should help participants identify their strengths and area for improvement. Record total points. Verify point total, and initial.

Evaluation Criteria	Poor	Fair	Good	Very Good	Excellent	Score
Creativity and originality	0 1 2	3 4	5 6	7 8	9 10	
Decorating technique skillfully done flowers, leaves, stars, borders or writing	0 1 2 3 4 5	6 7 8 9	10 11 12 13	14 15 16 17	18 19 20	
Difficulty of project	0 1 2	3 4	5 6	7 8	9 10	
Theme interpretation A 3"x5" card must be presented	0 1 2	3 4	5 6	7 8	9 10	
Combination of color and design	0 1 2	3 4	5 6	7 8	9 10	
Neatness and attractiveness of design and display	0 1 2	3 4	5 6	7 8	9 10	
Time and efficiently	0 1 2	3 4	5 6	7 8	9 10	
Sanitation and safety techniques followed	0 1 2	3 4	5 6	7 8	9 10	
Clean-up of work area	0 1 2	3 4	5 6	7 8	9 10	

Total Score: _____

Comments:

Circle Rating Achieved: 90 to 100= Gold Medal 70 to 89= Silver Medal Up to 69= Bronze Medal

Evaluator's Signature: _____

Room Consultant Verification of Total Score (please initial) _____