

# Presentation Notes

## Classroom Cupcake Wars Competition

Slide 1



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# Presentation Notes

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Background

- Based on Food Network's popular Cupcake Wars competition
- Four cupcake bakers compete in elimination challenges
- Two display 1,000 cupcakes following a theme
  - <http://www.foodnetwork.com/videos/la-kings-cupcake-war/66830.html>

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### About the Show

It's cupcake vs. cupcake in Food Network's tastiest competition yet! Each week on *Cupcake Wars*, four of the country's top cupcake bakers face off in three elimination challenges until only one decorator remains. The sweet prize: \$10,000 and the opportunity to showcase their cupcakes at the winning gig. Whether a special Ace of Cakes anniversary celebration, a star-studded magazine party or an A-list celebrity golf tournament, these *Cupcakes Wars* really heat up. Candace Nelson (owner of Sprinkles Cupcakes) and Florian Bellanger (chef and co-owner of online macaroon company MadMac) serve as permanent judges with a third rotating judge each week, and Justin Willman hosts.

**Note: Events will be modified to accommodate classroom instruction.**

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All cupcakes are to be made from scratch and will be prepared during class following all food safety rules. No cake mixes. Secret ingredient should be incorporated.

Recipes should yield 24 cupcakes.

Cupcakes will be of regular size. No large muffin size or mini cupcakes will be judged.

Only white cupcake liners will be provided. Any other type may be purchased at student's expense.

Cupcake ingredients are inexpensive – flour, sugar, vanilla, etc. Tell students you will provide ingredients for one recipe only. They may practice their recipe at home with their ingredients if they choose. Each student in the group will be allowed two cupcakes, with 12 cupcakes displayed and remainder to be given away at teacher's discretion (custodians who clean your room, co-workers who cheer your work, administrators, etc.)

Decide on a secret ingredient to be added to the cupcakes before class begins. Refer to slide 9 for ideas. Choose an ingredient that is in season as they are more flavorful, abundant, and lower in price or a canned item. All groups in the class should have the same secret ingredient to see who incorporated the item the best. Different classes may have different secret ingredients.

Provide only one color of cupcake liners. Students may purchase fancier liners if they choose but not required.

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Icing

- Made from scratch
- Secret ingredient should be incorporated
- Basic color gels will be provided
- Limited decorations for theme will be provided.
- All other decorations will be at students' expense if so desired.

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Made from scratch and should be enough to ice 24 cupcakes.

Secret ingredient should also be added to icing.

Basic color gels will be provided. Mix colors to make new colors.

Limited decorations for theme will be provided.

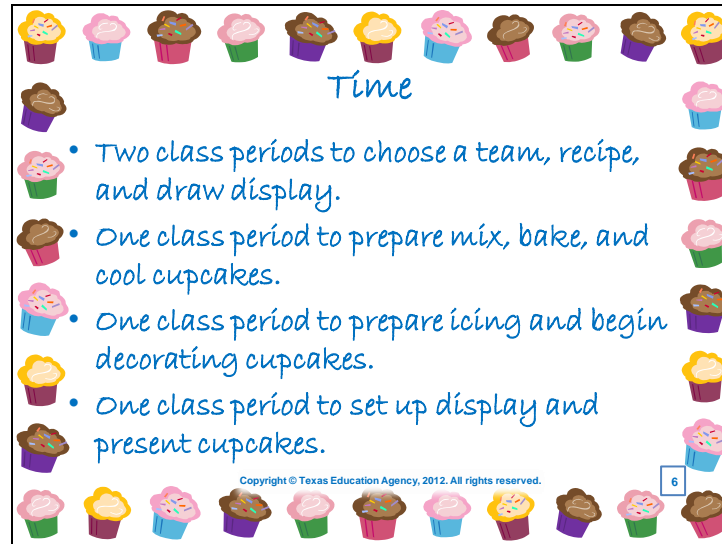
All other decorations will be at students' expense if so desired.

Students should make icing that will compliment their cupcakes and should include the secret ingredient. Provide limited decorations for students so as not to burden your budget. This could include sprinkles, sugar crystals, fondant, edible pearls, etc. If students choose, they may bring items from home or may purchase more decorations but is not required. Many times, available items are available, students just have to look for them and be creative.

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Time

- Two class periods to choose a team, recipe, and draw display.
- One class period to prepare mix, bake, and cool cupcakes.
- One class period to prepare icing and begin decorating cupcakes.
- One class period to set up display and present cupcakes.

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Depending on your schedule, adjust time as needed.

Remind students of time constraints so that they do not waste class time. Working together as a team and dividing tasks will assist them in preparing the cupcakes on time.

Cupcakes must be ready to display on last day or will be disqualified.

Note: Do not store cupcakes in the refrigerator as they will dry out. Cupcakes may be frozen (with icing to lock in moisture) in a sealed container to retain their moisture.

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Displays

- A 3 x 4 area due to limited space
- 12 cupcakes displayed and will be judged first.
- Each judge will be presented with TWO cupcakes
- All entries will be assessed with a rubric.

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Displays will be allowed a 3 x 4 area due to limited space.

12 cupcakes must be displayed and will be judged first.

Each judge will be presented with TWO cupcakes from each group (one to taste and one to take home).

All entries will be assessed with a rubric.

Students should be creative by using materials available in the lab.

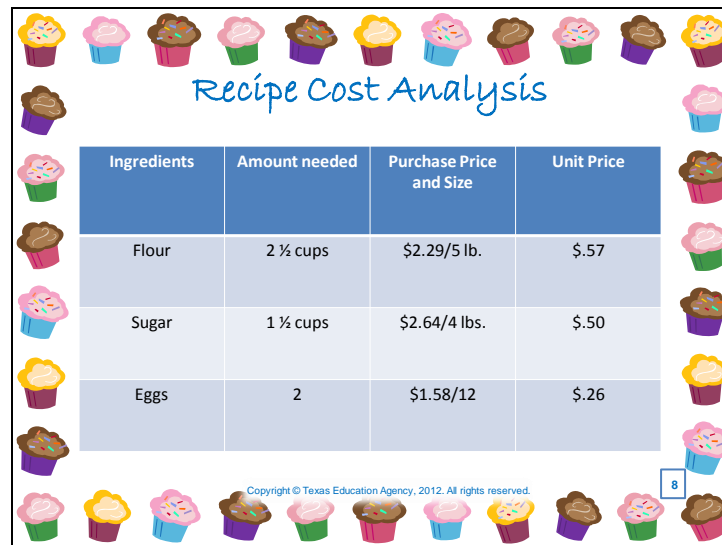
Opposite of Food Network's Cupcake Wars, displays will be judged first so that remaining cupcakes can be boxed and displays taken down while judges score individual cupcakes.

Students should present judges with **TWO** cupcakes so they will have one to taste and one take with them and share with family and friends. Take home containers will be provided.

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Recipe Cost Analysis

Ingredients	Amount needed	Purchase Price and Size	Unit Price
Flour	2 ½ cups	\$2.29/5 lb.	\$.57
Sugar	1 ½ cups	\$2.64/4 lbs.	\$.50
Eggs	2	\$1.58/12	\$.26

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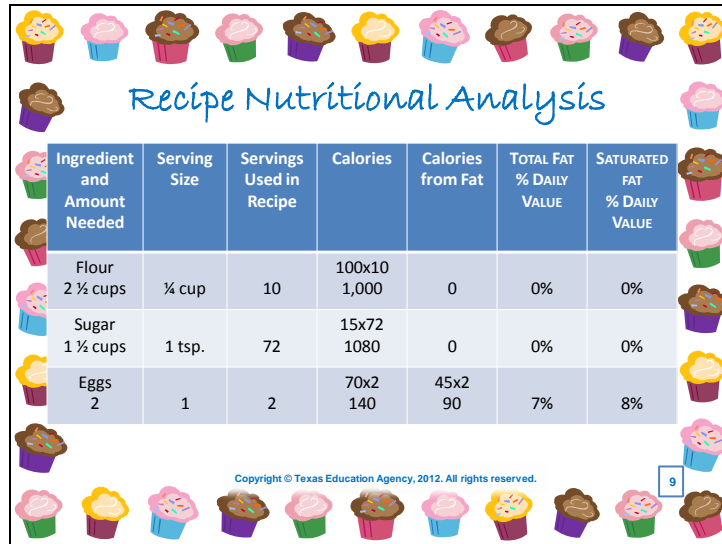
Discuss the importance of the Recipe Cost Analysis and assist the students as they figure the unit price of the ingredients they used for their recipe. Use copies of receipts from previous labs so students can analyze their recipe cost. Prices will vary. Students should figure the total cost to the recipe and the individual serving.



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### Recipe Nutritional Analysis

Ingredient and Amount Needed	Serving Size	Servings Used in Recipe	Calories	Calories from Fat	TOTAL FAT % DAILY VALUE	SATURATED FAT % DAILY VALUE
Flour 2 ½ cups	¼ cup	10	100x10 1,000	0	0%	0%
Sugar 1 ½ cups	1 tsp.	72	15x72 1080	0	0%	0%
Eggs 2	1	2	70x2 140	45x2 90	7%	8%

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Use the Nutrition Facts from all the ingredients used in your recipe and the measurement equivalents on the **Standards of Measurement** handout. Be sure to multiply amounts by the amount used in the recipe. Depending on brand used, numbers will vary. Students may be surprised at the calorie count but remind them that the amounts will then be divided by 24 cupcakes so the 1,000 calories in the flour will be 41 calories per individual cupcake.

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Judges

- Three or four judges will evaluate display and cupcakes.
- Score
  - Display
  - use of special ingredient
  - Flavor of cupcake
  - Flavor of icing
  - Presentation
- Judges rulings are final.

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Invite teachers, administrators, directors, professional chefs, student chefs, instructors at local culinary arts school, local business owners, and community leaders as judges. This will promote your program and individuals can see the outstanding work students do. Everyone wants to judge!

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Ideas

**Secret Ingredient**

- Be creative!
- Chocolate
- Coconut
- Fruits
- Meats
- Vegetables
- Various nuts (be wary of allergies)

**Themes**

- Athletic events
- Birthdays
- Cinco de Mayo
- Earth day
- Graduation
- Holidays
- Mother's Day
- Spring Break

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Brainstorm with your students about possible ingredients that would be incorporated into the cupcake (keep in mind budget) or make the decision yourself. Same for themes. Give students a small idea, and they will expand on it.

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### References/Resources

Textbook:

- (2010). *Culinary essentials*. Woodland Hills, Illinois: Glenco, McGraw-Hill.

Website:

- Food Network
- It's cupcake vs. cupcake in Food Network's tastiest competition yet! Each week on Cupcake Wars, four of the country's top cupcake bakers face off in three elimination challenges until only one decorator remains.
- <http://www.foodnetwork.com/cupcake-wars/index.html>

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