



State Only STAR Event Guidelines

The following state only events will be offered to students at the State Leadership Conference and do **NOT** advance to the National Leadership Conference.

EVENT	JUNIOR		SENIOR/OCCUPATIONAL	
	Individual	Team	Individual	Team
Community Service Challenge		✓ (2-4)		✓ (2-4)
Creative Teaching			✓	✓ (1-2)
FCCLA Scrapbook	<i>One team entry (of 1-4 students) per school</i>			
Healthy Lifestyle Challenge		✓ (2-4)		✓ (2-4)
Project Exhibit	✓	✓ (1-4)		✓ (1-4)
Serving Up Success	✓		✓	
Toys That Teach (Storybook or Toy)	✓		✓	

EVENT	JUNIOR/SENIOR		OCCUPATIONAL	
	Individual	Team	Individual	Team
Cupcake Battle		✓ (1-2)		✓ (1-2)

The following are general guidelines for State Only STAR Events:

- Students may enter only one STAR Event (State or National). In addition, they may enter the FCCLA Scrapbook Competition, Door Sign Competition and participate in the Power of One program.
- There are no minimum or maximum numbers of students who can be involved from a chapter in any event. Chapters can have one or more entries in any of these events.
- All students will be required to pre-register for a specific event. This includes the FCCLA Scrapbook Competition.
- All students that participate will be given a Gold (100-85), Silver (84-70) or Bronze (69-0) rating.
- Each student that receives a Gold, Silver or Bronze rating will receive a medal and a certificate.
- An overall state winner will not be identified in the State STAR Events. **There is no national competition for these events.**
- **All competition participants must attend a mandatory registration meeting on site prior to competition, as listed in the State Leadership Conference Program.**



Cupcake Battle

Michigan FCCLA State STAR Event

***This is a Michigan-Only STAR Event.
No competition will be available at the National Leadership Meeting.***

Cupcake Battle promotes Hospitality and Culinary Arts. Participants must bake, decorate and display six cupcakes, prepare a file folder, and respond to evaluator questions. Cupcakes will be evaluated on overall appearance, cake flavor, texture, doneness, frosting consistency, flavor, and originality.

EVENT CATEGORY

- Junior/Senior – grades 6-12
- Occupational – grades 10-12

ELIGIBILITY

1. Chapters may submit any number of teams in this event.
2. Individuals or teams of one to two (1-2) students may enter this event.
3. Participation is open to any national affiliated FCCLA chapter.
4. This competition is intended for amateur student bakers only. Professional bakers, chefs, or those who earn a portion of their livelihood from baking or cooking may not enter the event or assist students.

GENERAL INFORMATION

1. Participants will adhere to the culinary dress code.
2. Participants will bring cupcakes already made and decorated for state competition.
3. The cupcakes must be baked by the participant only.
4. All cupcakes, icing, and decorations must be made from scratch. Box mixes of any kind, store bought icing, or packaged decorations (including sugar work and candy) may not be used. If store bought items are included in the participant's recipe, they must not be in their original form. *For example, participants may smash graham crackers or candy to make a crust, but may not use a graham cracker or candy as a garnish.*

5. Props, plates, decorations, and other items may be used to showcase the cupcakes. All items must fit inside the display dimensions of 2 feet by 3 feet. No trademarked logos are allowed on cupcakes or displays.

PROCEDURES & TIME REQUIREMENTS

1. Participants must submit their file folder at event check-in at the time listed in the State Leadership Conference Program.
2. Participants will have a five (5) minute set up time prior to evaluating. Participants will set up their display on the evaluating table. Other persons may not assist. Participants will measure and tape off display dimensions to ensure the display is within designated measurement requirements. The official measuring by the lead consultant/room consultant will be completed prior to the beginning of the presentation.
3. Participants will remove displays at the completion of evaluating.
4. Evaluators will have five (5) minutes to interview participants.
5. Participants will have five (5) minutes to clean up their display. Participants will leave two (2) of the six (6) cupcakes behind for evaluators to taste and score.
6. Evaluators will taste and score cupcakes after the participant exits the competition room.

Cupcake Battle

DISPLAY SPECIFICATIONS

1. Each participant must bake, decorate, and display six (6) cupcakes. Six (6) cupcakes will be displayed and two (2) of the six (6) cupcakes will remain for evaluation.
2. Cupcakes will be evaluated on overall appearance, cake flavor, texture, doneness, frosting consistency, flavor, and originality.
3. Include one copy of the recipe as part of the display. Recipe needs to include the name of the recipe, ingredient list, directions, baking time and temperature, and number and size of servings. Recipe needs to include proper identification information including: participant name, school/chapter name, and category. See recipe template. *Hint: Make it look nice.*
4. All items must fit inside the display dimensions of 2 feet by 3 feet.
5. All decorations for the display must fit into one 20-gallon container.

FILE FOLDER

Participants will submit one letter-size file folder containing two identical sets, with each set stapled separately, of the items listed below to the Event Coordinator at competitive event check-in. The file folder must be labeled in the top left corner with name of event, event category, participant's name, and school/chapter name.

FCCLA Planning Process Summary Page	Summarize how each step of the Planning Process was used to plan and implement the project.
Recipe Sheet	A copy of the recipe must be included in the file folder. Recipe needs to include the name of the recipe, ingredient list, directions, baking time and temperature, and number and size of servings. Recipe needs to include proper identification information including: participant name, school/chapter name, and category. Refer to the Recipe Template for the format.
Food Cost Calculation Form	A correctly calculated and filled in Food Cost Calculation Form for the entry.
Cupcake Display Diagram	Participants will need to include a diagram/drawing of their cupcake display. This needs to be on a 8.5"x11" paper, and must include the participant name and school/chapter name.

Cupcake Battle Recipe

Name of Participant: _____ Chapter: _____

Category: _____ Name of Recipe: _____

MENU ITEM	
NUMBER OF PORTIONS	
PORTION SIZE	
COOKING METHOD	
EQUIPMENT NEEDED	
TEMPERATURE	
RECIPE SOURCE	

INGREDIENTS:

ITEMS	AMOUNT

PROCEDURE:

Cupcake Battle Food Cost Calculation

Name of Participant: **SAMPLE** Chapter: **SAMPLE**

Number of Portions: 24 Name of Recipe: Superior Chocolate Plus

Item	INGREDIENTS					INGREDIENT COSTS		
	Original Container	Price Per Original Container	Number Units in Original Container	Recipe Units	Unit Cost	Amount Used in Recipe (number or fraction)	Cost for Recipe	Cost Per Portion (Per Cupcake)
All-Purpose Flour	5lb bag	\$2.46	19	cup	\$0.13	2.50	\$0.33	\$0.01
Unsweetened Cocoa Powder	8oz can	\$2.66	3	cup	\$0.89	0.50	\$0.45	\$0.02
Baking Soda	16 oz box	\$0.58	101	tsp.	\$0.01	1.00	\$0.01	\$0.00
Salt	26oz box	\$0.62	123	tsp.	\$0.01	0.50	\$0.01	\$0.00
Butter	16oz pkg	\$2.98	2	cup	\$1.49	1.25	\$1.86	\$0.08
Granulated Sugar	4lb bag	\$1.98	9.5	cup	\$0.21	2.00	\$0.42	\$0.02
Eggs - Large	carton	\$2.80	18	egg	\$0.16	4.00	\$0.64	\$0.03
Sour Cream	1lb carton	\$1.98	16	oz	\$0.12	8.00	\$0.96	\$0.04
Milk	1 gallon	\$3.58	16	cup	\$0.22	1.00	\$0.22	\$0.01
Red Food Coloring	1oz bottle	\$2.48	1	oz	\$2.48	1.00	\$2.48	\$0.10
Pure Vanilla Extract	2oz bottle	\$4.12	12	tsp.	\$0.34	2.00	\$0.68	\$0.03
Cream Cheese	8oz pkg	\$2.18	8	oz	\$0.27	4.00	\$1.08	\$0.05
Powdered Sugar	32oz bag	\$1.86	32	oz	\$0.06	16.00	\$0.96	\$0.04
Peppermint Extract	1oz bottle	\$2.98	1	oz	\$2.98	0.04	\$0.12	\$0.00
Cupcake Liners	package	\$1.99	75	-	\$0.03	24.00	\$0.72	\$0.03

Calculations

Unit Cost = Price for Original Container ÷ Number of Units per Original Container

Cost for Recipe = Unit Cost x Amount Used in Recipe

Cost Per Portion = Cost for Recipe ÷ Number of Portions

Selling Price = Cost Per Portion x \$3.00

Total Recipe Cost	\$10.94	
Per Portion Cost		\$0.46
Selling Price		\$1.38

Cupcake Battle Food Cost Calculation

Name of Participant: _____ Chapter: _____

Number of Portions: _____ Name of Recipe: _____

Item	INGREDIENTS					INGREDIENT COSTS		
	Original Container	Price Per Original Container	Number Units in Original Container	Recipe Units	Unit Cost	Amount Used in Recipe (number or fraction)	Cost for Recipe	Cost Per Portion (Per Cupcake)

Calculations

Unit Cost = Price for Original Container ÷ Number of Units per Original Container

Cost for Recipe = Unit Cost x Amount Used in Recipe

Cost Per Portion = Cost for Recipe ÷ Number of Portions

Selling Price = Cost Per Portion x \$3.00

Total Recipe Cost		
Per Portion Cost		
Selling Price		

Cupcake Battle

Point Summary Form

Name of Participant: _____ Category: _____ Junior/Senior _____ Occupational

EVENT COORDINATOR DIRECTIONS:

1. Please make sure all information on the label is correct. If a participant does not show, please write "No Show" across the top and return it with the other forms to the Ensign Room.
2. At the end of the students' presentation, verify evaluator scores and fill in information below. Calculate the final score and ask for evaluators' verification. Place this form in front of the completed score sheets and paper clip all items related to the presentation together.
3. At the end of competition in the room, double check all scores, names and team numbers to ensure accuracy. Turn in to the Ensign Room before going to lunch.
4. Please check with the Ensign Room if there are any questions regarding the evaluation process.

EVENT COORDINATOR (0 to 10 possible points)			POINTS
Orientation/ Holding Room 0 or 5 points	0 Did not arrive on-time for participant orientation/holding room	5 Arrived on-time for participant orientation/holding room	
Dress Guidelines Followed 0-5 points	0-1 Inappropriate dress; did not adhere to dress code for this event	2-3-4 Participant partially followed dress code for this event	5 Participant wore professional and appropriate apparel in accordance with the dress code for this event
EVALUATOR'S SCORES			AVERAGE EVALUATOR SCORE (90 points possible)
Evaluator 1 _____ Initials _____			FINAL SCORE (Average Evaluator Score + Event Coordinator's Total)
Evaluator 2 _____ Initials _____			
Evaluator 3 _____ Initials _____			
Total Score _____ divided by number of Evaluators			
_____ = AVERAGE EVALUATOR SCORE			

RATING ACHIEVED:

Circle One:

Gold (100-85)

Silver (84-70)

Bronze (69 and lower)

Event Coordinator

Cupcake Battle Rubric

Name of Participant: _____ Chapter: _____

CUPCAKE DISPLAY DIMENSIONS (0 to 1 possible point)			POINTS
Cupcake Display Dimensions 0-1 point	0 Cupcake Display does not fit within the appropriate dimensions	1 Cupcake Display does fit within the appropriate dimensions	

FILE FOLDER - REQUIRED MATERIALS (0 to 14 possible points)					POINTS
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Recipe, Food Cost Calculation Form and Display Diagram 0-9 points	0-1-2 None of the items are included (Recipe, food cost calculation form, display diagram); or items included are incomplete or have many errors	3-4-5 One or two items included; more than one item has errors	6-7-8 All items are included; but some items have errors	9 All items are included (recipe, food cost calculation form, display diagram) and items have no errors	
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Use of Planning Process for Completion of Project 0-5 points	0 Planning Process summary not provided	1 Inadequate steps in the Planning Process are presented	2 All Planning Process steps are presented but not summarized	3 All Planning Process steps are summarized	4 Evidence that the Planning Process was utilized to plan project	5 The Planning Process is used to plan the project. Each step is fully explained	
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RESPONSE (0 to 5 possible points)						POINTS
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Response to Evaluator's Questions 0-5 points	0 Did not answer evaluator's questions	1 Unable to answer some questions	2 Responded to all questions, but without ease or accuracy	3 Responded adequately to all questions	4 Gave appropriate responses to evaluators' questions	5 Responses to questions were appropriate and given without hesitation	
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OVERALL CUPCAKE APPEARANCE/ORIGINALITY (0 to 20 possible points)					POINTS
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Creative and Visually Appealing 0-15 points	0-1-2-3 Poor	4-5-6-7 Fair	8-9-10-11 Good	12-13-14-15 Excellent	
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Display Appearance 0-5 points	0-1 Poor	2 Fair	3-4 Good	5 Excellent	
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CAKE (0 to 30 possible points)					POINTS
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Cake Flavor 0-10 points	0-1-2 Poor	3-4 Fair	5-6-7 Good	8-9-10 Excellent	
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Cake Texture 0-10 points	0-1-2 Poor	3-4 Fair	5-6-7 Good	8-9-10 Excellent	
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Cake Doneness 0-10 points	0-1-2 Poor	3-4 Fair	5-6-7 Good	8-9-10 Excellent	
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FROSTING (0 to 20 possible points)					POINTS
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Consistency 0-10 points	0-1-2 Poor	3-4 Fair	5-6-7 Good	8-9-10 Excellent	
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Flavor 0-10 points	0-1-2 Poor	3-4 Fair	5-6-7 Good	8-9-10 Excellent	
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TOTAL
(90 points possible)

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VERIFICATION OF SCORE (please initial):

Evaluator _____ Event Coordinator _____

Evaluators, please write comments on back