



Sunflower District 4-H Clubs invite all youth and adult community members to participate in the **2019 4-H Cupcake Showdown!**
Open to all community members!
Enter your team by 12.19.18 (Wallace) 1.14.19 (Cheyenne and Sherman)
Team Registration Fee: \$10.00

Wallace County CAB, Fairgrounds—Sharon Springs
 Saturday, January 5, 2019 at 1 PM (MST)
 Theme: Candy Land

Cheyenne County 4-H Building—St. Francis
 Saturday, January 26, 2019 at 9 AM (CST)
 Theme: Winter Wonderland

Sherman County 4-H Building—Goodland
 Saturday, January 26, 2019 at 9 AM (MST)
 Theme: Barnyard Mardi Gras

Event Schedule:

Cheyenne

Sherman | Wallace

9 :00 am		1:00 pm	Arrive
9:15 am		1:15 pm	45 minutes to decorate cupcakes and create display
10:00 am		2:00 pm	Team Presentation (order chosen by random drawing)
			Presentation & Theme Reaction by Guest Cupcake Expert/s and Audience (Team Choice Selection)
			Guest Cupcake Expert Bite-ability Testing (order chosen by random drawing) and Cupcake Expert Choice Selection
			Announce Selections

Cupcake Samples:

During the Bite-ability Testing, participants and event guests will be invited to taste test the display cupcakes. An area will be identified for teams to place any extra cupcakes they did not use in their display for taste testing.

Team Divisions: Team (minimum of 2 people) must enter in the Division of the oldest member on their team.

- Division 1: Ages 7—9
- Division 2: Ages 10—13
- Division 3: Ages 14—18
- Division 4: Youth/Adult Partnership
- Division 5: Adult

Objectives:

- To promote self-confidence.
- To develop public presentation ability.
- To showcase baking and decorating ability.
- To work together as a team.
- To allow for self-expression in a safe and supportive environment.
- To develop safe food handling skills.

For information contact Karen Nelson at karennelson@ksu.edu or call 785.890.4880

Rules for Cupcake Showdown

1. Teams shall consist of two or more members. Cloverbud/Mini members (youth ages 5—6) may be part of any of the teams with youth members.
2. Each team will create a display following the advertised theme for the specific location. The minimum number of cupcakes required is equivalent to the number of team members. There is no maximum number of cupcakes allowed.
 - (e.g., If you have 3 team members, you must display at least 3 cupcakes. If you have 5 team members, the minimum number is 5 cupcakes).
4. Cupcakes must be made from scratch (no box mixes).
5. Cupcakes may be any size desired by the team. The display may have mixed sizes of cupcakes.
6. Each team will bring “naked” cupcakes. The cupcakes should have no frosting and be in paper wrappers only.
7. Participants need to exhibit knowledge of their recipe/s and bring three copies of the recipe or recipes used.
8. Each team will bring the frosting mixed in bowls. The frosting should not be tinted prior to contest. Teams will tint and place in frosting bags, if needed, at the contest.
9. Additional decorations may be used as long as the size does not exceed a card table display (34" X 34"), however, there is no minimum or maximum height for the display.
10. Each team will be assigned to a preparation table and a display table. The display table will be 1/2 of a long conference sized table. A team may bring their own card table.
11. Each team will have **45 minutes** to frost and decorate their cupcakes and prepare their display prior to the presentation.
12. Electricity is available at the contest. Teams should bring extension cords if electricity will be needed.
13. Each team must provide their own equipment. Because of limited washing facilities, teams will not be able to share equipment.
14. Food safety: Each team should bring a food safety kit that includes the following: gloves, aprons (may be plastic), hair nets, disposable wipes, garbage receptacle. Teams should practice proper food safety and be prepared to discuss food safety practices used by their team in their presentation to the judges. Guest Cupcake Expert/s will observe preparation to assist in determining the safe food handling score.
15. Adult leaders may be on site, but cannot assist with decorating the cupcakes or putting the display together on behalf of a **youth** team.
16. Each team is to clean up the preparation area at the end of the competition.

Exclusions

1. No bacon may be used.
2. Ingredients that 4-H members cannot legally purchase, such as beer, whiskey, rum, etc. may not be used in any recipe.

Recognition:

1. Participation Ribbons will be awarded to all participants.
2. One Cupcake Expert Choice will be awarded in each division based on bite-ability.
3. One Team's Choice will be awarded in each division based on team voting.

Each participant will be asked to complete a self-assessment or reflection form following the team presentations.

Team Presentation

1. Each team will give a verbal presentation to the Guest Cupcake Expert/s and the audience describing their team's efforts. Describe the steps your team followed to create your display. Details may include, but are not limited to:
 - * How your team made decisions.
 - * How you decided on your cake and frosting recipe.
 - * How your team incorporated the theme in your display.
 - * Skills your team needed to practice.
 - * How you made and decorated your cupcake and created your display.
 - * Role each person on the team played in creating your Cupcake Showdown product.
 - * What your team learned because of your participation in Cupcake Showdown.
2. Each team will vote for a team choice in each Division following all the team presentations.

Team's Choice Award -- Best Overall Cupcake Showdown Cupcake Design Division __ Ballot

Cupcake Showdown teams may vote for one Cupcake Showdown display in each Division. You may ask the exhibitors questions if desired. One team in each division will be awarded the Team's Choice Award.

Please place your "ballot" in the ballot box at the Registration Table.

I vote for team number _____ because* _____

**(because they are my friend is not a valid reason)*

When voting for Best Overall Cupcake Showdown display, please consider the following:

- The cupcakes look "good enough" to eat?
- The theme is carried through in the display and cupcakes?
- The cupcakes and display is creatively decorated?
- The design of the cupcakes/display is well thought out?
- The cupcakes and display are pleasing together?
- The team explained how they created their display?

Bite-ability Testing

1. Each team will select 3 cupcakes they decorated for their display for the Bite-ability Testing.
2. The Guest Cupcake Expert/s will taste test each team's selected cupcakes for "Bite-ability".
3. Teams should be prepared to answer any questions asked by Guest Cupcake Experts.
 - Think about where your cupcakes might be served and why you made the design decisions you did.
 - How will the cupcakes be served?
4. The Guest Cupcake Expert will share their reaction with the team and audience. (See Bite-ability Testing Score Sheet for testing categories.)

Sunflower District 4-H Cupcake Showdown Bite-ability Testing – Guest Cupcake Expert

	Possible Points	Score	Comments
Three Presented Cupcakes			
<p>Bite-ability: What is the cake to frosting ratio? Does the ratio impede the ability to take a complete bite? Do we have to resort to using a fork? Size matters. Not too big, not too small. Is it too hard to get the paper off and when you do, does cake hold together?</p>	10		
<p>Frosting: Flavor, Type, texture are all important. Does the frosting complement the cake? Is there enough for each bite? Too much?</p>	10		
<p>Cake: We're looking for moistness, flavor, and texture. Ingredients were used to enhance the flavor of the cupcake. Cupcake has a nice crumb texture to it. Flavors mesh well; not dry, burnt or underdone. The cake supports the frosting well? Does it collapse after you take a bite?</p>	10		
<p>Cupcake Presentation: How pleasing is the cupcake to the eye? Are the icing colors appropriate for the flavor? Does the cupcake have flair and originality?</p>	10		
<p>Safe Food Handling: Do team members have proper attire to limit cross contamination? Is bare-hand contact managed appropriately? Is work station neat at all times?</p>	10		
<p>Knowledge of Recipe & Ability to answer questions: Team members explained their use of the ingredients in cupcakes. Knowledgeable in their ingredients for both the cupcake and frosting.</p>	10		
Total Score	60		



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Register by:

December 19, 2018 for Wallace

January 14, 2019 for Cheyenne and Sherman

REGISTRATION FORM and \$10.00 Team Fee

DUE 12.19.18 (Wallace) and 1.14.19 (Cheyenne and Sherman)

Team Name	
Team Member Names (Must have a minimum 2 members on your team)	
Contact Name	
Address	
E-mail Address	
Phone Number	
Location and Theme	<p>_____ Sharon Springs, January 5, 2019, 1 PM (MST) Wallace County CAB, Fairgrounds Theme: Candyland</p> <p>_____ St. Francis, January 26, 2019, 9 AM (CST) Cheyenne County 4-H Building Theme: Winter Wonderland</p> <p>_____ Goodland, January 26, 2019, 9 AM (MST) Sherman County 4-H Building Theme: Barnyard Mardi Gras</p>
Team Division (Team must enter in the Division of the oldest member on their team.)	<p>_____ Division 1: Ages 7—9</p> <p>_____ Division 2: Ages 10—13</p> <p>_____ Division 3: Ages 14—18</p> <p>_____ Division 4: Youth/Adult Partnership</p> <p>_____ Division 5: Adult</p>

For information contact Karen Nelson at karennelson@ksu.edu or call 785.890.4880
Return Registration and \$10 Team Fee by 12.19.18 (WA) & 1.14.19 (SH, CH) to:
Sunflower Extension District #6, 813 Broadway, Room 301, Goodland, KS 67735

Sunflower District Cupcake Showdown Youth Self-Assessment

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Your completed form will serve as your entry for the door prize drawings.

Name: _____

Age: _____

Please reflect on the following:

<p>GOAL: Youth increase their self-confidence and learn new skills.</p> <ul style="list-style-type: none">• Baking and decorating ability.• Developed confidence in my skills and abilities.• Willing to try something new.	<p>What I did well:</p> <p>What could have been improved:</p>
<p>GOAL: Youth work effectively as a team.</p> <ul style="list-style-type: none">• I had a voice and role with the team.• Opportunity to contribute to the team effort.• I helped all members feel like they belonged to the team.• As a team members, I helped develop a plan, supported the plan and carried through with my responsibilities.	<p>What I did well:</p> <p>What could have been improved:</p>
<p>GOAL: Youth complete a creative project.</p> <ul style="list-style-type: none">• Exhibit has a neat appearance and is well organized.• The exhibit shows self expression through creativity and innovation.• The main theme is easily identified.	<p>What I did well:</p> <p>What could have been improved:</p>
<p>GOAL: Youth demonstrate effective communication skills.</p> <ul style="list-style-type: none">• Helped to share our team plan and process.• Displayed professionalism such as eye contact during the verbal presentation.• Demonstrated poise and comfort when speaking in front of group.• Answered any questions clearly and completely.	<p>What I did well:</p> <p>What could have been improved:</p>

Circle the Life Skills you learned or practiced on the wheel on the back of this form.

Sunflower District Cupcake Showdown Self-Assessment

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This life skill wheel identifies many skills 4-H members learn or practice. Circle the words on the outside of the wheel you learned or practiced as a Cupcake Showdown participant.

