



Developed with Stephanie Fox, FCS Educator and ProStart Coordinator

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Time: 3 Days (for 45-50
minute class periods)

Cupcake competition: Baking & pastry arts



National FCS Standards:

8.2 Demonstrate food safety and sanitation procedures.

8.2.7 Demonstrate safe food handling and preparation techniques that prevent cross-contamination from potentially hazardous foods, between raw and ready-to-eat foods, and between animal and fish sources and other food products.

8.5 Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.

8.5.3 Utilize weights and measurement tools to demonstrate knowledge of portion control and proper scaling and measurement techniques.

8.5.10 Prepare breads, baked goods, and desserts using safe handling and professional preparation techniques.

Materials list

(included with lesson plan download)

- Evaluation Form for Judging
- Cake Decorating Resources

Objectives

Students will...

- Identify supplies and tools required for cake decorating
- Demonstrate a variety of piping techniques used for decorating and use of a variety of tips



Day 1 Introduction (5–10 minutes)

Introduce the lesson by asking students to think about the best cake or cupcake they have ever eaten. Have them identify what it was that made the item the best.

Activity (30–40 minutes)

Demonstrate a variety of piping tips and techniques for students. This should include proper bag handling, simple flowers and leaves, borders, changing tips, etc. This can be done using a buttercream frosting, or instant mashed potatoes as a budget saver. **Note:** A guest cake decorator could also be brought in to assist with this. Cake Decorating Resources (included with download).

Closure (5–10 minutes)

As a class, have students list anything else they have seen with buttercream and would like to learn.

Day 2 Introduction (5 minutes)

Have students explain what they learned yesterday. They should be able to list things like what tips are used for different functions, how to fill and hold a bag, etc.

Activity (35–40 minutes)

Have students practice the techniques they learned. Hand out papers with designs for the students to trace and a list of other techniques they were shown. Put these pages under waxed paper and tape to the workspace.

Closure (5 minutes)

Ask students to identify struggles and strengths with the activity.

Day 3 Introduction (5 minutes)

Remind students of techniques and basic cake decorating principles. Have students list the techniques learned in class. Then, tell students that the outcome of class today will be judged.

Activity (35–40 minutes)

Explain that each student will have one cupcake to decorate in class. They will have the time in class remaining to practice and decorate their cupcake. Explain the guidelines for judging cupcakes, which could include at least two techniques or tips learned in class and at least two colors to complement the design. As students are working, assist as needed.

Closure (5 minutes)

As students finish, leave the cupcakes out for judges to come in and evaluate them. Tell students that a winner will be announced tomorrow.

After class

Invite judges (administrators, other teachers, etc.) to come in to help choose a winner. Evaluation forms for judging (included with download). Criteria could include:

- Difficulty of design
- Execution of design
- Creativity in techniques and colors

In class the following day, provide students with judge feedback and announce the winner of the Cupcake Competition.



Cupcake competition evaluation form

- Judging will be based on a creative cupcake flavor that matches the theme, and a product with good texture and consistency. Also, the design should be challenging, creative and match the theme.
- Students will give a **brief** intro to the judges, explaining their product, inspiration, and how it matches the theme.
- Score each item for each team (maximum 5 points for each item).

Team Names	Cupcake flavor matches theme	Cupcake flavor is creative and done well (tastes good)	Cupcake has a good texture & consistency; it is baked properly	Design of cupcake matches theme	Design is challenging	Design is creative and executed well	Total points scored	Rank the teams (1 is best, 6 is worst)

Judge's Name: _____

Video for Basic Cupcake Decorating

www.youtube.com/watch?v=Np6ewLL86A4

Video for Making Many Flowers

www.youtube.com/watch?v=OBZFBDNuhll

Video for Cupcakes with Only a Round Tip

www.youtube.com/watch?v=kqZQV8kMv0w

Video for Fun Different Tips and Colors

www.youtube.com/watch?v=Y1vPtkdcGFE

Images and Recipes for Fun Flavors and Decorations

www.womansday.com/food-recipes/food-drinks/g1763/periodic-table-of-cupcakes-54764/?slide=2

Fun Cupcake Ideas

www.sixsistersstuff.com/2013/06/25-fun-cup-cake-ideas.html

More Cupcake Ideas and Images

kitchenfunwithmy3sons.com/2016/06/best-cupcake-ideas.html

Resources and Ideas from Wilton®

www.wilton.com