



Adair County 4-H Cupcake Wars

Hosted by: Dahlongegah School



PLEASE NOTE: Participants must be 4-H members enrolled in Adair County 4-H and registration form turned into county office by due date set. A Medical Release form must be done online for each Food Showdown participant.

Each team will have a maximum of two members, the team can be mixed ages. However, team will compete in the division oldest member qualifies for. To compete as a senior at District Contest ALL team members must be 14 years old and up.

RULES OF PLAY

Cupcake Wars

- Contest will begin with **Juniors** followed by **Seniors**
- Contest will be held at Dahlongegah School
- Teams must be checked in at least 15 minutes before start time.
- Each team will display three cupcakes
- Each team will bring “naked” cupcakes. The cupcakes should have no frosting and be in the paper wrappers only.
- 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. Frosting can be either store bought or homemade. If store bought can be either white or chocolate frosting.
- If teams are using fondant they can use either homemade or purchased fondant. Teams may purchase tinted (colored) fondant to use or may tint fondant off site. Fondant cannot be precut.
- Teams may use purchased edible decorating items. Only edible items can be used on the cupcakes.
- Teams may decorate table per their team theme.

1. There will be two divisions.

Junior Division: minimum age 8 and in the 3rd grade – 7th grade

Senior Division: grades 8th - 12th

2. An orientation will be provided for all participants.
3. Each team will be directed to a preparation station.
4. Each team will have thirty (30) minutes to prepare the cupcakes and clean up the preparation area. Teams may bring their presentation scripts with them. Teams are allowed one picture no

larger than 8 X 10 of the items they are creating. It must not have any writing or directions on the picture.

5. Electricity will not be available at the contest. Teams should select their recipe with this in mind.
6. Each team must provide their own equipment. Washing facilities will not be available for teams to wash and share equipment.
7. Food Safety: Teams should practice proper food safety and be prepared to discuss food safety practice used by their team in their presentation to the judges. Judges will observe preparation to assist in determining the score.
8. Presentation: When time is called, each team will present their dish and provide the following information:
 - Introduction
 - Creative Dish Name
 - Two major nutrients
 - Food preparation principles
 - Food safety
 - All team members must participate in the presentation; all team members must have a speaking role.
 - Judging time will include:
 - Four (4) minutes for the presentation (THERE WILL BE NO TASTING)
 - One (1) minute for judges to score (No comments will be given)
 - No talking or writing allowed among any team members while waiting to give the team presentation.
9. Clean-Up: Teams must clean up their preparation areas. Clean-up time is included in the 30-minute preparation allotment. Teams should not plan to have access to a kitchen facility; therefore, dirty dishes should be placed in a plastic container, bag or box to be cleaned at home. Leftover food should be disposed of properly.
10. Placings will be based on rankings of teams by judges. Judges' decisions are final. 1st, 2nd and 3rd placings will be awarded. ***All Divisions*** Member will receive a Certificate and ribbon for 1st, 2nd and 3rd places. The Overall Champion and Reserve Champion per division also an invitation to the Achievement Banquet.