

1st Annual Far West Texas



HS CUPCAKE BATTLE

Saturday, January 21, 2012

Midland High School Cafeteria

Midland ISD

Time: 10:00-12:00

1st Annual Far West Texas Cupcake Battle

Come compete against other Far West Texas High Schools in the Ultimate Cupcake Battle to promote Culinary Arts and CTE in West Texas

Organized by Hospitality Educators Association of Texas

RSVP: Pat Wallis – pwallis@midlandisd.net

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Competition Rules

1. This competition is intended for amateur bakers only! Professional bakers/chefs or those who earn a portion of their livelihood from baking or cooking may not enter the contest or assist students.
2. Each contestant must bake and decorate ½ dozen cupcakes.
3. Cupcakes must not require refrigeration.
4. All cupcakes must be delivered in disposable containers. HEAT will not be responsible for competitor's containers
5. All entry forms must be completed and turned with ingredient list and food cost on the forms included.
6. No box mixes or store bought icing may be used. All cupcakes must be made from scratch.
7. There is a \$5 entry fee to participate. Student does not have to be present to enter the Regional Competition but if a winner, they must be able to attend the final competition or forfeit their place to a runner up.
8. Entrants must be currently enrolled in a culinary arts/ hospitality class at a Texas high school and the Teacher must be a HEAT member.
9. Only one entry per participant, no teams
10. The judging criteria:
 - Overall appearance (20%)
 - Flavor, Texture and doneness (30%)
 - Frosting consistency, doneness, flavor (30%)
 - Originality (10%)
 - Judges Discretion (10%)

11. The entries will win honors in the following categories.

Top Three Placings— advance to the State competition

Best of Show

Best Frosting—(best tasting frosting)

Best Cake – (most unique or best tasting cake)

Best Piping – (best decorating using decorator tips)

Most Creative

***Most School Sprit**

***Best Presentation**

*** These presentation entries must present all 6 cupcakes together. Props, plates, decorations and other items may be used to showcase your entry. No flame, fireworks or sparklers are allowed. The total space used may not be more than 24 by 24 inches. These presentations will be judged separately and the individual cupcake will be judged with the rest for the other awards. It is possible to win more than one award.**

12. The decision of the judges is final

Student who advance to the finals will be responsible for bringing all ingredients and pans needed to prepare and decorate 24 cupcakes in 1 hour 30 minutes. A entry packet will be given to the three winners with their award.