

**YOUR STUDENTS AND HIGH SCHOOL ARE
INVITED TO THE SAN ANTONIO REGION
CUPCAKE BATTLE!**

Karen Wagner High School
3000 N. Foster Rd
San Antonio, TX 78244

NOVEMBER 5, 2011

Time: 11:00- 1:00 p.m.

High School Cupcake Battle

**Come compete in the ultimate Cupcake Battle to promote
culinary arts and CTE in Texas and win awards, prizes, and
scholarships.**

Organized by HEAT

*RSVP: Dani Boyette at dboyette@judsonisd.org
210.380.2995*

2nd Annual Texas



HS CUPCAKE BATTLE

Cupcake Battle Competition Rules

1. The top **2** entries from each region based on originality of recipe will be asked to participate in the actual cupcake baking final competition...place and date TBA. To enter the contest contestants must pay a fee of \$5.00, complete an Entry Form and deliver the form and recipe to Ms. Boyette, the day of the event with their cupcakes. More information is available online at www.HSCulinaryArts.com.
2. YOU MUST RSVP BY OCT. 27TH to dboyette@judsonisd.org or call 210.380.2995
3. 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 contest *or assist* students. The only way to learn and truly appreciate success is by doing it all themselves.
4. Each contestant must bake and decorate **1 dozen cupcakes** at your school and be ready for judging. Four cupcakes will be used for the judges to taste and critique to determine honor awards and the final **2** competitors for the Cupcake Battle.
5. Cupcakes must not require refrigeration before serving.
6. All cupcakes must be delivered in disposable containers. We will NOT return or be responsible for competitor's containers.
7. All recipes must be turned in complete with ingredient list and food cost on the forms included, with the recipe name, high school name and contestant name. Students who participate and are competitors will get to taste other entries after the judging.
8. All cupcakes **must** be made from scratch. You may not use box mixes of any kind or store bought icing.

9. There is a **\$5.00 fee per contestant**. This fee can be mailed or brought to the competition. Student does not have to be present to enter the regional. Teachers may bring competitors cupcakes for entry to be judged, but if your student places in the top 2 they will be required to attend the final Cupcake Battle competition at or forfeit their place to a runner up. Students who win will be notified through the teachers.
10. You must be a current high school student to participate and currently enrolled in a culinary arts or family consumer science CTE class.
11. Only one entry per participant. **No teams** (individual entries only) are allowed for the finals. Only one competitor will be able to bake in the finals. The final competition will be an individual cupcake bake off. Other students can get involved and help but only one student can enter their cupcakes. You can have several competitors per school.
12. Each CUPCAKE will be judged on the following criteria:
- *- **Overall appearance (20%)**
 - *- **Flavor, texture and doneness (30%)**
 - *- **Frosting consistency, doneness, flavor (30%)**
 - *- **Originality (10%)**
 - *- **Judges Discretion (10%)**
13. **Top TWO entries will advance to the finals. The top two entries will be judged on overall flavor, cake, frosting and decoration. The top two will be determined by the judges. This is separate from the honor awards in #14....even though they could possibly win a category below.**
14. The competitor's CUPCAKES will win honors in the following categories:
- *- **BEST OF Show** – is the top overall cupcake for the day in all categories
 - *- **BEST Frosting** – is the best tasting frosting
 - *- **BEST Cake** – has the best flavor or most unique cake
 - *- **BEST Piping** – is the best decorating using cake tips
 - *- **MOST Creative** – the one that reflects the most creativity in design
 - *- **BEST Theme**—has a creative theme with their cupcakes.
 - *- **BEST Presentation** – the entry that has the best presentation of all 12 cupcakes. (Note: props, plates, decorations, and other items may be used to showcase your cupcakes, but the final 2 winners will be based on taste and cupcake design. The judges will not see or factor in presentation of all cupcakes.)
14. The decision of the judges is final. Judges will not know participants names.
15. **Students 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. The competition kitchen will supply ovens, Kitchen Aides, bowls, spatulas and disposable piping bags.**
16. Final judging and bake off of the top finalists will be announced later for the Cupcake Battle. Winner will be announced at the end of the Cupcake Battle and prizes will be awarded.

Questions? Please email us at: mike.erickson@PflugervilleSD.net or call 530.629-7357 or dboyette@judsonisd.org or 210-380-2995 (cell)



HS CUPCAKE BATTLE

STUDENT COMPETITOR FORM

CONTACT INFORMATION:

STUDENT NAME: _____

Mailing Address: _____

Email Address: _____

Phone Number _____

HIGH SCHOOL: _____

School District: _____

Teacher Name _____

CUPCAKE INFORMATION:

Recipe Name:

Recipe Source (if applicable) :

Frosting Description:

Cake Description:

Other Cupcake Elements:



HS CUPCAKE BATTLE

STUDENT COMPETITOR FORM

(SAMPLE)

CONTACT INFORMATION:

STUDENT NAME: _____ John Doe _____

Mailing Address: _____ 1111 Culinary Drive _____
_____ Escoffier, Texas 78764 _____

Email Address: _____ john@PflugervilleISD.net _____
Phone Number _____ (512) 629-7257 _____

HIGH SCHOOL: _____ John B. Connally H.S. _____

School District: _____ Pflugerville ISD _____
Teacher Name _____ Chef Mike Erickson _____

CUPCAKE INFORMATION:

Recipe Name: BIG Velvet

Recipe Source (if applicable) : this is my recipe

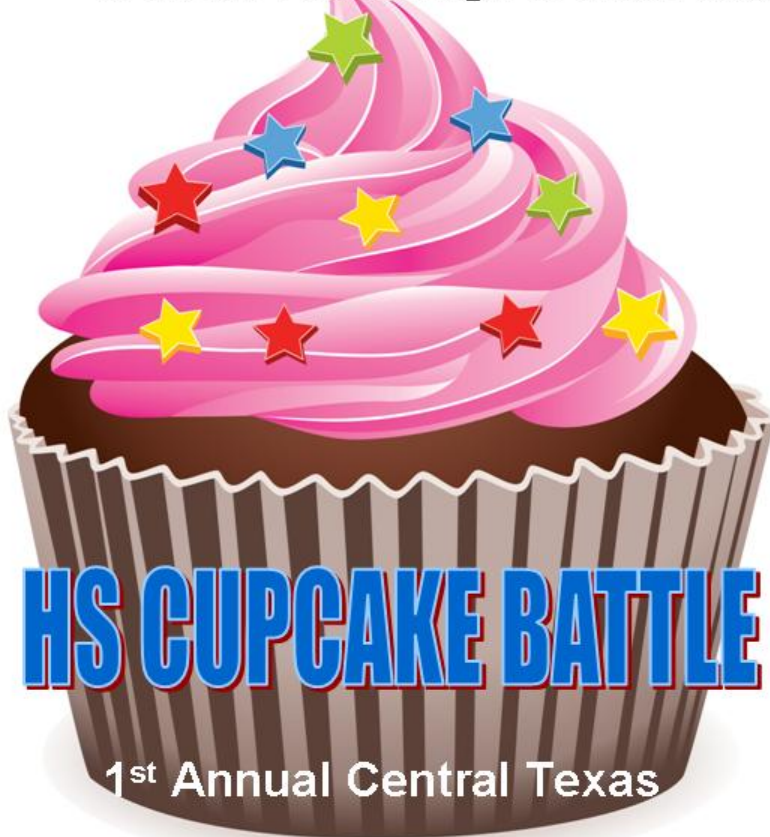
Frosting Description: Big Red Soda Cream Cheese Icing

Cake Description: Classic Red Velvet

Other Cupcake Elements: Single Red Hot Candy on the cupcake and cream cheese filling

We want to thank our Sponsors!

Central Texas High School Culinary Arts Consortium



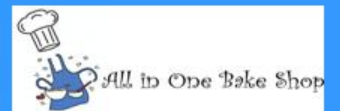
HS CUPCAKE BATTLE

1st Annual Central Texas

SPONSORS



THE INTERNATIONAL
CULINARY SCHOOLSSM
at The Art Institutes



Round Rock ISD, Manor ISD, Austin ISD, Hays ISD, Taylor ISD, Del Valle ISD and Leander ISD Culinary Arts

A sneak peak at our certificates!

Central Texas High School Culinary Arts Consortium



1st PLACE

Has been awarded by the
judging Committee and title

Best High School Baker

Student Name Here

School Name Here



THE INTERNATIONAL
CULINARY SCHOOLSSM
at The Art Institutes

Executive Director
HSCulinaryArts.com
Chef Mike Erickson

Director of Culinary Arts –
Art Institute of Austin
Chef Andrea Alexander

Date: March 26, 2011