



Cupcake Wars, Iowa Edition

Service Area:

Family and Consumer Sciences/Human Services

Audience:

High School Culinary Class

State Standards Covered:

- 1.1 Analyze career paths within human service industries. (related to culinary arts)
- 2.2 Demonstrate transferable knowledge, attitudes, and technical and employability skills in school, community and workplace settings.
- 11.0 Comprehensive Standard Integrate knowledge, skills, and practices required for careers in food production and services, hospitality, and nutrition services.

Event Overview:

1. Prior to the event, 2 different categories for the cupcake war competition will be communicated with the pastry chefs.
2. Backgrounds of the pastry chefs will be shared with the group.
3. Students/classes in attendance will vote on decorated cupcakes using the poll feature.
4. If time, a demonstration of a basic frosting technique will be shared.
5. Entrepreneurship tips for a successful cupcake/pastry/bakery business will be shared (if time permits).

Possible Assessment Used:

- Replicate technique shared during demonstration, and/or own cupcake war decorating challenge on the same categories - OR- recreate one of the designs.
- FCS Educators: Use the curriculum from The Curriculum Center for Family and Consumer Sciences- Introduction to Culinary Arts. Complete lessons in Topic10: Unit 1 and 2- Career Success and Careers in Food Service Management. OR Culinary Arts- Topic 10: Unit 1-3.