



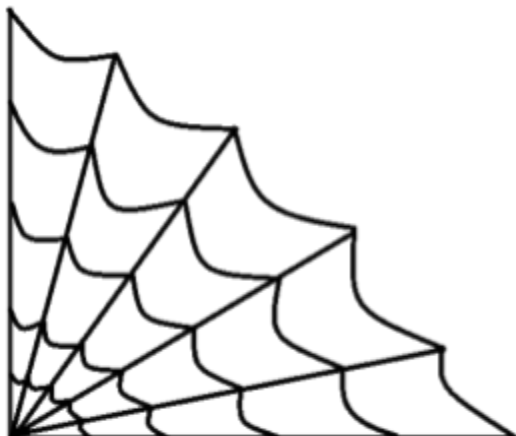
HALLOWEEN CUPCAKE WARS



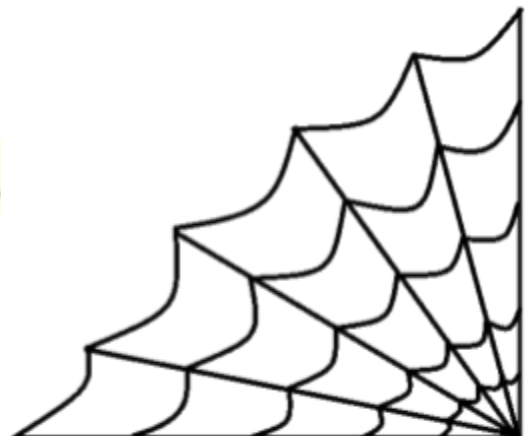
We will be having a Halloween Cupcake War! You and your team will design and have two class days to execute cupcakes in a Halloween theme of your choosing. I will be inviting several judges to come and evaluate your work to see who will be crowned the Halloween Cupcake War Champion!

Rules:

1. Your cupcake must use the creaming method.
2. All elements must be edible (except for cupcake liners).
3. The following must be turned in by **DUE DATE**.
 - a. All of your ingredients in the requisition. Just because you put an item on your requisition, does NOT mean that it will be purchased.
 - b. A detailed timeline of how everything will be accomplished. Be sure to include cleaning and sanitation tasks. **Production will be from 10:20am-1:45pm. Lunch is 1:00-1:25pm**. This should be typed and shared with your instructor. [Example Timeline](#)
 - c. All recipes converted to make 24-30 cupcakes. All recipes should be in weight and not volume. (You can leave small measurements in volume; t, T). All recipes should include ingredients and methods.
 - d. The timeline and recipes should all be in one google doc and turned in **via Canvas**.
4. You must present 24 cupcakes. At the most you should make 30 cupcakes.
5. You may bring any equipment, extra ingredients, etc from home (as long as they are approved by Chef Chonko). All ingredients and supplies you plan to purchase must still be on the requisition.
6. You may not buy premade decorations.
7. All products must be completed and ready to be judged by **1:45pm on October 28....OR ELSE!!!**
8. If I google search for your cupcake and I don't not find a picture that looks like what you make, you will get 10 extra credit points towards your project.



COMPETITION DATES
OCTOBER 31



Requisition--an internal invoice that allows management to track the physical movement of inventory through a business.