

Taste

4	3	2	1
<p>The texture is smooth and the cupcake is moist. The flavors go really well together and it tastes really good. The icing is smooth, precise details, delectable and creamy.</p>	<p>The texture is somewhat smooth and moist. The flavors go together. The cupcake is a little sweet or salty. The icing is a little sweet and has lumps.</p>	<p>The texture is somewhat dry. One ingredient is too strong and overpowering the cupcake. The cupcake is too salty or too sweet. The icing is a little too sweet or too strong of a flavor.</p>	<p>The texture is very dry. The ingredients (fruits and vegetables) do not complement each other. The cupcake is really salty or really sweet. The icing is too sweet, lumpy, or drippy.</p>

Benefits of Ingredients

4	3	2	1
<p>The added fruit and vegetable's nutritional value is clearly stated. The benefits behind the vitamins and minerals are explained in a creative, engaging way.</p>	<p>The added fruit and vegetable's nutritional value is clearly stated. The benefits behind the vitamins and minerals are listed.</p>	<p>Some of the added fruit and vegetable's nutritional value is listed. Some of the benefits behind the vitamins and minerals are not clearly listed.</p>	<p>Only some of the fruit and vegetable nutritional value are listed. None of the benefits are listed.</p>

Presentation

4	3	2	1
<p>The oral presentation of <u>ALL</u> members was clear, fluid, good voice volume, good eye contact, and body language facing the judges.</p> <p>The cupcake decorations coordinate with the theme and have intricate details.</p> <p>The visual presentation is organized and has all the components: recipe (ingredients/procedure), benefits of ingredients paragraph, detailed picture, theme</p>	<p>The oral presentation of <u>MOST</u> members was clear, good voice volume, good eye contact, and body language facing the judges.</p> <p>The cupcake decorations coordinate with the theme and have some detail.</p> <p>The visual presentation is mostly organized and has most of the components: recipe (ingredients/procedure), benefits of ingredients paragraph, detailed picture, theme</p>	<p>The oral presentation was only given by some members of the group. Rate of voice was too fast or slow, some eye contact, occasional body language facing the judges.</p> <p>The cupcake decorations coordinate with the theme and have little detail.</p> <p>The visual presentation is somewhat organized and has some of the components: recipe (ingredients/procedure), benefits of ingredients paragraph, detailed picture, theme</p>	<p>The oral presentation was difficult to hear and understand. Members did not share responsibility of presenting.</p> <p>The cupcake decorations no don't coordinate with the theme and have no details.</p> <p>The visual presentation is not organized and is missing many of the components: recipe (ingredients/procedure), benefits of ingredients paragraph, detailed picture, theme</p>

Cupcake Wars

Tuesday, May 24th-2:00-2:45

Judge's Task-Using the 3 category rubric attached, score each category based on a 4,3,2,1. Add the 3 scores together for a final score. Total all Judges scores together for a final group score.



2:00-2:40 8 groups will present, taste each cupcake (2 minutes per group)

2:40-2:45 Final score for groups

2:45-Announce the winners (1st, 2nd, 3rd)

<u>Final Scores</u>	<u>Presentation</u>	<u>Taste</u>	<u>Benefits</u>	<u>Total</u>
<u>Group 1</u> Underwater				
<u>Group 2</u> Haldane				
<u>Group 3</u> Beach				
<u>Group 4</u> Garden				
<u>Group 5</u> Shark				
<u>Group 6</u> Volcano				
<u>Group 7</u> Super Hero				

<u>Group 8</u> Tropical Beach				
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