

The Cup Cake Challenge

Team Size: Up to 50

Duration: 2-3 hours

Enjoy this fast, creative and competitive event with your team, learning how to make, bake and decorate a range of cupcakes to a professional standard. This challenge requires team work, time management and above all communication.

The Cup Cake Challenge begins with an introduction and health and safety briefing from the event manager who will then hand over to our expert patisserie chef for a fun generation game style demonstration to include:

- Making and decorating with buttercream
- Royal icing and piping techniques
- Modelling with sugar paste
- Colouring techniques

This will be accompanied with handouts and recipes for the delegates to take home!

Teams will then have to create their own market stall with a niche concept complete with their iced cupcakes and packaging ready for us to judge. We will be looking for a good use of skills, teamwork, originality, and flair to win! There will be a vast range of colours, powders, glitters, sweets and treats to use- there is simply no limit to what theme can be done with a cupcake from a World cup football concept to Ann Summers cup cakes!

Team Skills:

- Time management
- Communication
- Creative thinking
- Organisation