

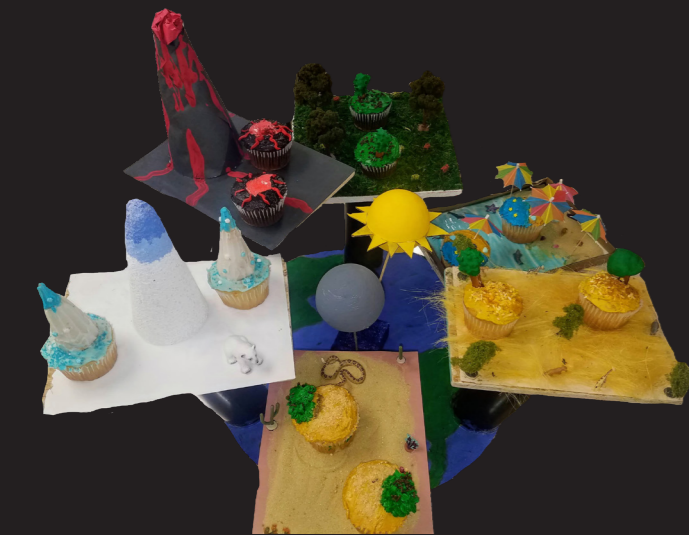
we BATTLE with desserts

catering classes compete in dessert wars consisting of cupcake displays and gingerbread houses



FARM

GROUP: Taylor Mack '20 and Marissa Quintero '20
CLASS: Catering II, Period 2
INSPIRATION: "I just thought since FFA has been around a long time, why not just use them as an inspiration and create a farm," Mack said.
HOW IT WAS MADE: "We use cardboard mostly to create the farmhouse. We then made cupcakes to look like farm animals. Some of them were sheep, chickens, pigs, dogs and we even made some hay to sit on the ground," Mack said. "We used a can and made it look like there was chicken food inside of it. This project was cool to make because of all the animals," Quintero said.



ECOSYSTEM

GROUP: Danny Valencia '20 and Elijah Claudio '20
CLASS: Catering II, Period 2
INSPIRATION: "We wanted to recreate the ecosystem because it would be really different compared to what other people were thinking of doing. We really wanted to stand out," Valencia said.
HOW IT WAS MADE: "We made all of the platforms out of wood, PCP piping, screws and glue. Each platform was a different part of the ecosystem. One had a volcano, a tundra, the desert, the plains and a beach. They were all super cool to make because we went really detailed with our design of the ecosystem," Claudio said.

our cupcake RECIPE

- 1 Heat oven to 350 degrees fahrenheit and grease only the bottom of the pan. Next, place cupcake holders in the pan.
- 2 Beat cake mix (boxed) with 1 cup of water, 1 stick of butter (softened) and 3 eggs in a large bowl on low for 30 seconds. Then on medium for 2 minutes, scrape bowl occasionally. Pour mix into cupcake holders.
- 3 If using a 8" x 8", bake for 44 to 49 minutes. Use a toothpick to stick inside the cupcakes occasionally. When the toothpick comes out clean, the cupcakes are done. Cool completely before frosting. Prepare any frosting techniques on each of the cupcakes.



STEAM boat

GROUP: Nefio Coronel '19, Samantha DeMers '19, Felipe Ibarra Corona '20, Gabriella Gargaro '20, Bo Holz '19 and Samuel Schliep '20
CLASS PERIOD: Catering I, Period 5
INSPIRATION: "Our gingerbread house was built to replicate a steam boat," Gargaro said.
HOW IT WAS MADE: "The boat was a three layer structure that was painted with melted dark chocolate, and we made the boat rail out of pretzel sticks and had the boat sit on blue frosting which was the water. We had extra decorations like gummy bears, a Christmas tree, a hot tub and steam engines," Gargaro said.



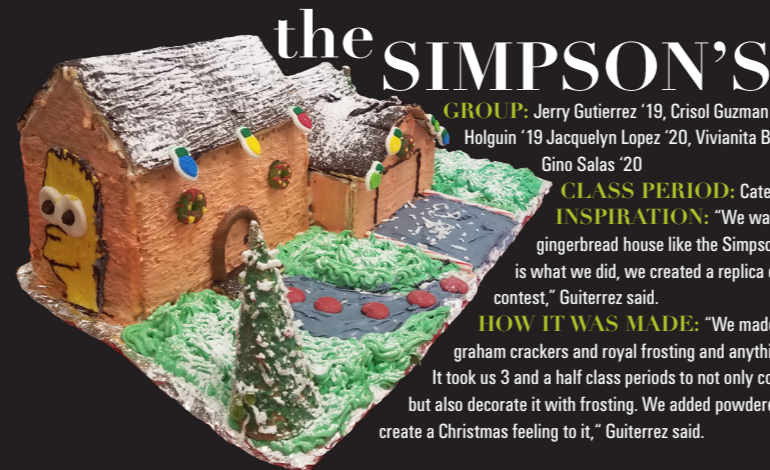
STANLEY hotel

GROUP: Anthony Conte '19, Kadiya Phillips '19, Maggie Galindo '20, Danae Martinez '20, and Zekiel Pearcy '19.
CLASS PERIOD: Catering I, Period 6
INSPIRATION: "We took the idea from the movie 'The Shining' and made the Stanley Hotel. Since we are from Colorado, we thought that was also a good reason to make our gingerbread house the hotel," Conte said.
HOW IT WAS MADE: "Our gingerbread house was two stories tall. It was originally supposed to be four, but after the first two we realized it wasn't going to work. Then we made an internal structure, and we used royal icing to paint the outside. On the inside we used chewed pieces of gum to hold the candy canes down, so we built support beams to hold the structure of the hotel up. We used upside down ice cream cones dipped in green frosting to make Christmas trees. Then we used powdered sugar to represent snow on the ground. I think our version of the Stanley Hotel looked pretty good. It was a challenge, but we got it done and took first place," Phillips said.

CHINESE new year



GROUP: Fatima Arellano Guzman '20, Lizzy Moran Cortina '19 and Yaneth Moran Cortina '20.
CLASS: Catering II, Period 2
INSPIRATION: "It was based on the Chinese New Year. My family helped come up with the idea of it," Arellano Guzman said.
HOW IT WAS MADE: "It was all made from scratch. We used cardboard, table paper, most of the stuff I got was from Michaels. We cut the tree out and painted it gold and had tinsel hanging off of the trees. We also added hanging lights off of it to add a little extra show. I think our Chinese New Year display turned out great," Lizzy Moran Cortina said.



the SIMPSON'S

GROUP: Jerry Gutierrez '19, Crisol Guzman Corral '20, Alex Holguin '19 Jacquelyn Lopez '20, Vivianita Barrientos '20 and Gino Salas '20
CLASS PERIOD: Catering I, Period 1
INSPIRATION: "We wanted to make our gingerbread house like the Simpson's house. So that is what we did, we created a replica of their home for the contest," Gutierrez said.
HOW IT WAS MADE: "We made the replica with graham crackers and royal frosting and anything that is edible. It took us 3 and a half class periods to not only construct the house but also decorate it with frosting. We added powdered sugar in order to create a Christmas feeling to it," Gutierrez said.

BIG ben

GROUP: Ashael Ayala '19, Myrka Ituarte '19, Melissa Munoz '20, Shekinah Orogan '21 and Aaron Platon '19
CLASS PERIOD: Catering I, Period 7
INSPIRATION: "We wanted to make something unique out of all the gingerbread houses that were in the room," Ayala said.
HOW IT WAS MADE: "We made Big Ben by taking our graham crackers and gluing them together with royal icing. We decorated the outside to make it look like the actual Big Ben. Then, we decorated it with snow and Christmas trees," Platon said.



rose BOUQUET

GROUP: London Kildow '20 and Jeremiah Schad '19
CLASS: Catering II, Period 2
INSPIRATION: "We decided to make the bouquet because it was out of the box, and I have always liked the idea of doing something like this. We knew that it may be difficult to make, but we had a vision, and I think it came out really cool," Kildow said.
HOW IT WAS MADE: "I used a flower pot for the base and filled it with marbles so it wouldn't fall over. Then we had a styrofoam ball and toothpicks which held the cupcakes on. We used decorating tip 104 to make the flower on top of the cupcake. We then used green tissue paper to act as leaves. Then it all came together. We were so proud of it," Schad said.



“ JUDGING THE CATERING BATTLE OF DESSERTS was completely difficult because, especially as their teacher, I saw each kid and the groups COME TOGETHER AND GET INTO IT SO MUCH. They were all winners in my eyes because they were determined, and THEY WANTED TO PROVIDE QUALITY WORK. ”

photo by s. demers

Andrea Lujan, Catering Teacher