

## CAKE DECORATING

### PROJECT DESCRIPTION:

In the Cake Decorating project the 4-H member will learn and develop his/her skills for decorating cakes. Many areas of decorating are covered including, colors, shapes, techniques, designs and much, much more!

### LEVELS:

<u>Beginner</u>	Grades 3 – 5
<u>Intermediate</u>	Grades 6 – 8
<u>Advanced</u>	Grades 9 – 12

### Project Guidelines:

Specific techniques are required for each division classification. Use the number of techniques as listed under the individual division. ALL CAKES exhibited with more advanced techniques than those listed will be scored down and WILL NOT be eligible for an Honor Ribbon. All Beginner and Intermediate cakes must be on a triple thick (Approximately 3/8") cake board that is three (3) inches larger than the cake, covered neatly and well taped underneath (**8" cake + 3" = 11" cake board**). To support the weight of a real cake, all Advanced cakes must be on one-half inch thick cake drum or stacked cake boards that are four (4) inches larger than the base cake (**10" cake + 4" = 14" cake board**). The upper tier plate and sizes will vary. Tiered cakes may be exhibited only in the Advanced Division and must be assembled as if they were real.

A cake decorating exhibit sheet (4-H 710Eb-W for beginner Level; 4-H 710Ei-W for Intermediate Level, 4-H 710Ea-W for Advanced Level) is to be attached to each Cake Decorating exhibit for judging. These exhibit sheets are available from the 4-H website [www.four-h.purdue.edu](http://www.four-h.purdue.edu) or your County Extension office. Complete the exhibit card as it instructs checking the category completed, circling the skill(s) exhibited and record the trip(s) used in making your exhibit.

NOTE: Royal icing is not required, but is **highly** recommended to increase stability while being transported to the fair.

Cakes exhibited on stands or special tiered apparatus, where there is no base cake, the boards must be thick enough to hold a real cake and large enough to hold your borders.

### Beginner: Grades 3-5

**Use only these techniques. Do not use techniques from junior or senior levels.**

Decorate and exhibit one (1) 8" or 9" x 2" to 3" high single layer cake, cake dummy (styro or foam), OR cake pan, OR single layer cake, that has at least one (1) technique from three (3) different categories as listed in (a) through (f). (Example, a star top and bottom **Border** with a swirled **Drop Flower with a Center** and simple **Leaves**.) No character pans and no side decorations.

- Basic Borders** – (a top and a bottom border is required) Dot, Ball, Star, Rosette, Shell, ZigZag Each border should be of one color only)
- Message** – PRINTED, may use round or star tips
- Drop Flowers with Center** – Star or Swirled
- Leaves** – Simple and usually attached to flowers
- Sugar Molds** – Simple, one color
- Star-filled Pattern** - (outlining optional)

A Cake Decorating Exhibit Skills Sheet (4-H 710Eb-W for Beginner Level) is to be attached to each Cake Decorating exhibit for judging. Sheet is available from the 4-H website [www.four-h.purdue.edu](http://www.four-h.purdue.edu) or your county Extension office. Complete the exhibit sheet as it instructs checking

the category completed, circling the skill(s) exhibited and record the tip(s) used in making your exhibit.

### **Intermediate: Grades 6-8**

**Do not use techniques from senior level.**

Decorate and exhibit one of the following: One (1) two to three inch high cake dummy (styro or foam) OR one (1) cake. (The cake can be a 9" x 13" x 2" to 3" high single-layer, a 10" or 12" x 2" single-layer or an 8" or 9" x 4" double layer.), character pan, OR a 3-D cake (make in a two-piece cake pan and exhibited on a cake board not a cake.), OR (a cut-up cake from either the round, square, heart, rectangles or heart basic shape(s). You will cut cake(s) into three or more pieces and assemble to form a "NEW SHAPE" (Example – a butterfly). The "NEW SHAPE" is to be exhibited only on a suitable-thick cake board not on another cake.) Your exhibit must show at least one (1) technique from four (4) different categories as listed (a) through (h). (Example – **Figure-piped** clown (a) with a **Written Message** (e) add a reverse shell top and bottom **Border** (c) and with a **Color-striped** (f) clown suit, flower, border, side decoration, or message.) Additional techniques mastered in the Beginners Division may be added.

- (a) **Figure Piping** – Clowns, People, Animals, etc.
- (b) **Flowers** – (made on a flat surface, not a flower nail) – Sweet pea, Rose Bud, Half Rose and the Rosette Flower, which requires a center.
- (c) **Borders** - (may use one technique with two tip sizes) – Reverse Shell, Grass, Ruffles, Ribbons, Bows, Puffs.
- (d) **Side Decorations** – (no tip combinations) – Dots, Stars, Scroll, Reverse Shell, "C" Scroll Border or Fleur-de-lis, using one tip only.
- (e) **Message** – Written NOT printed, may use round or star tips.
- (f) **Color Striping** – Stripe bag with colored icing, gel or paste food color.
- (g) **Transparent/Piping Gel** – Use for water or accents. See additional resources for directions and ideas.
- (h) **Sugar Molds** – Two or more colors in the same mold.

A **Cake Decorating Exhibit Skills Sheet (4-H 710Ei-W for Intermediate Level)**, is to be attached to each **Cake Decorating** exhibit for judging. These exhibit sheets are available from the 4-H website [www.four-h.purdue.edu](http://www.four-h.purdue.edu) or your county Extension office. Complete the exhibit sheet as it instructs checking the category completed, circling the skill(s) exhibited and record the tip(s) used in making your exhibit.

**NOTE: Character pan decorating, you must adapt the category requirements to the pan design to meet cake decorating requirements.**

### **Advanced: Grades 9-12+**

Note: Cakes exhibited on stands or special tiered apparatus, where there is no base cake, the boards must be thick enough to hold a real cake and large enough to hold your borders.

Decorate and exhibit any cake or cake dummy that is single, tiered, multi-dimensional, sculptured, pan shaped, or a doll mold, using five (5) different categories, three (3) of which must come from the advanced techniques listed (a) through (h). **All base cake boards** must be ½" thick to support the weight of the cake, covered well, taped securely and four (4) inches larger than the cake you put on it (10" cake + 4" = 14" cake board). Assemble all cakes/dummies as though they were a real cake and attach a diagram on how it was done. (i.e. dowel rods, proper size plates, etc.) and the five or more techniques used.

- (a) **Nail Flower** – Daffodil, Violet, Lily, Bluebell, Daisy, Chrysanthemum, Rose, Wild Flower, etc.
- (b) **Fancy Borders** – Ruffled Garland & Reverse Shell, Shell & Flute, Puff & Flower, ZigZag Garland &

Stringwork, or other Border combinations, etc.

- (c) **Design Techniques** – Basketweave, Stringwork, Lattice Work, Cornelli & other Laces, Wired Flowers & Leaves, etc.
- (d) **Color Flow** – (also known as run sugar) See additional resource books for method.
- (e) **Fondant Icing** – Try Chocopan or use RTR (Ready-To-Roll) or make your own.
- (f) **Gum Paste or Sugar Paste** – Try ready-made or make your own.
- (g) **Sculptured Cakes** – Same or different size layers of cake that are stacked together, then cut and contoured to make one uniform shape such as a turkey or sea shell.
- (h) **New and Improved** – Use different cake decorating books and magazines for ideas and new methods.

Remember, you must send the Advanced Level Cake Decorating Exhibit Skills Sheet (4-H 710Ea-W) with your cake listing the categories and tips used in your exhibit and a drawing of how you assembled the cake. These exhibit sheets are available from the 4-H website [www.4-h.purdue.edu](http://www.4-h.purdue.edu) or your county Extension office.

In Hamilton County we also have a TIERED CATEGORY (one state fair entry is selected from the Advanced/Tiered Section).

Added Suggestions:

- If your exhibit was damaged in transit, but still "exhibit worthy", you will also not be counted down.
- Advanced/Tier Division – Only one exhibit from the Advanced/Tier Division combined can go to the State Fair. There is no rule of which goes – it is the judge's decision.