

Cake Decorating

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Exhibit Introduction

State Fair Exhibit 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 a Merit Ribbon. All BEGINNER AND INTERMEDIATE CAKES must be on a triple thick (approx. 3/8") cake board that is three (3) inches larger than the cake, covered neatly and well taped underneath (8" cake + 3" = 11" cakeboard). 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" cakeboard). 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.

All exhibits must have a Cake Decorating Exhibit sheet attached to the cake board listing the categories and tips used in your exhibit. Cut-up cakes and stacked or tiered cakes must also have a diagram on the card showing how the cake project was assembled (i.e. cake sizes, dowel rod placement, separator plates, etc.).

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 or your County Extension office. Complete the exhibit card as it instructs by checking the category completed, circling the skill(s) exhibited and recording the tip(s) used in making your exhibit.

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

WSDC = *The Wilton School Cake Decorating - A Reference and Idea Book*. The reference book is available at your local county Extension office or at local cake decorating supply stores.

Requirements

Level: Beginner

Last Modified: 10/01/10

Exhibit

Decorate and exhibit one (1) round or square 8"x2"; 8"x3"; 9"x2" or 9"x 3" cake dummy (Styrofoam or foam) **OR** single layer cake, that has at least one (1) technique from three (3) different categories as listed in Categories (a) through (g). (Example-a star top and bottom **Border** with a swirled **Drop Flower With a Center** and simple **Leaves.**) No character or shaped pans.

Category a) **Basic Borders** - (a top and a bottom border is required) Dots, Balls, Stars, Rosettes, (not the flower) Shells or Zigzag. (Each border should be of one color only).

Category b) **Message** - PRINTED, may use round or star tips.

Category c) **Drop Flower with Center** -Star drop or Swirl drop, pg 27 of WSDC.

Category d) **Leaves** - Simple and usually attached to flowers.

Category e) **Sugar Molds** - Simple, one color, no more than two different shapes (one color per mold).

Category f) **Star-Filled Pattern** -outlining optional.

Category g) **Side Decorations** -for 2nd year cake decorator and above - Dots or Stars ONLY, one tip only; cannot be combined into shapes, such as flowers, etc.

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 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.

Requirements

Level: Intermediate

Last Modified: 10/01/10

Exhibit

Decorate and Exhibit one of the Following: One (1) cake dummy (Styrofoam or foam) OR one (1) real cake from the following size options ONLY:

SINGLE LAYER OPTIONS = 9"x13"x2"; 9"x13"x3"; 10"x2"; 12"x2" or

DOUBLE LAYER OPTIONS = 8"x4"; 9"x4". You may choose to decorate a character pan, **OR** a 3-D cake (made in a two-piece cake pan and exhibited on a cake board not on 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 suitably-thick cake board not on another cake. The cake board should match or be approximate shape of the finished cake (i.e. heart cakes should be placed on a heart-shaped cake board)

Your exhibit must show at least one (1) technique from four (4) different categories as listed (a) through (i). [Example-a **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.

Category a) Figure Piping - Clowns, People, Animals, etc..

Category b) Flowers (made on a flat surface, not on a flower nail; stem or vine are optional)-

Sweet Peas, Rosebuds, Half Carnation (pg. 56 of WSDC), Half Roses and the Rosette Flower, which requires a center (pg 30 of WSDC).

Category c) Borders (Use one tip per border)- Reverse Shells, Grass, Ruffles, Puffs, Zigzag. You may have a different base border than your top border, when using two borders.

Category d) Side Decorations - only use: Scrolls, Reverse Shell, "C" Scroll or Fleur-de-lis, Zigzag Garland or Zigzag puff using one tip only.

Category e) Message - Written NOT printed, may use round or star tips.

Category f) Color Striping - Stripe bag with colored icing, gel or paste food color.

Category g) Transparent/Piping Gel - Use for water or accents. See additional resources for directions and ideas.

Category h) Sugar Molds- Two or more colors in same mold; more than one mold design may be used.

Category i) Other Techniques - May add bows and ribbons in a top design only (i.e. floral spray, animal or person).

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 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.

Requirements

Level: Advanced

Last Modified: 10/01/12

Exhibit

Decorate and exhibit any cake or cake dummy that is single, tiered, multi-dimensional, sculptured, or a doll mold, using at least one (1) technique from five (5) different categories, three (3) must come from the advanced categories listed (a) through (i); other two may come from previous levels to fulfill advanced level of five techniques. All **base cake boards** that sit on the table must be 1/2" 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 showing how it was assembled. (i.e. dowel rod placement, proper size plates, etc.) and the five or more techniques used. The overall size of the total exhibit is to be no larger than 36" x 36".

A Cake Decorating Exhibit Skills Sheet (4-H 701Ea-W for Advanced Level), is to be attached to each Cake Decorating exhibit for judging along with your assembly diagram. These exhibit sheets are available from the 4-H website 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.

Category a) Nail Flower - Daffodils, Violets, Lily, Bluebells, Daises, Chrysanthemums, Roses, Wild Flowers, etc.

Category b) Fancy Borders - Ruffled Garland and Reverse Shells, Shell and Flute, Puff and Flower, Zigzag Garland and String Work or Other Border Combinations.

Category c) Design Techniques - Basket Weave, String Work, Lattice Work, Cornelli and other Laces, Wired Flowers and Leaves, etc.

Category d) Color Flow - (also known as run sugar) See page 89 of WSDC for method.

Category e) Fondant Icings - Try Chocopan or use RTR (Ready-To-Roll) or make your own to cover the cake as icing or to make decoration items.

Category f) Gum Paste or Sugar Paste - Try ready-made or make your own.

Category 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 seashell.

Category h) New and Improved Techniques & Methods Use a new method, such as sugarveil, marzipan, luster dust, brush embroidery, pastillage, airbrushing, painting on fondant, etc. Bring your book, reference source or a photocopy to show the judge the selected new/ improved technique.

Category i) Chocolate Molding or Candy Clay This is a heat sensitive category that may or may not work for your county Fair.

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