

CAKE DECORATING

(State Fair Exhibit)

State Fair Entries: 3 entries per county; one per level.

General Exhibit Guidelines & References: See page 47 for more information

Manual Information: See page 11 for more information.

Additional Paperwork: Dubois County will no longer be requiring extra paperwork for exhibits. If selected for State

Fair, all exhibits must include a completed Cake Decorating Skills Sheet (4-H 710) and must accompany the cake for the judge's reference during judging. Skills sheets are for judging purposes only and will not be returned to the exhibitor.

Overall Exhibit Guidelines:

Members may opt to leave their cake on display and accept risk of deterioration OR provide a picture of their finished cake at project judging. Your label will be attached to your cake or to a fair display of the pictures brought. Please pick up any cakes that you do not wish displayed later during the early part of the fair week. Royal icing is not required but is highly recommended to increase stability while being transported to the fair.

The cake decorating project provides skills-based educational experiences that provide an opportunity for mastery before building on that experience to develop more advanced skills.

While the defined grades are intended to be a guide, older youth enrolled in this subject for the first time may start in a lower grade skill level with permission by the county extension educator, followed by an appropriate level the following year.

Skills and techniques demonstrated should be age/grade appropriate. While it is not to say a beginner level member cannot master an advanced level skill, it would be rare and unique. Therefore, exhibited cakes must demonstrate the minimum five techniques from their given level outlined in [Indiana 4-H Cake Decorating Skills and Techniques, 4-H 710A](#), but may also include higher/lower-level techniques that have been mastered. Any higher/lower-level techniques will not be counted as part of the minimum five but nevertheless will be evaluated for quality.

All exhibited cakes must be created using a Styrofoam, foam, or other solid dummy. Buttercream icing will not withstand environmental conditions and may become soft, melt, not withhold its shape, and colors may bleed when displayed for a long time.

BEGINNER (Grades 3-5 suggested):

At least five beginner-level skills are to be demonstrated. Cakes must be on a cake board strong enough to support the cake (approximately 3/8" thick) and 2-4" larger than the cake. For example, if the cake is 8" in diameter, then the cake board must be 10-12" in diameter. The cake board must be neatly covered and well taped or otherwise attached underneath. Cakes exhibited in the beginner level are to be a single tier/layer, no more than 5" tall, and may be round, square, or rectangular and the cake board is to be no more 12"x12".

INTERMEDIATE (Grades 6-8 suggested):

At least five intermediate level skills are to be demonstrated, and the cake may include additional skills from the beginner level. Cakes must be on a cake board strong enough to support the cake (approximately 3/8" thick) and 2-4" larger than the cake. For example, if the cake is 9"x13" rectangular, then the cake board must be 11"x15" to 13"x17" rectangular. The cake board must be neatly covered and well taped or otherwise attached underneath. Cakes exhibited in the intermediate level are to be a single or double layer, no more than 12" tall and any shape. Youth may choose to decorate an inverted (upside down) character pan or create a 3-dimensional cake. It is also permissible to cut up pieces of Styrofoam, foam, or other solid material to create a new shape, like a butterfly or castle for example. The cake board is to be no more than 24"x24".

ADVANCED (Grade 9-12 suggested):

At least five advanced level skills are to be demonstrated, and the cake may include additional skills from beginner and intermediate levels. Cakes must be on a cake board strong enough to support the cake (1/2" thick) and 4" larger than the base cake. For example, if the cake is 26" in diameter, then the cake board must be 30" in diameter. The cake board must be neatly covered and well taped or otherwise attached underneath. Cakes exhibited in the advanced level may be multiple layers and/or tiered and may include multiple cakes, like a wedding cake. Youth may choose to create a character or 3-dimensional cake by cutting-up pieces of Styrofoam, foam, or other solid material to create a new shape. Dowel rods, plates, etc. should be used to support multiple layers and tiers. Fondant icing, gum, and sugar paste is permissible. Cakes may be any shape, no more than 36" tall and the cake board is to be no more than 36"x36". At least five advanced level skills are to be demonstrated, and the cake may include additional skills from beginner and intermediate levels.