

## Cake Decorating

Updated 10/2019

### Exhibit Introduction

The cake decorating subject provides skills-based educational experiences that provide an opportunity for mastery before building on that experience to develop more advanced skills. This subject area is divided into three levels: Beginner (Grades 3-5), Intermediate (Grades 6-8), and Advanced (Grades 9-12). 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. Unless otherwise stated, cakes are to be iced using royal icing or buttercream. Buttercream icing will not withstand environmental conditions and may become soft, melt, not withhold its shape, and colors may bleed when being displayed an extended period of time. When displaying a cut-up cake or tiered cake, the exhibitor must include a diagram and description indicating how the cake was assembled. This diagram and description can be attached to or written on the skills sheet. 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.

### Beginner Level (Grades 3-5)

Cakes must be on a cake board 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". A minimum of five beginner level skills are to be demonstrated. A list of skills to choose from can be found on the Indiana 4-H Cake Decorating Skills and Techniques, 4-H 710A sheet.

### Intermediate Level (Grads 6-8)

Cakes must be on a cake board 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 tier/layer, no more than 12" tall and may be 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". A minimum of five intermediate level skills are to be demonstrated and the cake may include additional skills from the beginner level. A list of skills to choose from can be found on the Indiana 4-H Cake Decorating Skills and Techniques, 4-H 710A sheet.

**Advanced Level (Grades 9-12)**

Cakes must be on a cake board approximately ½" 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 layer 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". A minimum of five advanced level skills are to be demonstrated and the cake may include additional skills from the beginner and intermediate levels. A list of skills to choose from can be found on the Indiana 4-H Cake Decorating Skills and Techniques, 4-H 710A sheet.

### Indiana 4-H Cake Decorating Skills and Techniques

Youth and their mentor/volunteer leader/instructor should use this chart as a guide when deciding appropriate skills to incorporate in a decorated cake for exhibit. While this list is a guide, it is not meant to be an all-inclusive list and youth should demonstrate skills they are most comfortable mastering. For example, some youth in the intermediate level might feel comfortable attempting advanced level skills, but it is unlikely a beginner level exhibitor will be able to successfully master the advanced level skills. Exhibited cakes must demonstrate the minimum five techniques from their given level 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. Youth are encouraged to utilize a number of resources such as web sites, print material, social media, and television shows when learning cake decorating skills. Skills learned from these types of resources may be demonstrated provided they are age/grade appropriate.

The X indicates suggested level to learn respective skill.

Skill	Beginner	Intermediate	Advanced
<b>Icing</b>			
Achieve proper consistency of icing for frosting the cake	X		
Tablespoon imprint	X		
Teaspoon swirl	X		
<b>Coloring Techniques (only one coloring technique can be counted toward the minimum 5)</b>			
Basic color blending	X		
Deep color effects			X
Painting			X
<b>Borders and Side Decorations</b>			
"C" motion	X		
Balls	X		
Bead	X		
Dots	X		
Leaf	X		
Loop	X		
Pull dots	X		
Pullout star	X		
Rosette	X		
Ruffle border	X		
Ruffle leaf	X		
Shell with star tip	X		
Shell with writing tip (beads)	X		
Star	X		
Star puff	X		
Stripes	X		
Vines	X	X	
Wavy lines	X		
Zigzag	X		
Zigzag puff	X		
Brush embroidery		X	

"e" motion		X	
"S" scroll		X	
Horizontal "C"		X	
Plume		X	
Puff		X	
Reverse shell		X	
Ribbon		X	
Rope		X	
Ruffle		X	
Zigzag puff		X	
Combination Borders and Side Decorations			
Leaf and drop flower	X		
Rosette and star	X		
Shell and flute	X		
"S" scroll and drop flower		X	
Dot and heart		X	
Puff and drop flower		X	
Shell puff and ruffle or zigzag		X	
Basket weave		X	X
Bow trimmed strings			X
Crown			X
Drop strings			X
Fleur-de-lis			X
Flower and vine			X
Lambeth method			X
Ribbon and ball fringe			X
Ribbon swag			X
Shirred ribbon and shell			X
String lace			X
Triple drop strings			X
Zigzag garland and ruffle			X
Leaves			
Holly	X	X	
Plain leaf	X	X	
Ruffled leaf	X	X	
Stand up leaf	X	X	
Violet leaf		X	
Flowers			
Drop flowers, one squeeze star	X		
Drop flowers, swirl	X		
Free hand (star tip)	X		
Petals	X		
Ribbon rose	X		
Rosette	X		
Rosette with star center	X		
Shaggy mum	X		
Star puffs	X		
Stars	X		
Variety (writing tip)	X		

Zinnia	X		
Rosebud	X	X	
Sweet pea	X	X	
Bleeding heart		X	
Half carnation		X	
Half rose		X	
Lilly of the valley		X	
Other flat surface flowers		X	
Apple blossom		X	X
Aster		X	X
Bachelor button		X	X
Brown-eyed susan – daisy variation		X	X
Chrysanthemum		X	X
Daffodil and jonquil		X	X
Daisy	X	X	X
Dogwood		X	X
Forget-me-not		X	X
Full carnation		X	X
Narcissus		X	X
Pansy		X	X
Poinsettia		X	X
Poppy		X	X
Rose		X	X
Sunflower	X	X	X
Violet		X	X
Wild rose		X	X
Other flat flower nail		X	X
Bluebell			X
California poppy			X
Easter lily			X
Morning glory			X
Nasturtium			X
Petunia			X
Other lily nail flowers			X
Lettering (only one lettering technique can be counted toward the minimum 5)			
Dots	X		
Lettering forms – fill in with dots or lines	X	X	
Printing	X	X	X
Script (cursive)		X	X
Special Effects			
Combing	X		
Grass, fur or hair	X	X	
Outline and star fill in	X		
Paper pattern	X		
Star filled pattern	X		
Stencil applications	X	X	
Color striping – either brush or spatula	X	X	
Color flow		X	
Comelli lace		X	
Figure piping		X	

Haystacks		X	
Lattice design		X	
Pine cones		X	
Pine needles and cat whiskers		X	
Piping gel	X	X	
Royal icing lace		X	
Sotas		X	
Sugar mold, solid	X	X	
Trees		X	
Wheat		X	
Airbrushing or painting			X
Austrian lace			X
Candy clay			X
Chocolate molding – flowers			X
Chocolate molding – leaves			X
Fondant, cooked			X
Fondant, rolled, cake covering			X
Fondant, rolled, flowers and decorations			X
Gum paste			X
Loops			X
Marzipan			X
Pulled sugar			X
Sculptured cake			X
Sugar mold, hollow			X
Sugar paste			X
Quilling			X
Wires with assorted decorations attached			X
Other advanced skills			X



**EQUIPMENT OR MATERIALS PURCHASED THIS YEAR**

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**CARE DECORATING SKILLS LEARNED THIS YEAR**

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**LIST RELATED ACTIVITIES IN WHICH YOU PARTICIPATED**

(for example, demonstrations, workshops, tours, etc.)

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