

CAKE DECORATING-County & State Fair Project

There will be one State Fair exhibit from each level, for a total of 3 exhibits.

A completed record sheet signed by your 4-H leader **must** be presented, along with your exhibit, at project check-in at the fair.

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 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.

This project is divided into three levels according to the following breakdown:

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|-------------------------------|--------------------|
| Level 1 (Beginner) | Grades 3, 4, & 5 |
| Level 2 (Intermediate) | Grades 6, 7, & 8 |
| Level 3 (Advanced) | Grades 9 and above |

General Rules

1. All levels may use dummies for practice and exhibit. The exhibit will be judged on appearance only.
2. Specific techniques are required for each level. Use the number of techniques as listed under the individual levels. All cakes exhibited with more advanced techniques than those listed will be scored down a ribbon placing.
3. All Level 1 (Beginner) and Level 2 (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).
4. To support the weight of a real cake, all Level 3 (Advanced) Cakes must be on 1/2" thick cake drum or stacked cake boards that are four 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 Level 3 and must be assembled as if they were real.
5. **All exhibits must have a Cake Decorating Exhibit Skills Sheet attached to the cake board. The exhibit sheet must be completed as instructed, checking the category completed, circling the skill(s) exhibited and recording the tip(s) used in making the exhibit. Cut up cakes and stacked or tiered cakes must also include a diagram showing how the cake project was assembled (i.e. cake sizes, dowel rod placement, separator plates, etc.) The Cake Decorating Exhibit Skills Sheets are available from the 4-H website www.four-**

h.purdue.edu or from the Extension Office. These sheets must accompany both county fair and State Fair exhibits.

6. Use icing that will not melt or run in heat. Both royal icing and snow-white butter cream icing will hold up well. (Royal icing is not required but is highly recommended on State Fair exhibits to increase stability while being transported to the fair.)

Exhibit Requirements

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 than 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.

Level 1 (Beginner): Ice, decorate, and exhibit one round or square 8"x 2", 8" x 3", 9" x 2", 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 (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; no side decorations on first year cakes.

Note: A Cake Decorating Exhibit Skills Sheet must be attached to the exhibit for judging. Complete the exhibit card as it instructs checking the category completed, circling the skill(s) exhibited and record the tip(s) used in making your exhibit.

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 in Wilton manual).

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.

Intermediate Level (Grades 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" x 15" to 13" x 17" 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.

Level 2 (Intermediate): Ice, 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" x 13" x 2", 9" x 13" x 3", 10" x 2", 12" x 2" **or**
 - ✓ Double Layer Options – 8" x 4", 9" x 4"
- 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 Level 1 may be added.

Note: A Cake Decorating Exhibit Skills Sheet must be attached to the exhibit for judging. Complete the exhibit card as it instructs checking the category completed, circling the skill(s) exhibited and record the tip(s) used in making your exhibit.

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 in manual), Half Roses, and the Rosette Flower, which requires a center (pg. 30 in manual)

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** – 2 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).

Note: Character pan decorating-you must adapt the category requirements to the pan design to meet cake decorating requirements.



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.

Level 3 (Advanced): Ice, 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 five techniques for Level 3. **All base cake boards** that sit on the table, 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 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”.

Note: A Cake Decorating Exhibit Skills Sheet must be attached to the exhibit for judging, along with your diagram of how you assembled the cake. 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 Flowers** – Daffodils, Violets, Lily, Bluebells, Daisies, Chrysanthemums, Roses, Wildflowers, 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 pg. 89 in manual 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 sea shell.

Category (h) **New and Improved Techniques and 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 the county fair.

Manual: 4-H 710 *Wilton School of Cake Decorating Reference and Idea Book*

Record Sheet: 4-H 710a-W

Exhibit Skills Sheets:

Beginner – 4-H 710Eb-W

Intermediate – 4-H 710Ei-W

Advanced – 4-H 710Ea-W



(Rev. 10/18)