

## DIVISION A – FOODS

**Creative Kitchen Award (Mixer & Food Processor)** – Member must have completed a cooking demonstration OR taken part in the Creative Cooks Contest. Must complete one foods project. Must complete both of these requirements at the County level. Participation at the State Level involves qualification at the County level. Participants must place second or higher in both if they are the only contestant.

### A-1 Foods and Nutrition

#### RULES:

1. With the new foods manuals, a member may stay in the manuals for up to three years. It is recommended that members should start with Cooking 101 and then go on to Cooking 201 to learn basic food preparation skills before taking the more advanced units.
2. Include a copy of the recipe used and attached securely to the e-Record. No commercial mixes are to be used for the base of the product. Example: boxed cake mixes for shortened cake or quick breads, cookie dough – boxed or frozen etc. If the commercial mix is an added ingredient into the product it is ok.
3. Bring food items on sturdy white paper plates and/or covered heavy cardboard in a zipper-locked bag for display of food exhibits when possible. Plates and pans will not be returned. Food items should be covered securely.
4. Only completed e-Records and canned goods will be returned.
5. If recipe in manual is used, may need to adjust for high altitude.
6. Food items that show signs of mold growth or need refrigeration would not be safe to eat at time of judging and will not be accepted.
7. Members may exhibit in one or all classes from the unit that they are enrolled in. Each exhibit will need an e-Record.
8. For those members who are exhibiting more than one item in a unit, they may copy their e-Record. Each exhibit must have an e-Record. Be sure to highlight what you are exhibiting in your e-Record.
9. Bacon is not acceptable in baked goods because the heat during the cooking process might not penetrate the meat thoroughly enough. Large pieces or chunks of cheese on or in recipes where there is a large proportion of cheese is not acceptable either.
10. Project will be evaluated on the quality of information completed in the manual and e-Record (25 percent) and quality of exhibit (75 percent).

#### Cooking 101 Unit 1 Exhibits

Exhibit will consist of the following:

- A. Completed e-Record with exhibit item recipe presented in a sturdy binder/notebook.
- B. Include the following information on the Foods and Nutrition page:
  1. Foods prepared
  2. Number of items
  3. Special Concerns
- C. Documentation of two completed learning activities from the manual in the record book.

**Members can exhibit in one or more of the following classes:**

#### Class

1. Unit 1 - No Bake Cookies - Junior
2. Unit 1 - No Bake Cookies - Intermediate
3. Unit 1 - No Bake Cookies - Senior
  - D. Four no bake cookies of one recipe that is no-bake or made using stovetop or microwave.
4. Unit 1 - Baked Bar Cookies - Junior
5. Unit 1 - Baked Bar Cookies - Intermediate
6. Unit 1 - Baked Bar Cookies - Senior
  - D. Four baked bar cookies of one recipe.
7. Unit 1 - Cookies - Junior
8. Unit 1 - Cookies - Intermediate
9. Unit 1 - Cookies – Senior
  - D. Four baked, drop, or molded cookies of one recipe. Molded cookies are also made from a stiffer dough that is molded into balls or cookie shapes by hand before baking. (Snickerdoodles are an example of molded cookies).

#### Cooking 201 Unit 2 Exhibits

All exhibits will consist of the following:

- A. Completed e-Record with exhibit item recipe presented in a sturdy binder/notebook.
- B. Include the following information on the Food and Nutrition page:
  1. Foods prepared
  2. Number of items
  3. Special concerns
- C. Documentation of one completed learning activity on food safety and one on cooking basics. These can be a demonstration, written reports or displays.

**Members can exhibit in one or more of the following classes:**

**Class**

10. Unit 2 - Quick Breads - Junior
11. Unit 2 - Quick Breads - Intermediate
12. Unit 2 - Quick Breads – Senior
  - D. One loaf quick bread any size (Not yeast bread).
13. Unit 2 - Scones - Junior
14. Unit 2 - Scones - Intermediate
15. Unit 2 - Scones – Senior
  - D. Four Scones of one recipe.
16. Unit 2 - Muffins - Junior
17. Unit 2 - Muffins - Intermediate
18. Unit 2 - Muffins – Senior
  - D. Four muffins of one recipe.

**Cooking 301 Unit 3 Exhibits**

All exhibits will consist of the following:

- A. Completed e-Record with exhibit item recipe presented in a sturdy binder/notebook.
- B. Include the following information on the Food and Nutrition page:
  1. Foods prepared
  2. Number of items
  3. Special concerns
- C. Documentation of one completed food science experiment from the manual in the e-Record.

**Shorten Cakes** are cakes that use fat for flavor and texture. Most shortened cake recipes begin by beating the fat with sugar to create air bubbles.

**Members can exhibit in one or more of the following classes:**

**Class**

19. Unit 3 - Shortened Cakes - Junior
20. Unit 3 - Shortened Cakes - Intermediate
21. Unit 3 - Shortened Cakes - Senior
  - D. One shortened cake without frosting.
22. Unit 3 - Yeast Rolls - Junior
23. Unit 3 - Yeast Rolls - Intermediate
24. Unit 3 - Yeast Rolls - Senior
  - D. Four kneaded yeast rolls of one variety and shape or four cinnamon rolls.
25. Unit 3 - Creative Yeast Bread - Junior
26. Unit 3 - Creative Yeast Bread - Intermediate
27. Unit 3 - Creative Yeast Bread - Senior
  - D. One recipe creative yeast bread, i.e. French bread, braided bread, other specialty bread.
28. Unit 3 - Party Planning - Junior
29. Unit 3 - Party Planning - Intermediate
30. Unit 3 - Party Planning – Senior
  - D. Creative exhibit (notebook) illustrating party planned by member, including theme, timeline and menu that includes one or more home-prepared foods.

**Cooking 401 Unit 4 Exhibits**

All exhibits will consist of the following:

- A. Completed e-Record with exhibit item recipe presented in a sturdy binder/notebook.
- B. Include the following information on the Foods and Nutrition page:
  1. Foods Prepared
  2. Number of times
  3. Special Concerns
- C. Documentation of one completed food science experiment from the manual in the e-Record.

**Members can exhibit in one or more of the following classes:**

**Class**

31. Unit 4 - Flatbread - Junior
32. Unit 4 - Flatbread - Intermediate
33. Unit 4 - Flatbread - Senior
  - D. Four flatbreads of one variety and shape.
34. Unit 4 - Double Crust Pie - Junior
35. Unit 4 - Double Crust Pie - Intermediate

36. Unit 4 - Double Crust Pie - Senior

D. One 8" x 9" double-crust fruit pie made with homemade fruit filling in a disposable pie tin. No canned fruit fillings.

37. Unit 4 - Celebration Meals - Junior

38. Unit 4 - Celebration Meals - Intermediate

39. Unit 4 - Celebration Meals - Senior

D. Creative exhibit (notebook) illustrating celebration meals planned by member, including budget, timeline, and menu that includes two or more homemade prepared foods.

40. Unit 5 - Outdoor Cooking and Living - Junior

41. Unit 5 - Outdoor Cooking and Living - Intermediate

42. Unit 5 - Outdoor Cooking and Living – Senior

Exhibit will consist of the following:

A. Completed e-Record presented in a sturdy binder/notebook. Include in the project story what new skills you have learned.

B. Include the following information on the Foods and Nutrition page:

1. Foods prepared
2. Location
3. Number of items
4. Special concerns

C. One of the following:

1. A box lunch of food-safe products or a representative of the product (pictures of food).
2. One cup of instant drink mix, properly packaged.
3. A piece of equipment made by the exhibitor (no larger than 3' x 3' x 3'). If exhibit is larger than these dimensions, a notebook with how and what was made can be used as the exhibit.

43. Unit 6 - Cultural & Ethnic Foods - Intermediate

44. Unit 6 - Cultural & Ethnic Foods - Senior

Exhibit will consist of the following:

A. Completed e-Record and manual that includes: Activity 1 page 11; Activity 2 page 12; Record pages 13-14, Meal Report pages 15-16 with emphasis in your story about your accomplishments presented in a sturdy binder/notebook.

B. Include the following information on the Foods and Nutrition page:

1. Foods prepared
2. Number of items
3. Special concerns

C. A food product with recipe representative of the cultural or ethnic group within the United States that you selected.

D. Exhibit will be evaluated on the quality of content in the e-Record and manual activities (50 percent) and the quality of the food product (50 percent).

**NOTE:** The food product *must* be safe to hold at room temperature during judging and display.

45. Unit 7 - Passport to Foreign Cookery - Intermediate

46. Unit 7 - Passport to Foreign Cookery - Senior

Exhibit will consist of the following:

A. Completed e-Record and a notebook with research on selected country containing 3 parts:

1. A maximum of 10 pages of research and pictures on customs relating to food habits and food sources such as crops, fishing, etc. Discussion might include food shopping habits, percent of income spent for food, how the area of the country affects diets, etc.
2. A maximum of 3 pages of other information about the country, i.e., climate, geography, political structure, religion, dress, etc.
3. A maximum of 5 pages of menus and recipes, indicating nutritional balance of a traditional meal plus page 4 in the manual presented in the binder/notebook with the other materials.

B. Include the following information on the Foods and Nutrition page:

1. Foods prepared
2. Number of items
3. Special Concerns

C. A food product with recipe that is representative of the country.

D. Exhibit will be evaluated on the quality of content in the e-Record and manual activities (50 percent) and the quality of the food product (50 percent).

**NOTE:** The food product *must* be safe to hold at room temperature during judging and display.

## A-2 Food Preservation

### RULES:

1. All foods must have been preserved since the previous fair by the 4-H member.

2. All canned products must include the following information on the label:

- a. Name of product
- b. Method of preparation (type of syrup, type pack, any additional ingredients added) as applies to product canned
- c. Method of processing (i.e., pressure canner, water bath) and pounds of pressure used if food was pressure canned

- d. Elevation at which processing was done
- e. Exact processing time
- f. Date processed

Examples:

<p><b>PEACHES</b>  ascorbic acid dip  hot pack-thin syrup  boiling water bath canned  35 minutes at 5,000 feet  September, 2021</p>	<p><b>GREEN BEANS</b>  hot pack, ½ tsp. salt  pressure canned at 12 ½  pounds  25 minutes at 5,000 feet  July, 2022</p>
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- 3. All dried foods must include the following information on the label:
  - a. Name of product
  - b. Pretreatment used, if any
  - c. Name of additional ingredients added, if any
  - d. Method of drying (oven, dehydrator, solar)
  - e. Total drying time
  - f. Date dried

Example:  
**APRICOTS**  
Ascorbic-acid-dipped  
dehydrator dried, 8 hours  
July, 2022

- 4. Standard canning jars should be used for all canned exhibits. (The brand name, such as Ball or Kerr, imprinted on the side of the jar identifies a standard jar.) All jars must have new two-piece lids. Re-useable lids and one-piece lids are not allowed. Decorative storage containers which have a rubber seal are not acceptable for canning exhibits.
- 5. While it is best to have screw bands on during transit to and from fair, they should be loosened.
- 6. Submit two jars each of jam or jelly. One jar will be opened and judged; the other will be exhibited.
- 7. All preserved foods must follow CSU or USDA recommendations. Jams and jellies should be processed in boiling water bath.
- 8. Any jars showing leaks or spoilage will not be judged.
- 9. Project will be evaluated on the quality of information completed in the manual and e-Record (25 percent) and quality of exhibit (75 percent).

**Class**

- 1. Units 1 & 2 - Freezing and Drying - Junior
- 2. Units 1 & 2 - Freezing and Drying - Intermediate
- 3. Units 1 & 2 - Freezing and Drying - Senior

Exhibit will consist of the following:

- A. Completed e-Record presented in a sturdy binder/notebook.
- B. Include the following information on the Food Preservation page:
  - 1. Date
  - 2. Name of product
  - 3. Amount
  - 4. Preparation Method
  - 5. Preservation or processing method used

C. Two of the following:

- 1. Packaging for freezing and explanation of use.
- 2. Rotation plan for using foods in the freezer.
- 3. Six rolls of fruit leather or six strips of jerky. Jerky recipes must use Colorado State University recommended procedures. Deer and elk meat are to include a copy of test results for Chronic Wasting Disease. (CWD test mandatory, and a copy placed in binder/notebook.)
- 4. One-half cup of dried fruit.
- 5. One-half cup of dried vegetables.
- 6. one-half cup of mixed vegetables.

D. A copy of the recipe must be attached to ensure that the product is safe.

- 4. Unit 3 - Boiling Water Canning - Junior
- 5. Unit 3 - Boiling Water Canning - Intermediate
- 6. Unit 3 - Boiling Water Canning - Senior

Exhibit will consist of the following:

- A. Completed e-Record presented in a sturdy binder/notebook.

B. Include the following information on the Food Preservation page:

1. Date
2. Name of product
3. Amount
4. Preparation Method
5. Preservation or processing method used

C. Any three of the following:

1. Two jars of canned fruits (different kind of fruit in each jar).
2. One jar of tomato sauce.
3. One jar of pickled fruit or vegetable, including chutney.
4. Two jars of jelly (both must be the same product).
5. Two jars of jam, conserves, fruit butters, preserves, and marmalades (both must be the same product)
6. One jar of pickled relish or salsa.

D. A copy of the recipe must be attached to ensure that the product is safe.

7. Unit 4 - Pressure Canning - Intermediate

8. Unit 4 - Pressure Canning - Senior

Exhibit will consist of the following:

A. Completed e-Record presented in a sturdy binder/notebook.

B. Include the following information on the Food Preservation page:

1. Date
2. Name of product
3. Amount
4. Preparation Method
5. Preservation or processing method used

C. Three of the following:

1. One jar of canned vegetables.
2. One jar of spaghetti sauce without meat.
3. One jar of canned dried beans.
4. One jar of tomato sauce.
5. One jar of canned meat.
6. One jar of canned meat sauces (example: spaghetti sauce with meat, chile con carne).

D. A copy of the recipe must be attached to ensure that the product is safe.

**Champion Foods \$5.00**

**Reserve Champion Foods \$2.50**

## **DIVISION B – CAKE DECORATING**

1. Cake should be placed on a very firm, disposable surface (foam core, strong cardboard, plywood, particle board etc.), cut parallel to the shape of the cake and no more than 1½” on each side from the base of the border (not the cake). The surface should be covered. Freezer paper is not advised because it absorbs grease. The cake board must be covered with a food safe material – such as aluminum foil. If you use a decorative or gift wrap paper or fabric, it must be covered in food quality plastic wrap.

2. It is recommended that members learn the basic cake decorating skills included in Units 1-3 before taking any of the more advanced units. Youth may then select the unit which includes the skills they wish to learn. Units 4-6 do not have to be taken in order as numbered and are for Juniors, Intermediates and Seniors. Units 7-9 do not have to be taken in order as numbered and are for Intermediates and Seniors. Units 10-12 are for Senior members only.

3. Real cakes are required for Units 1-6. Cake forms are preferred for exhibits in Units 7-10, as they hold up better under fair conditions.

4. Once a 4-H member has received a Colorado State Fair placing in the top 10 or a Grand Champion, he or she need to move to another unit because the skills have already been mastered. Also, if a member repeats a unit, he or she must show what new skill was learned.

5. No non-edible material can be used in units 1-6.

6. Lower units (1-3) should not use Royal Icing or Rolled Fondant as the base frosting. No Fondant decorations can be used in Units 1, 2 or 3. Only required tip work can be used in Units 2 and 3.

7. Exhibits requiring over a 2' by 2' exhibit area must be checked with the Superintendent.

8. Cakes will **not** be cut for judging.

9. Real cakes are required for all four required cakes and cupcake batter in Units 1-6. At least 2 of the cakes need to be real in Units 7-

10. In Unit 8, at least 2 of the 4 must be real cakes.

10. Unit 11 is molds, and 3 molds are required plus the exhibit mold for a total of 4.

11. Unit 12 – 75% of the judging will be on the notebook.

12. All cakes require a bottom border.

13. Definition of two layered cake is, two of the same size cakes placed on top of each other. This is used for Units 3, 7, 8, & 9.

14. Project will be evaluated on the quality of information completed in the manual and e-Record (25 percent) and quality of exhibit (75 percent).

**Class**

1. Unit 1 – Edible Cake Decorating - Junior
2. Unit 1 – Edible Cake Decorating - Intermediate
3. Unit 1 – Edible Cake Decorating - Senior

Exhibit will consist of the following:

- A. Completed Cake Decorating e-Record presented in a sturdy binder/notebook.
- B. Include the following information in the Cake Decorating e-Record on the four required cakes plus the exhibit cake (TOTAL OF 5) (All 5 cakes must be real):
  1. occasion for use
  2. real cakes
  3. size or shape
  4. techniques used
  5. edible materials used
  6. cost to buy similar cake
  7. any problems you had

**Be sure to put the cost of your 4 cakes and exhibit cake on the expense page in the e-Record.**

- C. Include photos or drawings of the 4 required cakes in addition to photos of you working on your project in the record photo page.
  - D. One decorated single layer real cake (8", 9" or 10" round or square, or 9"x 13" rectangle cake) using only edible materials (for example: candies, pretzels, and coconut should be used to create a design). A real cake, no cake forms, should be used for exhibit in Unit 1. No decorator tips are allowed in this unit. NO fondant may be used for decorations or base icing on the cake. One fourth of the top of cake should be visible to show smooth base. No royal icing can be used as icing or decorations on the cake. No non-edible material can be used in units 1-6.
  - E. Bottom Base Border required.
4. Unit 2 – Single Layered Cake - Junior
  5. Unit 2 – Single Layered Cake - Intermediate
  6. Unit 2 – Single Layered Cake - Senior

Exhibit will consist of the following:

- A. Completed Cake Decorating e-Record presented in a sturdy binder/notebook.
- B. Include the following information in the Cake Decorating e-Record on the four required cakes plus the exhibit cake (TOTAL OF 5) (All 5 cakes must be real cakes):
  1. occasion for use
  2. real cakes
  3. size or shape
  4. techniques used
  5. tips used and where
  6. cost to buy similar cake
  7. any problems you had

**Be sure to put the cost of your 4 cakes and exhibit cake on the expense page in the e-Record.**

- C. Include photos or drawings of the 4 required cakes in addition to photos of you working on your project in the record photo page.
  - D. One decorated single layer real cake (8", 9" or 10" round or square or 9"x13' rectangle cake pan) using a leaf, star and round tips. One fourth of the top of cake should be visible to show smooth base. (No fondant or royal icing may be used as icing or decorations on the cake.) Only required tip work can be used in Unit 2. No non-edible decorations can be used in units 1-6. Do not use flowers made on a flower nail or materials other than frosting in decorations. No cake forms can be used.
  - E. Bottom Base Border is required.
7. Unit 3 – Two Layered Cake - Junior
  8. Unit 3 – Two Layered Cake - Intermediate
  9. Unit 3 – Two Layered Cake - Senior

Exhibit will consist of the following:

- A. Completed Cake Decorating e-Record presented in a sturdy binder/notebook.
- B. Include the following information in the Cake Decorating e-Record on the four required cakes plus the exhibit cake (TOTAL OF 5) (All 5 cakes must be real cakes.):
  1. occasion for use
  2. size or shape
  3. real cakes
  4. techniques used
  5. tips used and where
  6. cost to buy similar cake

7. any problems you had

**Be sure to put the cost of your 4 cakes and exhibit cake on the expense page in the e-Record.**

C. Include photos or drawings of the 4 required cakes in addition to photos of you working on your project in the record photo page.

D. One decorated two-layer real cake (8", 9" or 10" round or square) using 3-5 different types of tips in decorating. You must use the round, star and leaf tips, but may also use other tips, if you choose. Spatula and brush striping and figure piping are optional. One fourth of the top of cake should be visible to show smooth base. Do not use flowers made on a flower nail or materials other than frosting. No fondant or royal icing may be used as icing or decorations on the cake. Only required tip work can be used in Unit 3. No non-edible material can be used in units 1-6.

E. Bottom Base Border is required.

F. Side trim required on Exhibit Cake and on at least two practice cakes.

10. Unit 4 – Character Cakes - Junior

11. Unit 4 - Character Cakes - Intermediate

12. Unit 4 - Character Cakes - Senior

Exhibit will consist of the following:

A. Completed Cake Decorating e-Record presented in a sturdy binder/notebook.

B. Include the following in the Cake Decorating e-Record on the three required character cakes plus the exhibit cake (TOTAL OF 4) (All 4 character cakes must be real cakes):

1. occasion for use

2. shape

3. real character cakes

4. techniques used

5. tips used and where

6. cost to buy similar cake

7. any problems you had

**Be sure to put the cost of your three cakes and exhibit cake on the expense page in the e-Record.**

C. Include photos or drawings of the 4 required cakes in addition to photos of you working on your project in the record photo page.

D. One decorated character cake (an entire cake which resembles the shape of a character or object made without cutting and other than a classic square, round, oblong, heart, hexagon, oval or petal cake shape). Three-dimensional cakes are acceptable. The cake is to be primarily decorated with the star tip or other tips appropriate to the design. Fondant or royal icing can be used only for decorations. No non-edible material can be used in units 1-6.

E. Bottom Base Border that frames the cake is required.

13. Unit 5 – Themed Cupcakes - Junior

14. Unit 5 - Themed Cupcakes - Intermediate

15. Unit 5 - Themed Cupcakes - Senior

Exhibit will consist of the following:

A. Completed Cake Decorating e-Record presented in a sturdy binder/notebook.

B. Include the following information in the Cake Decorating e-Record a minimum of three batches of cupcakes (can either be themed, stacked or character), plus the exhibit cupcakes, for a minimum of 4 baking and decorating experiences (TOTAL OF 4):

1. occasion for use

2. size or shape

3. four batches of cupcakes

4. techniques used

5. tips used and where

6. edible materials used

7. cost to buy similar cupcakes

8. any problems you had

**Be sure to put the cost of your three cupcake batches and exhibit cupcake on the expense page in the e-Record.**

A. Include photos or drawings of the 4 required batches in addition to photos of you working on your project in the record photo page. Write a short explanation of what you did and what you learned with each batch you decorated.

B. A minimum of 3 and a maximum of 6 regular size (2 ¾") cupcakes in liners. Cupcakes should be decorated using frosting and edible materials. Fondant and royal icing can be used only for decorations. Cupcakes should be of a similar theme, meaning that there is a central idea between all the cupcakes (example: animal theme; flower theme; Disney character cupcakes do not have to be all the same). Place each decorated cupcake in a disposable muffin tin or a disposable container that matches the theme and is no larger than 10-inch round (example: tea cups, ice cream cones, etc.) Frosting must cover the cupcake and provide a base for decorations. ¼ frosting must be visible on at least one cupcake. Spatula painting and brush striping are optional. Please label with the Exhibitor name and county. No non-edible materials can be used.

16. Unit 5 – Stacked Cupcakes - Junior

17. Unit 5 - Stacked Cupcakes - Intermediate

18. Unit 5 - Stacked Cupcakes - Senior

Exhibit will consist of the following:

A. Completed Cake Decorating e-Record presented in a sturdy binder/notebook.

B. Include the following information in the Cake Decorating e-Record on the three required batches of cupcakes (can either be themed, stacked or character), plus the exhibit cupcakes, for a minimum of 4 baking and decorating experiences. One batch = 12 cupcakes. (TOTAL OF 4):

1. occasion for use
2. size or shape
3. four batches of cupcakes
4. techniques used
5. tips used and where
6. edible materials used
7. cost to buy similar cupcakes
8. any problems you had

**Be sure to put the cost of your three cupcake batches and exhibit cupcake on the expense page in the e-Record.**

C. Include photos or drawings of the 4 required batches of cupcakes in addition to photos of you working on your project in the record photo page. Write a short explanation of what you did and what you learned with each batch you decorated.

D. A minimum of 4 and a maximum of 8 cupcakes creating one design where cupcakes are stacked on top of each other and decorated. (Experiment with using mini cupcakes and regular sized cupcakes when stacking). Non-visible supports can be used to hold stacked cupcakes. Cupcakes are decorated using frosting and edible materials. Frosting must cover the cupcake and provide a base for decorations.  $\frac{1}{4}$  Frosting must be visible on at least one cupcake. Fondant and royal icing can be used for decorations only. Cupcakes should be secured to a sturdy board (foam core, cardboard, plywood, particle board, etc.) and secured with frosting for display. Board size should be appropriate to design (use guideline for cakes – maximum of 9”X13” or a 14” round). Spatula painting and brush striping are optional. No nonedible materials can be used. Cupcakes can be stacked 2 but not more than 4 high with a maximum of 8 cupcakes total for the design. A variety of sizes is allowed and encouraged.

19. Unit 5 – Character Cupcakes - Junior

20. Unit 5 - Character Cupcakes - Intermediate

21. Unit 5 - Character Cupcakes - Senior

Exhibit will consist of the following:

A. Completed Cake Decorating e-Record presented in a sturdy binder/notebook.

B. Include the following information in the Cake Decorating e-Record on the three required batches of cupcakes (can either be themed, stacked or character), plus the exhibit cupcakes for a minimum of four baking and decorating experiences. One batch = 12 cupcakes (TOTAL of 4):

1. occasion for use
2. size or shape
3. four batches of cupcakes
4. techniques used
5. tips used and where
6. edible materials used
7. cost to buy similar cupcakes
8. any problems you had

**Be sure to put the cost of your three cupcake batches and the exhibit cupcake on the expense page in the e-Record.**

C. Include photos or drawings of the 4 required batches of cupcakes in addition to photos of you working on your project in the record photo page. Write a short explanation of what you did and what you learned with each batch you decorated.

D. Character Cupcakes are multiple individually decorated cupcakes that come together to create the character. That is, if a cupcake is removed, the design or character will be ruined. Another way to describe character cupcakes is any design that cannot be displayed in a cupcake pan as individual cupcakes. The design should be one dimension – no stacking. Cupcakes are decorated using frosting and edible materials. Spatula painting and brush striping are optional. Frosting must cover the cupcake and provide a base for decorations.  $\frac{1}{4}$  frosting must be visible on at least one cupcake. Fondant and royal icing can be used only for decorations. The character must be displayed on one cake board (foam core, strong cardboard, plywood or particle board, etc.) with a maximum size of 9”x13” or 14” round. No non-edible materials can be used.

22. Unit 5 – Decorated Themed Cookies - Junior

23. Unit 5 – Decorated Themed Cookies - Intermediate

24. Unit 5 – Decorated Themed Cookies - Senior

Exhibit will consist of the following:

A. Completed Cake Decorating e-Record presented in a sturdy binder/notebook.

B. Include the following information in the Cake Decorating e-Record on the required three batches of cookies plus your exhibit cookies (TOTAL of 4). One batch = 12 cookies.

1. occasion for use
2. size or shape
3. three batches of cookies

4. techniques used
5. tips used and where
6. edible materials used
7. cost to buy similar cookies
8. any problems you had

**Be sure to put the cost of your three cookie batches and the exhibit cookies on the expense page in the e-Record.**

C. Include photos or drawings of the four required batches of cookies in addition to photos of you working on your project in the record photo page. Write a short explanation of what you did and what you learned with each batch you decorated.

D. A minimum of 3 and maximum of 6 regular size (3 inches) cookies displayed on a disposable base no larger than 12 inches, labeled with the Exhibitors name and county. Cookies should be of a similar design or theme. Cookies are decorated using frosting and edible materials. Spatula painting and brush striping are optional. Base Frosting – poured icing, buttercream, royal icing, run-in sugar – must cover the cookie and provide a base for decorations. One-fourth frosting must be visible on at least one cookie. Fondant may be used only for decorations.

25. Unit 5 – Decorated Stacked Cookies – Junior
26. Unit 5 – Decorated Stacked Cookies – Intermediate
27. Unit 5 – Decorated Stacked Cookies – Senior

Exhibit will consist of the following:

A. Completed Cake Decorating e-Record presented in a sturdy binder/notebook.

B. Include the following information in the Cake Decorating e-Record on the required three batches of cookies plus your exhibit cookies (TOTAL of 4). One batch = 12 cookies.

1. occasion for use
2. size or shape
3. three batches of cookies
4. techniques used
5. tips used and where
6. edible materials used
7. cost to buy similar cookies
8. any problems you had

**Be sure to put the cost of your three cookie batches and the exhibit cookies on the expense page in the e-Record.**

C. Include photos or drawings of the four required batches of cookies in addition to photos of you working on your project in the record photo page. Write a short explanation of what you did and what you learned with each batch you decorated.

D. Cookies stacked on top of each other and decorated to create one design or theme that is a minimum of 6 inches and maximum of 12 inches in height. Cookies may vary in size according to the type of stacking being done. Cookies should be secured to a sturdy covered board for display not to exceed 12 x 12 inches. Cookies are decorating using frosting and edible materials. Fondant may be used only for decorations.

28. Unit 5 – Decorated Cookie Construction – Junior
29. Unit 5 – Decorated Cookie Construction – Intermediate
30. Unit 5 – Decorated Cookie Construction – Senior

Exhibit will consist of the following:

A. Completed Cake Decorating e-Record presented in a sturdy binder/notebook.

B. Include the following information in the Cake Decorating e-Record on the required three batches of cookies plus your exhibit cookie structure (TOTAL of 3).

1. occasion for use
2. size or shape
3. three batches of cookies
4. techniques used
5. tips used and where
6. edible materials used
7. cost to buy similar cookies
8. any problems you had

**Be sure to put the cost of your three cookie structures and the exhibit cookies on the expense page in the e-Record.**

C. Include photos or drawings of the three required batches of cookies in addition to photos of you working on your project in the record photo page. Write a short explanation of what you did and what you learned with each batch you decorated.

D. A cookie structure that is no more than 11 inches square and a maximum height of 20 inches. The structure should be placed on a sturdy covered board not to exceed 14 x 14 inches and labeled with the Exhibitors name and county. The structure may be placed in a “glass” case for display. Structure is decorated using frosting and edible materials. Fondant may be used for decorations.

31. Unit 6 – Cut-Up Cakes - Junior
32. Unit 6 – Cut-Up Cakes - Intermediate
33. Unit 6 – Cut-Up Cakes - Senior

Exhibit will consist of the following:

A. Completed Cake Decorating e-Record presented in a sturdy binder/notebook.

B. Include the following in the Cake Decorating e-Record on the three required cut-up cakes plus the exhibit cake (TOTAL OF 4) (All 4 cut-up cakes must be real cakes):

1. occasion for use
2. size or shape
3. real cut-up cakes
4. pattern(s) used
5. techniques used
6. tips used and where
7. edible materials used
8. cost to buy similar cake
9. any problems you had

**Be sure to put the cost of your 4 cakes and exhibit cake on the expense page in the e-Record.**

C. Include photos or drawings of the 4 required cakes in addition to photos of you working on your project in the record photo page. Patterns or diagrams for all required cakes must be included in e-Record. Be sure to include photos or drawings of the steps in your process.

D. One decorated cup-up cake using three different types of decorator tips (not different sizes of the same tips). (Edible materials may also be used, non-edible materials cannot be used to decorate.) Cake board (foam core, strong cardboard, plywood or particle board, etc.) must be cut parallel to the shape of the cake. 14" x 14" base for a 12" x 12" x 12" cake size. Non-edible internal supports are allowed but must not show. No non-edible materials can be used.

E. Bottom Base Border required.

34. Unit 7 – Flat Surface and Nail Flowers - Intermediate

35. Unit 7 – Flat Surface and Nail Flowers - Senior

Exhibit will consist of the following:

A. Completed Cake Decorating e-Record presented in a sturdy binder/notebook.

B. Include the following in the Cake Decorating e-Record on the three required cakes plus the exhibit cake (TOTAL OF 4) (At least 2 of the 4 must be real cakes):

1. occasion for use
2. size or shape
3. cake or cake form (at least 2 real cakes)
4. techniques used
5. tips used and where
6. cost to buy similar cake
7. any problems you had

**Be sure to put the cost of your three cakes and exhibit cake on the expense page in the e-Record.**

C. Include photos or drawings of the 4 required cakes in addition to photos of you working on your project in the record photo page.

D. One two-layered 8, 9 or 10-inch cake or cake form using a minimum of: one flat surface flower, one flower made on a flat flower nail, one border and one side trim learned in this unit. Texturing is optional. No Fondant.

E. Side trim is required.

F. Bottom Base Border required.

36. Unit 8 – Fondant - Intermediate

37. Unit 8 – Fondant - Senior

Exhibit will consist of the following:

A. Completed Cake Decorating e-Record presented in a sturdy binder/notebook.

B. Include the following in the Cake Decorating e-Record on the three cakes plus the exhibit cake (TOTAL OF 4) (At least 2 of the 4 must be real cakes and all covered in fondant). Exhibit cake must be covered with fondant:

1. occasion for use
2. size or shape
3. cake or cake form (at least 2 real cakes and 2 covered with fondant): Exhibit cake must be covered with fondant.
4. techniques used
5. tips used and where
6. cost to buy similar cake
7. any problems you had

**Be sure to put the cost of your three required cakes and exhibit cake on the expense page in the e-Record.**

C. Include photos or drawings of the 4 required cakes in addition to photos of you working on your project in the record photo page.

D. One decorated two-layered cake or cake form 8, 9 or 10-inches round or square covered in fondant and decorated using fondant and gum paste decorations.

E. Bottom Base Border required.

38. Unit 9 – Lily Nail Flowers - Intermediate

39. Unit 9 – Lily Nail Flowers - Senior

Exhibit will consist of the following:

- A. Completed Cake Decorating e-Record presented in a sturdy binder/notebook.
- B. Include the following information in the Cake Decorating e-Record on the three required cakes plus the exhibit cake (TOTAL OF 4) (At least 2 of the 4 cakes must be real, and the exhibit cake must have a lily nail flower on them):
  - 1. occasion for use
  - 2. size or shape
  - 3. cake or cake form (at least 2 real cakes)
  - 4. techniques used
  - 5. tips used and where
  - 6. cost to buy similar cake
  - 7. any problems you had
- C. Include photos or drawings of the 4 required cakes in addition to photos of you working on your project in the record photo page.
- D. One decorated two-layered 8, 9 or 10-inch cake or cake form using an example of string work and a flower made on a lily flower nail and a side trim. Texturing is optional.
- E. String work (cornelli, sota or applique lace, etc.) required. Writing is not string work.
- F. Bottom Base Border required.

40. Unit 10 – Tiered Cakes - Seniors Only

Exhibit will consist of the following:

- A. Completed Cake Decorating e-Record presented in a sturdy binder/notebook.
- B. Include the following in the Cake Decorating e-Record on the three required cakes plus the exhibit cake (TOTAL OF 4) (At least 2 of the 4 must be real cakes) Forms are preferred for the Exhibited Cake:
  - 1. occasion for use
  - 2. size or shape
  - 3. cake or cake form (at least 2 real cakes)
  - 4. techniques used
  - 5. tips used and where
  - 6. cost to buy similar cake
  - 7. any problems you had
- C. Include photos or drawings of the 4 required cakes in addition to photos of you working on your project in the record photo page. Write a short explanation of what you did and what you learned with each cake you decorated.
- D. One decorated cake or cake form of three or more tiers of graduated sizes, using supports. Separator plates and pillars may be used but are not required.
- E. Bottom Base Border required.

41. Unit 11 – Molds - Seniors Only

Exhibit will consist of the following:

- A. Completed Cake Decorating e-Record presented in a sturdy binder/notebook.
- B. Include the following in the Cake Decorating e-Record on the three required molded items plus the exhibit item (TOTAL OF 4). Mold and shape at least three different edible materials (fondant, gum paste, molding chocolate, candy melts, sugar, cereal bases covered in fondant, etc.) See manual.
  - 1. occasion for use
  - 2. molded materials (at least three different molding or shaping materials)
  - 3. molds used (mold at least three different edible molds)
  - 4. techniques used
  - 5. tips used and where
  - 6. edible materials other than molding
  - 7. cost of materials
  - 8. any problems you had
- C. Include photos or drawings of the 3 molded items in addition to photos of you working on your project in the record photo page. Write a short explanation of what you did and what you learned with each molded or shaped item you decorated.
- D. One molded or shaped object may be on a decorated cake, a cake form or an independent display case (no larger than 10 inches) to protect the item from harm.

42. Unit 12 – Create Your Own - Seniors Only

Exhibit will consist of the following:

- A. Completed Cake Decorating e-Record presented in a sturdy binder/notebook.
- B. A detailed notebook describing your project including your goals, plans, accomplishments and your evaluation of results. You may use pictures or any records you have kept to provide evidence of your accomplishments. This notebook is considered to be your main project exhibit and will count for 75 percent of the scoring. If an item was made as a part of your project, a sample may be displayed as further evidence of the quality of your project. Notebook will be displayed. The display notebook and optional item must not require over a 2'x2' area or consist of more than three items.

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