

D-2 CAKE DECORATING

Project Exhibit Rules:

- A. 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 must be 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 decorative or gift wrap paper or fabric, it must be covered in food quality plastic wrap.
- B. 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 the order as numbered and are for Juniors, Intermediates, and Seniors. **Units 7-9 do not have to be taken in the order as numbered and are for Intermediates and Seniors. Units 10-12 are for Senior members only.**
- C. **Real** cakes are required for Units 1-6. Cake forms are preferred for exhibits in Units 7-10, as they hold up better under state fair conditions.
- D. Once a 4-H member has received a placing in the top 10 or a grand champion, they need to move to another unit because the skills in that unit have already been mastered. Also, if a member repeats a unit, they must show what new skill was learned.
- E. **No non-edible decorations can be used in Units 1-6.**
- F. Lower Units (1-3) in Cake Decorating 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.
- G. If your exhibit requires over 2' x 2' in exhibit area, you **must** check with the superintendent.
- H. Cakes will **not** be cut for judging.
- I. 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 cakes must be real cakes.
- J. Unit 11 is for molds and three molds are required plus the exhibit mold for a total of 4.
- K. In Unit 12, 75 percent of the judging will be on the notebook.
- L. **All cakes require a bottom border.**
- M. The definition of a 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.
- N. Cakes qualifying for state fair may be remade. Remade cakes must use the same design as the cake judged at the county level.

FOR UNITS 1-3 CLASSES

All exhibits will consist of the following e-Record information (A, B, C) along with each unit's additional requirements (D, E, F).

- 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. edible materials used
6. cost to buy similar cake
7. any problems you had

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

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

EDIBLE CAKE DECORATING—UNIT 1

- Class 1301 Edible Cake Decorating Unit 1 Jr.
Class 1302 Edible Cake Decorating Unit 1 Int.
Class 1303 Edible Cake Decorating Unit 1 Sr.

All exhibits will consist of the following along with the e-Record (A, B, and C above):

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.**

SINGLE LAYERED CAKE—UNIT 2

- Class 1304 Single Layered Cake Unit 2 Jr.
Class 1305 Single Layered Cake Unit 2 Int.
Class 1306 Single Layered Cake Unit 2 Sr.

All exhibits will consist of the following along with the e-Record (A, B, and C above):

D. One decorated single layered **real** cake (8", 9" or 10" round or square or 9" x 13" 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 candy, etc., for decoration).** **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 required.**

TWO LAYERED CAKE—UNIT 3

- Class 1307 Two Layered Cake Unit 3 Jr.
Class 1308 Two Layered Cake Unit 3 Int.
Class 1309 Two Layered Cake Unit 3 Sr.

All exhibits will consist of the following along with the e-Record (A, B, and C above):

D. One decorated two-layered **real** cake (8", 9" or 10" round or square) using three to five 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 decorations can be used in units 1-6.**

E. **Bottom Base Border required.**

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

CHARACTER CAKES—UNIT 4

Class 1310 Character Cakes Unit 4 Jr.

Class 1311 Character Cakes Unit 4 Int.

Class 1312 Character Cakes Unit 4 Sr.

All exhibits 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 character cakes plus the exhibit (**TOTAL of 4**) (All four 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 in the expense page in the e-Record.

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

D. One decorated character cake pan (an entire cake which resembles the shape of a character or object made without cutting or stacking and other than a classic square, round, oblong, heart, hexagon, oval or petal cake shape). Three-dimensional cakes are acceptable. The cake should be placed on a board that is cut to the shape of the character. The board must be cut 1½” from the base of the border, not the cake. 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 decorations can be used in units 1–6.**

E. A defined bottom base border that frames the cake is required for any smooth icing. Defined borders should be included if it finishes the overall aesthetic of the character (i.e. grass around an animal). Otherwise, all tip work should be completed to the cake board.

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

UNIT 5 SMALL TREATS

FOR THEMED, STACKED, AND CHARACTER CUPCAKES CLASSES

All exhibits will consist of the following e-Record information (A, B, C) along with each unit’s additional requirements (D).

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 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 exhibit cupcakes on the expense page in the e-Record.

C. Include photos or drawings of the four 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.

THEMED CUPCAKES—UNIT 5

Class 1313 Themed Cupcakes Unit 5 Jr

Class 1314 Themed Cupcakes Unit 5 Int.

Class 1315 Themed Cupcakes Unit 5 Sr.

All exhibits will consist of the following along with the e-Record (A, B, and C above):

D. A minimum of 3 and a maximum of 6 regular size (2 ¾ inches) 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 (for example, animal theme or flower theme;

Disney characters 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: teacups, ice cream cones, etc.). Frosting must cover the cupcake and provide a base for decorations. Spatula painting and brush striping are optional. Please label with the Exhibitor name and county. No non-edible decorations can be used.

STACKED CUPAKES—UNIT 5

Class 1316 Stacked Cupcakes Unit 5 Jr.

Class 1317 Stacked Cupcakes Unit 5 Int.

Class 1318 Stacked Cupcakes Unit 5 Sr.

All exhibits will consist of the following along with the e-Record (A, B, and C above):

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. 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” x 13” or a 14” round.) Spatula painting and brush striping are optional. No non-edible decorations 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.

CHARACTER CUPCAKES—UNIT 5

Class 1319 Character Cupcakes Unit 5 Jr.

Class 1320 Character Cupcakes Unit 5 Int.

Class 1321 Character Cupcakes Unit 5 Sr.

All exhibits will consist of the following along with the e-Record (A, B, and C above):

D. Regular or mini-sized cupcakes or a combination may be used to create a character.

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.** The 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. 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” x 13” or 14” round cut to the shape of the design. No non-edible decorations can be used.

FOR THEMED AND STACKED COOKIE CLASSES

All exhibits will consist of the following e-Record information (A, B, C) along with each unit’s additional requirements (D).

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 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.

DECORATED THEMED COOKIES—UNIT 5

Class 1322 Decorated Themed Cookies Unit 5 Jr.

- Class 1323 Decorated Themed Cookies Unit 5 Int.
Class 1324 Decorated Themed Cookies Unit 5 Sr.

All exhibits will consist of the following along with the e-Record (A, B, and C above):

- D. A minimum of 3 and maximum of 6 regular size (approximately 3 inch) 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 painting are optional. Base Frosting – poured icing, buttercream, royal icing, run-in sugar – must cover the cookie and provide a base for decorations. Fondant may be used only for decorations.

DECORATED STACKED COOKIES—UNIT 5

- Class 1325 Decorated Stacked Cookies Unit 5 Jr.
Class 1326 Decorated Stacked Cookies Unit 5 Int.
Class 1327 Decorated Stacked Cookies Unit 5 Sr.

All exhibits will consist of the following along with the e-Record (A, B, and C above):

- 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 decorated using icing and edible materials. Fondant may be used only for decorations.

DECORATED COOKIE CONSTRUCTION—UNIT 5

- Class 1328 Decorated Cookie Construction Unit 5 Jr.
Class 1329 Decorated Cookie Construction Unit 5 Int.
Class 1330 Decorated Cookie Construction Unit 5 Sr.

All exhibits 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 cookie structures 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 exhibit cookie structure in 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.

CUT-UP CAKES—UNIT 6

Class 1331 Cut-Up Cakes Unit 6 Jr.

Class 1332 Cut-Up Cakes Unit 6 Int.

Class 1333 Cut-Up Cakes Unit 6 Sr.

All exhibits will consist of the following:

- . Completed Cake Decorating e-Record presented in a sturdy binder/notebook.
- A. Include the following information 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):
 - a. occasion for use
 - b. size or shape
 - c. real cut-up cakes
 - d. **pattern(s) used**
 - e. techniques used
 - f. tips used and where
 - g. edible materials used
 - h. cost to buy similar cake
 - i. any problems you had

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

- B. Include photos or drawings of the four required cakes in addition to photos of you working on your project in the record photo page. **Pattern(s) or diagrams for all required cakes must be included in the e-Record. Be sure to include photos or drawings of the steps in your process.**
- C. One decorated cut-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, no larger than a 20” x 20” base. Non-edible internal supports are allowed but must not show. No non-edible decorations can be used.
- D. **Bottom base border required.**

FLAT SURFACE AND NAIL FLOWERS—UNIT 7

Class 1334 Flat Surface and Nail Flowers Unit 7 Int.

Class 1335 Flat Surface and Nail Flowers Unit 7 Sr.

All exhibits 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 of 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 four 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" 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. No Fondant.
- E. **Side trim is required.**
- F. **Bottom Base Border is required.**

FONDANT—UNIT 8

Class 1336 Fondant Unit 8 Int.

Class 1337 Fondant Unit 8 Sr.

All exhibits 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 of the three cakes plus the exhibit (**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 in 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 four 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" round or square covered in fondant and decorated using fondant and gum paste decorations.
- E. **Bottom Base Border required.**

LILY NAIL FLOWERS—UNIT 9

Class 1338 Lily Nail Flowers Unit 9 Int.

Class 1339 Lily Nail Flowers Unit 9 Sr.

All exhibits 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 of 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 four required cakes in addition to photos of you working on your project in the record photo page.
- D. One decorated two-layered 8", 9", 10" 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, sofa or applique lace, etc.) required. Writing is not string work.**
- F. **Bottom base border is required.**

TIERED CAKES—UNIT 10 (SENIORS ONLY)

Class 1340 Tiered Cakes Unit 10 Sr.

All exhibits 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 of 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 four 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 is required.**

MOLDS—UNIT 11 (SENIORS ONLY)

Class 1341 Molds Unit 11 Sr.

All exhibits will consist of the following:

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

- B. Include the following information in the Cake Decorating e-Record of 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. molding 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 three 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.

CREATE YOUR OWN—UNIT 12 (SENIORS ONLY)

Class 1342 Create Your Own Unit 12 Sr.

All exhibits 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 that provide evidence of your accomplishments. This notebook is your main project exhibit and will count for 75 percent of the scoring. If an item was made as 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'x 2' area or consist of more than three items.**