



# 4-H CAKE DECORATING RECORD

(Units 1- 7)

Name \_\_\_\_\_ Birthdate \_\_\_\_\_

Address \_\_\_\_\_  
(Street, Box Number or Route) (Town or City) (Zip Code)

Club \_\_\_\_\_ County \_\_\_\_\_

Unit \_\_\_\_\_ Years Enrolled in this Unit \_\_\_\_\_ Years in Cake Decorating \_\_\_\_\_

\_\_\_\_\_  
Parents Signature / Date

\_\_\_\_\_  
Leaders Signature / Date

1. Report your experiences in this Cake Decorating project by telling about each cake decorated.

a. Exhibit Cake

1. What special techniques did you use on this cake? (Striping, supports, crumb frosting, etc.)

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

2. What tubes were used and how? (Units 2 through 7)

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

3. What problems did you encounter with this cake, if any?

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

4. Compare the cost of your cake with a similar one that could be purchased.

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5. Non-edible items are allowed in units 6 and 7. Describe what non-edible items, if any, you have used, and why.

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2. Story: Tell about some of the other things you did in your project this year. What did you learn? What did you enjoy most? Did you have any problems? How did you overcome them? Did anything interesting, funny, or dramatic happen in connection with this project? Did you use cake decorating skills on foods other than cakes? Did you teach others to do cake decorating through demonstrations, talks, or examples?

	Cake B	Cake C
Occasion for Use		
Size or Shape		
Cake or Cake Form		
Techniques Used		
Non-edible items used (Allowed in Units 6 & 7)		
Tubes Used and Where		
1.		
2.		
3.		
4.		
Cost to Make Cake		
Cost to Buy a Similar Cake		

Pictures or diagrams of Cakes B and C:

	Cake D	Cake E
Occasion for Use		
Size or Shape		
Cake or Cake Form		
Techniques Used		
Non-edible items used (Allowed in Units 6 & 7)		
Tubes Used and Where		
1.		
2.		
3.		
4.		
Cost to Make Cake		
Cost to Buy a Similar Cake		

Pictures or diagrams of Cakes D and E: