



Cake Decorating

Cakes (all classes except Div. 432 Class 3) may be edible or have a Styrofoam or pan base.

The decorated cakes will be judged by the food judges and they will choose one Grand and Reserve from all Cake Decorating entries. Frozen cakes must be completely thawed at entry time. Each exhibitor may have one exhibit from each class, but may enter in only one unit. Units are progressive and exhibitors may not go back to previous units.

Unit 1 Division 430

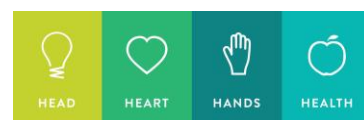
Specify on a 3" x 5" card occasion for cake, tip(s) name and tip(s) number used, techniques used and number of years in cake decorating.

- Class 1 One layer decorated cake using two decorating tips.
- Class 2 Three cupcakes using two tips or less (can use other edible decorations in/instead/and of decorator tips).
- Class 3 Novelty Cake using character or shaped pan, two decorating tips
- Class 4 Sample Cake Board demonstrating at least 1 technique from 3 different categories.
Category A: Basic Borders – dots, balls, stars, rosettes, shells or zigzag. **(Each border should be 4" long)**
Category B: Message – printed, may use round or star tips. **(The message should read "Happy Birthday")**
Category C: Drop Flower with center – star or swirled **(Make 3 of the same flower)**
Category D: Leaves **(Make 3 of the same leaf)**
- Class 5 Cake Portfolio Book - Include pictures of 5 cakes decorated by 4-H'er. Each picture should have accompanying information including: a) occasion for cake, b) type of frosting, c) tips name and number used and d) technique used.

Unit II Division 431

Specify on a 3" x 5" card occasion for cake, tip(s) name and tip(s) number used, techniques used and number of years in cake decorating.

- Class 1 Two layer decorated cake using unlimited tips.
- Class 2 Novelty Cake using character or shaped pan, using 3 or more tips.
- Class 3 Two layer decorated cake using fondant frosting.
- Class 4 Sample Cake Board demonstrating at least 3 techniques from 3 different categories.
. Category A: Figure piping – clowns, people, animals etc. **(Make 1 figure)**
. Category B: Flowers made on a flat surface, not on a nail – sweet peas, rosebuds, half roses etc. **(Make 5 of the same flower)**
. Category C: Borders – reverse shells, grass, ruffles, ribbons, bows, puffs. **(Each border should be 6" long)**
. Category D: Side decorations – dots or stars, scrolls, reverse shell, "c" scroll, fleur-de-lis. **(Each side decoration should be 6" long)**
. Category E: Message – script (not printed) may use round or star tips. **(The message should read "Best Wishes")**
- Class 5 Cake Portfolio Book – A continuation of the Unit 1 portfolio. Include an additional 5 photos (total 10 including Unit I pictures) of cakes created by 4-H'er. A progression of skill and difficulty should be shown. Each picture should have accompanying information including: a) occasion for cake, b) type of frosting, c) tips name and number used, and d) technique used.





Unit III
Division 432

Specify on a 3" x 5" card occasion for cake, tip(s) names and tip(s) number used, techniques used and number of years in cake decorating.

- Class 1 2 or 3 tiered, stacked cake or combination tiered or stacked. Each tier or stack must be 2 layers. Plastic separators may be used.
- Class 2 2 or 3 tiered, stacked cake or combination tiered or stacked using fondant frosting. Each tier or stack must be 2 layers.
- Class 3 Original shaped cakes (ex. Butterfly) from a cut up cake baked in a round, square, heart, rectangle or a combination to make a new shape. May decorate using unlimited tips.
- Class 4 Sample cake board demonstrating at least 3 techniques from each category.
Category A: Fancy borders – ruffled garland and reverse shells, shell and flute, puff and flower, zigzag, garland and string work or other border combinations. **(Each border should be 8" long)**
Category B: Nail flowers – Daffodils, violets, lily, bluebells, daisies, chrysanthemums, roses, wild flowers, etc. **(Make 2 of each flower sample selected)**
Category C: Design techniques – basket weave, string work, lattice work, cornelli and other laces etc. **(Each design technique should be 3" x 3")**
- Class 5 Cake Portfolio Book – A continuation of the Unit II portfolio. Include an additional 5 photos (total 15 including Unit I and II pictures) of cakes created by 4-H'er. A progression of skill and difficulty should be shown. Each picture should have accompanying information including: a) occasion for cake, b) type of frosting, c) tips name and number used, and d) technique used.

