

CAKE DECORATING

****Important Note****

FAIR ENTRY MAPPING: Select State Projects > Cake Decorating > Grade Level

DESCRIPTION: The cake decorating project allows youth to utilize their artistic ability and expressions as they learn decorating techniques and skills. Anyone wanting to learn baking skills should refer to the 4-H foods project.

DIVISIONS

Beginner	Grades 3 – 5
Intermediate	Grades 6 – 8
Advanced	Grades 9 -12

MANUALS

(4-H -1053) <i>The Wilton Method of Cake Decorating Course 1</i>
(4-H -1054) <i>The Wilton Method of Cake Decorating Course 2</i>
(4-H -1055) <i>The Wilton Method of Cake Decoration Course 3</i>

REQUIREMENT: Cake Decorating Skills Sheet

EXHIBIT GUIDELINES:

The cake decorating project 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 from the county extension educator, followed by an appropriate level the following year.

Skills and techniques demonstrated should be age/grade-appropriate. While this 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 level techniques that have been mastered. Any higher/lower level techniques will not be counted as part of the minimum five but will be evaluated for quality. All exhibited cakes must be created using a Styrofoam, foam, or solid dummy. Unless otherwise stated, cakes will be iced using royal icing or buttercream. Buttercream icing will not withstand environmental conditions and may become soft, melt, or not withhold its shape, and colors may bleed when displayed for an extended period. When displaying a cut-up 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. Skills sheets are for judging purposes only and will not be returned to the exhibitor.

BEGINNER LEVEL (Grades 3-5)

A minimum of five beginner-level skills are to be demonstrated. A list of skills can be found on the [Indiana 4-H Cake Decorating Skills and Techniques, 4-H 710A](#) sheet. Cakes must be on a cake board strong enough to support the cake (approximately 3/8" thick) and 2-4" larger than the cake. For example, if the cake is 8" in diameter, the cake board must be 10-12". The cake board must be neatly covered, well-taped, or otherwise attached underneath. Cakes exhibited at 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".

INTERMEDIATE LEVEL (Grades 6-8)

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 can be found on the [Indiana 4-H Cake Decorating Skills and Techniques, 4-H 710A](#) sheet. Cakes must be on a cake board strong enough to support the cake (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"x15" to 13"x17" rectangular. The cake board must be neatly covered, 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 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, such as a butterfly or castle. The cake

board should be no more than 24" x 24".

ADVANCED LEVEL (Grades 9-12)

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 can be found on the [Indiana 4-H Cake Decorating Skills and Techniques, 4-H 710A](#) sheet. Cakes must be on a cake board strong enough to support the cake (approximately ½" thick) and 4" larger than the base cake. For example, if the cake is 26" in diameter, the cake board must be 30". The cake board must be neatly covered, well-taped, or otherwise attached underneath. Cakes exhibited at the advanced level may be multiple-layer and/or tiered and may include multiple cakes, like a wedding cake. Youth may 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 support multiple layers and tiers. Fondant icing, gum, and sugar paste are permissible. Cakes may be any shape, no more than 36" tall, and the cake board should be 36" x 36".