



CAKE DECORATING



Resources

Colorado 4-H Cake
Decorating Tip Sheet

Cake Decorating e-Record

State Fair Exhibit Requirements

4-H Cake Decorating Online
Resources (Wilton Brands)

Project Sheets

Cake Decorating Units 1-3
Cake Decorating Units 4-6
Cake Decorating Units 7-9
Cake Decorating Units 10-12

Would you like to learn how to create a cake in the shape of a baseball diamond with “bases” and “baseball players” in honor of your Dad’s birthday with his favorite team marked in the colored icing? Or would you prefer to learn to create a chocolate cake with beautiful red roses and a green border? You can make any of these cakes. It starts with knowing the basics like simple borders, decorations and cake molds. Then it advances to lace/lattice work, tiered cakes, special icing and finally advanced flowers. Creativity---it’s just a piece of cake!

Cake Decorating Units 1-3 Jr./Int./Sr/	Cake Decorating Units 4-6 Jr./Int./Sr.	Cake Decorating Units 7-9 Int./Sr.	Cake Decorating Units 10-12-Sr. Only
<p>Units 1-3 are for members 8-18 years old. Unit 1 is designed for the younger member that has little or no experience. Units 2-3 are where the members start learning how to do tip work.</p> <p>Learning Experiences:</p> <p>Unit 1</p> <ul style="list-style-type: none"> Learn to bake and frost a single layer cake (one layer only, not stacked) that will be a good base for your decorations. <p>Unit 2</p> <ul style="list-style-type: none"> Learn to use professional cake decorating equipment. Develop skills in using a writing, leaf and star tips on a single layer cake. <p>Unit 3</p> <ul style="list-style-type: none"> Develop skills using the three tips: writing, leaf, and star tips on a two-layered cake. 	<p>Units 4-6 are for members 8-18 years old. The skills learned in Units 2-3 will be the used in these three units.</p> <p>Learning Experiences:</p> <p>Unit 4</p> <ul style="list-style-type: none"> Learn to use a character pan and develop skills in using tips recommended for the cake selected. <p>Unit 5</p> <ul style="list-style-type: none"> Learn to bake cupcakes that are uniform in size and suitable for decorating. <p>Unit 6</p> <ul style="list-style-type: none"> Learn to cut up flat cakes and put them together to form different shapes. 	<p>Units 7-9 are for members 11-18 years old. The skills used in these units are more advanced. It is recommended that members take units 2 or 3 before advancing to these units.</p> <p>Learning Experiences:</p> <p>Unit 7</p> <ul style="list-style-type: none"> Develop skills in making different leaves, drop or flat surface flowers, flowers made on a flat flower nail, borders and side trims. <p>Unit 8</p> <ul style="list-style-type: none"> Decorate a cake using fondant. <p>Unit 9</p> <ul style="list-style-type: none"> Develop skills in making flowers on a lily nail. 	<p>These units are for members 14-18 years old. These units use advanced skills.</p> <p>Learning Experiences:</p> <p>Unit 10</p> <ul style="list-style-type: none"> Design and decorate a cake of three or more tiers of graduated sizes, developing an overall design which is attractive and tied together by color, line, and design. <p>Unit 11</p> <ul style="list-style-type: none"> Learn to mold and shape different edible molds. <p>Unit 12</p> <ul style="list-style-type: none"> Plan, develop and evaluate your own cake decorating project.