



COLORADO STATE UNIVERSITY
EXTENSION

4-H



CAKE DECORATING UNITS 1-3

The Cake Decorating Units 1-3 are for member's ages 8-18 years old. Members will accomplish the following learning experiences:

Unit 1

- Learn to bake and frost a single-layer cake (one layer only, not stacked) that will be a good base for your decorations.
- Begin to develop skills in combining color and design in a pleasing way using edible food items.
- Bake and decorate a minimum of four cakes plus your exhibit cake for a total of 5 cakes.
- Share talents acquired through demonstrations and exhibits.

Unit 2

- Use professional cake decorating equipment.
- Begin to develop skills in using a writing tip, leaf tip, and star tip.
- Develop skill in combining icing colors and designs.
- Decorate a minimum of four cakes, plus your exhibit cake for a total of 5 cakes.
- Share talents acquired through demonstrations and exhibits.

Unit 3

- Use professional cake decorating equipment.
- Develop skills in using writing tip, leaf tip, and star tip.
- Develop skill in combining colors and designs.
- Practice decorating a two-layer cake (two of the same size cakes stacked on top of each other).
- Decorate a minimum of four cakes, plus your exhibit cake for a total of 5 cakes.

Cake Requirements per Unit (be sure to check current State Fair Requirements for more information):

- Unit 1- bake and frost 8, 9, or 10-inch round or square single-layer real cake or 9 x 13 rectangle cake, decorate with only edible items. Do not use decorator tips. Fondant may be used for decorations only on the cake. No royal icing can be used for icing or for decorations. One fourth of the top of the cake should be visible to show smooth base. No non-edible decoration can be used in Units 1-6. Bottom base border is required.
- Unit 2 -One decorated single layered real cake (8, 9 or 10-inch round or square or 9"x13") using a leaf tip, star tip and writing tip. One fourth of the top of the 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 non-edible material 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. Bottom base border is required.
- Unit 3 -One decorated two layered cake (8, 9 or 10 -inch round or square) using three to five different types of tips in decorating. You must use the writing, star and leaf tips, but may also use other tips, if you choose. Spatula and brush striping are optional. One fourth of the top of the 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 can 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. Bottom base border and side trim are required.

Resources

Cake Decorating Manual Units 1-3 MG6421B

Colorado Cake Decorating Tip Sheet

State Fair Exhibit Requirements