



COLORADO STATE UNIVERSITY  
EXTENSION

4-H



## CAKE DECORATING UNITS 4-6

The Cake Decorating Units 4-6 are for member's ages 8-18 years old. Members will accomplish the following learning experiences:

### Unit 4

- Learn to use a character pan, a pan with shaped sides and molded tip.
- Begin to develop skills in using tips recommended for decorating the cake selected. Example: start tip, grass tip, writing tip, leaf tip, also #210-triple star tip.
- Develop skill in mixing colors and using them effectively.
- Bake and decorate a minimum of four cakes, plus your exhibit cake for a total of 5.
- Share talents acquired through demonstrations and exhibits.

### Unit 5

- Learn to bake cupcakes that are uniform in size and suitable for decorating.
- Practice skills in using frosting and edible food items to create attractive and tasty individual cake portions (cupcakes).
- Practice skills in using decorating tips, mixing colors, textures, sizes, and edible add-ons to effectively create a design or theme.
- Decorate a minimum of four cupcake batches plus your exhibit cupcakes for a total of 5.
- Share talents acquired through demonstrations and exhibits.

### Unit 6

- Frost and decorate cut-up cakes.
- Develop skill in using a variety of decorating tips.
- Learn to cut-up flat cakes and put them together to form different shapes.
- Learn how to treat cut surface to eliminate unnecessary and unsightly crumbs.
- Develop more skills in mixing colors.
- Bake and decorate a minimum of four cut-up cakes, plus your exhibit cut-up cake for a total of 5.
- Share talents acquired through demonstrations and exhibits.

### Cake Requirements per Unit (be sure to check current State Fair Exhibit Requirements for additional requirements):

- Unit 4-One decorated character real cake (an entire cake which resembles the shape of a character or object made without cutting) other than square, round, oblong, heart, hexagon, oval or petal cake shapes. 3D shapes are acceptable primarily decorated with star tips and/or other tips appropriate to the design. Bottom base border that frames the cake is required.
- Unit 5-Decorated cupcakes using decorating tips and edible items. Choose one of the three: Themed Cupcakes; Stacking cupcakes; and Character using multiple cupcakes.
- Unit 6-One decorated real cut-up cake using three different types of decorating tips (not different sizes of the same tip) and edible materials for decorations (non-edible items can NOT be used). Fondant or royal icing can be used only for decorations. Non-edible internal supports are allowed but must not show. Bottom base border is required.

### Resources

Cake Decorating Manual Units 4-6 MG6425

Colorado Cake Decorating Tip Sheet

State Fair Exhibit Requirements

