

Cake Decorating

Project Units 1-6 are designed for members 8-18 years old.

Cake Decorating Units 1-3 Inspiring youth to:

- Bake and frost a single layer cake
 - Develop basic frosting and design skills
 - Develop skills using cake decorating equipment, such as writing, leaf and star tips on a single-layer cake
- Frost a two-layer cake using three tips: writing, leaf and star

Cake Decorating Units 4-6 Inspiring youth to:

- Use a character pan and decorate using recommended tips
- Decorate cupcakes to create different themes or characters
- Decorate cookies to create different themes or cookie structures
- Use a cut-up cake to create different shapes or forms and decorate using different tips.

Growing Career Pathways

Cake Decorator Baker Culinary Arts Designer

Related Projects

Foods and Nutrition Specialty Foods Photography Gardening



Project units are designed for members 11-18 years old.

Cake Decorating Units 7-9 Inspiring youth to:

- Using advanced decorating tips (drop or flat surface flowers, flowers made on a flat flower nail, borders and side trims) to create a two-layered cake
- Using fondant to decorate a twolayered cake
- Using advanced decorating skills to create a flower on a lily nail to decorate a cake

Project units are designed for members 14 and older

Cake Decorating Units 10-12 Inspiring youth to:

- Create and decorate tiered cakes of three or more tiers
- Decorate using advanced skills
- Create mold of different shapes using different edible materials
- Create your own project

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Unit Tips:

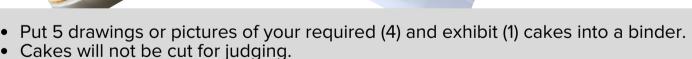
- Members select and learn the basic skills before moving to advanced units (Units 1-3).
- Base frosting cannot be Royal Icing or Rolled Fondant (Units 1-4, 6).
- Real cakes, batter, cookie dough and edible material are required (Units 1-6).
- Cake forms hold better and are preferred. Two cakes must be real (Units 7-10).
- Fondant covered cake required for two of four cakes (Unit 8).
- Required border at base of cake, gives finished appearance (Units 1-10).
- Show smooth base on the ¼ top of cake (Unit 1-3).

Specific Unit

Details

- Place cake on a firm, disposable surface. Using 1½" on each side from border base, cut parallel to the shape. Surface should be covered with a food safe material (ex. foil). If decorative giftwrap paper or fabric is used, a food quality plastic wrap is required. Freezer paper is not advised.
- Units 4-6 can be taken in any order for all 4-H ages. Units 7-9 can be taken in any order and are for 4-H ages 11 and up. Units 10-12 are for ages 14 and up only.
- Two cakes of the same size placed on top of each other (two-layered Units 3, 7, 8 & 9)
- Three molds required plus exhibit mold for four total (Unit 11)
- 75% judging score based on notebook completion (Unit 12)





• 4-H members placing in top 10 or Grand Champion must move to a new unit.

• If a member repeats a unit, member must show what new skill is learned.

Have fun telling your story.

Exhibit at county fair.

• Superintendent approval required for exhibits larger than 2' x 2'.



Resources:

- Exhibit & Judging Requirements
- Record Books
- Manual Information

Located at: Colorado4h.org