



**COLORADO STATE UNIVERSITY**  
**EXTENSION**

# 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 two-layered 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

# Cake Decorating

## Specific Unit Details

## 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  $\frac{1}{4}$  top of cake (Unit 1-3).

- Place cake on a firm, disposable surface. Using 1  $\frac{1}{2}$ " on each side from border base, cut parallel to the shape. Surface should be covered with a food safe material (ex. foil). If decorative gift-wrap 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)



- Put 5 drawings or pictures of your required (4) and exhibit (1) cakes into a binder.
- Cakes will not be cut for judging.
- 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'.**



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## Resources:

- Exhibit & Judging Requirements
- Record Books
- Manual Information

Located at: [Colorado4h.org](http://Colorado4h.org)