



**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



**Beyond
Ready**

Cake Decorating Industry Careers



Pastry Chef

Specializes in creating desserts, including cakes, pastries and confections.



Sugar Artist

Creates decorative elements for cakes using sugar and other edible mediums including flowers, figurines and detail decor



Cake Decorator

Focuses specifically on decorating cakes designing and creating intricate cake decorations for various occasions



Food Stylist

Specializes in making cakes and other food items look appealing for photography, advertising or media appearances



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Degrees/Certifications:

Associate Degree with Classes in Cake Decorating

Bachelor of Arts-Culinary

Bachelor of Arts-Baking and Pastry

Culinary Schools

Online Cake Decorator Certificate Courses

Professional Baking and Design Certificates

Business/Food Service Management

Retail Bakers of America Certifications:

Certified Journey Decorator

Certified Decorator



Specialty Cake Baker

Focus on creating cakes for specific events or themes, such as birthdays, weddings, or corporate events



Cake Shop Owner

Manages and operates a business focused on cakes and other baked goods; oversees baking and decorating processes



Wedding Cake Designer

Specializes in designing and decorating cakes specifically for weddings; works with clients to create custom & elaborate designs



Cake Decorating instructor

Teaches others how to decorate cakes, either in a formal setting, through workshops or online courses