

## A detailed black and white line drawing of various traditional Chinese food items. On the left, there is a rolling pin and a small bowl. Next to it is a steamed bun (mantou) with a small piece of dough on top. To the right of the bun is a bowl of soup with a spoon and a small cup. On the far right, there are several dumplings (jiaozi) and a small bowl. The entire illustration is rendered in a simple, clean line-art style.

Updated 7/15/2025

## Unit Structure:

# Single Layered Cake - Unit 2

## Two Layered Cake - Unit 3

# Character Cakes - Unit 4

# Small Treats- Unit 5

# Cut Up Cakes - Unit 6

# Flat Surface and Nail Flowers - Unit 7

# Fondant - Unit 8

# Lily Nail Flowers - Unit 9

# Tiered Cakes - Unit 10

# Molds - Unit 11

# Create Your Own - Unit 12

1. Completed Cake Decorating e-Record (must include cost on expense page)
2. Required exhibit items (cakes/cupcakes/cookies)
3. Photos or drawings of required cakes/cupcakes/cookies and photo of member working on project



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

# Decorating Standards

## Cake Board

- The cake, cupcakes and/or cookies should be presented in an attractive manner. The board should be clean and free from soil, crumbs, excess frosting, and decorations.
- The cake board should be a firm, disposable surface, cut parallel to the shape of the cake and must be 1½ " on each side from the base of the border, not the cake.
- The board should be covered with greaseproof paper or foil (turn shiny side of aluminum foil down to enhance the design of the cake).
- The covering for cake board must be food safe.
- The thickness of the cake board should be in keeping with the weight of the cake. It should be strong enough, so it doesn't "give" when the cake is lifted, allowing the icing to crack.

## Cake and Cookies

- All cakes and cookies must be baked and decorated by the 4H member.
- Real cakes are required for Units 1-6. Cake forms are preferred for Units 7-10, as they hold up better under fair conditions.
- The cake should be level on top with good straight sides.
- The cake should be uniform in size.
- Cookies should be suitable for decorating and construction.

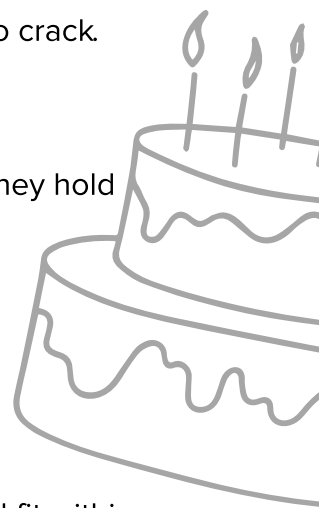
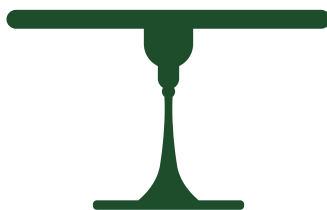
## Stacked and Tiered Cakes

- The cake should be level.
- The cake should be in proportion, graduating sizes as you go up. All layers should fit within a triangular shape drawn from the edges of the bottom layer to the edges of the top layer and extended until the two sides meet.
- A dowel or other means of support are necessary to support the tiered cakes-- each cake, as it is stacked (be it one tier, two or more tiers on the top of the base cake) will require necessary support.
- Cakes should have a unified design marrying all colors and areas of the cake to a well balanced look!

## For All Cookies

- A suitable recipe is used for cookies appropriate for decorating, stacking, and construction.
- Cookies are uniform in shape and thickness with smooth edges.
- Cookies are covered or decorated with icing appropriate to design, evenly and consistently.

*No non-edible decorations  
may be used in Units 1-6*



# *Decorating Standards*

## Frosting and Icing

Frosting and icing are terms that are used interchangeably in the 4-H manuals. However, some authors define frosting as the overall covering for the cake and icing as the material from which decorative designs are created.

Thinnest – used for crumb frosting

Thin – used for leaves and writing

Medium – used for border

Stiffer – used for flowers

- The frosting on the cake should be smooth and flawless, as much as possible. It should be applied evenly and neatly. No cake crumbs should show in icing.
- Frosting should be free from drying cracks.
- Units 1 to 3 and Unit 7 should not use fondant, gum paste, marzipan, or royal icing as a base frosting or for decorations. In Units 4 and 5, they can all only be used for decorations.
- Frosting, if colored, should be free from color specks or streaks.
- All surfaces of the cake should be covered.
- If there are seams, they are joined smoothly with no joining materials showing.

## Frosting Characteristics

### Buttercream Icing

- Thin to stiff consistency depending on the amount of corn syrup or sugar added
- Best used for icing cakes smooth, borders, and writing
- Most decorations include roses, drop flowers, seat peas, and figure piping
- Texture smooth and flawless
- Not sugary or fatty
- Stays soft, doesn't harden

### Royal Icing

- Thin to stiff consistency, depending on the amount of water added
- Best used for flower making, figure piping, making flowers on wires
- Also used for decorating gingerbread houses
- Light and smooth
- No air bubbles, knife or sanding marks
- Snowy white, unless colored
- Dries candy hard for lasting decorations

### Rolled Fondant Icing

- Dough-like consistency that is rolled out before it is applied to cake.
- Stays semi-soft on cakes, should not appear dry, usually a matte finish
- Best used for any firm textured cake, pound cake or fruitcake
- Also used for cutting, molding and modeling decoration
- Smooth, free of air bubbles, pin pricks, bumps, hollows or finger marks, wrinkles or tears
- Snowy white, unless colored
- A shine is acceptable, but should have a greasy appearance
- Fondant should be trimmed to exact size of cake or board, never too short or patched



# *Decorating Standards*

## Design

- The design should be suitable for the size and shape of the cake
- The size of the design is in proportion to the size of the cake
- It can be seen well from the viewing area.
- Colors on the cake go well together and bring out the details of the design
- Trim around the cake is spaced evenly.
- Good execution is shown (even pressure and well formed).
- Design is appropriate for the age of the member.
- The design incorporates the requirements of the unit
- Attention is given to the use of decorative materials. They follow the unit requirements and only use the materials allowed for the unit

## Flowers

- Petals should be as fine and life like as possible.
- Colors should be selected carefully, making sure each one blends with the other
- Extreme care should be taken to shade the colors and not streak them
- Coloring and shape should be close to the natural flower as possible or in keeping with the design and creativity of the spray. When the design dictates the flower is as near to life size as possible.
- Icing used in joining petals or attaching flowers to cake should not be visible
- No uncovered wire or holes where wires are inserted should be visible

## Molded Figures

- Marzipan, gum paste, and thickened Buttercream are a few media that may be used for molded figures.
- Figures should be in proportion, example: arms and legs in proportion to the torso. When different figures are used together, they should be in proportion to each other.
- Figures should be lifelike in appearance and coloring

## Leaves

- The proper leaf should correspond to the flower. Example, a rose leaf with a rose.
- The coloring should be as natural as possible. Example, a gum paste rose leaf has a darker green top with a lighter green back
- Care should be taken that the proper size leaf is used for each flower.
- Follow nature as closely as possible as to the placement of the leaves in keeping with the design created.
- Leaves may, however, be used as fillers in an arrangement





# Decorating Standards

## Arrangements, Corsages, Bouquets

- Design and composition should be considered.
- The balance of the design must be good.
- The size and placement should complement the cake
- Flowers should be in proportion to each other with a featured flower and graded sizes
- Small flowers used as filler flowers should not be overused or take predominance over primary flowers.
- Not too many varieties of flowers should be used; use those which complement each other.
- Real or artificial filler flowers such as preserved baby's breath, etc. are permissible.

## Ribbons

- Ribbons should blend into the spray and not be too long or overcrowded
- The color of the ribbon should blend with the overall design
- Flowers are primary to the arrangement; the loops of ribbon are fillers.

## Borders *Bottom borders are required on all cakes.*

- Borders act as a frame for the finished work of art. Preferably top and bottom borders should be used. Bottom base borders are required on all cakes
- Borders should be spaced evenly around the cake and should show balance
- A controlled pressure should be evident, no matter which tube or decorating technique is used.
- Borders may be applied in the same color as the overall frosting in a contrasting color or a combination of colors.
- A border should never be allowed to detract from the decorations on the cake
- Most all cakes are enhanced by both top and bottom borders; they can be the same size or the bottom can be larger than the top border; the borders should follow through the theme of the cake and enhance rather than detract from the overall "picture".

## Writing

- Pressure should be consistent so lines are smooth and even
- Style and size of writing should enhance the overall design
- Color should be compatible with the total design.

## Sugar Molds

- Maintain a smooth, molded shape.
- Size and shape fit into overall design.
- Color is consistent throughout, and compatible with total design.

## Lace

- Lace should be finely piped.
- Careful piping has neat joins and no icing points visible
- Lacing is neatly attached to cake with no visible blobs of icing
- Lace pieces range in size from small, dainty points to large wing pieces



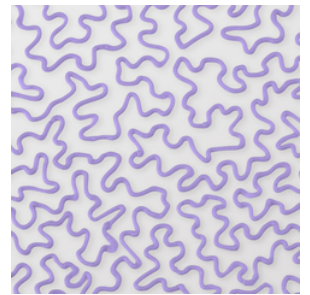
# Decorating Standards

## Filigree, Line and String Work

- Piping should be fine, neat and delicate with no air bubbles showing.
- These should be joined to cake cleanly and neatly.
- Joining should be blended in and not visible.
- Lines should be clean and even.
- There should be no icing points.
- Edges should be well-finished and dainty.
- Lace points should be even in size and should match or compliment other pieces of design.
- Side filigree pieces should not extend beyond the boards. The base board should be greater in size than the cake diameter plus the extension

## Carnelli

- Carnelli should be piped with a fine writing tip in a continuous movement of small u's, m's, r's or s's.
- Lines should not cross over or show a definite pattern.



*Carnelli Example*

## Extension

### Extension

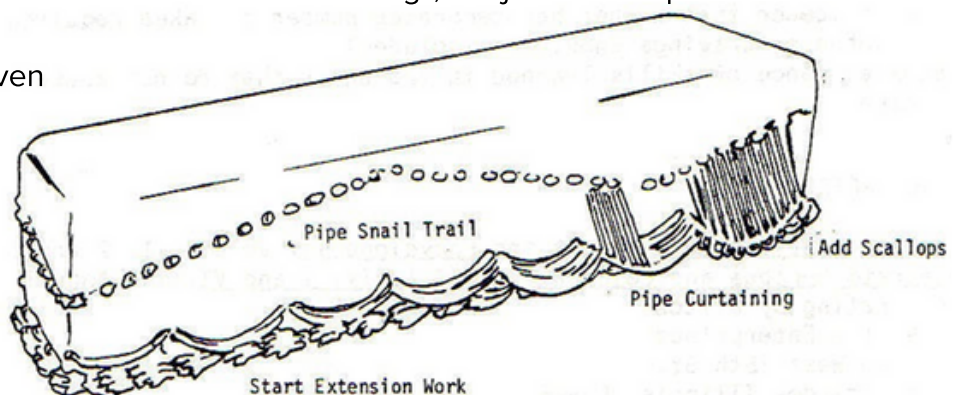
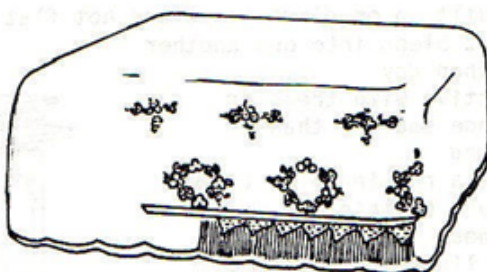
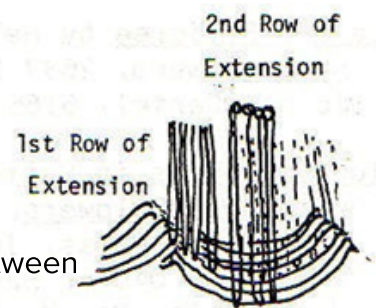
- Correctly placed (If forming a skirt at the base, you should not be able to see any cake underneath, but it does not touch the board. \*This prevents cracking in transportation.)
- Correct distance - not too far from cake
- Even and exact

### Double Extension

- The first row of curtaining is completed over the extension lines
- A second layer of extension lines (2 or 3 rows) is added.

### Curtaining Lines

- Piping must be fine.
- Uniform tension
- Even spacing - ideally no more than the thickness of a piped line between
- Lines straight
- Neat finish
- Extra finish added to top and bottom should blend into design, not just cover up rough ends
- Over piping dainty, neat and even



# Problems with Cakes

## Altitude Adjustment

- If the member is using a cake mix, suggestions are provided on the box for altitude adjustment. If making a cake from scratch, following are tips for altitude adjustments.

## Fallen cakes

- Too much shortening, sugar, soda or baking powder
- Skipped ingredients
- Cake baked too slowly

## Undersized cakes

- Too little baking powder
- Cake over mixed
- Cake baked in too large of a pan or in too hot of an oven

## Uneven Cake

- Uneven oven heat, uneven oven, uneven pan
- Batter too stiff, uneven in pan

## Humped Cake

- Too much flour
- Too hot an oven when starting to bake

Adjustment	3000 feet	5000 feet	7000 feet
Reduce baking Powder - for each tsp. decrease...	1/8 tsp.	1/8 to 1/4 tsp	1/4 tsp.
Reduce sugar – for each cup decrease...	0 to 1 Tbsp.	0 to 2 Tbsp.	1 to 3 Tbsp.
Increase liquid – for each cup <u>add</u>	1 to 2 Tbsp.	2 to 4 Tbsp.	3 to 4 Tbsp.

# Unit 1 - Edible Cake Decorating

## Exhibit

- One decorated single layer real cake (8", 9" or 10" round or square or 9" x 13" rectangle cake) using only edible materials (for example: candies, pretzels, and coconut should be used to create a design). A real cake (no cake forms) should be used for exhibit in Unit 1. No decorator tips are allowed in this unit. NO fondant, gum paste, or marzipan may be used for decorations or base icing on the cake. One fourth of the top of cake should be visible to show smooth base. No royal icing can be used as icing or decorations on the cake. No non-edible material can be used in Units 1-6.

## The Cake

- Cake must be baked by the exhibitor. A real cake must be used in this unit. This should be mentioned in the record book and/or in interview judging.
- The cake should be an 8 - 10 inch round or square cake, or a 9 x 13-inch oblong cake. The cake should be uniform in shape and thickness. No character pans or cut-up cakes are allowed in this unit.
- Only edible materials can be used for decorating (candies, pretzels, coconut, etc.).
- The cake should be placed on two firm cake cardboards, which will not sag with the weight of the cake. The cardboards should be 1 1/2 inch larger on all sides than the shape of the cake, cut parallel to the shape of the cake.
- The board should be covered with greaseproof paper, foil (turn shiny side of aluminum foil down to enhance the design of the cake).
- Covering for cake board must be food safe.

## The Frosting

- A portion of smooth, base frosting must be visible for judging. Buttercream icing is preferred for this unit.
- Base frosting should be smooth, uniform and applied evenly and neatly.
- The frosting should be attractive, provide a good base for the edible materials used to make a design on the cake and may use colors that enhance the design.
- NO fondant, gum paste, or marzipan may be used for decorations on the cake.
- No royal icing can be used as icing or decorations on the cake.

## The Design

- The color and design should be well balanced and pleasing to the eye.
- No decorator tips are allowed in this unit.
- One fourth (1/4) of the top of cake should be visible to show smooth base frosting.
- The design should have a focal point and should not be over 1/3 of the top of the cake. Arrangement size is in proportion to the cake. The arrangement is in good taste.
- No one ornamentation should be more than 1/3 the size of the top surface of the cake. (Example: sugar molds, or flowers cut from edible materials.)
- The design may be applied with any edible item (including colored sugar, coconut, candies, pretzels, pasta, licorice, and gummies, etc.). The spacing is appropriate and/or even. Borders are spaced evenly. Colors go well together.
- Non-edible items (plastic, paper, and toothpicks) may NOT be used on the cake. Everything is edible.



# Unit 2 -Single Layered Cake

## Exhibit

- One decorated single layered real cake (8", 9" or 10" round or square or 9" x 13" rectangle cake pan) using a leaf, star and round tips. One fourth of the top of cake should be visible to show smooth base. No fondant, gum paste, marzipan, or royal icing may be used as icing or decorations on the cake. Only required tip work can be used in Unit 2 (no candy, etc., for decoration). No non-edible decorations 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.

## The Cake

- The cake must be baked by the exhibitor. This should be mentioned in the record book and/or in interview judging.
- The cake should be placed on two firm, disposable cardboards, which will not sag with the weight of the cake. The covering for cake board must be food safe.
- The shape of the board should be approximately the shape of the cake. The cardboards should be 1 1/2 inch larger on all sides than the shape of the cake.
- The board should be covered with greaseproof paper, foil (turn shiny side of aluminum foil down to enhance the design of the cake).

## The Frosting

- The base frosting should be smooth and uniform.
- The frosting should be attractive, provide a good base for decorations and use colors that enhance the design.
- Decorator icing should be the proper consistency for work being done.
- One fourth (1/4) of the top of cake should be visible to show smooth base frosting.
- Tip shape should stand up firm, not weepy.
- No bleeding between colors

## The Design

- Decorations covering each area of the cake should be uniform in size and evenly spaced. All areas are covered. The design is suitable for the cake.
- The cake should be attractively designed in color and well planned in the use of tips (icing tips).
- Colors should not "bleed" into each other. Colors are compatible and go well together.
- Do not use flowers made on a flower nail or materials other than frosting in decorations.
- No fondant, gum paste, marzipan, or royal icing may be used as icing or decorations on the cake.
- The use of three tips is required. These must be: writing/round tip, leaf tip, star tip.
- Only icing should be used in decorating the cake.

# Unit 3 - Two Layered Cake

## Exhibit

- One decorated two-layered real cake (8", 9" or 10" round or square) using three to five different types of tips in decorating. You must use the round, star, and leaf tips, but may also use other tips, if you choose. Spatula and brush striping and figure piping are optional. One fourth (1/4) of the top of cake should be visible to show smooth base. Do not use flowers made on a flower nail or materials other than frosting. No fondant, gum paste, marzipan, or royal icing may be used as icing or decorations on the cake. No nonedible decorations can be used in units 1-6. Side trim is required on the exhibit cake and on at least two practice cakes (Side trim is uniformly placed icing decoration.)

## The Cake

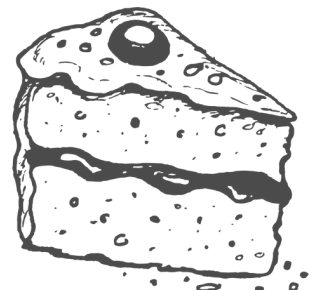
- Cake or artificial cake form may be used (two-layer cake size).
- Cake should be placed on two firm, disposable cardboards, which will not sag with the weight of the cake. If a cake form is used, the board should be appropriate for a real cake of the same size. The cardboards should be 1 1/2 inch larger on all sides than the shape of the cake.
- The board should be covered with greaseproof paper, foil (turn shiny side of aluminum foil down to enhance the design of the cake).
- Covering for cake board must be food safe.

## The Frosting

- The base frosting should be smooth and uniform.
- The frosting should be attractive, provide a good base for decorations and use colors that enhance the design.
- Decorator icing should be the proper consistency for work being done.
- Tip shape should stand up firm, not weepy.
- No bleeding between colors.
- Side trim is required on the exhibit cake and at least two practice cakes.

## The Design

- The cake should be attractively designed in color and well planned in the use of tips (icing tips).
- Spatula and brush stripping methods are optional.
- Colors should not "bleed" into each other. Colors compatible and go well together.
- Do not use flowers made on a flower nail or materials other than frosting in decorations.
- No fondant, gum paste, marzipan, or royal icing may be used as icing or decorations on the cake.
- Design must be applied using the writing/round, star and leaf tips. Other tips may be used.
- Design must also include a side border.
- Figure piping is optional.



# Unit 4 - Character Cakes

## Exhibit

- One decorated character pan cake (an entire cake which resembles the shape of a character or object made without cutting and other than a classic square, round, oblong, heart, hexagon, oval or petal cake shape). Three-dimensional cakes are acceptable. The cake is to be primarily decorated with the star tip or other tips appropriate to the design. Fondant, gum paste, marzipan, or royal icing can be used only for decorations. No non-edible decorations can be used in units 1–6. A defined bottom base border that frames the cake is required for any smooth icing. Defined borders should be included if it finishes the overall aesthetic of the character (i.e. grass around an animal). Otherwise, all tip work should be completed to the cake board.

## The Cake

- The cake must be baked by the exhibitor. This should be mentioned in the record book and/or in the interview judging.
- The cake should be placed on two firm disposable cardboards which will not sag with the weight of the cake.
- The shape of the board should be appropriate for the shape of the cake. The cake board must be cut parallel to the shape and not exceed the 2' x 2' maximum limit.
- The board should be covered with greaseproof paper, foil (turn shiny side of aluminum foil down to enhance the design of the cake).
- Covering for cake board must be food safe.

## The Frosting

- All areas should be covered with icing or edible materials with no cake showing through.
- There should be no crumbs showing through the frosting.
- Decorator icing should be the proper consistency for work being done.
- Tip shape should stand up firm, not weepy.
- No bleed between colors.
- All surfaces must be covered.

## The Design

- Color and design should be well-balanced and pleasing to the eye.
- The design should be applied using primarily the star tip. Other tips can be used if appropriate for the design.
- Only edible items may be used on the cake.

# Unit 5-Small Treats



## Themed Cupcakes

- A minimum of 3 and a maximum of 6 regular size (2 ¾ inches) cupcakes in liners. Cupcakes should be decorated using frosting and edible materials. Fondant, gum paste, marzipan, and royal icing can be used only for decorations. Cupcakes should be of a similar theme, meaning that there is a central idea between all the cupcakes (for example, animal theme or flower theme; Disney characters cupcakes do not have to be all the same). Place each decorated cupcake in a disposable muffin tin or a disposable container that matches the theme and is no larger than 10-inch round (example: teacups, ice cream cones, etc.). Frosting must cover the cupcake and provide a base for decorations. Spatula painting and brush striping are optional. Please label with the Exhibitor name and county. No non-edible decorations can be used.

## Stacked Cupcakes

- A minimum of 4 and a maximum of 8 cupcakes creating one design where cupcakes are stacked on top of each other and decorated. (Experiment with using mini cupcakes and regular sized cupcakes when stacking.) Non-visible supports can be used to hold stacked cupcakes. Cupcakes are decorated using frosting and edible materials. Frosting must cover the cupcake and provide a base for decorations. Fondant, gum paste, marzipan, and royal icing can be used for decorations only. Cupcakes should be secured to a sturdy board (foam core, cardboard, plywood, particle board, etc.) and secured with frosting for display. Board size should be appropriate to design (use guideline for cakes – maximum of 9" x 13" or a 14" round). Spatula painting and brush striping are optional. No non-edible decorations can be used. Cupcakes can be stacked 2 but not more than 4 high with a maximum of 8 cupcakes total for the design. A variety of sizes is allowed and encouraged.

## Character Cupcakes

- Character Cupcakes are multiple, individually decorated cupcakes that come together to create the character. That is, if a cupcake is removed, the design or character will be ruined. Another way to describe character cupcakes is any design that cannot be displayed in a cupcake pan as individual cupcakes. The design should be one dimension – no stacking. The cupcakes are decorated using frosting and edible materials. Spatula painting and brush striping are optional. Frosting must cover the cupcake and provide a base for decorations. Fondant, gum paste, marzipan, and royal icing can be used only for decorations. The character must be displayed on one cake board (foam core, strong cardboard, plywood, or particle board, etc.) with a maximum size of 9" x 13" or 14" round. No non-edible decorations can be used.

## The Design

- Color and design should be well-balanced and pleasing to the eye.
- The design should be applied using primarily the star tip. Other tips can be used if appropriate for the design.
- Only edible items may be used on the cake.



# Unit 5-Small Treats

## Decorated Themed Cookies

- A minimum of 3 and maximum of 6 regular size (approximately 3 inch) cookies displayed on a disposable base no larger than 12 inches, labeled with the exhibitor's name and county. Cookies should be of a similar design or theme. Cookies are decorated using frosting and edible materials. Spatula painting and brush painting are optional. Base Frosting – poured icing, buttercream, royal icing, run-in sugar – must cover the cookie and provide a base for decorations. Fondant, gum paste, marzipan, and royal icing may be used only for decorations.

## Decorated Stacked Cookies

- Cookies stacked on top of each other and decorated to create one design or theme that is a minimum of 6 inches and maximum of 12 inches in height. Cookies may vary in size according to the type of stacking being done. Cookies should be secured to a sturdy covered board for display not to exceed 12 X 12 inches. Cookies are decorated using icing and edible materials. Fondant, gum paste, marzipan, and royal icing may be used only for decorations.

## Decorated Cookie Construction

- A cookie structure that is no more than 11 inches square and a maximum height of 20 inches. The structure should be placed on a sturdy covered board not to exceed 14 x 14 inches and labeled with the Exhibitors name and county. The structure may be placed in a “glass” case for display. Structure is decorated using frosting and edible materials. Fondant, gum paste, marzipan, and royal icing may be used only for decorations.



# Unit 6 - Cut-up Cakes

- One decorated cut-up cake using three different types of decorator tips (not different sizes of the same tips). (Edible materials may also be used; non-edible materials cannot be used to decorate.) Cake board (foam core, strong cardboard, plywood or particle board, etc.) must be cut parallel to the shape of the cake. 14" x 14" base for a 12" x 12" x 12" cake size. Non-edible internal supports are allowed but must not show. No non-edible decorations can be used.

# Unit 7-Flat Surface & Nail Flowers

## Exhibit

- One two-layered 8", 9", or 10" cake or cake form using a minimum of: one flat surface flower, one flower made on a flat flower nail, one border and one side trim learned in this unit Texturing is optional. No fondant, gum paste, or marzipan can be used. Side trim is required.

## The Cake

- Cake or artificial cake form may be used
- The cake should be placed on firm disposable cardboard which will not sag with the weight of the cake. If a cake form is used, the board should be appropriate for a real cake of the same size
- The board should be covered with grease proof paper, foil (turn shiny side of aluminum foil down to enhance the design of the cake) or doilies. Fabric may be used with icings which will not create greasy stains, or they may be covered with plastic wrap.
- Covering for cake board must be food safe
- The design should be suitable for the size and shape of the cake It should show good use of color and a pleasing combination of decorations
- Use only edible materials except stamens for the flowers (Stamens may be purchased or hand made.)
- A minimum of one decoration from each of the following categories should be on the exhibit cake

## The Frosting

- There should be no crumbs showing through the frosting
- Decorator icing should be the proper consistency for work being done
- Tip shape should stand up firm, not weepy
- No bleed between colors
- Any base frosting showing should be smooth

## The Design

- Color and design should be well-balanced and pleasing to the eye.
- Side trim is spaced evenly.
- Shows good execution, even pressure, well formed

## Borders or Side Trims

Shell	Garland	Ribbon Drape
Shell and Flute	Garland and Ruffle	Puff
Fluted Ribbon	Rosebud	Puff and Zig-Zag
Ribbon Swag	Reverse Scroll	Rope
Puff and Flower	Scroll and Drop Flower	Dot and Heart
Ruffle	Leaf and Drop Flower	"e" motion Border
Fleur-de-lis	Reverse Shell	Zig-Zag Garland
Plum	Ribbon	Rosette and Star
Flower and Vine		Leaf

## Flower Made on Flat Surface:

<i>Baby's breath</i>	<i>Sweet pea</i>
<i>Lily o the valley</i>	<i>Hal rose</i>
<i>Bleeding heart</i>	<i>Hyacinth</i>
<i>Hal carnation</i>	<i>Wild lower</i>
<i>Rosebud</i>	

## Flower Made on Flat Flower Nail:

<i>Rose</i>	<i>Dogwood</i>
<i>Apple blossom</i>	<i>Forget-me-not</i>
<i>Aster</i>	<i>Jonquil</i>
<i>Briar rose</i>	<i>Narcissus Pansy</i>
<i>Brown-eyed Susan</i>	<i>Poppy</i>
<i>Chrysanthemum</i>	<i>Sweet William</i>
<i>Daffodil</i>	<i>Violet Wild Flower</i>
<i>Dahlia</i>	
<i>Daisy</i>	

# Unit 8 - Fondant

## Exhibit

- One decorated two layered cake or cake form 8", 9" or 10" round or square covered in fondant and decorated using fondant and gum paste decorations

## The Cake

- Cake or artificial cake form may be used.
- Exhibitor is using skills learned in Units 3-7 to decorate the cake.
- The cake should be placed on 2 firm cake cardboards, which will not sag with the weight of the cake. The cardboards should be 1 1/2 inch larger than the shape of the cake, cut parallel to the shape of the cake. If a cake form is used, the board should be appropriate for a real cake of the same size.
- The board should be covered with grease proof paper, foil (turn shiny side of aluminum foil down to enhance the design of the cake) or doilies. Fabric may be used with icings which will not create greasy stains, or they may be covered with plastic wrap.
- Covering for cake board must be food safe.

## The Frosting

- Fondant and gum paste should be smooth and free of cracks and/or flaws.
- Fondant used in decorations should be appropriate thicknesses

## The Design

- Color and design should be well-balanced and pleasing to the eye.
- The design should be applied using primarily the star tip. Other tips can be used if appropriate for the design.
- Only edible items may be used on the cake.



# Unit 9 - Lily Nail Flowers

## Exhibit

- One decorated two-layered 8", 9", 10" cake or cake form using a flower made on a lily flower nail and a side trim.
- Spatula painting, brush embroidery and texturing should be used
- Bottom base border is required.

## The Cake

- Cake or artificial cake form may be used
- The cake should be an 8-, 9-, or 10-inch round. Cake should be uniform in shape and thickness
- The cake should be placed on two firm cake cardboards, which will not sag with the weight of the cake. The cardboards should be 1 1/2 inch larger than the shape of the cake, cut parallel to the shape of the cake. If a cake form is used, the board should be appropriate for a real cake of the same size.
- The board should be covered with grease proof paper, foil (turn shiny side of aluminum foil down to enhance the design of the cake) or doilies. Fabric may be used with icings which will not create greasy stains, or they may be covered with plastic wrap.
- Covering for cake board must be food safe.
- Design should be suitable for the size and shape of the cake. It should show good use of color and a pleasing combination of decorations.
- A minimum of one decoration from each of the following categories should be on the exhibit cake.
- Artificial stamens for flowers, leaves, wire stems and floral tape may be used. All other cake decorations must be edible.
- Optional decorations, which may be used on the cake, include flowers and leaves hooked to a wire stem.

## The Frosting

- There should be no crumbs showing through the frosting
- Decorator icing should be the proper consistency for work being done
- Tip shape should stand up firm, not weepy
- No bleed between colors
- Any base frosting showing should be smooth

### Flower Made on a Lily Nail:



Blue Bell  
Petunia  
Easter Lily  
Shamrock  
Morning Glory  
Tiger Lily  
Others

### String Work:

Borders or Side Trims  
String and Fluted Ribbon  
String and Lace





# Unit 10 - Tiered Cakes

## Exhibit

- One decorated cake or cake form of three or more tiers of graduated sizes, using supports.
- Separator plates and pillars may be used but are not required
- Bottom base border is required.

## The Cake

- Real or artificial cake form may be used. Must have three or more tiers and use separator plates and supports. Pillars may be used but are not required.
- Cake should be placed on a firm base, which will not sag with the weight of the cake.
- The board should be covered with grease proof paper, foil (turn shiny side of aluminum foil down to enhance the design of the cake) or doilies. Fabric may be used with icings, which will not create greasy stains, or they may be covered with plastic wrap. The covering for cake board must be food safe. Alternately, the cake may set on decorator cake plates with a cake cardboard that is slightly smaller than the cake tier on it to protect the cake plate.
- Artificial stamens for flowers, leaves, wire stems, floral tape, special occasion ornaments, tulle and filler flowers may be used. All other cake decorations must be edible.



## The Frosting

- There should be no crumbs showing through the frosting
- Decorator icing should be the proper consistency for work being done.
- Tip shape should stand up firm, not weepy
- No bleed between colors
- Any base frosting showing should be smooth

## The Design

- Design should be suitable for the size and shape of the cake. It should show good use of color and a pleasing combination of decorations.

# Unit 11 -Molds

## Exhibit

- One molded or shaped object may be on a decorated cake, a cake form or an independent display case (no larger than 10 inches) to protect the item from harm.

## The Molded or Shaped Object

- Should be firmly set
- Should be smoothly finished
- No drying cracks should show
- Seams should be joined smoothly with none of the joining materials showing
- If corn starch or confectioners sugar is used in molding it should be brushed away and not be visible
- Colors should be consistent with the total design
- Figures should be in proportion, natural in appearance and coloring
- Size and shape should fit into the over design

## The Design

- The design should be suitable for the size and shape of the cake It should show good use of color and a pleasing combination of decorations.



## Possible Items

Molds  
Sugar molds  
Cream cheese mints  
Molded buttercream  
Pastillage  
Fondant  
Marzipan  
Chocolate leather  
Hard Candy  
Chocolate

# Unit 12 -Create Your Own

## Exhibit

- A detailed notebook describing your project including your goals, plans, accomplishments and your evaluation of results. You may use pictures or any records you have kept that provides evidence of your accomplishments. This notebook is your main project exhibit and will count for 75 percent of the scoring. If an item was made as part of your project, a sample may be displayed as further evidence of the quality of your project. Notebook will be displayed. The display notebook and optional item must not require over a 2'x 2' area or consist of more than three items.

## Possible Projects

- Designing original patterns for cakes
- Experimenting with different cake and frosting recipes and writing up results
- Learning new skills such as filigree, lace, curtaining, extensions, lambeth work, etc.
- Experimenting with adjustments for high altitudes
- Exploring money making aspects of cake decorating
- Participating in cake decorating shows and visiting with those involved in teaching commercial cake decorators or judging large shows
- Learning about international methods of cake decorating
- Exploring career possibilities in the cake decorating field